



# Fruvetech innovative products to Enhance Shelf-life

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



[www.Fruvetechnology.com](http://www.Fruvetechnology.com)



# Extension Capacity of Shelf Life Across Fruits



## Green Bananas

Now you can keep bananas fresh for **45 days** or more.



## Bananas

Now you can keep bananas fresh for **15 days** or more.



## Custard Apples

Keep custard apples fresh and transport-friendly for **12 days**.



## Mangoes

Maintain the freshness of mangoes for **30 days**, reducing spoilage.



## Chiku

Enjoy chiku with its natural taste intact for **15 days**.



## Dragon Fruit

Keep dragon fruit fresh and appealing for **15 days**.



## Guavas

Enjoy guavas at their best quality for up to **15 days**.



## Raspberries

Keep raspberries fresh and flavorful for **8 days**.



## Peaches

Keep peaches fresh and tasty for **12 days**.



## Blueberries

Store your blueberries confidently for **45 days**.



## Pineapples

Transport pineapples at peak freshness for **several weeks**.



## Plums

Extend the shelf life of plums to **16 days** without loss of texture.



## Peaches

Keep peaches fresh and tasty for **18 days**.



## Broccoli

Maintain the vibrant green color of broccoli for **10 days**.



## Onions

Store onions for up to **3 month** without early sprouting or decay.



## Figs

Reduce water loss and fungal infection of figs for **20 days**.



## Pears

Maintain the natural sweetness of pears for **15 days**.



## Bitter Gourd

Reduce spoilage of bitter gourd for **8-10 days**.



## Oranges

Store oranges fresh for **2 months** without early drying.



## Ber

Enjoy ber in its best state for **18 days**.



## Jamun

Preserve the taste of jamun for **8 days**, making it easier to store without spoilage.



## Green Chilies

Keep green chilies fresh for **40 days**, reducing wastage.



## Okra

Ensure okra stays fresh and usable for **15 days**.



## Fresh Dates

Maintain the quality of fresh dates for **15 days**.



## Avocados

Extend the usability of avocados for **20 days** with better preservation.



## Papaya

Reduce waste by keeping papayas fresh for **6-10 days**.



## Kiwis

Retain the natural juiciness of kiwis for **15 days**.



## Strawberries

Substantially reduces risk of fungal attack on strawberries for **one week**.



## Lemon

Extends lemon shelf life up to **14 days** while retaining freshness and quality.



## Tomatoes

Keep tomatoes fresh and usable for **30 days**.

\* The Number of days are indicative and may vary based on fruit variety, agro-climatic conditions, and storage temperature.

# Fruvefresh

A product of Fruvetechnology

For 4-5 KG



For 1-3 Kg



## Advantages of Fruvefresh

- ✓ Our technology can improve freshness of fruits and vegetables
- ✓ Fruvefresh can prevent fruit spoilage.
- ✓ Fruvefresh can enhance shelf-life from several days to weeks
- ✓ Fruvefresh is safe made from natural extracts and can keep mineral and vitamin content of fruits intact.



## Novel Technology

for Product to End User

## Our technology works on several fruits and vegetables

- Guava
  - Apple
  - Avocado
  - Peach
  - Pears
  - Mango
  - Lychee
  - Jamun
  - Banana
  - Papaya
  - Fig
  - Custard Apple
  - Tomato
  - Broccoli
  - Strawberry
  - Plum
  - Pineapple
  - Onion
  - Grapes
  - Raspberry
  - Lemon
- and Several other Fruits...

**With sachet**



**Without sachet**



**Without sachet**



**Without sachet**



**With sachet**



**With sachet**



**With sachet**

**Without sachet**

**Without sachet**



*Frishness | Fresh*



**Fruvefresh™**

*Shelf-life Enhancer*

Suppresses ethylene

and prevent spoilage (Innovative technology)

Instructions

- Use 1 sachet for 2-5kg of fruits for maximum effect
- Keep in airtight secondary package when not in use

For queries contact

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**More information**

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# Fruvetech Freshness Suite



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

Every day Fruvetech extends freshness, it protects someone's harvest. Fruvetech is not just building preservation tools, it is building a future where farmers waste less and earn more. With FruveFresh and FruveTrans, innovation turns 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

Parameter	Specification
Working Mechanism	VOC Emissions via natural formula cartridge
Operation	Passive / Optional low-power timer variant
Coverage	10–25 m <sup>3</sup> 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

**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**

# BERRY SAFE



Best shelf-life enhancing technology for all berries to keep them intact



## WHY CHOOSE BERRY SAFE ?

-  Excellent Cushioning
-  Best for transport
-  Natural and safe
-  Extends shelf-life and
-  Prevents spoilage
-  Absorbs excess water



① Peel and stick protective liner.

