

Our RPCs keep your tomatoes 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 pioneer in the field of fresh-food transport for over 25 years. Our pool of cutting-edge Reusable Plastic Containers (RPCs) now numbers over 290 million and we partner with half of the globe's top 50 grocery retailers.

Part of our unrivalled success is down to the time and energy we expend on testing and perfecting our technology to ensure our RPCs remain the very best in the industry.

Knowing that maintaining freshness throughout the supply chain is vital to your success, we collaborated with the food quality and safety specialists, Dr. Lippert QM, to test the impact on shelf life of fresh produce when packed in our RPCs as opposed to single-use packaging. We found that:

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

How a longer shelf life benefits your business

- **Fresher, better quality tomatoes:** 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 keep your tomatoes saleable for longer.

Single-use packaging



IFCO RPCs



IFCO RPCs are better for consumers.

IFCO RPCs allow retailers to provide their customers with higher quality tomatoes. The vine condition in tomatoes shipped in RPCs was better after 7 days than those shipped in single-use packaging. The RPCs also provided consumers with two extra days of shelf 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: 19 days

Step one: We collected and packaged the tomatoes into IFCO RPCs and single-use packaging.

Step two: We delivered the containers with the tomatoes into cooling facilities for 5 days in order to replicate the 'store life'.

Step three: We then simulated the 'home life' for 14 days, storing the produce at an ambient temperature in the same way consumers do.



We tested:

- Vine condition
- Color
- Weight loss
- Sugar/acidity
- Shore values (firmness)

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.

IFCO SYSTEMS GmbH
Zugspitzstraße 7 | 82049 Pullach | Germany
T: +49 89 744910 | F: +49 89 74491-290
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.