

# BELL PEPPERS

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



## Xtend® Bulk liners for long term storage & shipment

Major quality issues associated with prolonged storage of Bell Peppers include dehydration, shriveling and calyx decay.

Adequate post-harvest handling combined with precisely engineered modified atmosphere/  
modified humidity packaging helps overcome these issues.

In the case of bell peppers, 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.

**Xtend®** bulk packaging solutions slow down post-harvest deterioration and weight loss. The film effectively controls the free moisture and reduces the risk of microbial decay.



Available with advanced recycled content!

- ✓ Minimizes dehydration and weight loss
- ✓ Minimizes shriveling

- ✓ Maintains firmness
- ✓ Reduces risk of microbial decay



**PROLONG**  
freshness and  
extend shelf-life



**EXTEND**  
your market  
reach



**REDUCE**  
supply chain  
waste



**ENHANCE**  
consumer  
experience



# Bell Peppers: A Rainbow Of Nutrition

## The challenge

Extend shelf life and preserve quality during lengthy storage and shipment. Reduce waste in the supply chain to a minimum and preserve nutritional value.

## The solution

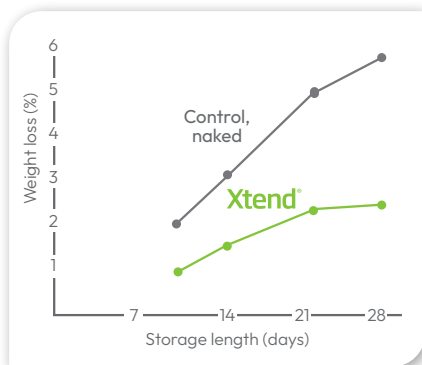
Implement StePacPPC's recommendations for proper postharvest handling of bell peppers:

- ✓ Proper harvesting techniques to ensure clean, aesthetic cut that will help reduce risk of microbial decay
- ✓ Wash the fruit with water containing disinfectant, if necessary. Dry the fruit properly
- ✓ Force-air cool fruit to desired temperature as soon as possible
- ✓ Control and monitor storage and shipment temperature

## THE RESULTS

The high quality of the bell peppers was well preserved for 28 days at 8°C.  
Weight loss, shriveling, softening, and microbial decay were kept to a minimum!

**Xtend® Carton Liner**  
(Optimal O<sub>2</sub>, CO<sub>2</sub> & Relative Humidity)



**Control**  
(Naked)



Up to 28 days  
storage



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

