

A Sustainable and Cost-Effective Replacement for Foam

By making the switch to Reusable Plastic Containers, you'll drive significant cost savings and rid your supply chain of single-use EPS foam and corrugated forever. With RPCs, you decrease the amount of single-use packaging going to landfills and oceans while also reducing packaging costs for your business.



Sustainable

Eliminate unsustainable single-use foam from your supply chain with reusable containers



Cost-effective

Foam can be up to 3x more expensive than RPCs. Making the switch can save big on packaging costs.



Maintains Cold Chain

RPCs keep cold temperatures to maintain seafood's quality throughout the supply chain

Features and Specifications

Interlocked Stacking

Creates greater pallet load stability during transport



Ergonomic Handles

For more efficient use

Collapsible

Unlike foam, RPCs are collapsible, saving valuable space at retail and in the warehouse.



6419 Seafood

| | |
|----------------------|-------------------|
| Height ext/int | 7.90 in/7.30 in |
| Length ext/int | 24.00 in/22.80 in |
| Width ext/in | 16.00 in/14.72 in |
| Folded Height | 1.38 in |
| Weight | 3.99 lbs |
| Containers/pallet | 165 units |
| Containers/truckload | 9,900 units |
| Palletizing | 5 per layer |



4319 Seafood

| | |
|----------------------|-------------------|
| Height ext/int | 7.90 in/7.30 in |
| Length ext/int | 16.00 in/15.00 in |
| Width ext/in | 12.00 in/11.00 in |
| Folded Height | 1.65 in |
| Weight | 2.5 lbs |
| Containers/pallet | 260 units |
| Containers/truckload | 15,600 units |
| Palletizing | 10 per layer |

Stack Heights

| RPC | Full Height | 5 High | 6 High | 7 High | 8 High | 9 High | 10 High | 11 High | 12 High |
|------|-------------|----------|---------|---------|---------|---------|---------|---------|---------|
| 6419 | 7.9 in | 44.34 in | 52.0 in | 59.7 in | 67.4 in | 75.0 in | 83.0 in | 90.6 in | |
| 4319 | 7.9 in | 38.3 in | 45.9 in | 53.5 in | 61.1 in | 68.7 in | 76.3 in | 83.9 in | 91.5 in |



Carefully cleaned by company-owned wash sites operating under the most robust food safety program in the industry, ISO 22000