IFCO

IFCO RPCs reduce product damage by over 96%

More on display, less thrown away: using IFCO RPCs means a higher percentage of fresh produce reaches the point of sale intact.

A better supply chain serves us all. **Let's eat.**

RPCs reduce food waste and ensure higher-quality produce in stores. Here's how:

Sturdy construction
Lower mechanical damage (crushing and bruising)

Secure stacking
Less damage during packing, stacking and transport

Better ventilation
Faster cooling and more stable temperature

Optimal humidity
Five percent higher relative humidity[1] keeps fruit and vegetables plumper, juicier and fresher for longer
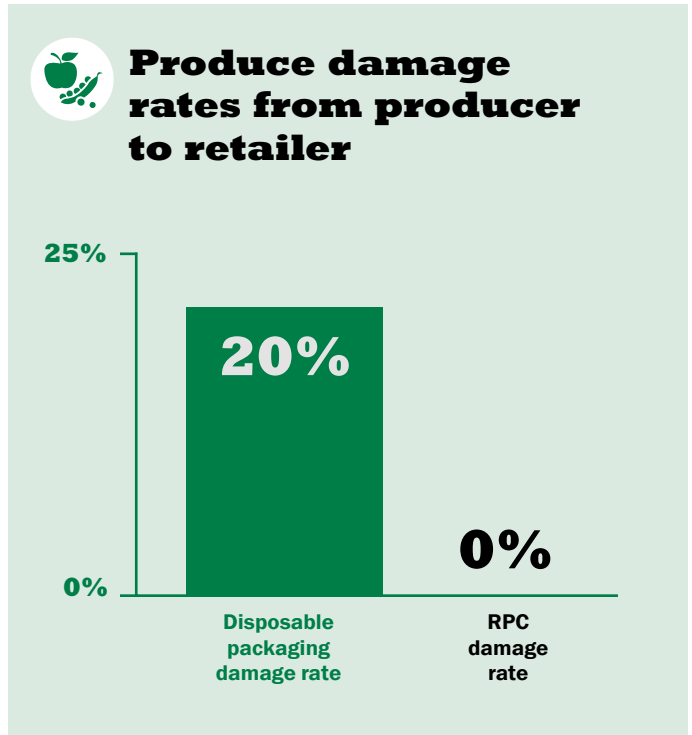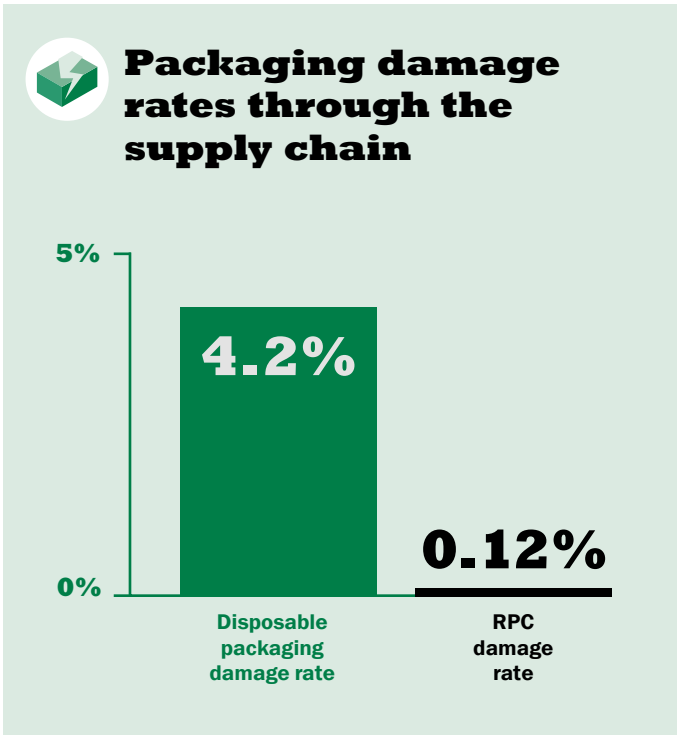
In 2013, an independent study carried out by the University of Bonn and the Fraunhofer Institute for Material Flow and Logistics[2] found that RPCs prevented a significant amount of damage to fresh produce in transit (see below).

"When extrapolated to the current market situation,

it was estimated that around 36,000 tons of fruit and vegetables, with a market value of US$ 77 million, are damaged when disposable packaging is used exclusively," the report concluded.

"When reusable crates are used exclusively, the estimated wastage is 1,100 tons, with a market value of around US$ 2.2 million."[2]

1. STECO Fresh Test by Hort Kinetix, a spin-off of the University of Bonn, 2005
2. University of Bonn, Institute for Animal Science, Cold-Chain Management Working Group and the Fraunhofer Institute for Material Flow and Logistics, May 2013. A subsequent and separate 2015 study, Analysis of the Impact of Packaging on Indirect Costs in the Retail Fresh Produce Supply Chain, by California Polytechnic State University on behalf of IFCO produced similar results, supporting these findings

Packaging damage rates through the supply chain

5%

4.2%

0.12%

0%

Disposable packaging damage rate

RPC damage rate

Produce damage rates from producer to retailer

25%

20%

0%

0%

Disposable packaging damage rate

RPC damage rate

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.