

Title Effects of Sodium Metabisulfite on Postharvest Quality and Storage Life of Vietnamese Longan cv. Long

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Citation Agricultural Science Journal 42 : 1 (Suppl.) : 345-348 (2011)

Keyword longan; pericarp browning; fruit decay

Abstract

Effects of sodium metabisulfite ($Na_2S_2O_3$) on postharvest quality and storage life of Vietnamese longan fruit cv. Long during storage period was studied by soaking fruits in 2.5 or 5 or 7.5% sodium metabisulfite solution. The fruits were dipped for 5 or 10 minutes in each solution at room temperature and then stored at $5\pm 1^\circ\text{C}$. The results showed that soaking for 10 minutes in 7.5% sodium metabisulfite solution could maintain L^* and b^* values and did not show browning on the fruit pericarp when compared to the other treatments and the control. Moreover, the quality of treated longan was not different from that of the fresh longan.