

Freshinset

Extend Shelf Life
Protect Quality
Maximize Profits

Freshinset Team

Industry experts with strong scientific background and experience at global AgTech and FoodTech companies.



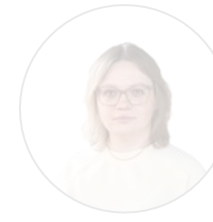
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Corporate Finance & IR



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Strategy & Finance



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Lula Czajkowska
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CEO



Krzysztof Czaplicki
CSO

PL: Business
& Operations

Biz Dev:
USA | UE
| Canada

Biz Dev:
LATAM | UE

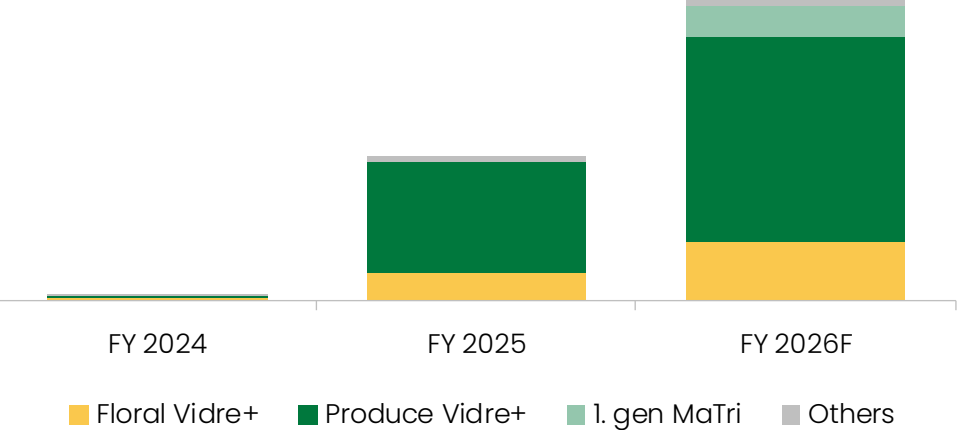
PL:
Production



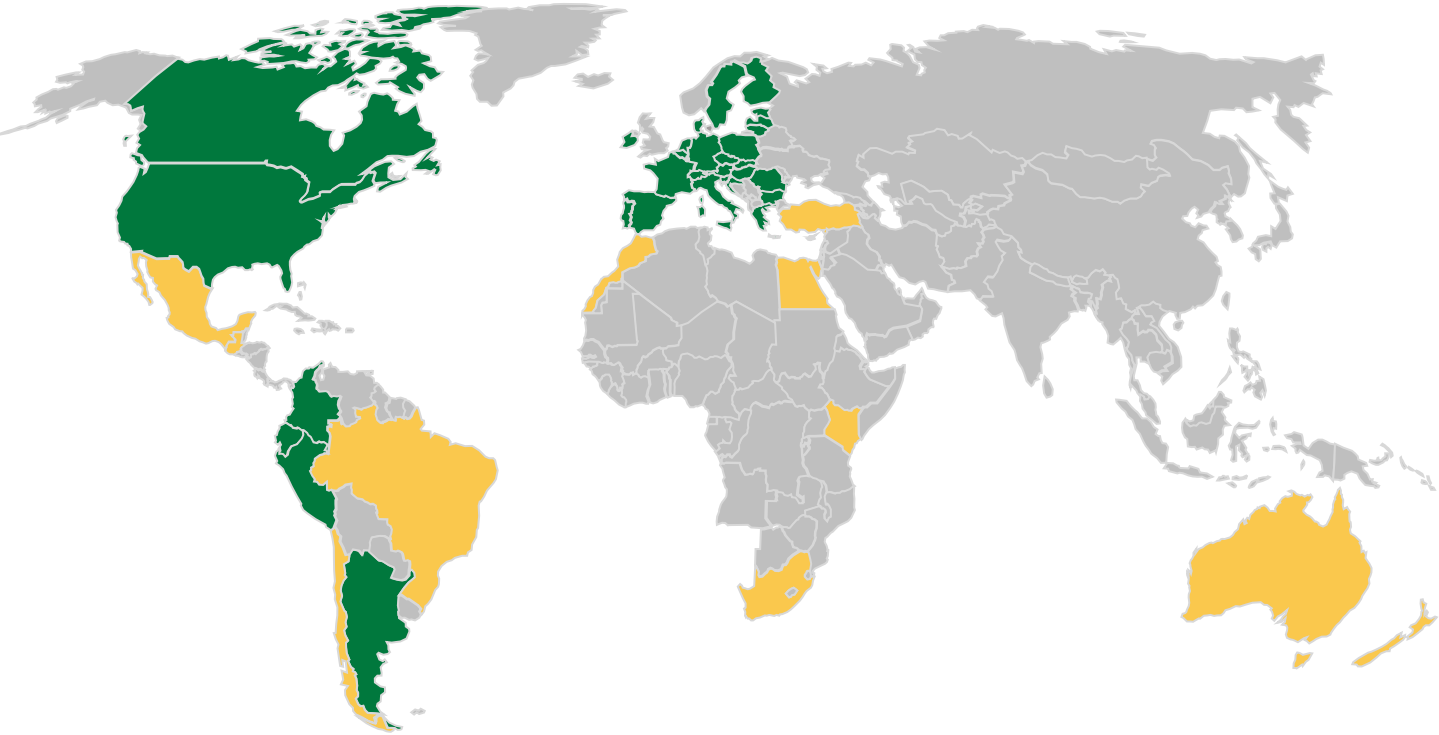
Global expansion

Vidre+ on the market

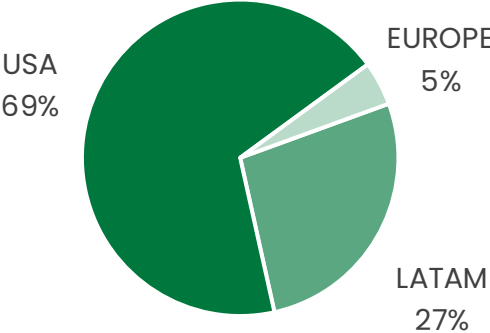
Segment Revenue (M PLN)



