

## Our RPCs keep food fresher for longer



IFCO RPCs are proven to extend the shelf life of fresh produce, enhancing saleability by boosting quality, appearance and appeal.

IFCO has been a global market leader in Reusable Plastic Containers (RPCs) for over 25 years. We're constantly striving to bring you the very best solutions for your business, not only to help you enhance your operations, but as part of a bigger drive to deliver fresher, healthier food to the world.

As part of our ongoing research and development program, we collaborated with food quality and safety specialists, Dr. Lippert QM, to conduct a series of studies investigating the potential of IFCO RPCs to prolong the shelf life of fresh produce in comparison to single-use packaging. And the results were conclusive:

IFCO RPCs keep produce fresher for longer.

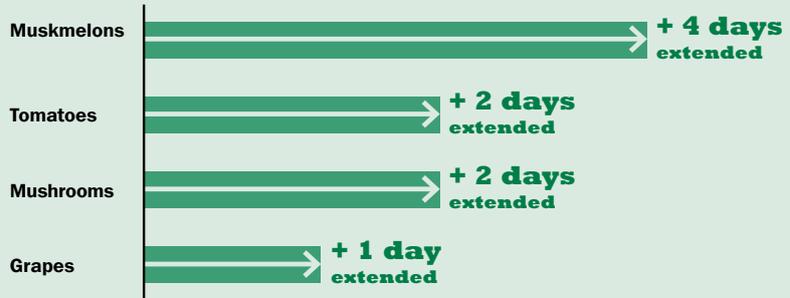
### How a longer shelf life benefits your business

- **Fresher, better quality food:** all the way from harvest to home
- **Better appearance for longer:** increasing consumer appeal
- **Consumer confidence:** consumers rank quality of perishable produce highly in their choice of retailer
- **Increased revenue:** through loyal and repeat customers
- **Improved profits:** a result of reduced spoilage and waste
- **Less waste attracts more sales:** due to consumer social responsibility and measurable returns of sustainability

### Results: freshness that lasts

#### IFCO RPCs lengthen shelf life by up to 4 days.

In a series of studies, including the four examples below, IFCO RPCs kept the fresh produce in better condition for longer than the single-use packaging – yet another reason why our RPCs make better sense for retailers and growers.



### What makes IFCO RPCs superior

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**Superior ventilation:** faster removal of field heat; greater cold chain integrity
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**One-touch display:** food transported to shop and displayed without being handled
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**Less damage:** stronger construction; secure stacking
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**Lower environmental impact:** reusable; lower carbon footprint
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**Ergonomic design:** ease of carrying
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**Standardized footprint:** for optimal efficiencies throughout supply chain

### Our methodology

**Step one:** We collected the fresh produce from the grower or wholesaler, harvesting and packaging it into the IFCO RPCs and the single-use packaging.

**Step two:** We delivered our RPCs into cooling facilities in order to replicate the 'store life', with the time adapted to each specific product.

**Step three:** We simulated the 'home life' by storing the produce at both ambient and chilled temperatures in the same way consumers do.

Throughout this process we assessed the quality of produce according to each of its specific indicators of freshness. We used both non-destructive and destructive testing (for sugar and acidity).



#### We tested:

- Vine condition
- Color
- Weight loss
- Stem health
- Sugar/acidity
- Rot/mold
- Shore values (firmness)
- Respiration
- Temperature/humidity

Data from the July 2018 study Comparison of the ventilation of different IFCO RPCs and its effect on freshness and saleability of different fruits and vegetables by Dr. Lippert QM in cooperation with IFCO SYSTEMS. Submitted by Dr Felix Lippert

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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.