

## Cherry Brilliance, Redefined

StePacPPC is pioneering the future of fresh produce packaging. Our cutting-edge solutions are meticulously designed to preserve the quality of cherries from packing house to consumer. Discover how we're elevating industry standards and redefining freshness.

### The Challenge: Preserving Quality During Long-Term Storage and Lengthy Supply Chains

**Cherries face a delicate journey from packing house to consumer.**

Cherries are susceptible to loss in quality during long-term storage and lengthy supply chains. Major quality issues include weight loss, accelerated aging, stem browning, microbial decay, and pitting. These factors can dramatically reduce the saleability and value of cherries.

**At StePacPPC, we see the potential, we see a different future.**

We design packaging that actively preserves cherries freshness for weeks, leading to better quality and reduced waste during extended storage and shipment, unlocking new market opportunities.



## The Solution: The Science of Freshness

Our innovative packaging technology combines modified atmosphere and humidity control, effectively slowing down the respiration rate, reducing weight loss, and suppressing microbial decay of cherries.

We offer unique film structures with tailored water vapor transmission rates (WVTR) that deliver unparalleled condensation control and moisture management for better product visibility and mitigation of microbial decay.



**Modified Atmosphere**

Precision respiration control: slows respiration, extends shelf-life, inhibits microbial decay.



**Modified Humidity**

Optimal moisture balance: minimizes dehydration, maintains firmness, reduces risk of microbial decay.



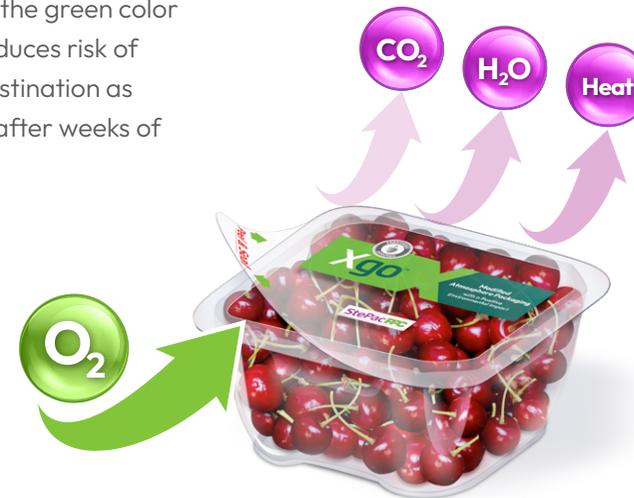
**Condensation Control**

Reduces risk of microbial decay, maintains visibility through packaging.

### The Result

The packaging effectively reduces weight loss, preserves the green color of the pedicel, preserves firmness, reduces pitting and reduces risk of microbial decay. Consequently, cherries arrive at their destination as vibrant and fresh as the moment they were picked, even after weeks of transit across oceans and continents.

**Unlock the potential of your cherries with StePacPPC.**



## Comprehensive Cherry Packaging Solutions

StePacPPC offers a versatile range of packaging solutions to meet your specific packaging needs. Each solution is designed to maximize freshness, minimize waste, delight consumers, and address specific challenges and opportunities in the cherry supply chain.

### Explore the Possibilities

**Xtend<sup>®</sup>**

**for Bulk Storage and Shipment**

Bulk liners designed for manual packing, lengthy storage and long-distance shipments opening up exciting new opportunities for season extension and market expansion.

**Xflow<sup>™</sup>**

**for Automated Bulk Packaging**

Engineered for high-speed automated bulk packing, increasing operational efficiency, and reducing labor costs and material use by up to 40% in comparison to manual packing in preformed bulk liners. Improves air-flow and cooling efficiency.

**Xgo<sup>™</sup>**

**for Retail and E-commerce**

Easy-peel and resealable lidding film solutions available for maximum convenience. Excellent antifog properties, clear film visibility and customizable printing.



Ideal for large-volume storage and transportation.

Perfect for packers looking to modernize their operations.

Preserves quality and extends shelf-life all the way to the consumer's fridge.

All products are available for a range of weights in customizable sizes.

**From orchard to table, we've got you covered.**

## Revolutionizing Chilean Cherry Exports

Chile is the leading global exporter of cherries. Export volumes have been growing exponentially over the last 10-20 years, intensifying pressure in what is already a labor-intensive process as more cherries pass through packing houses during a short, intensive season.

99% of cherries are packed and sealed in Modified Atmosphere Packaging (MAP) to preserve quality during sea-freight to distant markets, primarily China. 30-35% of the packing house staff are employed to seal the modified atmosphere bags.

StePacPPC, in collaboration with its Chilean distributor Empack, recognized the need to develop a solution that will enable our Chilean customers to make the transition from intensive manual labor to automation, increasing operational efficiency and reducing labor dependency.

### The Result: The Future of Cherry Packaging

Xflow™ Multiseal, a system for flowpacking cherries in trays and increasing operational efficiency

- ✓ Automated packing is more efficient than manually packing in bulk liners
- ✓ Minimizes time from harvest to market
- ✓ Allows more 2-2.5 Kg packaging formats with the same manpower
- ✓ Better presentation thanks to automatic sealing process
- ✓ Less handling. Better food safety
- ✓ Advanced Laser Technology results in better functionality
- ✓ Excellent Condensation Control

**It's not just about efficiency—it's about unlocking new opportunities.**



**Xflow™ Multiseal transforms Chilean cherry packing, boosting efficiency and profitability. Demonstrated to boost packing speed to 35 units per minute, cut labor requirements by 56%, save 10,000 man-hours, and potentially enhance profits by \$1.6 million, all while enhancing food safety through reduced handling.**

## Sustainable Innovation

Our commitment to sustainability drives StePacPPC's innovation. We combat food waste, facilitate sea freight over air freight, cut CO<sub>2</sub> emissions, reduce use of plastics and offer recyclable options that support a circular economy.

Our packaging has a positive environmental impact, saving more CO<sub>2</sub> emissions than are generated during the lifecycle of the packaging by reducing waste and facilitating sea freight.

### Global Reach, Local Touch

From small local farms to multinational exporters, we're helping the industry realize the full potential of every cherry.

Contact StePacPPC to explore how our advanced packaging solutions can optimize your operations.

**We proudly provide the following services to customers:**

- ✓ Local expertise combined with global knowledge
- ✓ On-site postharvest audits
- ✓ On-arrival inspections
- ✓ Multilingual technical support
- ✓ Customized training programs
- ✓ Product simulation, testing and benchmarking



**Redefine cherry freshness today.**

**Connect with StePacPPC and taste the future of cherry packaging.**

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**StePacPPC**

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# REDEFINING CHERRY FRESHNESS

Advanced Modified Atmosphere Packaging Solutions

