IFCO RPCs are proven to extend the shelf life of fresh produce, enhancing saleability by boosting quality, appearance and appeal.
IFCO has been breaking new ground in fresh-food transport for over 25 years, offering our partners smart, sustainable and cost-effective ways to deliver fresh food to customers. We now make 1.3 billion shipments a year and this figure is on the rise.

**Sustainability, damage reduction and lower costs** are three reasons why more growers and retailers are choosing IFCO Reusable Plastic Containers (RPCs). However, following a study conducted with food quality and safety specialists, Dr. Lippert QM, we can also confirm that our RPCs enhance shelf life.

During tests on several fresh-product categories, including mushrooms, we found produce lasts longer in IFCO RPCs. IFCO RPCs enhance shelf life of mushrooms by 2 days.

**Results: freshness that lasts**

IFCO RPCs keep mushrooms marketable longer:

<table>
<thead>
<tr>
<th>Day 4 of the study</th>
<th>Single-use packaging</th>
<th>IFCO RPCs</th>
</tr>
</thead>
<tbody>
<tr>
<td>0%</td>
<td>60% marketable</td>
<td>100% marketable</td>
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</tbody>
</table>

Mushroom quality in single-use packaging began declining from day 2 of the study. By day 4 (left), mushrooms were 60% marketable compared to 100% marketable in IFCO RPCs. Our RPCs also add value by delaying the onset of bacterial spots, which are off-putting to consumers: mushrooms in IFCO RPCs still had no spots on the final day (below).

**What makes IFCO RPCs superior**

- **Superior ventilation:** faster removal of field heat; greater cold chain integrity
- **One-touch display:** food transported to shop and displayed without being handled
- **Less damage:** stronger construction; secure stacking
- **Lower environmental impact:** reusable; lower carbon footprint
- **Ergonomic design:** ease of carrying
- **Standardized footprint:** for optimal efficiencies throughout supply chain

**Our methodology**

**Length of trial:** 12 days

**Step one:** We packaged the mushrooms straight from harvest into IFCO RPCs and single-use packaging.

**Step two:** We delivered the containers with the mushrooms into cooling facilities for 2 days in order to replicate the ‘store life’.

**Step three:** We then simulated the ‘home life’ for 10 days, storing the produce at both ambient and chilled temperatures in the same way consumers do.

Data from the July 2018 study Comparison of the ventilation of different IFCO RPCs and its effect on freshness and saleability of different fruits and vegetables by Dr. Lippert QM in cooperation with IFCO SYSTEMS. Submitted by Dr Felix Lippert.

IFCO partners with growers and retailers to deliver fresher, healthier food to the world. For more information, visit IFCO.com. A better supply chain serves us all. Let’s eat.