

CHAPTER 6

OVERALL CONCLUSION

Soaking 'Long' longan fruit in 7.5% sodium metabisulfite solution for 10 min provides an interesting technological alternative for the prevention of pericarp browning and fruit decay, and maintenance of postharvest quality during the first 21 and 28 days in storage at 5°C for bunches of fruit and individual fruits, respectively. In addition, individual fruits 'Long' longan fruits having been stored at 5°C for 28 days and then transferred to a controlled room ($25 \pm 2^\circ\text{C}$) could maintain a visual appearance acceptable for consumer demand for 3 days. Moreover, the SO_2 residue detected in the flesh of fruits after soaking was 0 ppm, and fruit pericarp by day 21 was 176.5 ppm, but no residue was detected by day 28 in storage.