



JANNY MT



Flexible Installations of Controlled Atmosphere Units

Chestnut



Chestnut

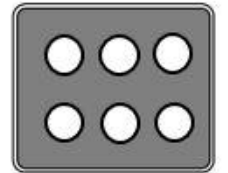
- Storing during production peaks
- Maintaining the sanitary and gustative quality
- Maintaining colour and firmness
- Avoiding weight loss (less than 1% after 74 d)
- Minimize losses during long storage
- Limiting chalking and brown rot

Picking recommendations

- The fruit should be processed immediately after harvesting to preserve flavour qualities and nutritious value
- Store dried-up chestnuts

Key figures

1. Use Janny MT module 610 - 6
2. Fill module with **255 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 **74 days**
8. Open modules
9. Let the module **12 hours with open lid in cold room for rehabilitation**

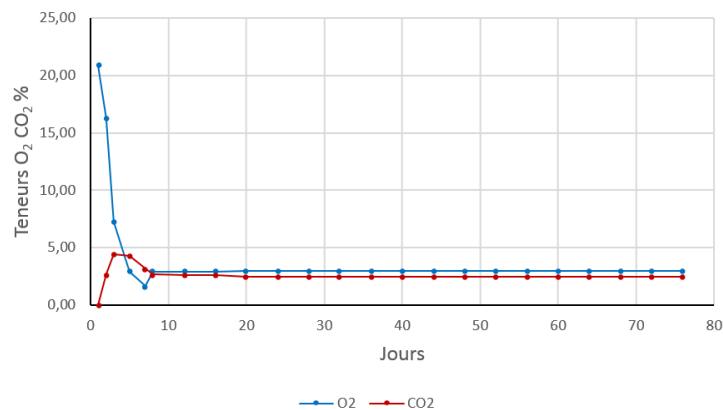


6 Open membranes
0 Cap on

	Temperature	O ₂ rate	CO ₂ rate	Preservation time
Classic Cold	+0°C	21 %	0 %	18 d
Janny MT CA	+0°C	1 to 5 %	1 to 5 %	74 d

Ideal curve

Gas content monitoring for Chestnut



Levels are read using the Tiempo Test measuring instrument

Varieties:

Pellegrine

Bouche de

Bétizac

Marron

d'Olagargues

Marigoule

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