

AVOCADO

Advanced Modified Atmosphere/
Modified Humidity Packaging Solutions for
Shelf-Life Extension



Xgo™

Roll-stock films
for automated retail packing

Avocado has become a symbol of a healthy lifestyle. The increasing focus on consuming healthy super-foods is driving market growth.

One of the biggest challenges facing retailers and consumers alike is over ripening of avocados, which increases waste. For the consumer this may occur when several avocados are purchased together, and they all tend to ripen at once leading to a lot of ripe fruit with a narrow window for consumption.

Ripen in the bag

Xgo™ retail packaging solutions enable packing at source, shipment and ripening in the same sealed packaging.

The automated flow-pack retail format is designed for high-speed and efficient packing. The packaging slows down the ripening process, maintaining fruit riper for longer, reducing waste in the supply chain and providing the consumer with a broader window for consumption. The use of high-water vapor transmission rate films is key and helps to remove excess moisture from the headspace, reducing the risk of microbial decay. The packaging also ensures uniform ripening of all of the fruits in the package.



Available with advanced recycled content!

- ✓ Delay ripening and extend shelf-life
- ✓ Minimizes dehydration and weight loss
- ✓ Reduces risk of microbial decay
- ✓ Maintains internal fruit quality – controls gray pulp



PROLONG
freshness and
extend shelf-life



EXTEND
your market
reach



REDUCE
supply chain
waste



ENHANCE
consumer
experience



Avocado: Ripen In The Bag

The challenge

Provide retailers and consumers with a ripen in the bag solution that results in slow and uniform ripening, keeps the fruit riper for longer, reduces the risk of microbial decay and in turn enhances the consumer experience.

The solution

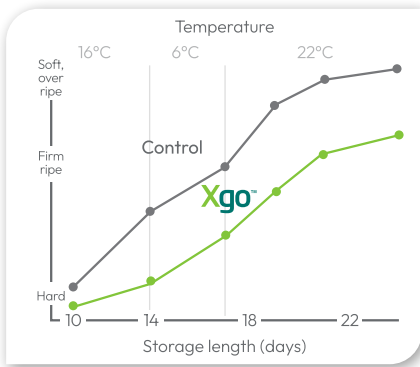
Implement StePacPPC postharvest recommendations for proper postharvest handling:

- ✓ Pack at source in the final retail packaging solution
- ✓ Ripen in the sealed bag
- ✓ See how the avocados ripen slower, uniformly and stay ripe for longer!

THE RESULTS

Xgo™ packaging slowed ripening, extending the shelf life and window of consumption. Avocados ripened uniformly and there was less microbial decay.

Xgo™ Roll-stock Films
(Optimal O₂, CO₂ & Relative Humidity)



Control
(Macro Perforated Film)



Extended shelf life



Significantly less dehydration, & shriveling



Reduced weight loss



Reduced risk of microbial decay



Slows down shriveling and softening

Since growing, harvesting, storing and shipping conditions vary widely among growers, regions and cultivars, StePacPPC expressly disclaims any responsibility for the integrity and quality of produce and/or any other contents placed in StePacPPC packages, or for damage thereto.

All products are available for a range of weights in customizable sizes

