



JANNY MT



Flexible Installations of Controlled Atmosphere Units

“Janny MT preservation”

Standard apple



Standard apple

- Increase sales period
- Maintaining the sanitary and gustative quality
- Maintaining colour and firmness
- Avoiding weight loss (less than 1% after 210 d)
- Keep the Sugar/Acidity rate

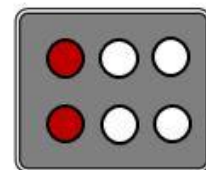
Picking recommendations

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

Varieties	Starch Regression
Chantecler	5 - 6 (CTIFL code)
Golden	4 - 5 (CTIFL code)

Key figures

1. Use Janny MT module 610 - 4
2. Fill module with **300 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 **210 days**
8. Open modules
9. Let the module **24 hours with open lid in cold room for rehabilitation**



4 Open membranes
2 Caps on

Varieties:

Golden

Chantecler

Delbard Jubilé

Ariane

Canada

Jonagold

Reinette

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Sté JANNY MT SAS

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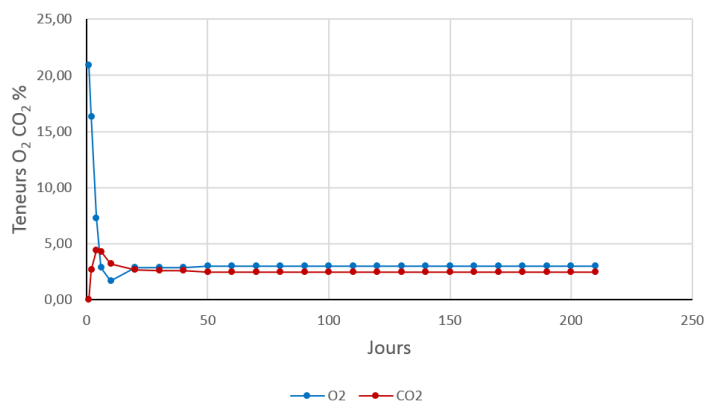
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Variety	Temperature	O ₂ rate	CO ₂ rate	Preservation Time Classic cold	Preservation time Janny MT
Chantecler	+2°C	1 to 5 %	1 to 5 %	120 d	210 d
Golden	+2°C	1 to 5 %	1 to 5 %	210 d	210 d

Ideal curve

Gas content monitoring for Standard apples



Levels are read using the Tiempo Test measuring instrument

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