

Why use IFCO RPCs for fruit and vegetables?



IFCO's RPCs are designed to keep your fruit and vegetables fresh, while reducing damage in transit. That means less food wasted and higher quality produce at point of sale.

Six reasons to choose IFCO RPCs for fruit and vegetables



Broadest product range

IFCO offers a wide range of RPCs optimised for fruit and vegetables, each available in a variety of sizes. All are based on a standard footprint, for efficient handling across the supply chain and the easy set-up of attractive point-of-sale (POS) displays.



Better protection

IFCO RPCs reduce product damage by over 96%,¹ cutting down on food waste and ensuring higher quality produce in stores. They make secure stacking easy, meaning less damage to fresh produce throughout its journey.



Reduced costs

IFCO RPCs deliver 23 – 27% cost savings across the supply chain compared with disposable packaging.² Factors contributing to those savings include reduced handling, storage, packaging waste and product damage.



Superior ventilation

Cooling times for fruit and vegetables in IFCO RPCs are reduced by 25 – 50% compared with single-use packaging.³ Temperatures are more consistent during transport and storage, meaning your product arrives at the POS with optimum ripeness.



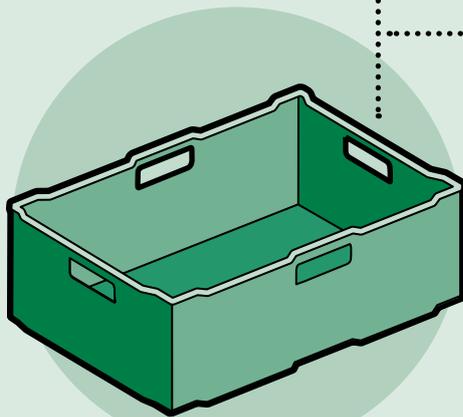
Ideal for retail

An IFCO RPC can go all the way through the supply chain and straight to the POS with no unpacking or repacking. And shoppers prefer to see RPCs in the retail space: 60% think that food displayed in RPCs is fresher than food displayed in disposable packaging.⁴



More sustainable

IFCO RPCs produce up to 60% less CO₂ and 86% less solid waste; they also use 64% less energy and 80% less water than single-use packaging.⁵



1. Determination of spoilage levels of fresh fruit and vegetables according to the type of packaging, University of Bonn, Institute for Animal Science/Fraunhofer Institute for Material Flow and Logistics, 2013 2. The Sustainability of Packaging Systems for Fruit and Vegetable Transport in Europe, Fraunhofer Institute/Stiftung Initiative Mehrweg (Foundation for Reusable Systems), 2008 3. Steco Fresh Test, Hort Kinetix (University of Bonn), 2005; Airflow testing at University of Florida in collaboration with independent (Sensitech) studies during commercial trials, 2010 4. Consumers' perception of RPCs at point of sale, Heilbronn University, Germany, 2006; US shopper preference survey, IFCO, December 2012; Global Shopper Produce Display Preferences Survey, Brandcheck, 2017 5. Comparative life-cycle assessment of reusable plastic containers, Franklin Associates, 2017; Fraunhofer IBP study, Carbon Footprint of Food packaging, commissioned by Stiftung Initiative Mehrweg (SIM) Feb 2018