



# JANNY MT



Flexible Installations of Controlled Atmosphere Units

## « Janny MT preservation »

### Red & White Cabbage



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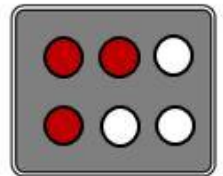
- Storing during production peaks
- Maintaining flavour quality
- Maintaining colour and firmness
- Avoiding weight loss (less than 1% after 180 d)
- Minimize losses during long storage
- Limiting rot, black spots and preventing excessive leaf peeling when taken out of extended preservation

### Picking recommendations

- Match maturity to the desired preservation time
- Pick extremely healthy products
- Do not store products after rain
- Leave harvest sheet to limit peeling

### Key figures

1. Use Janny MT module 610 - 3
2. Fill module with **200 kg loose**
3. Put in cold storage at **+0°C**
4. **Wait until the products are cooled to heart**
5. Close the lid
6. Check gas stabilisation
7. Possible preservation up to **180 days**
8. Open modules
9. Let the module **12 hours with open lid in cold room for rehabilitation**



3 Open membranes  
3 Caps on

### Varieties:

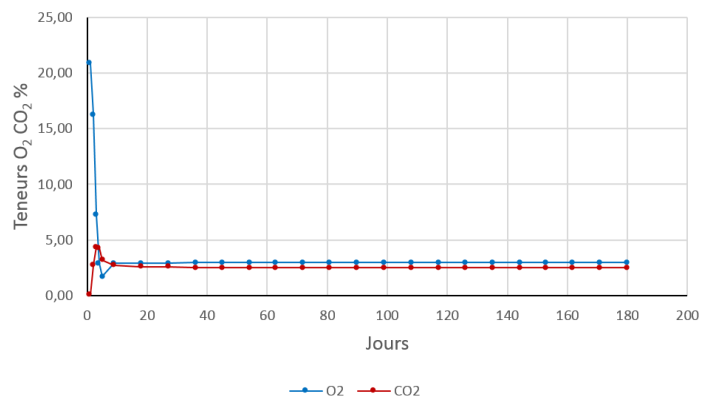
White

Red

	Temperature	O <sub>2</sub> rate	CO <sub>2</sub> rate	Preservation time
Classic Cold	+0°C	21 %	0 %	90 d
<b>Janny MT CA</b>	<b>+0°C</b>	<b>1 to 5 %</b>	<b>1 to 5 %</b>	<b>180 d</b>

### Ideal curve

#### Gas content monitoring for Cabbage



Sté JANNY MT SAS  
 La Condemine 71260 Péronne France  
 Tel : 0033.3.85.23.96.20  
 Fax : 0033.3.85.36.96.58 / 0033.3.85.23.96.29  
 Mail : [jannymt@jannymt.com](mailto:jannymt@jannymt.com)  
 Web : [www.jannymt.com](http://www.jannymt.com)

Levels are read using the Tiempo Test measuring instrument

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