



# JANNY MT



Flexible Installations of Controlled Atmosphere Units

## « Janny MT preservation »

### Salad



### Salad

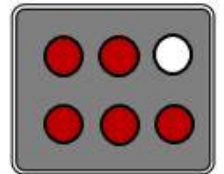
- Storing during production peaks
- Maintaining the sanitary and gustative quality
- Maintaining colour and freshness
- Avoiding weight loss (less than 1% after 21 d)
- creation of a buffer stock for transformation

### Picking recommendations

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

### Key figures

1. Use Janny MT module 610 - 1
2. Fill module with **50 kg on trays (108 pieces)**
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 **14 to 21 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:

Batavia

Treviso

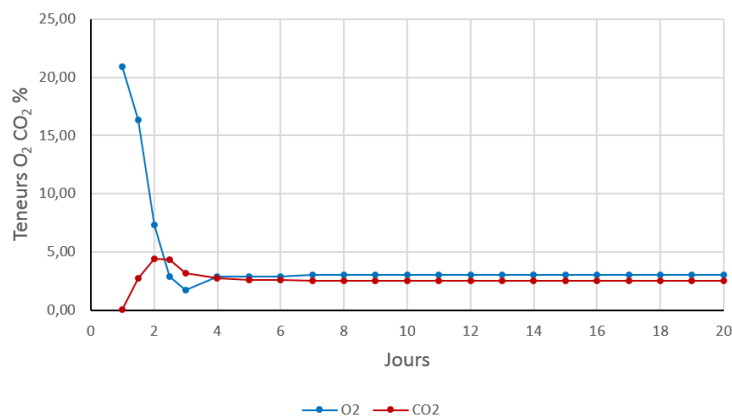
Scarole

Lettuce

	Temperature	O <sub>2</sub> rate	CO <sub>2</sub> rate	Preservation time
Classic Cold	+2°C	21 %	0 %	7 to 10 d
<b>Janny MT CA</b>	<b>+2°C</b>	<b>1 to 5 %</b>	<b>1 to 5 %</b>	<b>14 to 21 d</b>

### Ideal curve

### Gas content monitoring for Salad



Levels are read using the Tiempo Test measuring instrument

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