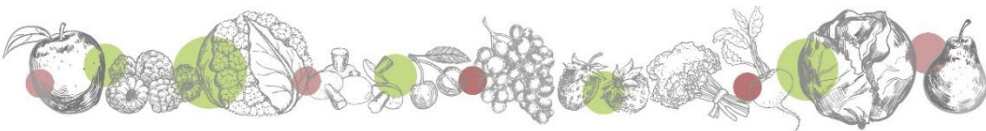




JANNY MT

Flexible Installations of Controlled Atmosphere Units

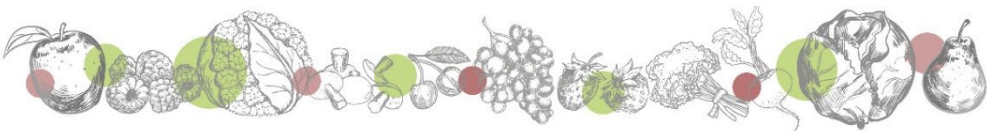
VEGETABLES






Vegetable	Temperature	Weight Kg	Open membranes	Normal cold storage	Janny MT CA storage
Asparagus 	+2°C / 35°F	V : 90 S: 170	6	5 days	25 days
Red beetroot 	+0°C / 32°F	200	6	2 months	5 months
Broccoli 	+0°C / 32°F	150	6	3 weeks	1,5 month
Cardoon 	+2°C / 35°F	150	6	15 days	45 days
White/red cabbage 	+0°C / 32°F	200	4	3 months	6 months
Chinese cabbage 	+0°C / 32°F	120	3	2 months	4 months
Brussel sprout 	+0°C / 32°F	200	6	3 to 5 weeks	2 months
Cauliflower 	+0°C / 32°F	150	6	3 weeks	1,5 month
Swiss chard 	+2°C / 35°F	100	1	10 days	28 days
Spinach 	+0°C / 32°F	50	1	4 days	15 days
Fennel 	+1°C/ 34°F	120	4	15 days	30 days
Bean 	+2°C / 35°F	70	6	5 days	20 days
Lamb's lettuce 	+2°C / 35°F	40	1	5 days	21 days
Turnip 	+0°C / 32°F	280	4	1 month	4 months
Sugarloaf 	+0°C / 32°F	180	4	1 month	2 months
Leek 	+0°C / 32°F	150	6	15 days	90 days
New potatoe 	+3,5°C / 37°F	300	6	21 days	90 days

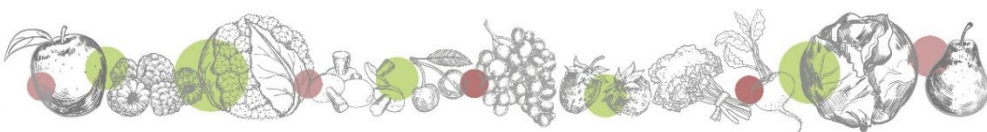






VEGETABLES



Vegetable	Temperature	Weight Kg	Open membranes	Normal cold storage	Janny MT CA storage
Radish 	+0,5°C / 32°F	With stems : 140 Stemless : 250	With stems : 2 Stemless : 4	15 days	30 days
Black radish 	+2°C / 35°F	250	6	1 month	3 months
Lettuce 	+2°C / 35°F	50	1	5 days	21 days

AROMATIC HERBS



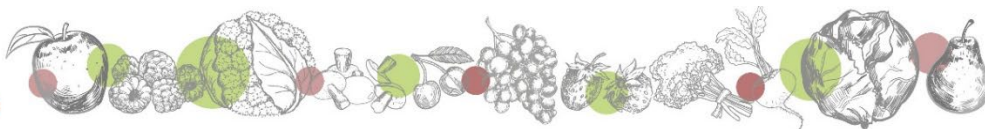
Aromatic herbs	Temperature	Weight Kg	Open membranes	Normal cold storage	Janny MT CA storage
Parsley 	+1°C / 34°F	40	Curly : 1 Flat-leaf : 4	7 to 10 days	45 days
Dill 	+1°C / 34°F	50	6	6 days	30 days
Coriander 	+1°C / 34°F	50	6	6 days	45 days
Mint 	+1°C / 34°F	50	4	6 days	30 days



JANNY MT

Flexible Installations of
Controlled Atmosphere Units

FRUITS



Fruit		Temperature	Weight Kg	Open membranes	Normal cold storage	Janny MT CA storage
Blackcurrant		+2°C / 35°F	120	5	6 days	40 days
Cherry		+2°C / 35°F	150	4	6 days	25 days
Chestnut		+2°C / 35°F	255	6	18 days	2,5 months
Pomegranate		+6°C / 43°F	190	5	4 months	6 months
Redcurrant		+2°C / 35°F	125	1	15 days	40 days
Kiwi		+2°C / 35°F	200	4	70 days	5 months
Blueberry		+2°C / 35°F	180	4	10 days	6 weeks
Pear		+0°C / 32°F	300	6	4 months	7 months
Early apple		+2°C / 35°F	300	5	4 months	7 months
Apple		+2°C / 35°F	300	4	4 months	7 months
Late apple		+2°C / 35°F	300	4	5 months	8 months
Plum		+2°C / 35°F	200	4	18 days	50 days
Table grape		+1°C / 34°F	170	1	1,5 month	3 to 5 months
Strawberry		+2°C / 35°F	75 to 90	1	3 to 5 days	10 to 12 days
Raspberry		+2°C / 35°F	50	1	4 days	12 days



CONDIMENTS



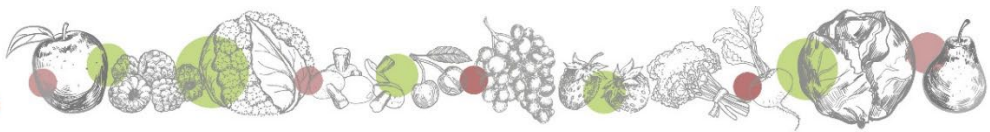
Condiment	Temperature	Weight Kg	Open membranes	Normal cold storage	Janny MT CA storage
Garlic 	-1°C / 30°F	285	6	210 days	300 days




MUSHROOMS



Mushroom	Temperature	Weight Kg	Open membranes	Normal cold storage	Janny MT CA storage
Chanterelle 	+2°C / 35°F	60	6	5 days	50 days

CUT FLOWERS



Flower	Temperature	Stalks	Open membranes	Normal cold storage	Janny MT CA storage
Peony 	+1°C / 34°F	800	6	4 weeks	14 weeks
Rose 	+2°C / 35°F	1 500	6	1 week	5 weeks
Tulip 	+2°C / 35°F	2 200	6	7 days	20 days