

# Food safety: maintaining strict global standards worldwide



To our customers, food safety is paramount. So at IFCO we require all our wash facilities to follow our strict global standards.

IFCO knows that food safety is just as important to our customers as freshness and quality. That's why we adhere to strictly enforced standards of global hygiene and sanitization in all our wash facilities.

Our RPCs are made from #5 polypropylene (PP), typically found in reusable, microwaveable containers, and kitchenware. Used as intended, this material is considered one of the safest for food applications – it will not emit chemicals, harbor pathogens, or carry contaminants.

In addition, our SmartCycle™ cleaning

process (see below) means you can be confident that every IFCO RPC you use meets our strict global standards for hygiene.

**Rigorous processes, continuously improved**

IFCO uses the same washing and drying processes worldwide. These processes are

Our processes are continuously monitored electronically, with the data regularly validated.

ONLY IFCO stores wash data to give you a pallet-level audit trail for food safety. If a contamination problem does arise somewhere in your supply chain, you'll be able to demonstrate that your IFCO RPCs met all the necessary compliance standards before loading and distribution.

subject to continuous improvement, to ensure they are as thorough and effective as possible.

**Each of our 75+ RPC service centers:**

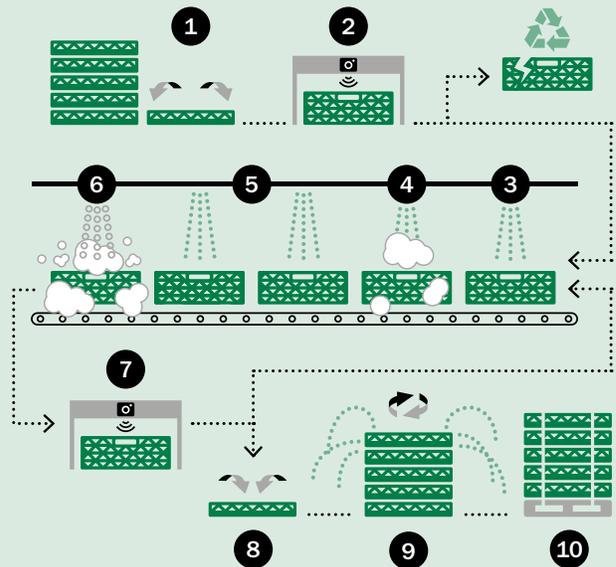
- is equipped with state-of-the-art technologies, developed in collaboration with our suppliers

- uses Diversey™ detergents and disinfectants, keeping micro-organisms, harmful substances and other impurities at safe levels; and
- is audited by independent third parties to ISO 9001 standards, ensuring consistently high quality.

**Rigorous cleaning processes, continuously improved**

- |  |   |
|--|---|
| <ol style="list-style-type: none"> <li>1 RPCs arrive at the IFCO service center and are opened for cleaning</li> <li>2 Mechanical function check: damaged RPCs are sent for repair or recycling</li> <li>3 Pre-rinse with hot water at high pressure to loosen and remove further debris</li> <li>4 Main wash with hot water at high pressure using Diversey™ detergents</li> <li>5 Rinsing with fresh water to remove any residual chemicals</li> <li>6 Sanitization using Diversey™ disinfectants</li> </ol> | <ol style="list-style-type: none"> <li>7 Quality check: RPCs that don't meet IFCO's quality standards are resent for cleaning</li> <li>8 RPCs are folded and stacked</li> <li>9 Centrifugal drying process removes water by spinning the stacked RPCs rapidly</li> <li>10 Stacks are palletized and secured for safety</li> </ol> |
|--|---|

**The SmartCycle™ cleaning process**



IFCO SYSTEMS US, LLC  
 3030 North Rocky Point Drive | Suite 300 | Tampa, FL 33607 | USA  
 T: +1 813 463 4100 | F: +1 813 286 2070  
 www.ifco.com

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.