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(12) **United States Design Patent**
Kim et al.

(10) **Patent No.:** **US D690,205 S**

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(54) **BAG FOR FOOD PACKING**

D572,597 S * 7/2008 Rim et al. D9/643
D572,598 S * 7/2008 Rim et al. D9/643
D645,760 S * 9/2011 Kim et al. D9/643

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* cited by examiner

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(*) Notice: This patent is subject to a terminal disclaimer.

(57) **CLAIM**

The ornamental design for a bag for food packing, as shown and described.

(**) Term: **14 Years**

(21) Appl. No.: **29/422,525**

DESCRIPTION

(22) Filed: **May 22, 2012**

(30) **Foreign Application Priority Data**

Mar. 13, 2012 (KR) 30-2012-0011968

(51) **LOC (9) Cl.** **09-01**

(52) **U.S. Cl.**
USPC **D9/643; D9/707**

(58) **Field of Classification Search**
USPC D9/600, 616-617, 643, 652, 669,
D9/702-703, 707-713, 414, 430-433; 206/494,
206/457, 527, 540; 215/400; 220/260, 890;
229/116.1
See application file for complete search history.

The patent or application file contains at least one drawing executed in color. Copies of this patent or patent application publication with color drawing(s) will be provided by the Office upon request and payment of the necessary fee.

FIG. 1 is a perspective view of a bag for food packing of the present invention.

FIG. 2 is a front elevational view of the bag for food packing of FIG. 1.

FIG. 3 is a rear elevational view of the bag for food packing of FIG. 1.

FIG. 4 is a left side elevational view of the bag for food packing of FIG. 1.

FIG. 5 is a right side elevational view of the bag for food packing of FIG. 1.

FIG. 6 is a top plan view of the bag for food packing of FIG. 1; and,

FIG. 7 is a bottom plan view of the bag for food packing of FIG. 1.

(56) **References Cited**

U.S. PATENT DOCUMENTS

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D477,993 S * 8/2003 Lee D9/643
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1 Claim, 6 Drawing Sheets
(6 of 6 Drawing Sheet(s) Filed in Color)



