JANNY MT

Flexible Installations of Controlled Atmosphere Units

« Janny MT preservation »

Kiwi

Varieties:

Summer

Monty

Hayward

Atlas

Ambrosia

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Kiwi

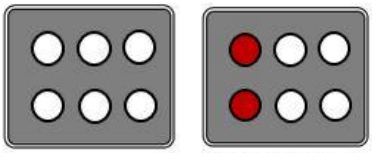
- Storing during production peaks
- Maintaining the sanitary and gustative quality
- Maintaining colour and firmness
- Avoiding weight loss (less than 1% after 150 d)
- Sell a firm and quality fruit up to April-June

Picking recommendations

- Match maturity to the desired preservation time
- Pick extremely healthy products
- Do not store products after rain
- Let the attach scare over before putting in modules for 24h at 20°C

Key figures

1. Use Janny MT module 610 – 6 or 4
2. Fill module with **200 kg on trays**
   Fill module with **250 kg loose**
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 **150 days**
8. Open modules
9. Let the module **12 hours with open lid in cold room for rehabilitation**



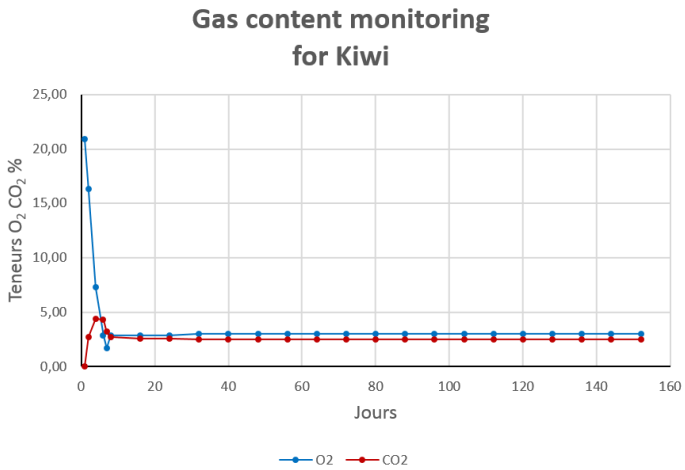
6 Open membranes
0 Cap on

4 Open membranes
2 Caps on

Loose **On Trays**

	Temperature	O_2 rate	CO_2 rate	Preservation time
Classic Cold	+2°C	21 %	0 %	70 d
Janny MT CA	**+2°C**	**1 to 5 %**	**1 to 5 %**	**150 d**

Ideal curve



Levels are read using the Tiempo Test measuring instrument