



# Faster cooling for lasting freshness



Keeping fresh foods fresher for longer: how IFCO RPCs offer the best possible temperature control.

**A better supply chain serves us all. Let's eat.**

Designed for excellent ventilation, IFCO RPCs cool fresh foods faster and help maintain a more consistent temperature than single-use packaging throughout the supply chain – from producer to point of sale (POS). They ensure fresh food ripens at a controlled rate, for the maximum possible shelf-life.

Take our Caja Oro™ banana RPCs, for example. They cool bananas to the optimum temperature 33% faster than single-use packaging.<sup>1</sup> They then help to maintain a stable temperature in transit, to promote optimal ripening and uniform colouring at the point of sale.

Our egg RPCs are also designed to reduce the temperature of their contents more quickly and uniformly: eggs reach ideal conditions three times faster than they do in single-use packaging.<sup>2</sup>

IFCO RPCs' superior temperature control benefits all types of fresh

produce, which translates into longer shelf-life, lower food waste and higher sales.

1. Data from airflow testing at University of Florida in collaboration with grower and independent (Sensitech) studies during commercial trials  
 2. IFCO customer trials  
 3. Data from STECO Fresh Test, created by Hort Kinetix, a spin-off of the University of Bonn, 2005



## Cooling time comparison

IFCO customer trials compared cooling times for over 35,000 egg cartons shipped in traditional single-use packaging with IFCO egg RPCs. The IFCO RPCs cooled the eggs much more quickly.



Single-use packaging



The RPCs cool eggs three times faster

IFCO RPCs



Time to cool to the optimum temperature



## Fresher for longer

Another study measured the sellable life of delicate foods such as lettuce and strawberries. The study found that “with single-use packaging it was ascertained that after four days the loss of firmness was so great that these products (strawberries) could not be sold to the customers any more”.

Stored in RPCs, the strawberries were sellable for a whole day longer.<sup>3</sup>

Single-use packaging



IFCO RPCs



Strawberry shelf-life