Why use IFCO RPCs for baked goods?

Our Brown Lift Lock foldable crate is designed and optimised for the bakery industry, it is ideal for both fresh and frozen bakery products. It’s compatible with other widely used bread crates and available in nine sizes.
Five reasons to choose IFCO RPCs for baked goods

Safe for fragile foods
The Brown Lift Lock has smooth interior walls and base that protect the RPCs contents, and an interlocking design that allows more secure pallet-building. When stacked, weight is distributed through the container and not the product, minimizing product damage.

Efficient handling
IFCO’s specialized bakery crate has our innovative Lift Lock mechanism for fast, safe folding and unfolding. The ergonomic design is ideal for automated systems, and has handles for safe manual picking. Compared to standard single-use packaging, it has good cold-storage characteristics, and is also unaffected by humidity.

Space-saving design
The Brown Lift Lock’s 28mm stack height means it makes the most efficient use of available truck or storage space when compared to stack-nest or rigid bakery crates.

Ideal for retail
The Brown Lift Lock’s open side and base structure allows enough ventilation to permit climatic control, preserving freshness. Designed for ‘one-touch’ merchandising, it can go straight from the production line to the bakery aisle without needing to be unpacked, cutting down on labor. It’s also safe to use in freezers.

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.*

* 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