



JANNY MT



Flexible Installations of Controlled Atmosphere Units

« Janny MT preservation »

Table grape

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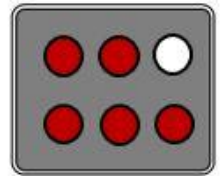
- Storing during production peaks
- Maintaining the sanitary and gustative quality
- Maintaining stem's colour
- Avoiding weight loss (less than 1% after 150 d)
- Spread sales periods

Picking recommendations

- Match maturity to the desired preservation time
- Pick extremely healthy products
- Do not store products after rain
- Add sulphur diffusers on the tray

Key figures

1. Use Janny MT module 610 - 1
2. Fill module with **170 kg on trays with a sulphur diffuser**
3. Put in cold storage at **+1°C**
4. **Wait until the products are cooled to heart**
5. Close the lid
6. Check gas stabilisation
7. Possible preservation up to **150 days**
8. Open modules
9. Let the module **12 hours with open lid in cold room for rehabilitation**



1 Open membrane
5 Caps on



Varieties:

Chasselas

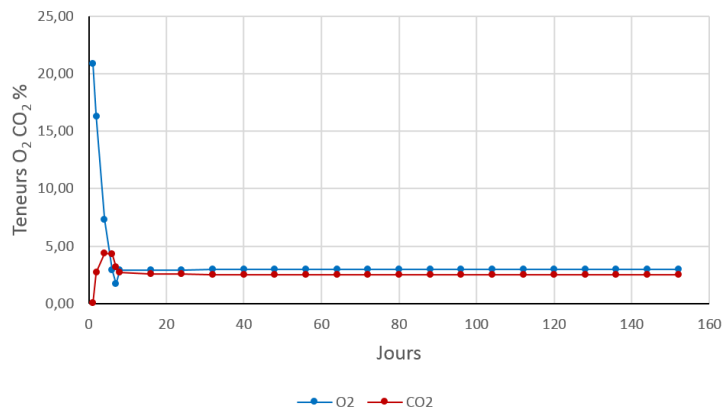
Muscat

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	Temperature	O ₂ rate	CO ₂ rate	Preservation time
Classic Cold	+1°C	21 %	0 %	45 d
Janny MT CA	+1°C	1 to 5 %	1 to 5 %	90 to 150 d

Ideal curve

Gas content monitoring for Table grape



Levels are read using the Tiempo Test measuring instrument

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