



Pallet Shroud Information for Fresh Fruit Receivers

Packers and exporters are using LifeSpan pallet shrouds to assist in maintaining fresh fruit near “harvest fresh” condition throughout sea freight transport. This means delivering better quality fresh fruit to you.

LifeSpan pallet shrouds are modified atmosphere packaging. They create a beneficial atmosphere around the fresh fruit. The LifeSpan pallet shrouds are made of plastic film. If the film is cut, torn or broken, then the beneficial modified atmosphere will be lost and LifeSpan will no longer assist in maintaining “harvest fresh” condition.

There is one restriction when using LifeSpan pallet shrouds. The pallets must remain in good cold storage except for 1-2 hours when transferring from the ship. The pulp temperature of the fruit should always be below 2°C, with 0°C being desirable.

If you do not have cold storage, the LifeSpan pallet shrouds must be taken off the pallets of fresh fruit within 4 hours after you receive them.

If you have cold storage, then the LifeSpan pallet shrouds must be taken off the pallets of fresh fruit when you take the pallets out of cold storage to sell the fruit. If condensation occurs during storage, remove the pallet shrouds immediately.