



Reusable plastic containers (RPCs) for fresh produce transport reduce fresh produce shrink

COMPANY/
ORGANIZATION



FOOD CHAIN
AREA



ISSUE
ADDRESSED

Fresh produce shrink occurs due to physical damage and quality loss from inadequate temperature control. During transport from grower-shippers to retail stores, approximately 10 to 15% of produce is rendered unsalable.

SOLUTION

IFCO Systems's RPCs include a smooth interior that reduces mechanical damage and ventilation that allows for faster cooling and field heat removal.



EXPECTED
BENEFITS

Reduced food waste: The RPCs reduce fresh produce shrink by increasing temperature control and reducing physical damage. Products in RPCs were better hydrated and in better condition than products in wax boxes. The removal of field heat was also twice as fast compared with cardboard. Studies show that 0.8% more produce arrives damaged in disposable packaging than in reusable packaging.

Convenience: Containers are easy to assemble, ergonomic, and reduce the need for box cutters and staples. A patented wave-bottom design maximizes pack-out while strong sidewall support increases sturdiness. Pallets can also be cross stacked, further increasing their stability.

Increased efficiency: In contrast to cardboard box systems, RPCs produce 82% less solid waste, 39% lower total energy requirements, and 29% less greenhouse gas emissions.

Increased savings: Savings of up to \$1 per case have been identified. In particular, the ergonomic and stackable design of RPCs drives 20 to 40% labor reductions in distribution centers.



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CASE LINK

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