



StePac



Product Catalog
Xtend[™]

Serving the fresh produce industry since 1992

StePac was founded in 1992 and today is an integral part of UK-based DS Smith Plc. a leading, international supplier of recycled packaging for consumer goods.

StePac is a leading developer, manufacturer and supplier of high-quality, precision engineered modified atmosphere and modified humidity fresh produce packaging. The packaging is tailor-made for each specific vegetable, fruit or herb ensuring extended shelf life whilst maintaining produce freshness, taste and nutritional value. The added value that customers gain from such packaging includes:

Los valores agregados que usted puede obtener con nuestros productos incluyen:

- ◆ Reduced logistical costs associated with land and sea freight;
- ◆ Market expansion
- ◆ Reduced waste and increased freshness and quality
- ◆ Brand enhancement.

StePac operates regional sales and technical support offices in the UK, the United States, Brazil and Turkey and distributors/agents in key locations around the world, offering top service and unrivaled postharvest technical expertise and support. In total, StePac is commercially active in over 42 countries worldwide and in order to support this activity, StePac operates close to the market manufacturing facilities in Israel, Europe and the USA.

Committed to providing innovative high quality products, StePac focuses on continuous product development with two full time Postharvest and Polymer laboratories in Israel and San Paolo, Brazil.

All products are manufactured in compliance with BRC IOP, HACCP and ISO 9001-2008, ISO 14001:2004, OHSAS. and are approved for direct contact with fresh fruits and vegetables.



Xtend® - fresh produce packaging solutions

Prolonged storage and shelf life of fresh produce through the combined effect of modified atmosphere, modified humidity and condensation control.

Xtend...

maintains the nutritional value and flavor of produce

reduces decay by directly inhibiting the growth of pathogens

has smart polymers that releases excess humidity

is custom engineered per fruit/ vegetable and its weight

reduces biosynthesis of ethylene, slowing down aging

increases relative humidity inside the bag preserving produce firmness and reducing weight loss



Reduce waste and increase fresh produce shelf life with Xtend® fresh produce packaging














Xtend packaging















Competitor's packaging











Xtend® for fruits

produce		availability				cold storage	shelf life
		Bulk bags	Preformed retail packaging	"Super Clear flow pack" [horizontal packaging]	Bin liners		
<p>The storage and shelf life times are representative of StePac's experience with these products. Actual storage and shelf life is dependent on cultivation and post-harvest handling. Therefore, the below data should be viewed as a guideline only.</p>							
	Apricots	x				30 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Bananas	x	x			pre/pos-madurez: 35 days pre-madurez + 7 days @ 13°C (55°F) Maduros en bolsa: granel + 7 days @ 20°C (68°F) Menudeo maduras: 7 days @ 20°C (68°F)	
	Blackberries	x				21 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Blueberries	x				45 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Cherries	x	x	x		60 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Grapes	x				27 days @ 1°C (34°F)	4 days @ 10°C (50°F)
	Kiwis	x				5.5 months @ 0°C (32°F)	7 days @ 20°C (68°F)
	Lychees	x				20 days @ 5°C (41°F)	3 days @ 20°C (68°F)
	Melons (cantaloupe)	x			x	25 days @ 3°C (37°F) 25 days @ 3°C (37°F)	5 days @ 20°C (68°F)
	Melons (Charantais)	x			x	25 days @ 9°C (48°F) 25 days @ 9°C (48°F)	3 days @ 20°C (68°F)
	Melons (Galia)	x			x	25 days @ 7°C (45°F) 25 days @ 7°C (45°F)	3 days @ 20°C (68°F)












Xtend® for fruits

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	Nectarines	x				30 days @ 0°C (32°F)	3 days @ 20°C (68°F)
	Passion fruit	x	x			28 days @ 8°C (46°F)	3 days @ 20°C (68°F)
	Peaches	x				30 days @ 0°C (32°F)	3 days @ 20°C (68°F)
	Pears	x				91 days @ 0°C (32°F)	3 days @ 20°C (68°F)
	Pineapples	x				28 days @ 8°C (46°F)	7 days @ 20°C (50°F)
	Pitayas (dragon fruit)	x				21 days @ 10°C (50°F) 30 days @ 5°C (41°F)	4 days @ 10°C (50°F) 4 days @ 10°C (50°F)
	Plums	x				60 days @ 0°C (32°F)	3 days @ 20°C (68°F)
	Pomegranates	x x		x		60 days @ 6°C (43°F) 90 days @ 6°C (43°F) 90 days @ 6°C (43°F)	3 days @ 20°C (68°F) (for shipping) 3 days @ 20°C (68°F) (for storage) 3 days @ 20°C (68°F) (for storage)
	Raspberries	x	x	x		18 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Red Currant	x				18 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Strawberries	x	x	x		14 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Watermelon (baby)	x				25 days @ 7°C (45°F)	7 days @ 20°C (68°F)














