

Studying of consumer requirement for quality of dried flesh lychee using ideal ratio profile showed that the yellow colour, strong lychee odour, sweet and sour taste, and good texture were preference characteristics. The development of syrup formulations and candying methods were done. It was found that slow method of candying by dipping in the mixture of sugar solution containing citric acid 0.7 %, sodium metabisulphite 0.2% and calcium chloride 0.7% for 5 days; started from 35^obrix, then increased each day as following 40, 45, 45^obrix, and stored at 45^obrix for two days; were the best preference. The drying patterns of flesh lychee were studied. It was found that drying continuously with temperature 75, 65 and 60^oC for 2, 6 and 6 hrs. respectively was recommended. The dried flesh lychee had 23.12% moisture, a_w 0.482, colour L, a^* , b^* 43.56, 2.56 and 12.89, respectively.

The suitable condition for osmotic dehydration of flesh lychee was studied. It was found that dipping for 3-4 hrs. in sucrose solution 70% with 0.4% sodium metabisulphite, fruit solution ratio 1:1.5 provided better quality products than sucrose solution 70% with glycerol 15% and 0.4% sodium metabisulphite. Drying product at temperature 70, 65, 60^oC for 2, 6 and 6 hrs. respectively, got dried flesh lychee with 31.33% moisture, a_w 0.421, colour L, a^* , b^* 43.10, 3.10 and 15.65, respectively. The best storage condition was in aluminium foil (AL/LDPE) package. The shelf-life at 8^oC and 25-30^oC were 12 and 8 months, respectively.

Key words:- dried lychee, storage, osmotic dehydration, candying