

WORLD NEWS

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CHINA

Seedless lychee: Variety endemic to Hainan Island

"**OUR SEEDLESS VARIETY** is not entirely new. We select from lychee seedling rootstock which we find on Hainan. The seedless lychee exists in nature, and is the result of evolution by natural selection, not breeding. On Hainan, there are wild seedless lychee tree branches that are over hundreds of years old. The flowers can grow into seedless lychee without pollination, which is known as parthenogenesis", explains Ms. Zhang Li from Hainan Luqiao Agriculture and Farming Development. Compared to regular lychees, seedless lychee trees have relatively low yields. Their yield is estimated to reach around 40% of the yield of ordinary lychee trees. The fruit is listed on the market around the beginning of June, and is only available for 25 days. This year, the harvest is late due to cold in early and late spring. Most

seedless lychees grow in pairs. They have a thin skin and firm flesh, with a high sugar content level.

"The shelf life of the lychee is only three days at room temperature. In Hainan, however, summer temperatures can go up to 38-39 degrees. In order to better preserve the quality of the fruit, the growers often pick the seedless lychees from the tree at 1-5 am, at a temperature of around 15 degrees. When the temperature of the fruit is brought down to 3 to 5 degrees, the product will be shipped out across China." Most Hainan seedless lychees varieties come from Chengmai County. ❖

Source: <http://www.freshplaza.com/article/158849/Start-of-seedless-lychee-harvest-variety-endemic-to-Hainan-Island>; published 7 June 2016; shortened



A pair of seedless lychees from Hainan Province, Southern China

GENERAL



New cooling techniques underway

DURING THE 2016 Fresh Logistics Asia exhibition, Shanghai Chuangshi Cooling Techniques introduced a new cooling box made with a new type of cooling agent. Mr. Wu from Shanghai Chuangshi Cooling Techniques explains: "Our new cooling agent uses a high polymer material for phase transition between a solid and liquid state to provide or absorb latent heat. The transition material can handle temperatures between -40°C and 100°C. The cooling bags and delivery boxes we currently promote for fresh products keep temperatures between -5°C and 10°C. Our cooling agents are very useful when a car is not refrigerated, when only a few products need cooling or when the weather is scorching hot. For example, we can store fruits for long periods between 0°C and 4°C with the cooling bags, so the quality during delivery is guaranteed. Compared to cooling bags with water, the temperature control is more stable and outlasts water cooling bags by 7 to 8 hours. Moreover, the cooling bags can be reused, with a lifespan of up to 3 years," says Mr. Wu. "The cooling boxes use the new EPP material, which can accurately preserve temperatures for 24 to 72 hours without power source. The EPP material used for the insulation is fire resistant and shock proof. It does not absorb water, has a neutral smell and is not poisonous, so it can be used to package food products. ❖

Source: <http://www.freshplaza.com/article/159513/New-cooling-techniques-underway>; author: Maarten Gernay; published 22 June 2016; shortened