Xtend® for vegetables

produce		availability			cold storage	shelf life
		Bulk bags	Preformed retail packaging	"Super Clear flow pack" [horizontal packaging]	Bin liners	
<p>The storage and shelf life times are representative of StePac's experience with these products. Actual storage and shelf life is dependent on cultivation and post-harvest handling. Therefore, the below data should be viewed as a guideline only.</p>						
	Asparagus (green)	x	x	x		28 days @ 1°C (34°F) 4 days @ 10°C (50°F)
	Asparagus (white)	x	x	x		40 days @ 1°C (34°F) 4 days @ 10°C (50°F)
	Beans	x	x	x		14 days @ 6°C (43°F) 4 days @ 10°C (50°F)
	Broccoli Broccolini (Tender Stem)	x	x x	x x		28 days @ 0°C (32°F) 4 days @ 10°C (50°F) 24 days @ 0°C (32°F) 4 days @ 10°C (50°F)
	Brussels sprouts	x		x		40 days @ 0°C (32°F) 4 days @ 10°C (50°F)
	Cabbage	x				21 days @ 0°C (32°F) 4 days @ 10°C (50°F)
	Cauliflower	x				25 days @ 0°C (32°F) 4 days @ 10°C (50°F)
	Carrots	x				40 days @ 0°C (32°F) 4 days @ 10°C (50°F)
	Cherry tomatoes	x		x		14 days @ 10°C (50°F) 3 days @ 20°C (68°F) 14 days @ 10°C (50°F) 3 days @ 20°C (68°F)
	Chili peppers	x				21 days @ 8°C (46°F) 3 days @ 20°C (68°F)

Xtend® for vegetables

produce		availability				cold storage	shelf life
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	Corn	x	x			21 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Cucumbers	x	x			18 days @ 10°C (50°F)	3 days @ 20°C (68°F)
	Eggplants (Aubergine)	x				22 days @ 11°C (52°F)	3 days @ 20°C (68°F)
	Green onions	x	x	x		21 days @ 1°C (34°F)	4 days @ 10°C (50°F)
	Leeks	x				28 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Okra	x	x			15 days @ 7°C (45°F)	3 days @ 20°C (68°F)
	Parsnips	x				21 days @ 0°C (32°F)	3 days @ 20°C (68°F)
	Radishes	x				21 days @ 1°C (34°F)	3 days @ 20°C (68°F)
	Snow peas / Sugar snaps	x	x	x		42 days @ 0°C (32°F)	4 days @ 10°C (50°F)
	Squash / Zucchini	x	x			21 days @ 8°C (46°F)	3 days @ 20°C (68°F)
	Sweet pepper	x	x	x		28 days @ 8°C (46°F)	3 days @ 20°C (68°F)

Xtend® for herbs

produce		availability			cold storage	shelf life
		Bulk bags	Preformed retail packaging	"Super Clear flow pack" [horizontal packaging]	Bin liners	
<p>The storage and shelf life times are representative of StePac's experience with these products. Actual storage and shelf life is dependent on cultivation and post-harvest handling. Therefore, the below data should be viewed as a guideline only.</p>						
	Basil	x	x	x		15 days @ 12 °C (54°F)
	Chives	x	x	x		15 days @ 2°C (36°F) 4 days @ 10°C (50°F)
	Coriander	x	x	x		21 days @ 2°C (36°F) 4 days @ 10°C (50°F)
	Dill	x	x	x		15 days @ 2°C (36°F) 4 days @ 10°C (50°F)
	Garlic (green)	x				60 days @ 0°C (32°F)
	Garlic (peeled)	x				21 days @ 0°C (32°F) 4 days @ 10°C (50°F)
	Ginger	x				60 days @ 12°C (54°F) 3 days @ 20°C (68°F)
	Mint	x	x	x		20 days @ 2°C (36°F) 4 days @ 10°C (50°F)
	Parsley	x	x	x		30 days @ 2°C (36°F) 7 days @ 10°C (50°F)
	Roccola	x	x	x		20 days @ 2°C (36°F) 4 days @ 10°C (50°F)
	Rosemary	x	x	x		20 days @ 2°C (36°F) 4 days @ 10°C (50°F)
	Sage	x	x	x		11 days @ 2°C (36°F) 4 days @ 10°C (50°F)
	Thyme	x	x	x		15 days @ 2°C (36°F) 4 days @ 10°C (50°F)

Xtend® Packaging types

Bulk liners



Preformed retail packaging



"Super clear" flow pack



Bin liners for long term storage



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Xtend™

Fresh Produce Packaging



www.stepac.com



StePac

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