



Pallet Shroud Information for Packers

LifeSpan pallet shrouds are modified atmosphere packaging for fresh fruit. When used correctly, LifeSpan pallet shrouds can maintain fresh fruit near “harvest fresh” condition for an extended period.

However, LifeSpan is just a tool that can assist if used correctly. If LifeSpan is used incorrectly, the results may be disappointing. If LifeSpan is abused, the quality deterioration of fresh fruit can be accelerated.

Correct use of LifeSpan requires 5 factors to be met:

1. The packer must have the fruit cold before fitting the LifeSpan pallet shroud. This means having the pulp temperature of the fruit near 32°F (2°C), and never above 36°F (2°C).
2. The packer must fit and seal the pallet shroud in accordance with the packing instructions they receive.
3. Fruit packed in LifeSpan pallet shrouds must be held in a cold chain throughout shipment and distribution. The target temperature is 32°-36°F (0°-2°C). There can only be short breaks (1-2 hours) in the cold chain at points of transfer between different forms of transport and cold storage.
4. The receiver must understand the cold chain requirements and must remove the pallet shroud when the cold chain will be lost for an extended period.
5. Throughout its use, the LifeSpan pallet shroud must not be cut or torn. Any hole in the pallet shroud will destroy the beneficial effects of LifeSpan.

As the fruit packer you must ensure the requirements on the LifeSpan Pallet Shroud Instructions are followed correctly every time. Please ask for additional copies of the instructions diagrams.

If you are shipping the fruit with LifeSpan pallet shrouds still fitted, then please fix two orange warning stickers to opposite sides of each pallet. This is the sticker that states “Take off shroud on arrival or removal from cold storage”. Also ensure the shipping company and their receiver are aware that LifeSpan pallet shrouds are fitted

LifeSpan functions by utilising the natural respiration of fresh fruit. The pallet shrouds are designed to slow entry of oxygen and escape of carbon dioxide. The reduced oxygen level slows natural aging of the fruit. The elevated carbon dioxide prevents ethylene-induced ripening and suppresses some rot growths. A high humidity suppresses moisture loss and withering. LifeSpan slows the natural processes, it does not stop them. Storage can only be extended by a few weeks at most.