Fresh Inset Globally

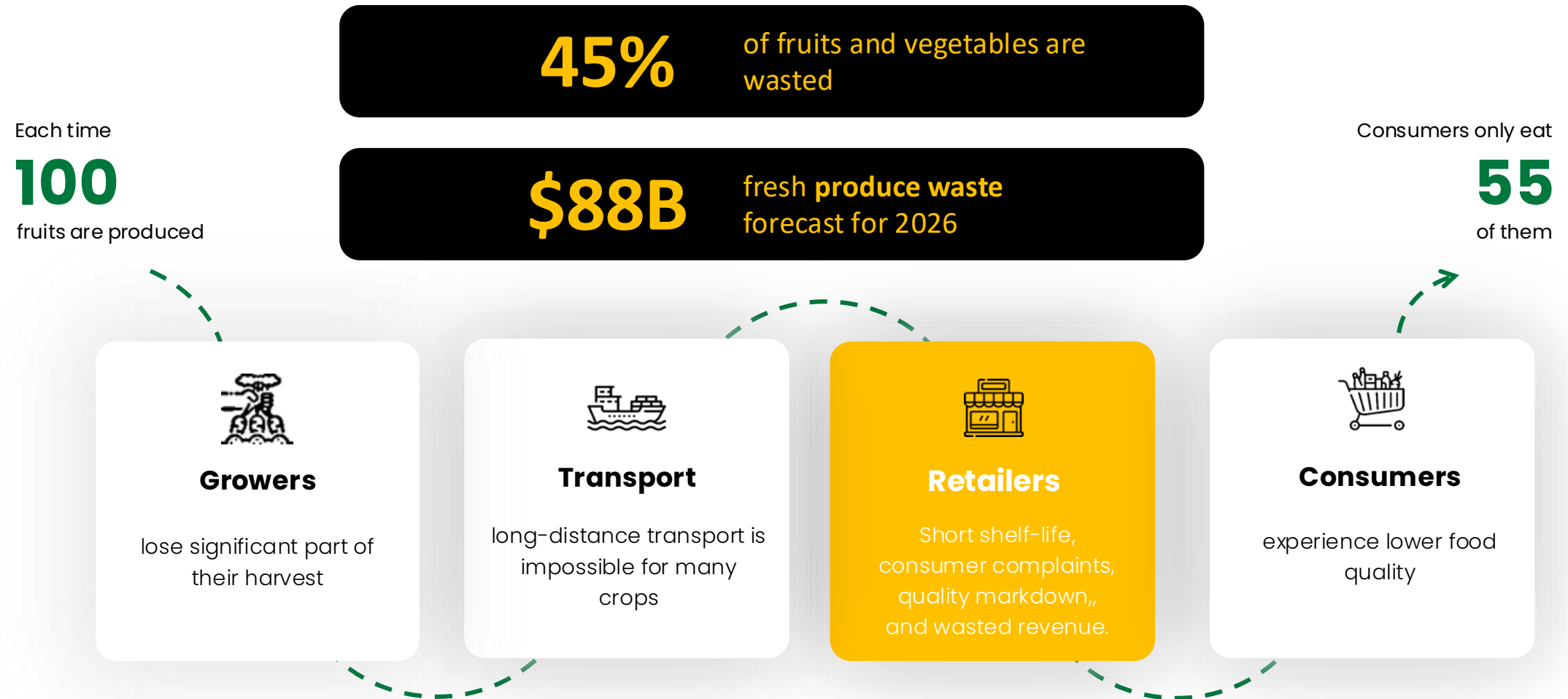


Revenue per region 2025



Problem

Excessive Food Waste

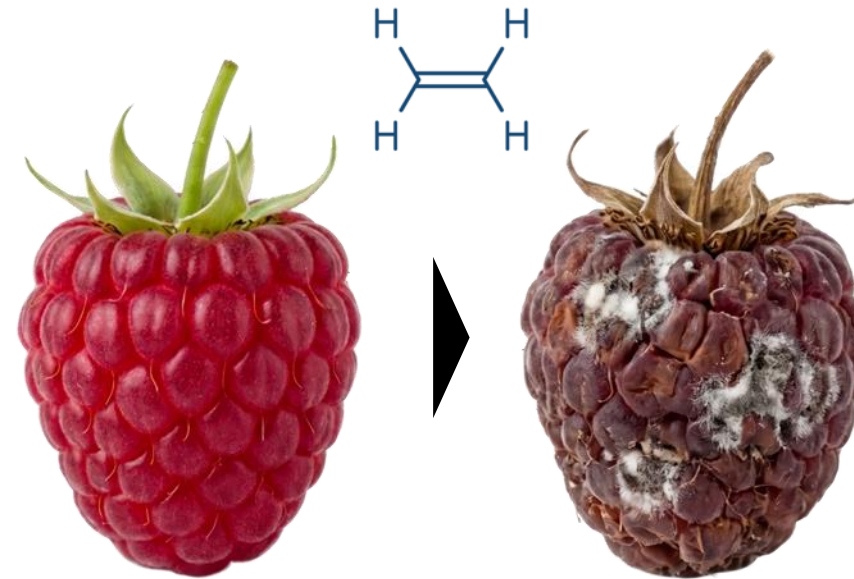


Main cause of produce ripening and spoiling

Ethylene

WHAT IS IT?

Ethylene is a natural plant hormone (gas) that is released when produce is ripening



WHAT DOES IT DO?

Accelerates ripening and triggers biochemical degradation

Stimulates other plant cells to increase their ethylene production

Increases decay and spoilage

Other solutions

Current limited market

1-MCP application is limited to just one market:
apples and pears. Strict **use requirements**
means wasted potential



Traditional 1-MCP one market only
(apples & pears).



Our solution **Vidre+**

Every Category. Every packaging.

Breakthrough technology unlocking the full potential
of 1-MCP application across the entire supply chain,
in every crop category with any packaging format.

