



ECOPLANTS



**FROM THE FARM
TO THE POINT OF SALE**

Post-harvest Management Solution Fresh fruits & Vegetables



Post-harvest Application Freshlong™



Company - Who we are

ECOPLANTS is a leading company that is highly developing innovative products in the agro-industry.

We are dedicated in ensuring that our products are world-class.

We have invested in intensive research and development to come up with products with proven efficacy and guaranteed results.

More than having a large market share in Korea, our goal is to be a trusted partner ensuring our clients get the maximum results in our product.

For us, our Ethylene management product is more than just a product. It is a reflection of our pride and life-long strive for quality and efficiency.

Introduction

Our world-class, innovative & patented technology, 1-Methylcyclopropene (1-MCP), is similar to ethylene, a naturally occurring hormone that causes fruit to ripen. Freshlong™ blocks ethylene-sensitive sites in the fruit to manage its response from internal & external ethylene sources.

Freshlong™ allows to delay the ripening process, and slows the softening and enhances your storage performance to help you deliver great customer satisfaction.

01



Post-harvest Application



Total
Post-Harvest
Solution

02



Cold Storage Monitoring

03



Cold store Disinfecting



Post-harvest Treatment Freshlong™



Post-harvest Application Freshlong™



Post-harvest Application Freshlong™



Product

FreshLong™ is a patented 1-Methylcyclopropene (1-MCP) generating product, which guarantees to enhance the shelf-life of fruits and vegetables. FreshLong™ bottles contains each different components, which when placed in the FreshLong generator and activated, produced the highest purity 1-MCP gas. This high purity gas is discharged into the fruit storage room/container where it inhibits the spoilage effects of ethylene on the fruits of apples, pears, kiwifruit, persimmon, mango and more.



PRECISE DOSE RATE

Dosage remains consistent and precise



EXTREMELY EASY TO USE

Simplifies your 1-MCP treatment protocols



Ultimate Fruits & Vegetables' Freshness

Delay the ripening process



Automated 1-MCP
Generating System



YOUR CHOICE - INSIDE OR OUTSIDE

The compact size generator can be placed inside or outside the storage area



THE HIGHEST PURITY 1-MCP

Specially formulated solution makes the highest purity 1-MCP gas



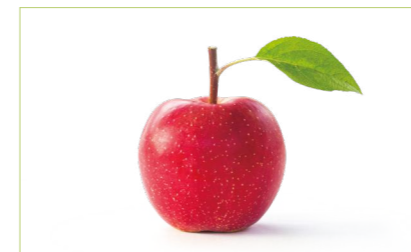
Customized solution

Freshlong™ solution can be customized for your specific needs

Applicable crops

Our innovative Post-harvest technology can be used for various kinds of fresh fruits and vegetables.

Our technology truly works to protect your fresh fruits & vegetables quality, reduce waste and deliver superb customer satisfaction.



Apples



Pears



Kiwifruit



Persimmon



Plums



Tomatoes



Melons



Avocados



Peaches

More +

Post-harvest Treatment Freshlong™



Cold Store Monitoring System-Smartstore™

Recognition

01

02

03

Numerous Innovative Awards

Selected as a 'PROMISING COMPANY' by the Korean government
Nominated as a 'LEADING INNOVATIVE' company by the Korea Technology Finance Corporation and more+



Introduction & Benefits

SmartStore system is an IoT powered cold storage monitoring solution developed by our post-harvest area experts.

Our Smart Store Monitoring Solution is designed to help business determine the freshness of produce as well as prevent food spoilage and wastage. Smart Store solution monitors the quality of freshness using a combination of next-generation technologies that assure safety of fresh produce in the cold storage with an ideal environment.

Manual cold storage monitoring does not always guarantee the effective maintenance of storage due to many factors. Our Smart Store Monitoring System powered by IoT, smart sensors, and analytics can make your job easy and keep your Cold Storages automatically maintained and digitally monitored.

Get a real-time view on fresh produce status

Keep track of the environment parameters of the fleet from a remote location and maintain the quality of the fresh produce

Waste reduction

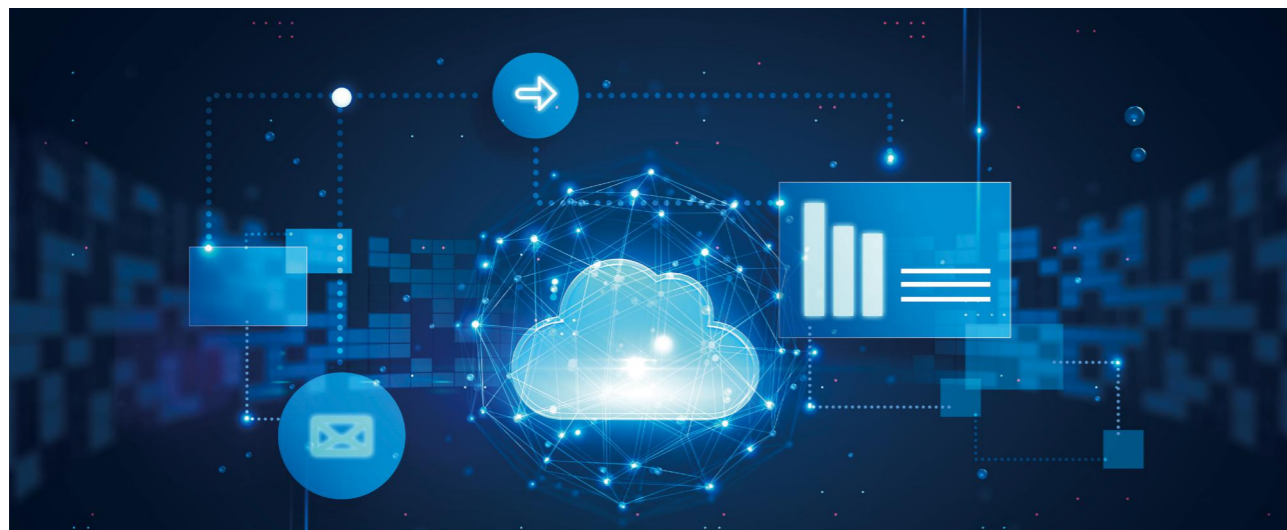
Accurately determine the state of fresh produce by monitoring the produce as well as the shelf life of the produce to reduce food waste.

