

# KIWIFRUIT

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



**Xtend<sup>®</sup>** Bulk liners  
for long term storage & shipment

Kiwifruit is a climacteric fruit with relatively long storage potential when handled properly, but faces significant challenges during extended storage and distribution.

Common issues include softening, core hardening, and increased susceptibility to *Botrytis* decay. In order to maintain the fruit in good condition, it's important to carefully control temperature and avoid ethylene.

**Xtend<sup>®</sup>** bulk modified atmosphere / modified humidity packaging solutions protect Kiwifruits during extended storage and shipment to distant destinations, reducing dehydration and shriveling, reducing the risk of microbial decay, and inhibiting the biosynthesis and action of ethylene, thereby slowing fruit softening and ripening. Solutions are available for green, gold and red kiwifruit.

**Xtend<sup>®</sup>** not only enables the packer to store for longer and ship to distant markets, but also provides companies receiving Kiwifruits in the closed bags with more leeway, hence, they can store them for longer and supply upon demand, knowing the Kiwifruits will arrive in prime condition to their customers.

Lean and sustainable, fully recyclable packaging

✓ Inhibits ripening and softening, preserving firmness

✓ Minimizes dehydration and weight loss  
✓ Reduces risk of microbial decay



**PROLONG**  
freshness and  
extend shelf-life



**EXTEND**  
your market  
reach



**REDUCE**  
supply chain  
waste



**ENHANCE**  
consumer  
experience



# Preserving Premium Quality of Kiwifruit!

## The challenge

During extended storage and long-distance shipment, the main challenges are maintaining fruit firmness, preventing quality deterioration, and reducing postharvest losses.

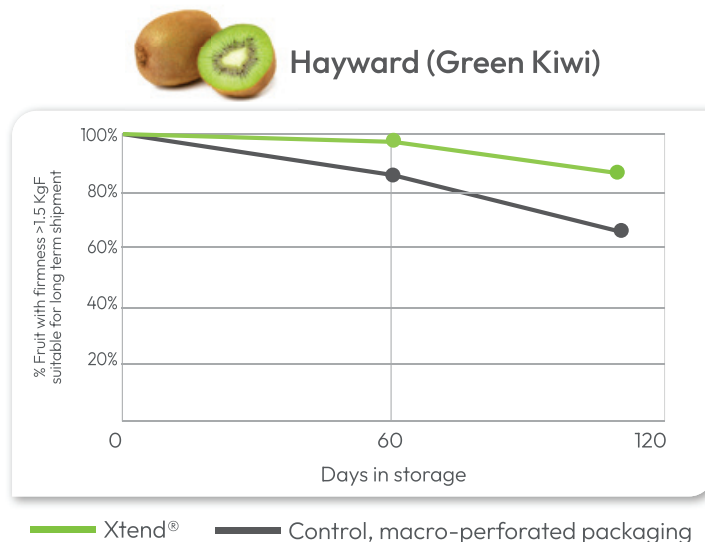
## The solution

Implement StePacPPC's recommendations for proper postharvest handling of Kiwifruit:

- ✓ Harvest fruit at optimal maturity with appropriate dry matter and Brix° levels
- ✓ After curing, cool kiwifruit to desired temperature as soon as possible
- ✓ Use Xtend® packaging for Kiwifruit with tailor made modified atmosphere properties for maximum shelf-life extension
- ✓ For best results include ethylene-absorbing sachets
- ✓ Control and monitor storage and shipment temperature

## THE RESULTS

Premium-quality Kiwifruit arriving to markets worldwide after long-distance storage and shipment. Over 110 days of storage at 0°C, Xtend® MAP maintained significantly higher fruit firmness compared with standard macro-perforated packaging. This superior firmness is critical for enabling transport to distant destinations after removal from storage, enhancing quality and reducing waste.



Extended storage shelf life



Less dehydration and weight loss



Preserves fruit firmness



Inhibits ripening and softening



Reduces decay

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

