

**Title** Effect of Changes of the Pigment and Total Phenols Contents on the Peel's Color in the Period of Fruit Fresh Keeping on Tree in the Late Maturing Cultivars of Longan (*Dimocarpus longan* Lour.)

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#### **Abstract**

This study reported the effect of changes of chlorophyll, carotenoid, anthocyanin, flavonoid and total phenols contents on the color of fruit peel in the late maturing cultivars (Lidongben and Jueyuewu) of longan during the time of fruit fresh keeping on tree. The results showed that the color of fruit's peel was related with the contents of chlorophyll and carotenoid during fresh keeping period. The contents of Chlorophyll declined, while Carotenoid increased and the color of fruit peel became dark in both cultivars. The content of total phenols of peel in Lidongben was high and the speed of phenols oxidizing was slow, in cultivar Jueyuewu is was opposite. We also found the content of total phenols in Lidongben which led to browning was higher than Jueyuewu, but keeping stable relatively in the early days that would slow down the progress of browning in the early days. The anthocyanin and flavonoid had little effect of the color change of fruit peel.