



JANNY MT



Flexible Installations of Controlled Atmosphere Units

Pear



Pear

- Increase sales period
- Maintaining the sanitary and gustative quality
- Maintaining colour and firmness
- Avoiding weight loss (less than 1% after 210 d)
- Minimize losses during long storage

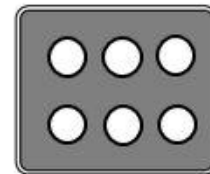
Picking recommendations

- Control firmness to start harvest
- Store pears that have been harvested at an early maturity stage for long term storage into Janny MT equipment

Varieties	Harvest firmness
Conference	6 à 7 kg / 0.5 cm ²
Doyenne du Comice	5 à 6 kg / 0.5 cm ²
Louise Bonne	6 à 7 kg / 0.5 cm ²
Williams	7.5 à 8.5 kg / 0.5 cm ²

Key figures

1. Use Janny MT module 610 - 6
2. Fill module with **300 kg loose**
3. **Add a Sorbacal bag for CO₂ sensible varieties**
4. Put in cold storage at +0°C
5. **Wait until the products are cooled to heart**
6. Close the lid
7. Check gas stabilisation
8. Possible preservation up to **210 days**
9. Open modules
10. Let the module **12 hours with open lid in cold room for rehabilitation**

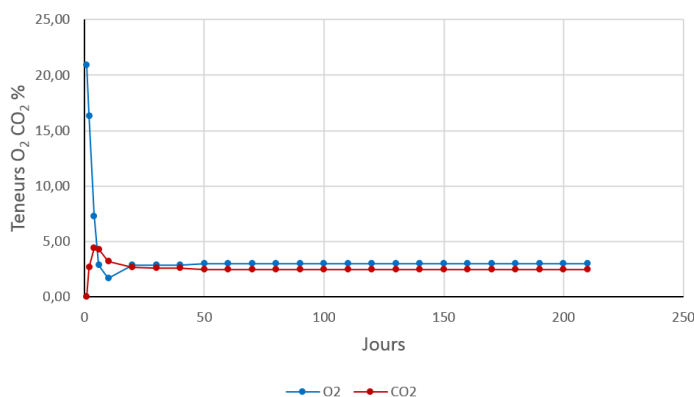


6 Open membranes
0 Cap on

	Temperature	O ₂ rate	CO ₂ rate	Preservation Time
Classic cold	+0°C	21 %	0 %	60 to 180 d
Janny MT CA	+0°C	1 to 5 %	1 to 5 %	90 to 210 d
Janny MT CA + Sorbacal	+0°C	1 to 5 %	0 to 1 %	90 to 210 d
CO ₂ sensible varieties:	Conférence, Abbate Fétel, Angelys, Beurre Bosc, Conférence, Packam's Triumph			

Ideal curve

Gas content monitoring for Pear



Varieties:

Conférence
Doyenné du Comice
Louise Bonne
Williams

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Sté JANNY MT SAS
La Condemine 71260 Péronne France
Tél : 0033.3.85.23.96.20
Fax : 0033.3.85.36.96.58 / 0033.3.85.23.96.29
Mail : jannymt@jannymt.com
Web : www.jannymt.com

Levels are read using the Tiempo Test measuring instrument

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