IFCO is an international logistics service provider with more than 46 locations worldwide. IFCO operates a pool of over 165 million Reusable Plastic Containers (RPCs) globally, which are used primarily to transport fresh produce from growers to leading grocery retailers.

Thanks to the economical and environmentally friendly solutions, IFCO is setting worldwide standards in connection with its geographically comprehensive network. IFCO's innovative system solutions optimize the flow of goods through its clients' supply chains, providing them with sustained cost reductions and enhancing their competitive strength.

Thanks to IFCO's broad range of solutions and the continuous improvement of its products and services IFCO is able to meet virtually all customer requirements in an individual, client focused manner.
Since IFCO began its cooperation with food banks in the year 2009, more than 55,000 RPCs and 28 refrigerated vans have helped food banks in Europe, North America and South America deliver food to the needy.

IFCO RPCs improve the effectiveness of the food banks’ delivery processes and ensure that produce and groceries get re-routed to the needy in good condition when they need them.

With our WORLDWIDE RESPONSIBILITY project, IFCO encourages sustainable actions for the benefit of the environment and our communities.
Your benefits with IFCO RPCs

**IFCO RPCs Deliver Superior Quality Produce™**

- Patented design for maximum pack-out and product protection
- Superior ventilation for faster cooling
- Generous interior volume to accommodate seasonal fluctuations in produce size
- Strong sidewall support for sturdiness
- Cross-stacking capabilities for a stable pallet

**Reduce supply chain costs**

- Better cube utilization
- Greater pallet stability
- Reduction in workers’ compensation claims
- No staples, wires, or sharp edges; no box cutters required
- Faster picking and inspection

**Reduce shrink**

- Faster cooling for longer shelf life
- Reduced mechanical damage

**Environmentally friendly**

Compared to corrugated boxes in similar applications:

- RPC systems produce 95% less solid waste
- RPC systems consume 39% less energy
- RPC systems produce 29% less CO₂
Innovative lift-lock latching system speeds opening and closing

Superior technology

Lock utilizes stacking weight for maximum stability

Smooth stacking

Sliding rail guides for easy stacking and unstacking

Excellent ventilation

Side base ventilation

Easy handling

Ergonomic handle for easy lifting

Stable locking

Smooth interior walls to prevent damage and flat base for level packing

Optimal pack

Smooth stacking

Innovative rim structure improves stacking profile and increases interior height

Maximum capacity

Explore our RPCs

Small Sizes - 6408-6419

Explore our RPCs
Innovative water-injection molding for a smooth interior and maximum pack capacity

New rim structure aids stacking profile and increases interior height

Side base ventilation for greater airflow through bottom

Large sizes - 6423-6429

☑ Stable Locking
Lock utilizes stacking weight for maximum latching strength

☑ Easy Handling
Innovative lift-lock latching system speeds opening and closing

☑ Smooth Stacking
Sliding rail guides for easy stacking and unstacking

☑ Optimal Pack
Smooth interior walls to prevent damage and flat base for level packing

☑ Superior Technology
Innovative water-injection molding for a smooth interior and maximum pack capacity

☑ Maximum Capacity
New rim structure aids stacking profile and increases interior height

☑ Excellent Ventilation
Side base ventilation for greater airflow through bottom

Superior technology
Maximum capacity
Optimal pack
Easy handling
Smooth stacking
Stable locking
Excellent ventilation
IFCO's Commitment to Quality

At IFCO, we hold ourselves to the highest standards in the industry – our own. Each of our RPC cleaning and service facilities strives to achieve and maintain a minimum rating of "Excellent" for Food Contact Packaging from the American Institute of Baking (AIB), the recognized certification board governing sanitation. Although we base our processes on AIB standards and certification, our goal is to exceed these and other quality and cleanliness standards to ensure the very best products for our customers.

Food Safety and IFCO RPCs

IFCO RPCs are made from #5 Polypropylene (PP), typically found in reusable, microwaveable containers, and kitchenware. Used properly, this material is considered one of the safest for food applications.

This material is Bisphenol A (BPA) free, styrene free, and phthalate free. Used properly, IFCO RPC’s will not absorb or emit chemicals, harbor pathogens, or carry contaminants. Due to these and other properties of Polypropylene, the material from which all IFCO RPCs are made, our RPCs offer the highest possible prevention of pest harborage or infestation of any available shipping material.

Organic Produce and IFCO RPCs

Since 2008, IFCO RPCs have been approved for use with organic produce by the Organic Materials Review Institute (OMRI), a national nonprofit organization that determines which input products are allowed for use in organic production and processing. OMRI Listed® – or approved – products may be used on operations that are certified organic under the USDA National Organic Program. IFCO was the first RPC company - in fact the first produce packaging company - to achieve the OMRI Listing.

Instructions for Use

Opening - Small Sizes (6408-6419)

1. Grasp the short-side handles and pull outward.
2. Open fully and the walls will lock in place.

Stacking

1. Grab the handle and lift to stack. Do not grab the lift latch or locks will disengage.
2. Align RPCs and place on top of stack. As with all RPCs, latches must be fully engaged for pallet security, particularly at lower levels.

Opening - Large Sizes (6423-6429)

1. Grasp the long-side walls and lift.
2. Grasp the short-side handles and pull outward.
3. Open fully and the walls will lock in place.

Closing

1. To disengage latches, pull up on the lift bar.

The information above is not legally binding. The company maintains the right to make changes.