

**Title** Quality changes of consumer packed longan  
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#### **Abstract**

Storage life of consumer packed longan (*Dimocarpus longan* Lour.) fruit was conducted by packing the fruit in polyvinyl chloride (PVC) tray with or without ventilation holes or packed in PVC tray and over-wrapped with PVC stretch film prior to being stored at 2°C. Control fruit were placed on PVC tray without lid. Samples of fruit were evaluated for weight loss, skin color, firmness, soluble solids, acidity and sensory quality once a week for up to 2 weeks. During 2 weeks of storage, the control had slight brown skin color and higher weight losses and tougher skin than the others. The fruit of all treatments had no differences in soluble solids and titratable acidity. The control and others had good sensory quality for 3 and 4 weeks, respectively. The fruit transferred to further storage at 20°C decay within a few days.