



What Is LumiFreshR®?

An air-purification system developed primarily for transportation and storage of fresh produce such as vegetables, fruits and flowers. Our product efficiently and ecologically eliminates ethylene, bacteria (e.g. Salmonella, Listeria, and E Coli), viruses and mold from the air inside containers, trailers and warehousing facilities.

Have you ever wondered about the unseen forces affecting the quality of your produce or the environmental impact of your supply chain? Excessive Ethylene, a subtle yet harmful gas, lurks in the shadows, silently wreaking havoc on your cargo. But what if there was a game-changer that could transform the way you handle fresh produce?

Introducing **LumiFreshR®**, a cutting-edge technology designed to tackle the invisible threats plaguing your supply chains. Ethylene, VOC gases (Volatile Organic Compounds), viruses, fungal and bacterial spores—all these adversaries vanish in the presence of **LumiFreshR®**.

Picture this:

Slower ripening, extended shelf life, reduced disease - all with minimal wastage. If **LumiFreshR®** is on your side, your products will shine brightly at the point of sale, attracting customers as well as boosting your reputation.

But that's not all. **LumiFreshR®** isn't just a guardian of freshness; it's a guardian of the environment too. By eliminating Ethylene and other harmful elements, it champions sustainability in your supply chain. This means longer storage life, less waste due to spoiled goods, and a significantly reduced carbon footprint for your business as the end result!

Worried about operational costs?

Don't be. **LumiFreshR®** operates efficiently, requiring minimal energy and boasting easy maintenance. It's a cost-effective solution that promises consistent high performance throughout its entire lifespan, unlike other alternatives.

How does it work its magic?

LumiFreshR® utilizes short-wavelength UV light and a unique filter composition to provide unmatched protection. The benefits ripple through to your customers as well as stakeholders—sustainable management, reduced waste, superior product quality, lower CO2 emissions and enhanced food safety.

Ready to revolutionize your fresh produce supply chain?

Ask us about **LumiFreshR®** today, and let the questions lead to transformation.



LUMI PROLINE OY
Ohtonkuja 13 40400
Jyväskylä, FINLAND
+358 400 998 910
info@lumipro.fi