

Title Effect of harvesting date, storage environment and postharvest treatment on shelf life of litchi
 (*Litchi chinensis* Sonn.) fruits

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Citation Journal of Applied Horticulture (Lucknow) Vol: 3 (2001); 111-112

Abstract

L. chinensis (cv. Rose Scented) fruits harvested from 16-year-old trees grown in Pantnagar, Uttar Pradesh, India, on 3 and 6 June [year not given] were subjected to various postharvest treatments (dipping of fruits in 200 ppm gibberellic acid or in 16.6, 20.0, and 25.0% wax emulsion for 2 minutes) and stored under ambient (21.8-29.0 deg C and 41.0-98.0% relative humidity) or cold (5 deg C and 85% relative humidity) storage conditions for 8 days. Physiological weight loss (PLW) and spoilage increased, whereas titratable acidity decreased with the increase in storage duration. Total soluble solid content increased up to 5 days of storage, then decreased thereafter. Fruits harvested on 3 and 6 June had lower PLW when treated with 25% wax emulsion (3.94 and 4.76%, respectively) and stored under cold conditions (4.32 and 4.43%, respectively). Fruits harvested on 3 June exhibited lower spoilage incidence when stored under ambient temperature (25.64%) than under cold conditions (26.33%). For fruits harvested on 6 June, cold storage resulted in lower spoilage incidence (39.86%) than ambient temperature storage (51.12%). Gibberellic acid treatment gave the lowest spoilage incidence (15.75 and 32.47%, respectively) and highest total soluble solid content (20.74 and 20.55 deg Brix, respectively) in fruits harvested on 3 and 6 June.