



Feeding the world, preserving the environment: the IFCO commitment



Our reputation is your reputation: IFCO commits to the highest ethical standards to protect workers and the environment.

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

We're part of a continuous improvement program that aims to achieve 'Zero Harm': zero injuries, zero environmental damage and zero detrimental impact on human rights. The IFCO business model is also

inherently sustainable, because it's based on the sharing, reuse and repair of equipment.

Our products use fewer natural resources than disposable alternatives

throughout their lifecycle, from the energy and materials used in their manufacture through cleaning and repair to eventual recycling. And because they perform better in transit – stacking

securely and maintaining their structural rigidity – they offer indirect environmental benefits too. Less food is wasted, so less energy and resources are required to replace damaged stock.

How IFCO upholds the highest ethical standards



Safety

IFCO RPCs are designed to keep people safe throughout the supply chain, with ergonomic grips for safe handling, and stacking technology that keeps loads secure in transit. All our RPCs are standardized and modular, to reduce handling and sorting. And where there's less movement, there's a lower risk of injury. What's more, we carry out rigorous quality assurance with each cleaning cycle to ensure our RPCs remain safe over their lifetime.



Labor and human rights

At IFCO, we believe an engaging, safe, tolerant and diverse workplace brings out the best in our people. That's why we adhere to the highest global standards in workforce safety and supplier diversity, with flexible local execution.



Environment

Pooled RPCs are inherently sustainable compared with disposable packaging, because they allow for the sharing and reuse of equipment. They use fewer natural resources and are maintained for consistently high performance throughout their lifetimes, reducing food waste in transit. Compared with single-use packaging, IFCO RPCs produce up to 60% less CO₂ emissions and 86% less solid waste, while using 64% less energy and 80% less water.¹ They also reduce product damage by over 96%, cutting down on food waste.²

1. 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

2. Determination of spoilage levels of fresh fruit and vegetables according to the type of packaging, study by University of Bonn, Institute for Animal Science, Cold-Chain Management Working Group and the Fraunhofer Institute for Material Flow and Logistics, May 2013

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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.