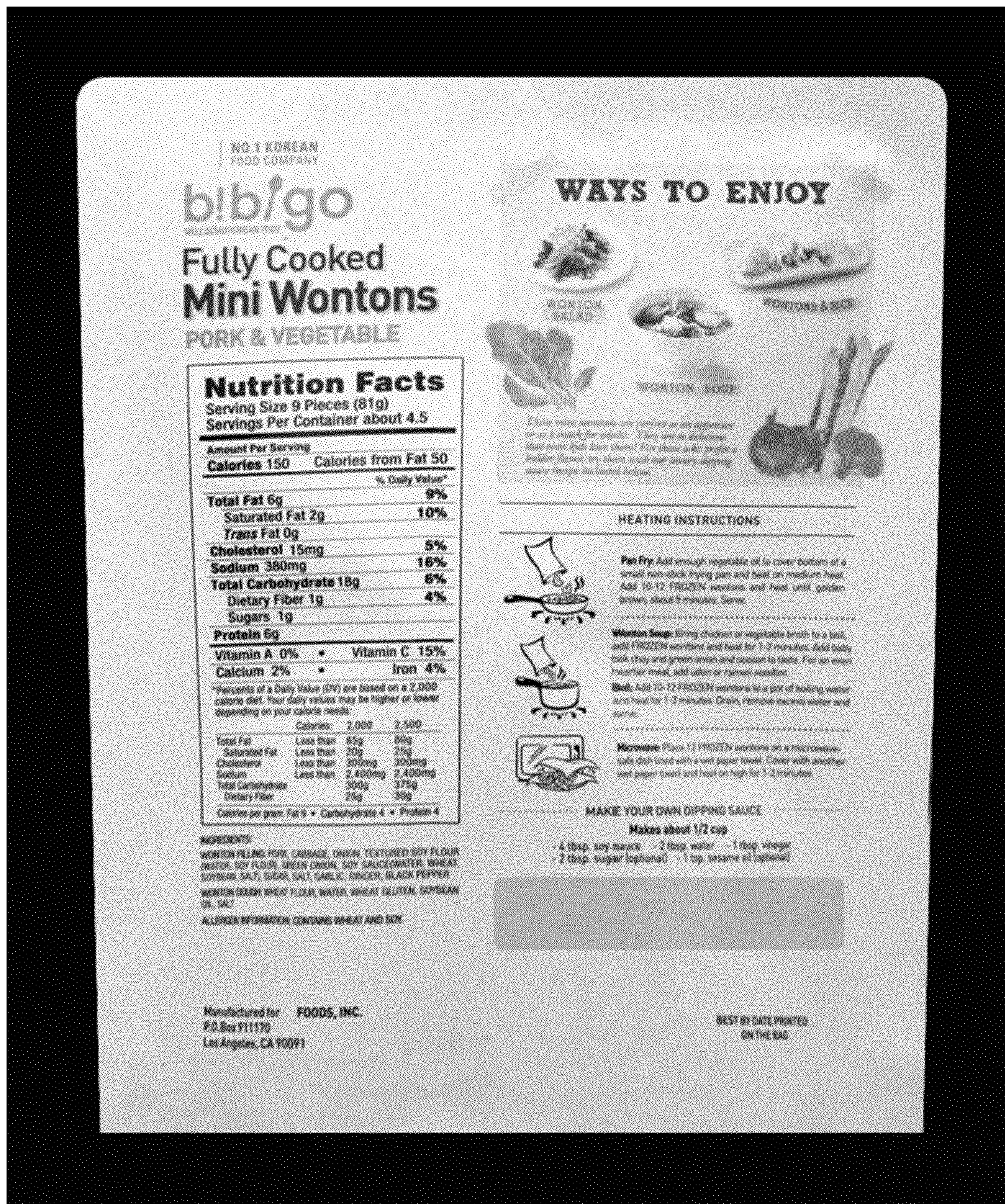
Fig. 1



Fig. 2



Fig.3



NO. 1 KOREAN FOOD COMPANY
b!b!go
 Fully Cooked
Mini Wontons
 PORK & VEGETABLE

Nutrition Facts
 Serving Size 9 Pieces (81g)
 Servings Per Container about 4.5

Amount Per Serving		Calories from Fat 50	
		% Daily Value*	
Total Fat 6g		9%	
Saturated Fat 2g		10%	
Trans Fat 0g			
Cholesterol 15mg		5%	
Sodium 380mg		16%	
Total Carbohydrate 18g		6%	
Dietary Fiber 1g		4%	
Sugars 1g			
Protein 6g			
Vitamin A 0%	Vitamin C 15%		
Calcium 2%	Iron 4%		

*Percent of a Daily Value (DV) are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories: 2,000	2,500
Total Fat	Less than 65g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS
 WONTON FILLING: PORK, CABBAGE, ONION, TEXTURED SOY FLOUR (WATER, SOY FLOUR), GREEN ONION, SOY SAUCE (WATER, WHEAT, SOYBEAN SAUCE), SUGAR, SALT, GARLIC, GINGER, BLACK PEPPER.
 WONTON DUMPLING: WHEAT FLOUR, WATER, WHEAT GLUTEN, SOYBEAN OIL, SALT.
 ALLERGEN INFORMATION: CONTAINS WHEAT AND SOY.

WAYS TO ENJOY

These mini wontons are perfect as an appetizer or as a snack for adults. They are so delicious that even kids love them! For those who prefer a hotter flavor, try them with our spicy dipping sauce recipe included below.

HEATING INSTRUCTIONS

Pan Fry: Add enough vegetable oil to cover bottom of a small non-stick frying pan and heat on medium heat. Add 10-12 FROZEN wontons and heat until golden brown, about 5 minutes. Serve.

Wonton Soup: Bring chicken or vegetable broth to a boil, add FROZEN wontons and heat for 1-2 minutes. Add baby bok choy and green onion and season to taste. For an even heartier meal, add udon or ramen noodles.

Boil: Add 10-12 FROZEN wontons to a pot of boiling water and heat for 1-2 minutes. Drain, remove excess water and serve.

Microwave: Place 12 FROZEN wontons on a microwave-safe dish lined with a wet paper towel. Cover with another wet paper towel and heat on high for 1-2 minutes.

MAKE YOUR OWN DIPPING SAUCE
 Makes about 1/2 cup
 - 4 tbsp. soy sauce - 2 tbsp. water - 1 tbsp. vinegar
 - 2 tbsp. sugar (optional) - 1 tsp. sesame oil (optional)

Manufactured for **FOODS, INC.**
 P.O. Box 911170
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BEST BY DATE PRINTED ON THE BAG