Fill box with fresh berries & close the box.



③ Stack boxes for transport & storage.

## TALK TO OUR TEAM

Order Now for Freshness that Lasts

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# FruveFarm



Innovative Device to increase the shelf life of Fruits & vegetables

The innovation is based on formulation and device to enhance the shelf life of fruits. This technology can confer enhanced nutritional value and prevent post harvest spoilage



Our technology is much more effective than ethylene absorber



## Why FruveFarm ?

- ✓ **Shelf life boost at source:** slows ripening and helps maintain freshness, firmness, and appearance in fruits and vegetables
- ✓ **Made for real operations:** ideal for mandis, packhouses, storage rooms, retailer backrooms, and transport handling points
- ✓ plug and play, display friendly, built for daily deployment without extra infrastructure
- ✓ **Multiple formats and builds:** available in 4 to 5 variants, with options in wood, plastic, and recycled plastic



Advanced System using solar energy for Circulation



# AWARDS AND RECOGNITIONS

Backed by vision. Validated by the world



Dr. Jagadis Gupta Kapuganti, founder of Fruvetechn, has received the **Rashtriya Vigyan Puraskar: Vigyan Yuva**, Shanti Swarup Bhatnagar Award, conferred by the Hon'ble President of India.



Fruvetechn wins the **13th TATA Social Enterprise Challenge**, emerging winner from **15,000+** startups.



**Chaudhary Charan Singh Award - Krishi Udyami Award 2025** from Kisan Trust,

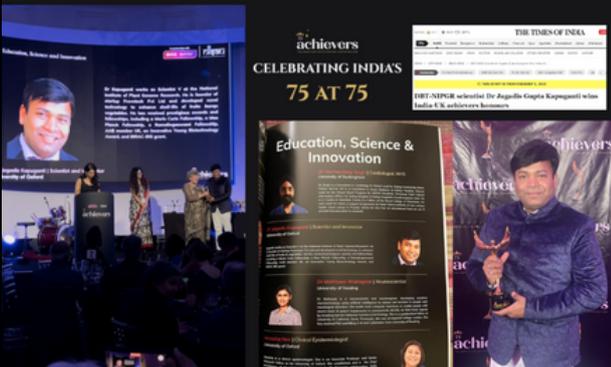


**Startup Grand Challenge 3.0 award, 2025** at World Food India, graced by MoFPI dignitaries, with NIFTEM Thanjavur support



**NATIONAL STARTUP AWARD 2022**

Fruvetechn got International Recognition at UK Parliament



**Tomato Grand Challenge**

Fruvetechn won Fortunna Global Excellence Award as Startup of the Year 2024.



Half a million nominations from 108 countries. They selected startups and prominent personalities from 48 different countries.

Each recognition fuels our mission to transform the fresh produce supply chain with science, with heart, and with proven impact.

# Honours & Distinctions



## Incubators



ATAL INCUBATION CENTRE  
BANASTHALI VIDYAPITH  
*Supported by Atal Innovation Mission, NITI Aayog*



STARTUP  
INCUBATION AND  
INNOVATION  
CENTRE  
IIT KANPUR



PUSA KRISHI



C-CAMP

Centre for Cellular and Molecular Platforms



Dana  
Foundation



BITS  
BioCyTiH  
Foundation



HDFC BANK  
PARIVARTAN  
A step towards progress

## Support Programs



birac  
Ignite Innovate Incubate  
Biotechnology Industry  
Research Assistance Council



EVERGREEN  
INNOVATION  
PLATFORM

# Field Validation & Ecosystem Engagement



Doordarshan Kisan Broadcasted our innovation on fruit shelf-life enhancer in Navbharat ka Naya Kisan program National wide.



Multi location trials





***Our Vision is to increase the farmers income and help fruit and vegetable industries and country's economy by reducing post harvest losses and strengthening sustainability by turning possibilities into real world***



*Freshness Intact*

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