



JANNY MT



Flexible Installations of Controlled Atmosphere Units

« Janny MT preservation »

Blackcurrant



Blackcurrant

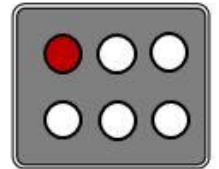
- Storing during production peaks
- Maintaining the sanitary and gustative quality
- Maintaining colour and firmness
- Avoiding weight loss (less than 1% after 40 d)
- Minimize losses during long storage

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 - 5
2. Fill module with **120 kg on trays**
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 **40 days**
8. Open modules
9. Let the module **12 hours with open lid in cold room for rehabilitation**



5 Open membranes
1 Cap on

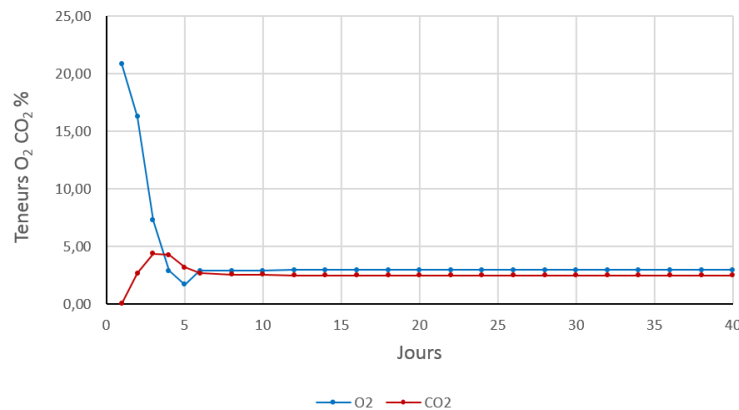
Varieties:
Black of Burgndy
Andega
Delbard Robusta

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	Temperature	O ₂ rate	CO ₂ rate	Preservation time
Classic Cold	+2°C	21 %	0 %	6 d
Janny MT CA	+2°C	1 to 5 %	1 to 5 %	40 d

Ideal curve

Gas content monitoring for Blackcurrant



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Levels are read using the Tiempo Test measuring instrument