



# JANNY MT



Flexible Installations of Controlled Atmosphere Units

## Bean



Varieties:  
Aquadulce  
Sevilla

...

## Bean

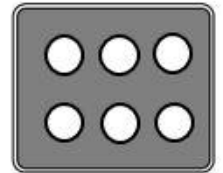
- Storing during production peaks
- Maintaining the sanitary and gustative quality
- Maintaining colour and freshness
- Avoiding weight loss (less than 1% after 20 d)
- Conserve before bolting when vegetation starts growing again

### Picking recommendations

- Match maturity to the desired preservation time
- Pick extremely healthy products
- Do not store products after rain

### Key figures

1. Use Janny MT module 610 - 6
2. Fill module with **70 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 **20 days**
8. Open modules
9. Let the module **12 hours with open lid in cold room for rehabilitation**

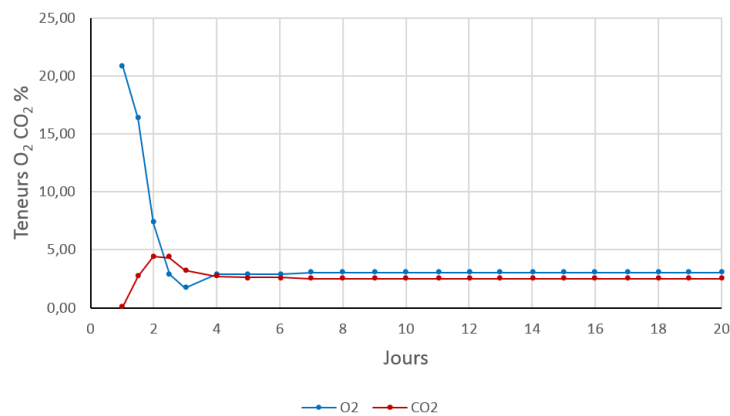


6 Open membranes  
0 Cap on

	Temperature	O <sub>2</sub> rate	CO <sub>2</sub> rate	Preservation time
Classic Cold	+2°C	21 %	0 %	5 d
<b>Janny MT CA</b>	<b>+2°C</b>	<b>1 to 5 %</b>	<b>1 to 5 %</b>	<b>20 d</b>

### Ideal curve

#### Gas content monitoring for Bean



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*Levels are read using the Tiempo Test measuring instrument*