

US00D693236S

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

(10) **Patent No.:** **US D693,236 S**
(45) **Date of Patent:** **** Nov. 12, 2013**

- (54) **BAG FOR FOOD PACKING**
- (71) Applicant: **CJ Cheiljedang Corp.**, Seoul (KR)
- (72) Inventors: **Hyun Wook Lee**, Seoul (KR); **Man Kyu Lee**, Seoul (KR); **Hyuk Lyul Kwon**, Seoul (KR); **Eun Hye Seo**, Seoul (KR); **You Hyun Lee**, Seoul (KR)
- (73) Assignee: **CJ Cheiljedang Corp.**, Seoul (KR)
- (**) Term: **14 Years**
- (21) Appl. No.: **29/440,762**
- (22) Filed: **Dec. 27, 2012**

D550,565 S *	9/2007	Lee	D9/643
D558,588 S *	1/2008	Lee	D9/707
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

* cited by examiner

Primary Examiner — Sandra Morris

(74) *Attorney, Agent, or Firm* — Leydig, Voit & Mayer Ltd.

(57) **CLAIM**

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

DESCRIPTION

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 the 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.

- (30) **Foreign Application Priority Data**
- Nov. 13, 2012 (KR) 30-2012-0054045
- (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, 643–647, 652, 669, D9/702–703, 707–713, 414, 430–433; 206/494, 457, 527, 540; 215/400; 220/260, 890; 229/116.1; 383/66, 88, 383/101, 14
- See application file for complete search history.

(56) **References Cited**
U.S. PATENT DOCUMENTS

D369,095 S *	4/1996	Shelburne	D9/646
5,655,842 A *	8/1997	Hagino	383/101
D477,993 S *	8/2003	Lee	D9/643

1 Claim, 6 Drawing Sheets
(5 of 6 Drawing Sheet(s) Filed in Color)



Fig. 1



Fig. 2



Fig.3

백설잡채군만두 JAPCHAE POTSTICKERS
 Great tasting Korean wrapped potstickers mixed with high quality meat and Japchae.

COOKING INSTRUCTION
 1. Boil water in a pot.
 2. Add potstickers to the boiling water.
 3. Cook for 4-5 minutes.
 4. Drain the potstickers.
 5. Serve with Japchae sauce.

Nutrition Facts
 Serving size: 100g
 Calories 70

Total Fat	10g	20%
Cholesterol	5mg	10%
Sodium	100mg	20%
Total Protein	5g	10%

Product of the USA
 Best Before: 12/2013

Fig. 4

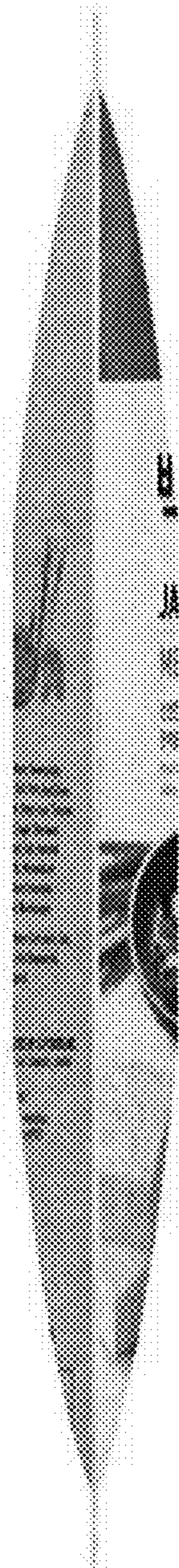


Fig. 5



Fig. 6

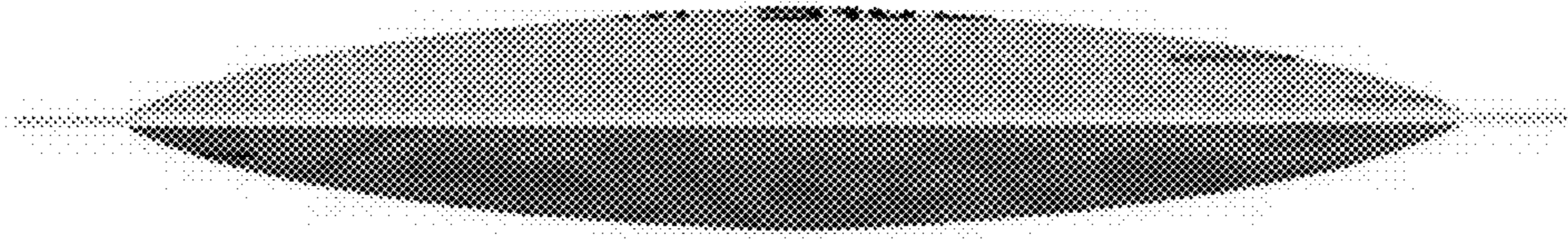


Fig. 7

