



# JANNY MT



Flexible Installations of Controlled Atmosphere Units

## Cherry



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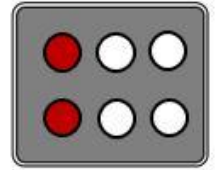
- Speculating on market rates when supplies are low
- Storing during production peaks
- Maintaining flavour quality.
- Maintaining colour
- Avoiding weight loss (less than 1% after 25 d).
- Saving on labour on weekends and public holidays.
- Storing before bad weather (avoiding bursting in the orchards).

### Picking recommendations

- Match maturity to the desired preservation time
- Pick extremely healthy products
- Do not store products after rain
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### Key figures

1. Use Janny MT module 610 - 4
2. Fill module with **150 to 180 kg on trays (50x30x11)**
3. Put in cold storage at **+2°C**
4. **Wait until the products are cooled to heart**
5. Close the lid
6. Check gas stabilisation
7. Possible preservation up to **25 days**
8. Open modules
9. Let the module **12 hours with open lid in cold room for rehabilitation**



4 Open membranes  
2 Caps on

### Varieties:

Summit

Bigarreau

Burlat

Hedelfingen

Lapins

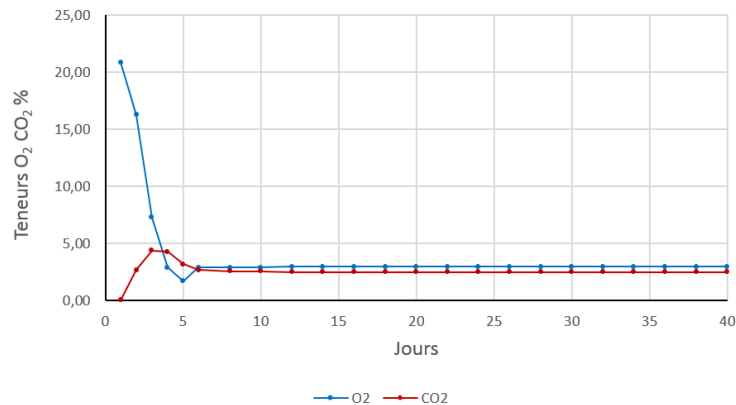
Régina

Duroni

	Temperature	O <sub>2</sub> rate	CO <sub>2</sub> rate	Preservation time
Classic Cold	+2°C	21 %	0 %	6 d
<b>Janny MT CA</b>	<b>+2°C</b>	<b>1 to 5 %</b>	<b>1 to 5 %</b>	<b>25 d</b>

### Ideal curve

#### Gas content monitoring for Cherry



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Levels are read using the Tiempo Test measuring instrument

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