

Title Quality Changes of Fresh Longan (*Dimocarpus longana* Lour.) Fruit under Various CA Storage Conditions

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Abstract

Longan fruits are difficult to store in good condition (appearance and taste) even for short periods of time. The major factors reducing the storage life and marketability of longan fruit are microbial decay and pericarp browning. SO₂ fumigation is facing increasing consumer and regulatory resistance to its use. In this paper, a study is described where fresh longan fruit was kept under various controlled atmosphere (CA) storage conditions (at 4° or 8°C, 2%, 4% or 21%O₂ with 0% or 10% CO₂). The influence of CA conditions and low temperature on quality loss was studied, especially colour change and water loss. Of the conditions studied, quality was retained for a longer period at 4°C. At this temperature there was no clear effect of CA. At 8°C, however, CA reduced quality loss, especially pericarp browning.