

# Store cherries for almost one month!

Cherry production is a highly technical process where attention to detail and high investment ensures a good quality product of high value. But, despite everything, the shelf-life of the fruit varies between five and seven days. Today Janny MT individual controlled atmosphere (CA) modules can increase the shelf-life of cherries to 25 days.

For 15 years Janny MT has offered hermetic storage modules, allowing the creation of CA conditions by the use of a selective gas membrane. The extension of product life by reducing metabolism is the main objective of the system. The concept is based on the tight seal between the lid and the bin and the selective membrane. The equipment operates because cherries 'breathe', consuming more oxygen than the membrane allows to enter. Naturally that will create CA conditions: 3% O<sub>2</sub> and 3% CO<sub>2</sub>. There is 100% humidity in the modules and less than 1.5% weight loss in 25 days of storing cherries.

Moreover, it is important to wait until the temperature of the cherries has reduced to 2°C before closing the modules, because the storage potential of this product depends on the speed of the cooling process: the faster it is, the greater the potential. CA conditions are obtained naturally in two or three days and equilibrium is achieved automatically. It is also important to respect certain harvesting rules - pick at the right moment, know the storage capabilities of different varieties,

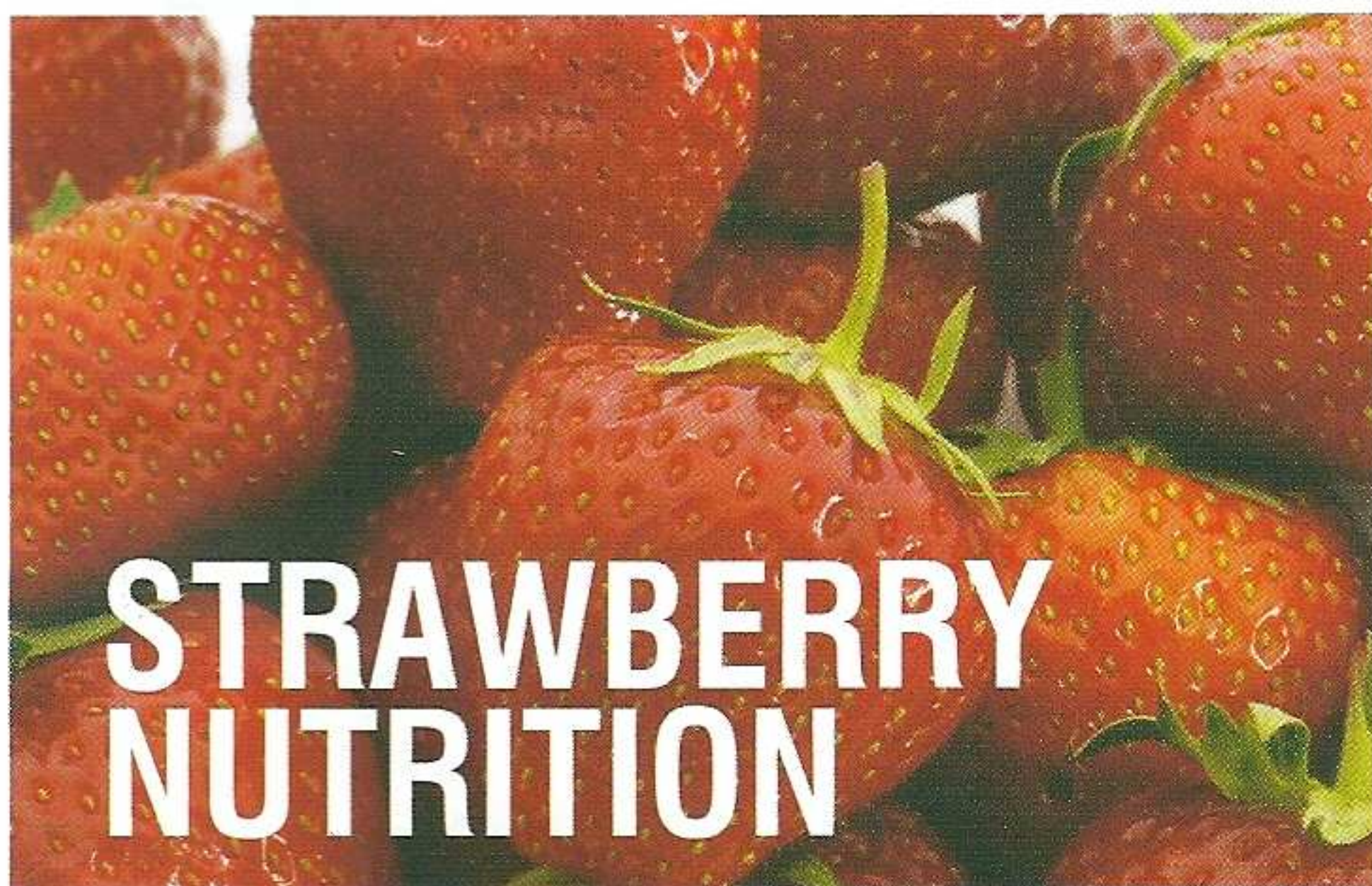


control the cooling process before the establishment of the system, and put fruits in bins in good condition - not too ripe or too damaged.

Proved by time and customer satisfaction, the benefits of storing in Janny MT modules include: storage during production peaks and thus avoiding low prices, price speculation, buffer stock creation, workforce optimization and storage for periods of poor weather.

The modules cost around £360 each, will store 150kg of cherries and will last more than 20 years. According to Benoît Janny, chief executive of Janny MT, the return on investment is achieved in one or two seasons by increasing the value of cherries by £2/kg by the end of the season, giving an extra £300/bin. Fruits which would otherwise remain on the tree could be sold at satisfactory prices thanks to the system.

By tripling the shelf-life of cherries, Janny MT modules allow growers to control fruit sales, storage and withdrawal. More than 25,000 modules have been sold all over the world. The modules can also be used for many other fruits: apples and pears can be stored for seven months, blueberries for 35 days, and plums for 55 days.



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