

FruveTrans™



World's First VOC based Ethylene Suppressing Machine by Fruvetech

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

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

Why FruveTrans™?

- ✦ Cut fruit losses by up to 30%
- ✦ Increase shelf life during Storage
- ✦ Prevents Spoilage
- ✦ Ideal for cold chains, mandis, exporters, retailers
- ✦ Boosts controlled atmosphere performance and enhances cold storage efficiency
- ✦ Portable design enables flexible use across storage environments



More information

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Technical Specifications

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