

BANANAS

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



StePacPPC offers sustainable modified atmosphere packaging solutions for bananas in both bulk and retail formats. The packaging inhibits self-ripening during prolonged shipment and slows ripening once triggered, thereby providing more flexibility during subsequent distribution and shelf life and helping reduce waste by expanding the window for consumption.

Xtend[®], bulk packaging solutions help prevent self-ripening of bananas during storage and shipment to distant destinations. Bananas can be ripened through the sealed bag without the need to open them. Ripening is slowed, providing more flexibility during subsequent distribution.

Xgo[™] retail preformed bags can be used for pre- or post-ripened bananas. Pre-ripened bananas can be ripened in the sealed bags. Ripening is slowed, providing more flexibility during distribution and reducing waste during subsequent shelf life at both the point of sale and the consumer's home. This is a high clarity film, which can be printed, and displays nicely the packed bananas, making them more attractive to potential consumers.

- ✓ Slows ripening
- ✓ Inhibits the development of fungal decay on the crown
- ✓ Inhibits the development of sugar spots on the peel
- ✓ Reduces bruising and peel browning



PROLONG
freshness and
extend shelf-life



EXTEND
your market
reach



REDUCE
supply chain
waste



ENHANCE
consumer
experience



Be Ready When the Time is Ripe!

The challenge

- ✓ Slow down the ripening process, extend shelf-life and preserve quality during transport, distribution and store display
- ✓ Maintain superior presentation
- ✓ Reduce spoilage and food waste

The solution

Use StePacPPC's sustainable packaging solutions together with provided postharvest handling protocols. A unique modified atmosphere will be created inside the bag for maximum shelf-life extension. The packaging also helps control moisture in the packaging headspace.

THE RESULTS

An environmentally responsible solution that results in less waste in the supply chain and more satisfied customers

Xtend[®]

Bulk liners: Store & transport green bananas for **up to 35 days**



Xgo[™]

Retail preformed bags: **up to 5 days** shelf life extension over conventional packaging



Slows ripening, extending the shelf life of the bananas



Uniform ripening inside the closed bag



Reduces dehydration and weight loss



Reduced risk of microbial decay



Sustainable fully recyclable bag

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

