Why use IFCO RPCs for deli and convenience items?

IFCO's RPCs are designed to protect refrigerated prepared foods, keeping them cool and reducing damage in transit. That means less food wasted and higher-quality products at point of sale.

Six reasons to choose IFCO RPCs for deli and convenience items

Safe for higher-value foods

Our RPCs have a smooth base and interior walls that protect prepared meals, sandwiches, ready-to-eat meat and fish, and prepared salads. When the RPCs are stacked, weight is distributed through the container and not the product, minimising product damage.

Efficient by design

Our RPCs' ergonomic handles make them quicker and safer for employees to manoeuvre. Their standard footprint and design makes selection and stacking faster and easier, eliminating the problems associated with the variety in size and condition of single-use packaging.

Protecting product quality

Compared to standard single-use packaging, IFCO RPCs have a clear advantage in humid conditions, and have good cold-storage characteristics. In addition, the excellent ventilation they provide helps maintain product freshness in transit and storage, extending shelf life.

Ideal for the DC

Picking a mixed pallet is made straightforward by the compatible footprint of all our RPCs, which work interchangeably to create a uniform, safe stack for shipment. Unstacking pallet loads is also faster, plus our crates are quick to fold for storage. Overall, their design promotes more efficient processes and makes it easier to apply best practice routinely throughout the DC.

Standardised for convenience

Our RPCs are pooled and serviced through IFCO's network of service centres, so no investment in washing and maintenance is necessary. Graphics and labels for branding are available, and our crates are compatible with all standard Euro and ISO pallets, as well as with our other RPCs.

More sustainable

IFCO RPCs produce up to 60% less CO_2 and 86% less solid waste than single-use packaging, while using 64% less energy and 80% less water.[1]

1. 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

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