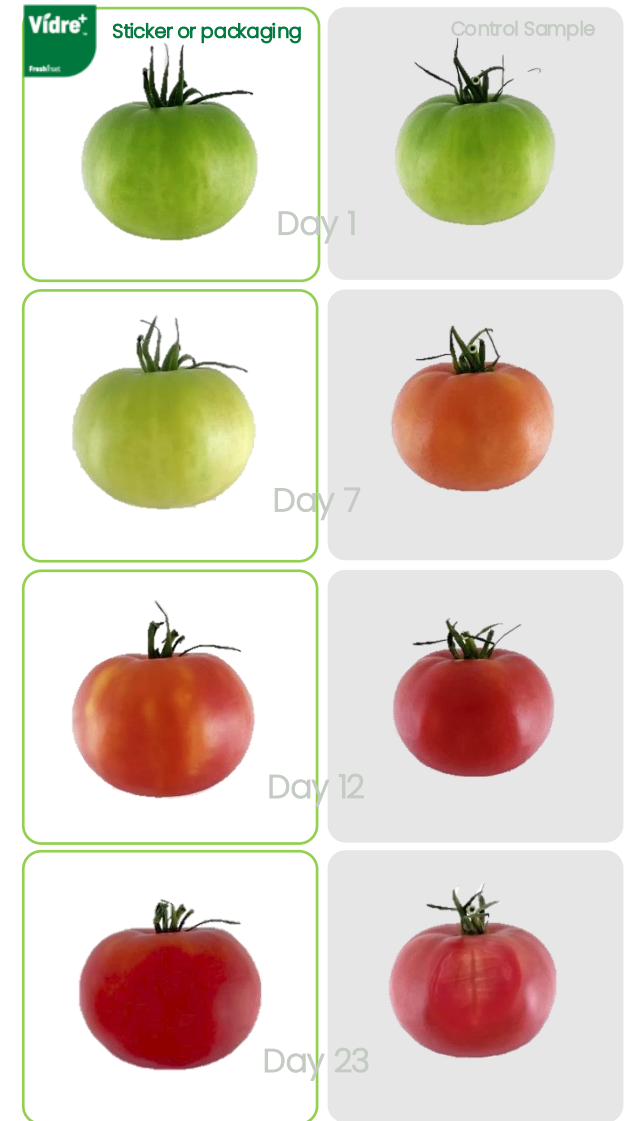


Vidre+ Platform with multiple crop
category applications

Vidre+[®]

Active packaging technology
extends the freshness, quality
and nutritional values
of fresh produce and flowers.

Beyond Freshness...



