

Xtend®

PALLET SHROUDS

Modified Atmosphere /
Modified Humidity Technology

Overview

Xtend® Pallet Shrouds are designed to help preserve the quality of selected fresh produce items **with low-respiration rates stored and shipped at close to 0°C**, such as delicate berries including strawberries, blackberries, raspberries, and blueberries.

Through precision atmosphere and moisture control, these specially designed solutions create an optimal environment using our advanced Modified Atmosphere (MA) and Modified Humidity (MH) technology, ensuring that compatible produce items receive exactly the care they need to preserve freshness and quality throughout short to medium-term storage and shipment.



Applications



Inventory Management

Helps manage peaks and troughs by preserving the quality during storage before shipment



Short-Medium-term Shipments

Helps preserve quality during the supply chain and may facilitate market expansion



Fumigation & Cold Treatment Compatible

Dual phytosanitary treatment compatibility.

- Easy removal for fumigation
- Helps preserve quality during cold treatment

Requirements



Produce with Low Respiration Rates

Produce that generate minimal heat and moisture. This helps maintain good temperature management during storage and shipment



Storage Temperature: Near 0°C

Produce with low respiration rates stored and shipped at low temperatures

Pre-cooling

Pre-cooling before covering the pallet with the pallet shroud is required

SHOWCASING SUCCESS: EXTENDING SHELF LIFE & MARKET REACH

Mexico Raspberries: Maintaining Quality during Distribution

Enables packers and shippers to preserve raspberry quality during shipment across North America, effectively slowing ripening and maintaining firmness, while minimizing microbial decay and dehydration.



Polish Blueberries: Season Extension

Our shrouds help preserve quality of Polish blueberries for up to 4 weeks. This enables our customers to manage their stock, extend seasonality and supply the market when the conditions are favorable.



Argentinian Blueberries: Long Storage after arrival at destination

The shrouds are used to preserve quality of Argentinian blueberries during extended 3-week cold storage after being airfreighted to the Middle East. The solution effectively preserves quality, minimizes weight loss and significantly reduces microbial decay, enabling importers to optimize their inventory management and ensure consistent market supply of high-quality berries over a prolonged period of time.



SUPERIOR ATMOSPHERE AND MOISTURE CONTROL TO PRESERVE FRESHNESS

The Science Behind Xtend® Pallet Shroud

Xtend® pallet shroud utilizes advanced polyamide-based materials, characterized by high Water Vapor Transmission Rates (WVTR), to address the unique challenges of this packaging format.

A common problem associated with the use of pallet shrouds is that the high volume-to-surface area ratio can lead to significant moisture accumulation within the pallet in particular if temperature is not correctly managed or if there are fluctuations in temperature.

Our superior moisture control technology effectively eliminates excess water vapor, thereby reducing the risk of moisture accumulation which may aggravate microbial decay and carton collapse. When combined with MA properties it helps maintain optimal produce quality throughout short to medium-term storage and shipment.

