

are best known for their low oxygen boxes and storage installations, which allow growers to utilise controlled atmosphere (CA) storage in regular non-CA facilities. Janny says its storage boxes can naturally extend the preservation time of a range of fruits and vegetables, helping growers and packers to control their distribution and sales.

According to the company's Benoît Janny, examples of extended shelf life using their storage boxes include Swiss chard rising to up to 25 days storage life from 10 at 2 deg. C.; lettuce can be increased from 5 days up to 21 and baby leaf, such as lamb's lettuce and spinach from 4-5 days under normal cold storage conditions to up to 14-days using the Janny MT system.

"Our CA installation allows the product to reach the three parameters necessary for its optimum preservation, by reducing the respiration rate," explains Benoît. "These include temperature (from 0 to 2°C in a cold store); Hygrometry, humidity, oxygen and carbon

dioxide levels. Because the boxes are gastight, we are able to reach 100% hygrometry which results in less than 1 per cent weight loss, while the gas selective membranes used on the lid allow you to stabilize the O2 and CO2 below 3 per cent. Consequently fruits and vegetables keep their freshness, colour and taste, while the equipment does not need any maintenance costs or chemical additives."

### **CA storage boxes**

For most storage, whether short, medium or long term, humidity, temperature and atmospheric control are the key to increasing shelf life. Janny MT, a Burgundy, France based storage technology company, specialises in controlled atmosphere storage units. They