

Our RPCs keep your mushrooms 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 breaking new ground in fresh-food transport for over 25 years, offering our partners **smart, sustainable and cost-effective ways to deliver fresh food** to customers. We now make 1.3 billion shipments a year and this figure is on the rise.

Sustainability, damage reduction and lower costs are three reasons why more growers and retailers are choosing IFCO Reusable Plastic Containers (RPCs). However, following a study conducted with food quality and safety specialists, Dr. Lippert QM, we can also confirm that

our RPCs enhance shelf life.

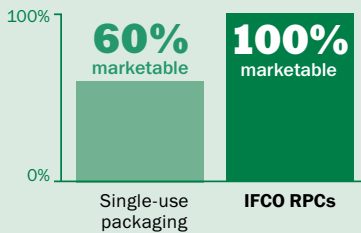
During tests on several fresh-product categories, including mushrooms, we found produce lasts longer in IFCO RPCs.

IFCO RPCs extend the shelf life of mushrooms by 2 days.

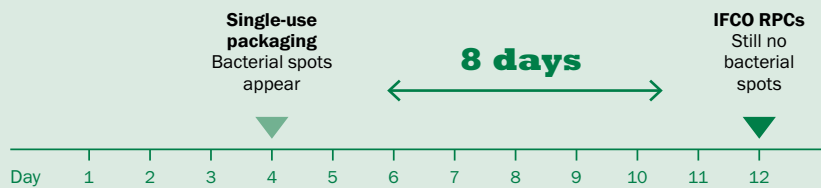
Results: freshness that lasts

IFCO RPCs keep mushrooms marketable longer:

Day 4 of the study



Mushroom quality in single-use packaging began declining from day 2 of the study. By day 4 (left), mushrooms were 60% marketable compared to 100% marketable in IFCO RPCs. Our RPCs also add value by delaying the onset of bacterial spots, which are off-putting to consumers: mushrooms in IFCO RPCs still had no spots on the final day (below).



How a longer shelf life benefits your business

- **Fresher, better quality mushrooms:** 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

What makes IFCO RPCs superior



Superior ventilation: faster removal of field heat; greater cold chain integrity



One-touch display: food transported to shop and displayed without being handled



Less damage: stronger construction; secure stacking



Lower environmental impact: reusable; lower carbon footprint



Ergonomic design: ease of carrying



Standardized footprint: for optimal efficiencies throughout supply chain

Our methodology

Length of trial: 12 days

Step one: We packaged the mushrooms straight from harvest into IFCO RPCs and single-use packaging.

Step two: We delivered the containers with the mushrooms into cooling facilities for 2 days in order to replicate the 'store life'.

Step three: We then simulated the 'home life' for 10 days, storing the produce at both ambient and chilled temperatures in the same way consumers do.



We tested:

- Color
- Open veils
- Bacterial spots
- Smell
- Weight loss
- 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.