



# JANNY MT



Flexible Installations of Controlled Atmosphere Units

## Redcurrant



### Varieties:

Rondon

Rovada Red

...

Sté JANNY MT SAS

La Condemine 71260 Péronne France

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## Redcurrant

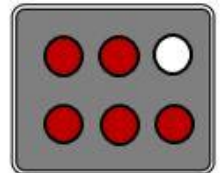
- Storing during production peaks
- Maintaining the sanitary and gustative quality
- Maintaining colour and freshness
- Avoiding weight loss (less than 1% after 40 d)
- Minimize losses during long storage
- Keep a green stem

### Picking recommendations

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

### Key figures

1. Use Janny MT module 610 - 1
2. Fill module with **30 trays (50x30x11): 125 kg**  
Fill module with **864 small plastic trays (125g): 108 kg**
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 **45 days**
8. Open modules
9. Let the module **12 hours with open lid in cold room for rehabilitation**

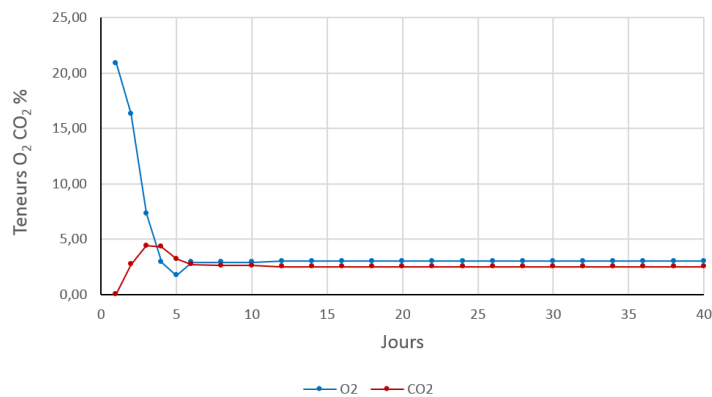


1 Open membrane  
5 Caps on

	Temperature	O <sub>2</sub> rate	CO <sub>2</sub> rate	Preservation time
Classic Cold	+0°C	21 %	0 %	15 d
<b>Janny MT CA</b>	<b>+0°C</b>	<b>1 to 5 %</b>	<b>1 to 5 %</b>	<b>40 d</b>

### Ideal curve

#### Gas content monitoring for Redcurrant



Levels are read using the Tiempo Test measuring instrument