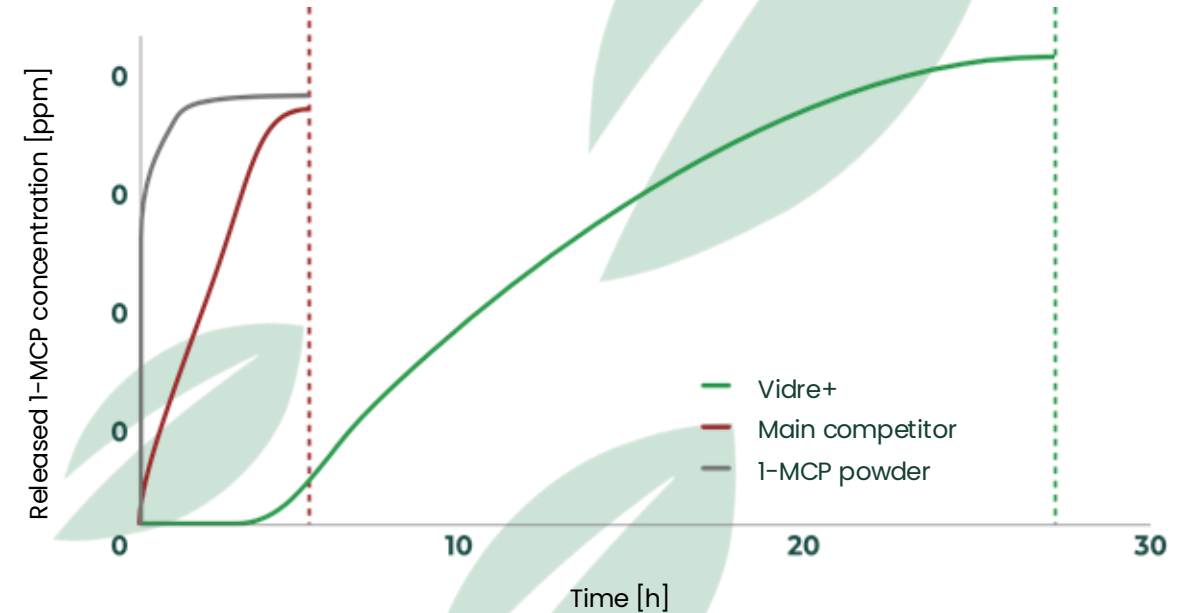


Competitive Advantage

Timed & Gradual Release

The combination of timed and gradual release of 1-MCP addresses two crucial aspects for effective freshness maintainment: **optimal dose rate** and sufficient **exposure time**.

The gradual release of active ingredient continues for up to 30 hours: **7x longer than with other solutions.**

