

Litchi

Disorders

Pericarp Browning

Browning of the pericarp occurs at ambient temperatures of 20-30°C within 24 hours of harvest. Water loss (desiccation) of litchi results in brown spots on the bright-red shell (pericarp). Under severe conditions or prolonged exposure, the spots enlarge and coalesce until the surface is completely brown. Packaging in polymeric films reduces water loss and browning severity.

Sun burning and Fruit-Cracking

It is a serious problem on developing fruits in litchi. Split fruits are unmarketable and thus result in a great loss to the grower. High temperatures, low humidity and low soil moisture conditions during fruit development promote this disorder. Sharp fluctuations in the day and night temperature coupled with heavy irrigation after dry spells contribute towards fruit cracking.

An adequate irrigation to the bearing trees during fruit growth and development is beneficial. Treatment with 2,4-D at 10 ppm, Gibberellic acid (GA) @20 ppm and Butric acid (BA) @0.4% proved effective in reducing fruit cracking.