Fig. 4



Fig. 5

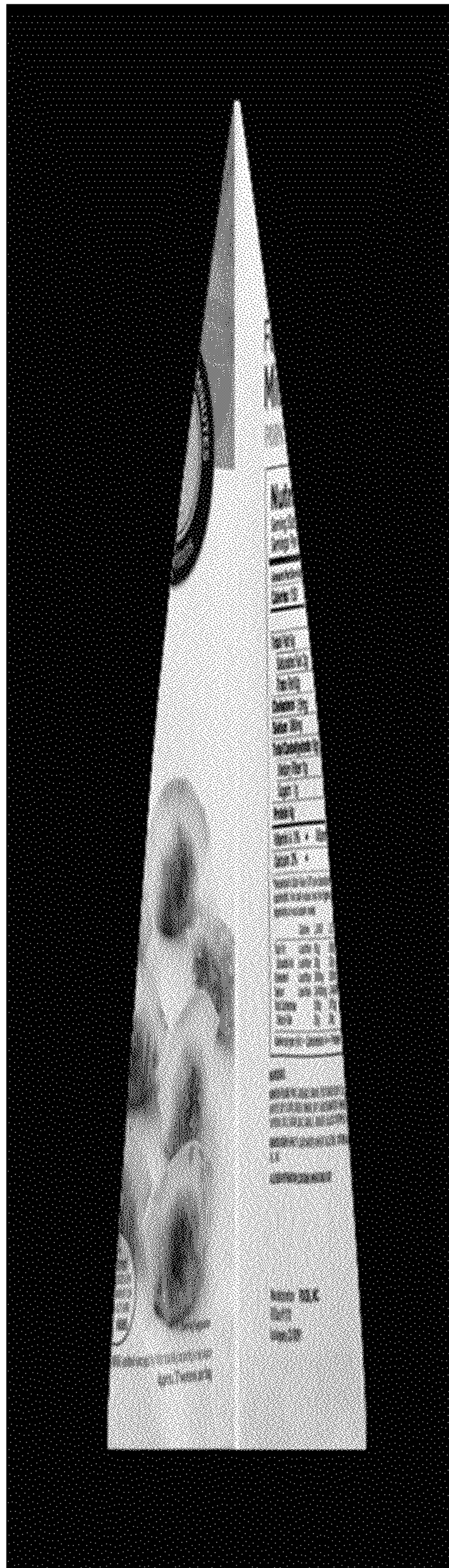


Fig. 6

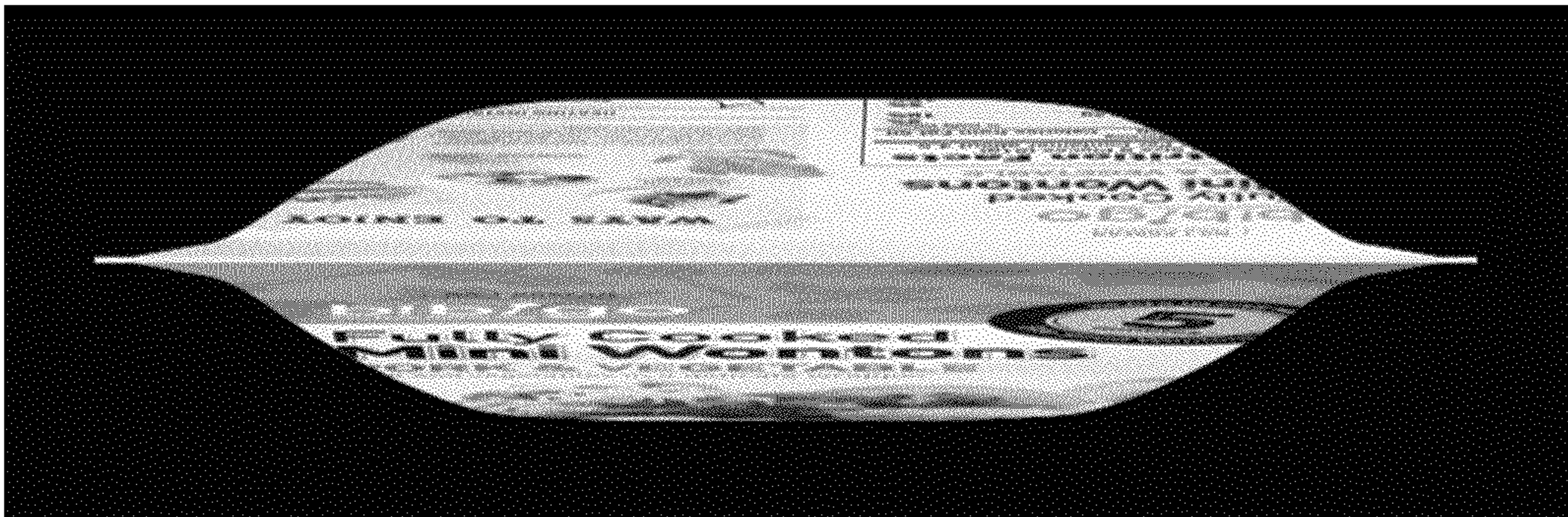


Fig. 7

