

### **Abstract**

To observe the storage life of consumer packed longan, the fruit were cleaned with 100 ppm chlorinated water and let dry at ambient conditions. The longan fruit were, then packed in 200 grams perforated and nonperforated polyvinyl chloride (PVC) tray and covered with PVC lid or over wrapped with PVC stretch film prior to be stored at 2°C. Samples of fruit were evaluated for skin colour changes, firmness, soluble solids acidity, and sensorial quality once a week. The fruit in all treatments had no differences in all quality attributes during 4 weeks of storage. But the longer the storage time, the fruit will have a shorter shelf-life at 20°C.