



EXTENDED PRESERVATION OF FRESH FRUITS AND VEGETABLES | DoD CFD

The **Extended Preservation of Fresh Fruits and Vegetable (FF&V)** program is a packaging system that maintains post harvest quality of fresh produce for extended periods of time. The system uses a "Smart Crate" to prevent mechanical injury and polymer membrane technology to create modified atmosphere packaging.

WHY IS IT NEEDED?

- FF&V are continually supplied to all ships, submarines and ground forces during deployment. The improper handling, storage and transport of a highly perishable commodity contribute to premature spoilage and increased costs.
- FF&V are extremely desirable and are a significant source of nutrients.
- Polymer Membrane technology can extend the shelf life of FF&V for 30+ days.
- Extended shelf life FF&V will allow produce to be shipped from the continental US and reach its final destination in post harvest quality. The reliance on overseas local vendors could be reduced decreasing the potential risk of bioterrorism.
- In FY05, Naval Supply Systems Command spent \$26 million dollars on FF&V and over \$3 million dollars of FF&V losses were reported. This technology would significantly reduce loss due to spoilage.

BENEFITS:

The Extended Preservation of FF&V program allows continuous supply of post harvest quality FF&V to U.S. Navy vessels and results in significant cost savings due to decreased losses. Extended shelf life FF&V reduces repositioning stresses and decreases the need to supply overseas troops with locally purchased FF&V.

POINT OF CONTACT:

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ROMAINE LETTUCE



ICEBERG LETTUCE
(36 DAYS)



BANANAS
(15 DAYS)



CANTALOUPE
(35 DAYS)



TOMATO
(28 DAYS)



(LEFT)
CARDBOARD = MECHANICAL INJURY



(RIGHT)
SMART CRATES PREVENT INJURY