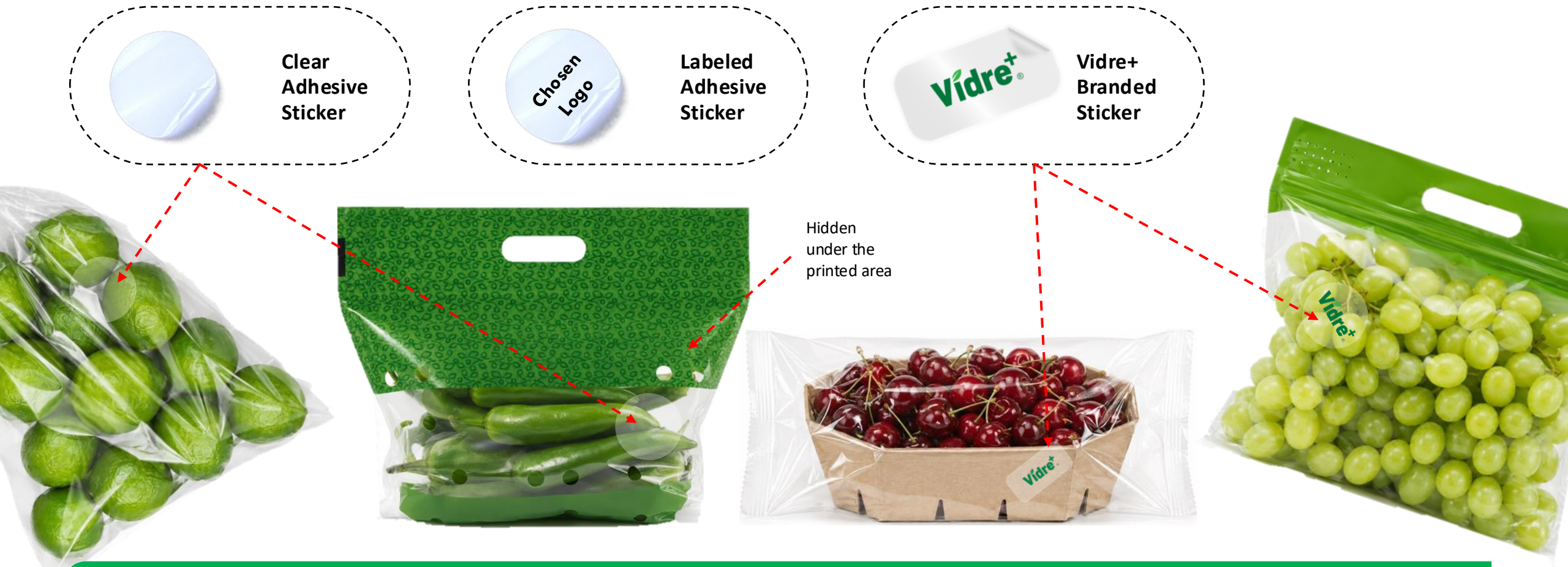


□ Exposure time

□ Dose rate

Choose from a range of off-the-shelf stickers

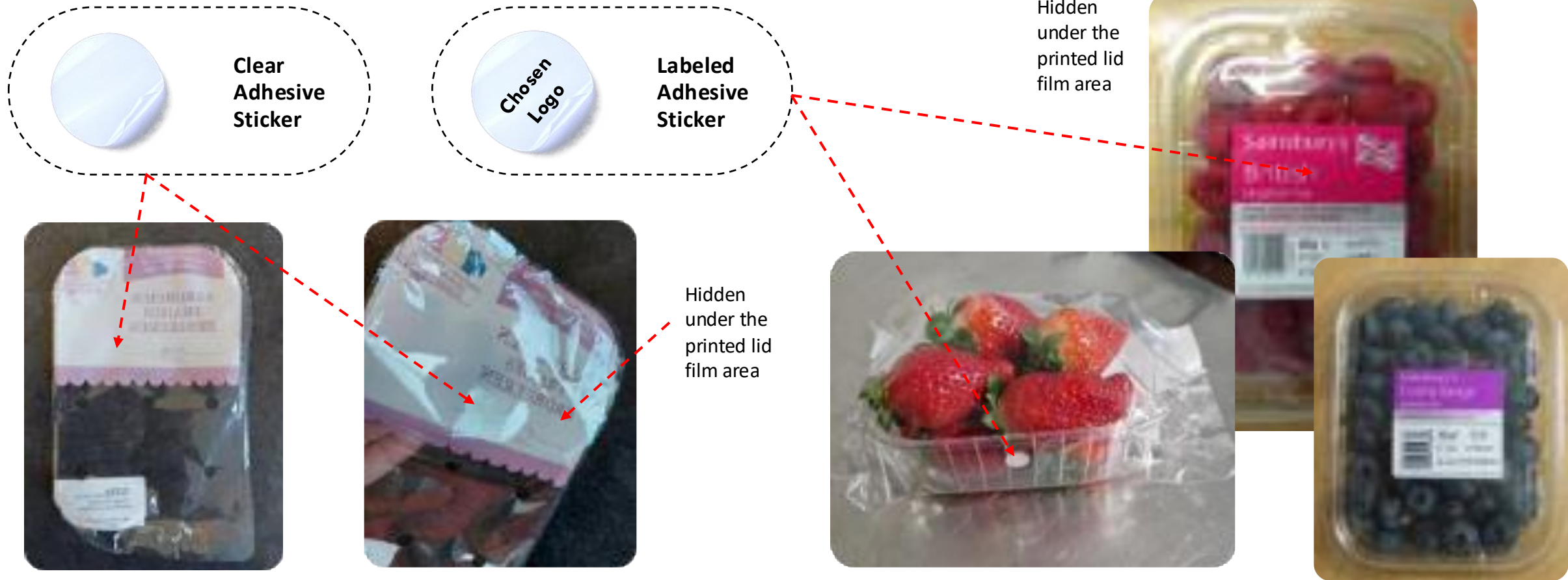
Easy adoption and cost-effective pricing model



Place the sticker inside the packaging

Proven performance in stickers commercial settings

Seamless package integration



Place the sticker inside the packaging

Vidre+

How It works

Vidre+

01

Vidre+ complex is embedded into **label or packaging**

Vidre+ Complex is embedded into labels, paper-based packaging, and lidding films, making it compatible with a wide range of packaging formats.

02

After 2-3 hours of exposure to the natural humidity of the packaged produce initiates a gradual activation.

Fruits naturally produce **ethylene** or **are sensitive to ethylene from external sources, which triggers the ripening and ageing process.** The humidity surrounding the fruit activates the Vidre+ sticker.

03

Longer-lasting freshness and quality.

Vidre+ significantly extends shelf life while preserving the quality and nutritional value of packaged produce. It is fully compliant with EU and US food safety regulations.

