IFCO supplies one of the first foldable meat crates on the market, suitable for any type of case-ready fresh or frozen meat.
Four reasons to choose IFCO RPCs for pre-packed meat and poultry

Clean and hygienic
The IFCO Meat Lift Lock is cleaned in a process that includes washing, disinfecting and thorough drying. Our SmartGuardian™ technology monitors every step, ensuring each stage meets exacting standards, and independent auditors complete further checks.

Moisture-resistant
The Meat Lift Lock comes in two sizes, to hold 10kg or 18kg, and can contain up to 1 litre of liquid in leaks from primary packaging. Unlike disposable crates, it’s unaffected by moisture, so remains strong in humid and refrigerated environments, reducing product damage and maintaining quality.

Efficient handling
The Meat Lift Lock has our innovative Lift Lock mechanism that allows fast, safe unfolding for efficient packing and pallet-building, and can go straight to the point of sale (POS) for use in refrigerated and frozen displays. It is easily folded when empty, producing a 30% reduction in pallet breakdown costs and a 20% efficiency gain in stacking compared to disposable packaging.

More sustainable
IFCO RPCs produce up to 60% less CO₂ and 86% less solid waste; they also use 64% less energy and 80% less water than single-use packaging.

1. University of Bonn, Institute for Animal Science, Cold Chain Management Working Group and the Fraunhofer Institute for Material Flow and Logistics, May 2013. A subsequent and separate 2015 study, Analysis of the Impact of Packaging on Indirect Costs in the Retail Fresh Produce Supply Chain, by California Polytechnic State University on behalf of IFCO produced similar results, supporting these findings.
2. Comparative life-cycle assessment of reusable plastic containers, Franklin Associates, 2017; Fraunhofer IBP study, Carbon Footprint of Food packaging, commissioned by Stiftung Initiative Mehrweg (SIM) Feb 2018