



Monitoring storage conditions

Our measurement devices for **O₂**, **CO₂**, **C₂H₄** and **temperature** give you access to real-time data and alarms you when storage conditions exceed preset thresholds. This on any device and from any location.

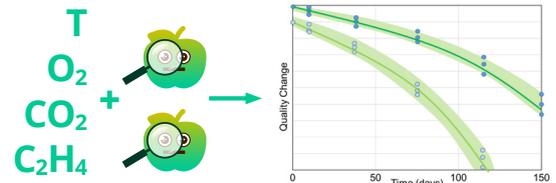
A clear visualization allows you to keep an overview of all storage conditions. Our utmost reliable sensors with automatic calibration detect the smallest deviations.



- ✓ Extra measurement on existing installations, extra check and certainty.
- ✓ Operational time savings by replacing hand measurements and daily inspection.
- ✓ Modular and extendable.

Determine and predict quality during storage

Optiflux® uses mathematical models describing the quality changes of stored fruit, based on the initial quality of the fruit batch at harvest and the measured gas composition and temperature during storage. In this way, it can be determined which fruit batches are suitable for **short, medium and long term storage**. This allows you to quantitatively determine a room prioritization scheme and allows for informed decision making when to open which room for commercialization.

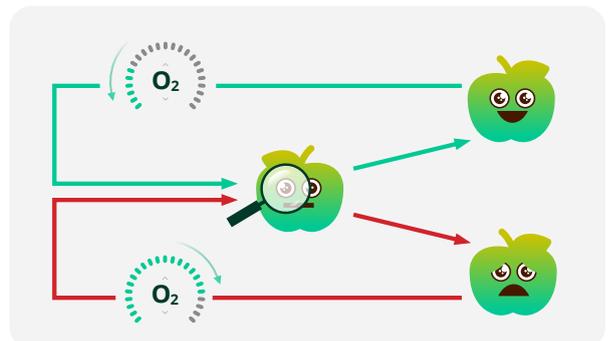


- ✓ Avoid losses through insights in the storability of fruit batches.
- ✓ Sell the highest quality fruit.
- ✓ Avoid unnecessary storage costs.

Optimal long-term storage with OptiControl™ DCA

To provide an alternative to 1-MCP treatment, Optiflux® offers a patented DCA technology. **With DCA, the O₂ level in the cold store is gradually lowered, until it is detected on the basis of fruit respiration that the fruit is experiencing low O₂ stress.**

Then, the O₂ level in the room is slightly increased until the low O₂ stress disappears. In this way fruit is stored at the lowest O₂ level possible, leading to maximal quality retention without inducing off-flavors or storage disorders.



Our DCA technology is **very sustainable** as it reduces postharvest losses, while saving up to 10% on daily energy consumption by lowering the respiratory activity of the fruit in storage.

Software as a Service, apps à la carte depending on your needs

WatchDog™	Storage Insights™	OptiControl™ DCA
Integrate temperature, CA and machine data	Overview quality going into storage	Dynamically optimize storage atmosphere
User-friendly visualization	Predict storability and shelf life	Improve storability
Set alarms and notifications	Informed inventory management	Save energy

About us

Optiflux® is a spin-off company of KU Leuven, the Flemish Center of Postharvest Technology and the Association of Belgian Horticultural Cooperatives. It was founded by dr. Niels Bessemans, ing. Pieter Coppens, Prof. Bart Nicolai and dr. Pieter Verboven in 2021.

Optiflux® makes innovative storage technology that is used for **monitoring, control and management of contemporary storage facilities for fresh fruit and vegetables**. To this end, Optiflux® offers smart algorithms that predict quality changes and

determine optimal storage conditions in order to guarantee the highest possible quality and value after storage. Our technology consists of a measurement and control system linked to a cloud platform with various software services.

Optiflux® is strongly committed to digitization and sustainability. Our core expertise consists of in-depth physiological knowledge combined with mathematical modelling techniques and hard & software development.

Contact us !



Niels Bessemans, PhD
Co-founder, CEO/CTO
Niels.bessemans@optiflux.world



Pieter Coppens, Ing.
Co-founder, COO/CBDO
Pieter.coppens@optiflux.world

More info: www.optiflux.world