Labeler solutions for recessed top cover tray or film

Label dispensing: proven solutions



Blow On Label Applicator

PSL Label applicator
with Blow dispenser capable
to reach embossed area:

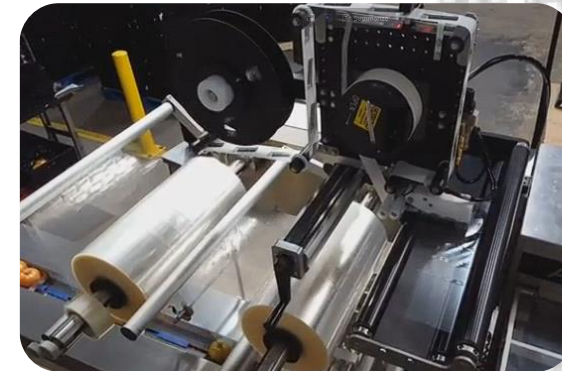
- stand alone add on device
- contactless with the container
- max speed 150 pieces/min



Stamp/ Label Applicator

PSL Label applicator with telescopic or
1/2 axes arm :

- installed in the line as stand
alone add on device
- usually medium low speed
max 20 pieces/min



**PSL dispenser for roll to toll film
application**
Standard solution

In cooperation with



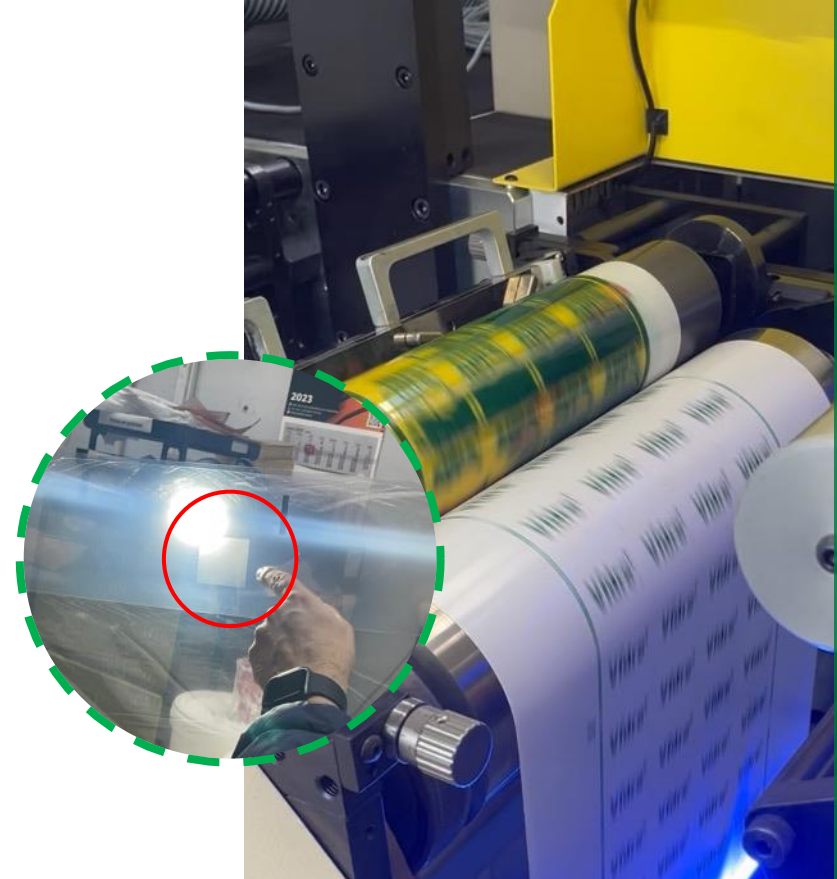
PSL dispensing need to be customised and validated to each case



Proven in commercial imprints trials

Packaging integration

Vidre+® stickers and imprints are designed for application on a wide range of packaging materials, providing an active protection that **extends the shelf life of fresh produce and maintains product quality.**



Proven in commercial trials – 7 months after harvest

Vidre+ integrated with MAP technology

MCPB^ág
POWERED BY **Vidre⁺**



Vidre+ effect
Broccoli



Broccoli trials in USA
Results after 24 days of storage,
Vidre+ (no ice) vs. Control Hydrocool with Ice (no Vidre+)

Vidre+ effect

Flat Peaches

Rot cut ~49% after 19 days

Far less rot Rot incidence nearly halved
after extended shelf life, 69.1% to 35.4%



