

Our RPCs keep your grapes fresher for longer



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

At IFCO we're passionate about helping you deliver **the freshest possible food to your customers**. This is because we're proud of our position as a global leader in Reusable Plastic Containers (RPCs), but also because **we believe better, healthier food has the power to improve lives**.

As part of our ongoing drive to test and perfect our technology, we collaborated with food quality and safety specialists, Dr. Lippert QM, to examine **the potential of IFCO RPCs to prolong the shelf life of fresh produce**. One of the categories we tested was grapes – and this was the result:

IFCO RPCs extend the shelf life of grapes by a day.

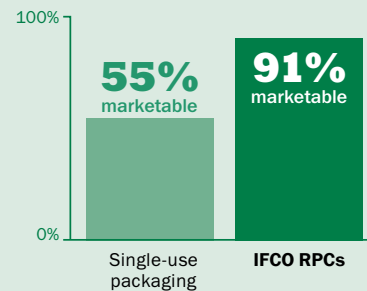
How a longer shelf life benefits your business

- **Fresher, better quality grapes:** 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

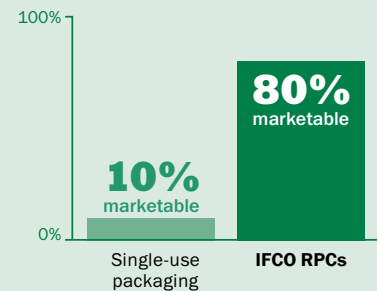
Results: freshness that lasts

IFCO RPCs extended the shelf life of grapes by a day. By choosing our RPCs, retailers add value to the consumer by providing grapes that remain marketable for longer than those shipped and stored in single-use packaging. These results were recorded in both store and home-life conditions (below).

By Day 6, store life



By Day 9, home life



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: 15 days

Step one: We collected the grapes and placed them into IFCO RPCs and single-use packaging.

Step two: We delivered the containers with the grapes into cooling facilities for 6 days in order to replicate the 'store life'.

Step three: We then simulated the 'home life' for 9 days, storing the produce at both ambient and chilled temperatures in the same way consumers do.



We tested:

- Vine condition
- Weight loss
- Sugar/acidity
- Temperature/humidity
- Slip skin
- Loose berries

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.