



# JANNY MT



Flexible Installations of Controlled Atmosphere Units

## “Janny MT preservation”

### Late apple



### Late apple

- Increase sales period
- Maintaining the sanitary and gustative quality
- Maintaining colour and firmness
- Avoiding weight loss (less than 1% after 240 d)
- Keep the Sugar/Acidity rate

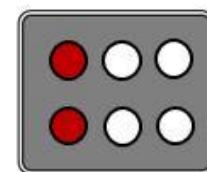
### Picking recommendations

- Control starch regression to start harvest
- Store first harvested apples for Janny MT modules

Varieties	Starch Regression
Pink Lady	5 - 6 (CTIFL code)
Fuji	8 - 9 (CTIFL code)
Braeburn	5 - 6 (CTIFL code)

### Key figures

1. Use Janny MT module 610 - 4
2. Fill module with **300 kg loose**
3. **Add a Sorbacal bag for CO<sub>2</sub> sensible varieties**
4. Put in cold storage at +2°C
5. **Wait until the products are cooled to heart**
6. Close the lid
7. Check gas stabilisation
8. Possible preservation up to **180 to 240 days**
9. Open modules
10. Let the module **24 hours with open lid in cold room for rehabilitation**



4 Open membranes  
2 Caps on

### Varieties:

Granny

Melrose

Fuji

Idared

Braeburn

Pink Lady

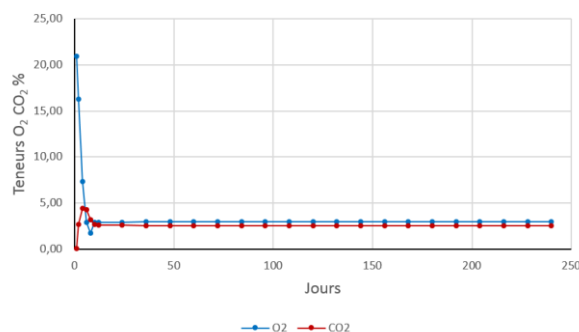
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Variety	Temperature	O <sub>2</sub> rate	CO <sub>2</sub> rate	Preservation Time Classic cold	Preservation time Janny MT
Granny Melrose	+2°C	1 to 5 %	1 to 5 %	150 d	<b>185 d</b>
Fuji	+2°C	1 to 5 %	0 to 1 %	210 d	<b>240 d</b>
Idared	+2°C	1 to 5 %	1 to 5 %	180 d	<b>240 d</b>
Braeburn, Pink Lady	+2°C	1 to 5 %	0 to 1 %	150 d	<b>185 d</b>

Using Sorbacal is compulsory to guaranty the best preservation of:  
Fuji, Braeburn, Pink Lady and all varieties CO<sub>2</sub> sensible

### Ideal curve

#### Gas content monitoring for Late apple



Levels are read using the Tiempo Test measuring instrument

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