Location	Lleida, Spain (ACTEL)
Storage	14 days cold (0-1°C) + 1 and 5 days shelf life
Packaging	Perforated punnet/carton, 2x5cm ² Vidre+ stickers
Variety	Flat nectarine (cultivar not specified)
Harvest	18 Jul 2026
Application	22 Jul 2026

18%

Firmer fruits

49%

less rot



JANSSEN PMP CUSTOMER TRIALS IN SOUTH AFRICA
Results after 42 days at -0.2°C

Vidre+ effect

Table Grapes

Vidre+[®]

25.07%

less stem browning

12.46%

less Grey mold

Grapes in liner bag in a 20 L box
25 bunches per replicate
6 reps per application

Control
sample



Vidre+ effect

Pot Lilium: More time to ship and sell

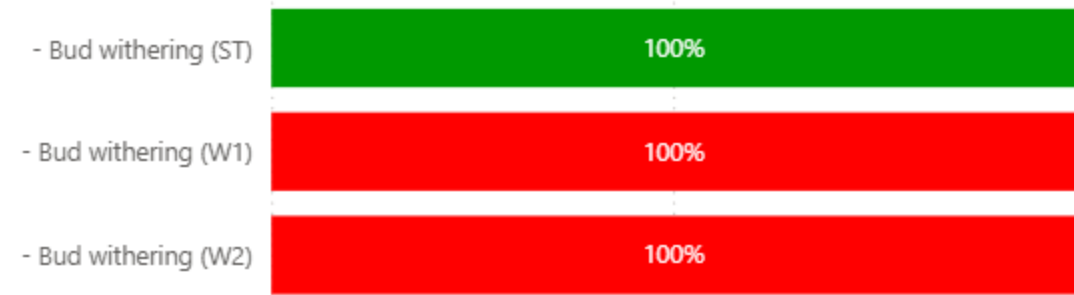
Flower trials: Turkey | 5 days in ethylene Chamber

Plants collected 13th of March.
Vidre+ labels were attached to half of the plants and packed in a box.
The application was conducted over the weekend for 3 days in separate rooms.
On Monday 16th all plants were placed in the Ethylene chamber for 24 hours.

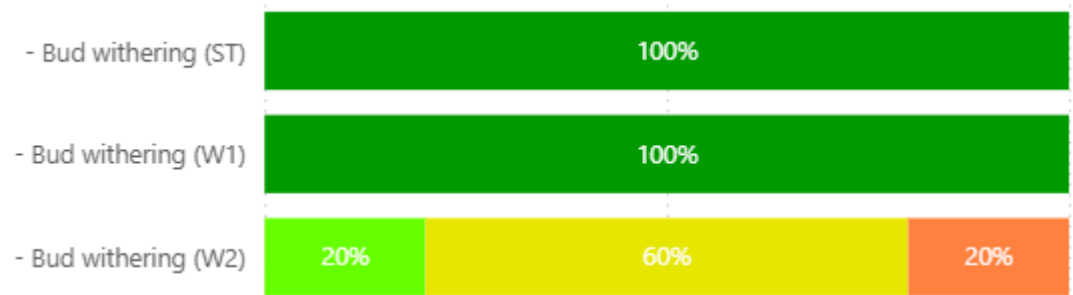
The control was set up on Tuesday 17th of March (5 days).



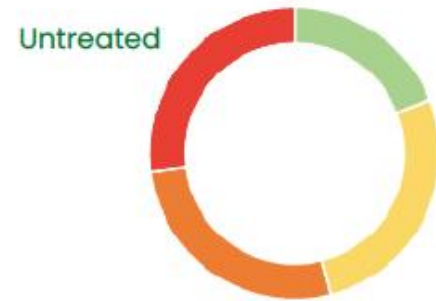
Orange Pot Lilium
Control



Vidre+



Vidre+ effect Vase life tests



Good Average Poor Very poor



Excellent Good Average

Overall quality
of Carnations
Untreated: 15 bunches
Vidre+: 15 bunches
Vase life: Day 10





Freshinset

Let's talk

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Real-Live Use Cases