- Alerts staff to verify necessary produce safety inspections when data gathered from sensors indicates potential violations.
- Increase agility, improve decision-making processes and reduce costs.

smartstore
Cold Store Monitoring System-Smartstore™

Warehouse Sanitizing & Disinfecting Smartkeeper™

Technology



Real-time Remote Access

Monitoring of relevant information without depending on manual measurement or secondary sources

Precise Information from sensors

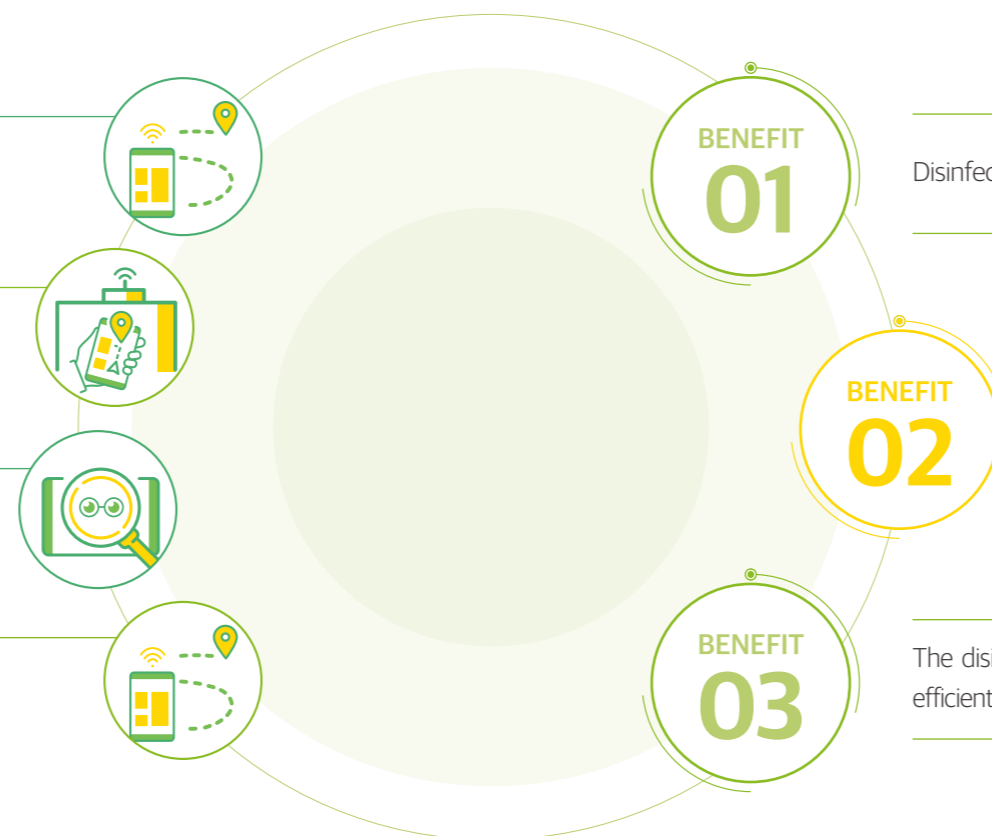
Cold storage enables data-driven smart decision making about optimal usage of labor/other resources

Affordable and User-friendly

IoT solutions ensures seamless connectivity with the remotest locations.

User-friendly Dashboard

Through help of monitor collected data, analyze trends, act on results are happening for Dashboards.



Introduction & Benefits

It is important that commercial cold storages take the appropriate measures to help protect their storage area against the threat of harmful microbes. We understand the importance of creating a cleaner and more hygienic environment. That's why we developed a smart process that provides a new generation of microbial protection for cold storages.

Seamless Solutions ('One Stop Service')



Multiple functions in one device

FRESHLONG™ generator can be used for disinfecting cold room & 1-MCP application

BENEFIT 01

Disinfectant treatment, eliminates and kills a wide range of bacteria

BENEFIT 02

Disinfectant treatment will eliminate bacteria and viruses that may residue in your cold storages and crates without the use of harsh chemicals or fumes

BENEFIT 03

The disinfectant treatment is applied by using our patented smart generator, which is the most efficient and effective means of disinfecting intended application sites



Your Best Fresh Partner
FRESHLONG™