

Fruvetechn Freshness Suite

Smart Solutions to Protect Quality,
Extend Shelf Life & Reduce Waste

Every day we extend freshness, we protect someone's harvest. Fruvetechn isn't just building preservation tools—we're building a future where farmers waste less and earn more. With Fruvefresh and FruveTrans, we turn innovation into impact - empowering the supply chain from the inside out.



FruveTrans™

World's First VOC based Ethylene Suppressing Machine

Harnessing plant-based volatiles to create ethylene-suppressing environments in storage & transit.

Why FruveTrans™?

- ✓ Cut fruit losses by up to 30%
- ✓ Increase shelf life during transport
- ✓ No filters, no noise, no downtime
- ✓ Prevents Spoilage
- ✓ Ideal for cold chains, mandis, exporters, retailers

More Information

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Contact Us

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Parameter	Specification
Working Mechanism	VOC Emissions via natural formula cartridge
Operation	Passive / Optional low-power timer variant
Coverage	10–25 m ³ chambers or 100–300 crates
Cartridge Cycle	20–30 days (field-tested)
Dimensions	290 mm × 260 mm × 105 mm
Weight	~1.5 kg to 3 kg
Material	Food-safe stainless steel casing

FruveTrans™

World's First VOC based Ethylene Suppressing Machine



Uses Plant based VOC 



Filters microbes in air

Creates a modified atmosphere to delay the ripening process

Elicit Defense responses 

Operates silently with a cartridge that lasts one month

FORTTUNA®
GLOBAL EXCELLENCE AWARDS