

PITAYA

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



Xtend® Bulk liners for long term storage & shipment

Pitaya is a highly perishable tropical fruit valued for its distinctive appearance, vibrant flavor, and rich nutritional profile. However, its short postharvest life presents significant logistical and commercial challenges. The fruits are highly susceptible to rapid deterioration, characterized by excessive weight loss, peel shriveling, wilting of bracts, microbial decay and loss of glossy appearance.

Xtend® bulk packaging solutions protect pitaya during extended storage and shipment to distant destinations, maintaining optimal humidity and modified atmosphere conditions that reduce dehydration, shriveling and wilting of bracts, minimize the risk of microbial decay, and preserve the fruit's vibrant color and fresh appearance.

Xtend® also provides companies receiving the pitaya with greater flexibility to store for longer and supply upon demand, knowing the fruit will arrive in prime condition to their customers.

Lean and sustainable packaging of 20µm gauge that can optionally be produced with 30% chemically recycled content.

- ✓ Slows aging
- ✓ Minimizes dehydration and weight loss
- ✓ Preserves vibrant peel color and glossy appearance
- ✓ Maintains bract freshness and turgidity
- ✓ Reduces risk of microbial decay
- ✓ Preserves firmness, and fresh flavor



PROLONG
freshness and
extend shelf-life



EXTEND
your market
reach



REDUCE
supply chain
waste



ENHANCE
consumer
experience



Preserving Tropical Quality for Global Markets!

The challenge

During extended storage and long-distance sea freight, the main challenges include preventing excessive weight loss and peel shriveling, maintaining bract freshness and vibrant color, and reducing microbial decay that all compromise fruit marketability.

The solution

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

- ✓ Harvest fruit at optimal maturity with appropriate coloration
- ✓ Cool fruit to desired temperature as soon as possible
- ✓ Use Xtend® packaging for pitaya with tailor-made modified atmosphere properties for maximum shelf-life extension
- ✓ Control and monitor storage and shipment temperature

THE RESULTS

Premium quality pitaya arriving to markets worldwide after long-distance maritime shipment.

Consequently, during 20 days of sea freight at 9°C (48°F), from Ecuador to USA.

Xtend® MA/MH Packaging maintained superior quality with minimal weight loss, zero decay, and preserved bract freshness and peel glossiness compared to unpackaged fruit, significantly improving marketability and reducing waste in the supply chain.

Xtend®

Control, naked

Xtend®

Control, naked



>20 days of shelf life



Less dehydration and weight loss



Preserves bract freshness and color



Maintains peel glossiness & turgidity



Reduces decay risk

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

