Lime fruits were coated with 0.5 and 1.0% (w/v) chitosan together with 200 ppm gibberellic acid (GA₃), placed on a foam tray either wrapped with polyethylene film or unwrapped and then stored at 13 °C (90% RH). The results showed that O₂ and CO₂ permeability of coated lime fruit depended on the different concentrations of chitosan. However, chitosan coating had no effect on weight loss. Weight loss of wrapped limes (4.097%) was less than those of unwrapped ones (12.904%) after 90 days. Chlorophyll content of all treatments reduced whereas ascorbic acid content slightly increased. Among all treatments, lime coated with 1.0% (w/v) chitosan together with 200 ppm gibberllic acid on a foam tray wrapped with polyethylene film showed the best quality.