

THE FINEST DEGREE IN REEFER EXPERTISE LITCHI



RECOMMENDED REEFER TRANSPORT PARAMETERS LITCHI

DID YOU KNOW?

Litchis cultivation began in the region of southern Asia, 3000 years ago. The fruit has always been sought after by nobility for its taste as well as its nutritional qualities. Interestingly, one of the alternate name for Litchis in Chinese is "leaving its branch", the reason for this name being quite simple : once the fruit is harvested, it naturally deteriorates within a few days.

Litchis are excellent source of vitamin C (40 to 90mg/100g fresh weight) as well as copper and potassium as well as antioxidants

MATURITY INDICES

Litchis are non-climacteric fruits, meaning they do not mature once harvested. As such, they should only be harvested once a sufficient maturity level has been reached.

The color of the skin (light red to red) is a good indicator of maturity, along with the size of the fruit – the minimal size accepted ranging from 15 to 30mm in diameter, depending on the market

QUALITY INDICES

The flesh (aril) of the litchi should be sweet and juicy - specific acid ratio by cultivar can be tested for in order to establish the quality of the fruit as well.

Externally, a bright red fruit with no trace of browning is preferred along with freedom from all types of defects: mechanical damage, cracks, decaying or rot.

The aril produces little ethylene, but the peel on the other hand, produces substantial amounts of it. This in turn will lead to quick browning out of the peel, which is one of the most common sources of disorder for harvested litchis, although it has no impact on aril quality.

OPTIMUM TRANSPORT PARAMETERS

Litchis have a medium respiration rate - maintenance of high relative humidity is essential for reduction of water loss and browning, which is the major symptom of deterioration.

Low temperature inhibits mold growth which is one of the biggest problem for litchis as it can quickly deteriorates their quality.

Litchees are often treated with SO₂ to reduce mould growth and lighten the skin color – if that is the case, due to the odor litchees should not be part of mixed loads.

If the fruit is quickly brought to temperature and optimal storage condition postharvest, its shelf life can reach up to 35 days.

SUGGESTED PARAMETERS TO BE SET ON REEFER

- Temperature: +2°C to +5°C
- Fresh air exchange: Moderate respiration rate - Vent up to 10 CMH
- Controlled Atmosphere (CA): Medium, with O₂ : 3-5% and CO₂ : 3-5%
- Ethylene Production: Medium / High (peel) – Low (aril)
- Humidity control : No

NOTE: Above general recommendations are provided only for the sake of assisting our customers. They are non-binding as the parameters may vary depending on the cargo variety and its maturity. CMA CGM cannot be held accountable for the information and contents provided herein.

Available for our brands:   

Contact: Your usual sales representative or ho.reefersupport@cma-cgm.com
Learn more about CMA CGM on www.cma-cgm.com

Source: UC Davis

