Xtend™
Modified Atmosphere / Modified Humidity Packaging
For Stone Fruit

Construction
Xtend™ MA/MH packaging for stone fruits preserves quality and freshness during storage and shipment by —
• Preserving firmness, fruit color and taste
• Reducing dehydration and weight loss
• Preventing shriveling, internal breakdown and pulp browning
• Eliminating decay.

Performance for stone fruits have a shelf life duration of 3 days at 20°C (68°F). However Apricots have a shelf life of 4 days at 10°C (50°F). Cold storage duration to be stored at 0°C (32°F) lasts for 30 days for Apricots, Nectarines, and Peaches, while Plums last for 60 days.

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 and temperature distribution.

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.

Availability
Bulk bags
Food service bags
Eco-Xtend bags
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.

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