



JANNY MT



Flexible Installations of Controlled Atmosphere Units

Asparagus



Varieties:

White

Green

Asparagus

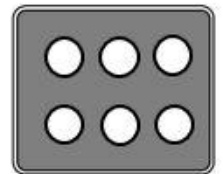
- Storing during production peaks
- Maintaining flavour quality
- Maintaining colour and firmness
- Avoiding weight loss (less than 1% after 24 d)

Picking recommendations

- Match maturity to the desired preservation time
- Pick extremely healthy vegetables
- Do not store vegetables after rain
- **Store unwashed asparagus**
- **Or store asparagus washed with a hose (not with a brush) and well drained**

Key figures

1. Use Janny MT module 610 - 6
2. Fill module with **90 kg on trays (50x30x11)**
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 **25 days**
8. Open modules
9. Let the module between **8 to 10 hours with open lid in cold room for rehabilitation**

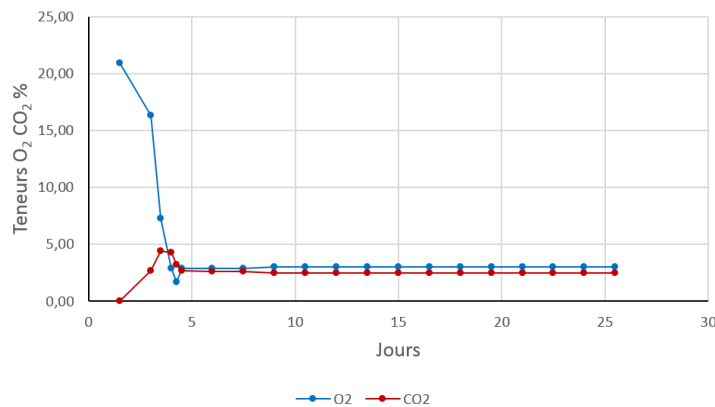


6 Open membranes
0 Cap on

	Temperature	O ₂ rate	CO ₂ rate	Preservation time
Classic Cold	+2°C	21 %	0 %	5 D
Janny MT CA	+2°C	1 to 5 %	1 to 5 %	25 D

Ideal curve

Gas content monitoring for Asparagus



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Levels are read using the Tiempo Test measuring instrument