DS Smith

StePac

Xtend™

Modified Atmosphere / Modified Humidity Packaging

For Brussel Sprouts

Construction

Xtend™ MA/MH packaging for brussel sprouts preserves quality and freshness during storage and shipment by –

- Retaining green, glossy tips
- Preserving firmness and taste
- Reducing dehydration and weight loss
- Minimizing spear toughening and butt drying
- Preventing decay
- Minimizing feathering.

Performance for brussel sprouts ranges from 40 days at 0°C (32°F) for cold storage duration with a shelf life duration of 4 days at 10°C (50°F).

Post-harvest services

StePac teams are stationed around the globe to assist growers, packers and shippers improve **Xtend** package performance with post-harvest handling and logistics services. We –

- Conduct on-site auditing and technical consultation
- Recommend appropriate pre-cooling technologies such as vacuum, forced air, hydro or hydro-vacuum
- Propose appropriate sanitation methods
- Provide on-site packing instruction
- Demonstrate container loading for optimal air an temperature distribution.

Availability

Bulk bags

"Super Clear" flow pack

Since growing, harvesting, storing and shipping conditions vary widely among growers, regions and cultivators, StePac expressly disclaims any responsibility for the integrity and quality of produce and/or any other contents placed in the **Xtend** packages, or for damage thereto.

The Power of Less®

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Quality retention

- **Xtend** MA/MH (modified atmosphere/modified humidity) packaging for fruits, vegetables and herbs preserves fresh flavor, visual quality and nutritional value for longer.

Waste reduction

- With more produce reaching its destination in prime condition, supply chain waste is reduced and profitability rises.

Environmentally sound

- With **Xtend**, land and sea transport becomes a viable option over expensive air freight, reducing carbon footprint of food miles to up to 90%.

Build a stronger brand

- Stand out from the crowd and enhance your brand by reliably delivering fresh, attractive product every time.

MA/MH Technology

Xtend prolongs storage and shelf life of fresh produce through the combined affect of modified atmosphere, modified humidity and condensation control.
After an **Xtend** bag is sealed, natural produce respiration lowers the oxygen concentration inside the bag, resulting in an increase in carbon-dioxide. Each **Xtend** packaging is custom engineered to equilibrate within a range of oxygen and carbon-dioxide concentrations specific to the fruit/ vegetable the bag is designed to hold. As produce transpires, the relative humidity in the bag increases to 90-95%. **Xtend** technology allows only the **excess** moisture to escape, so that produce firmness is preserved.

Xtend technology –

- Blocks the mode of action and biosynthesis of ethylene, slowing down aging
- Maintains the nutritional value and flavor of produce by slowing the loss of food reserves, particularly sugars and vitamins such as vitamins A and C
- Reduces decay by directly inhibiting the growth of pathogens.

ABOUT STEPAC

StePac L.A. Ltd. is a part of UK-based DS Smith Plc.

The company's Xtend® products serve the fresh produce industry with advanced packaging and complementary post-harvest, cold chain services.

StePac's headquarters, R&D and manufacturing operations are located in the Tefen Industrial Park, Israel. StePac maintains sales and technical support offices and representatives at 12 additional locations around the world.

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