

Title Control of postharvest browning of lychee fruit using ascorbic acid  
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#### **Abstract**

Effect of ascorbic acid on controlling of postharvest browning of lychee fruit (cv. Khom) was studied. Fruit were dipped in 0.5 and 1.0 M ascorbic acid solutions for 10 and 30 minutes and then stored at 5°C and 90-95% RH. Ascorbic acid treatments reduced browning of lychee pericarp with 1.0 M ascorbic acid giving the best control of browning. The treatments with ascorbic acid resulted in reductions in total phenolic compound content as well as pH value of lychee peel which are related to browning disorder as indicated by the browning score. Also ethylene production and loss of weight were low following ascorbic acid treatments. However, the storage life of lychee fruit treated with ascorbic acid was only 28 days due to rapid deterioration from fungal infection.