

CHERRY TOMATOES

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



Xgo™

Lidding film
for retail applications

Cherry tomatoes packed in small portions are becoming a popular snack food due to their health benefits, the growth in demand for convenience and the development of new, flavorful and colorful varieties. Retailers are seeking hermetic packaging solutions that enhance the food safety of washed, ready to eat tomatoes, maintain quality and reduce waste.

StePacPPC Xgo™ modified atmosphere lidding film packaging solutions are laser perforated and when sealed to the tray containing the tomatoes, provide a hermetic environment, enhancing food safety. The unique properties of the film help minimize dehydration and shrivelling, maintain firmness and reduce the risk of microbial decay, thereby extending shelf life.

The product is available as both easy peel and resealable solutions for PET trays and easy peel for Polypropylene (PP) trays and can be used for as little as 70 grams (2.5oz) up to 1kg (2.2lb) tomatoes.

- ✓ Slows ripening, preserving taste and firmness
- ✓ Minimizes dehydration and weight loss
- ✓ Minimizes shriveling
- ✓ Reduces risk of microbial decay
- ✓ Hermetic packaging enhances food safety



PROLONG
freshness and
extend shelf-life



EXTEND
your market
reach



REDUCE
supply chain
waste



ENHANCE
consumer
experience



Cherry Tomatoes: The Healthy Snack

The challenge

Provide retailers with a hermetic packaging solution for shelf-life extension of snack cherry tomatoes and help drive sales and reduce waste.

The solution

Implement StePacPPC postharvest recommendations for proper postharvest handling of cherry tomatoes:

- ✓ Wash with water containing disinfectant, if necessary. Dry properly
- ✓ Force-air cool fruit to desired temperature as soon as possible
- ✓ Control and monitor storage and shipment temperature

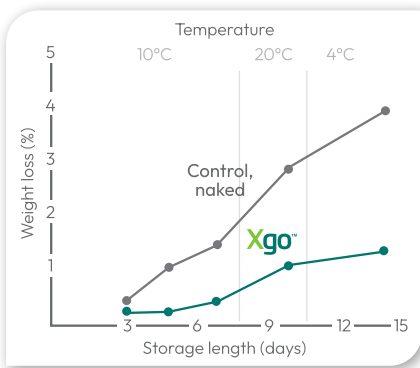
THE RESULTS

The high quality of the cherry tomatoes was well preserved for 14 days under typical supply chain conditions.

Weight loss, shriveling, softening, and microbial decay were kept to a minimum!

Xgo™ Lidding Film
(Optimal O₂, CO₂ & Relative Humidity)

Control
(Clamshells)



Up to 14 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

