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(12) **United States Design Patent** (10) **Patent No.:** **US D764,927 S**  
**Kwon et al.** (45) **Date of Patent:** **\*\* Aug. 30, 2016**

(54) **BAG FOR FOOD PACKING**

(56) **References Cited**

(71) Applicant: **CJ CHEILJEDANG CORP.**, Seoul (KR)

U.S. PATENT DOCUMENTS

(72) Inventors: **Hyuk Lyul Kwon**, Seoul (KR); **Eun Hye Seo**, Seoul (KR); **Chae Won Song**, Seoul (KR); **Kang Kook Lee**, Seoul (KR); **Seong Min Jeon**, Seoul (KR)

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(73) Assignee: **CJ CHEILJEDANG CORP.**, Seoul (KR)

(\*\*) Term: **15 Years**

\* cited by examiner

(21) Appl. No.: **29/530,202**

*Primary Examiner* — Sandra Morris

(22) Filed: **Jun. 15, 2015**

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

(30) **Foreign Application Priority Data**

(57) **CLAIM**

Mar. 24, 2015 (KR) ..... 30-2015-0015062

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

(51) **LOC (10) Cl.** ..... **09-01**

**DESCRIPTION**

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

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.

(58) **Field of Classification Search**  
USPC ..... D9/600, 643-647, 652, 702-714, 414, D9/434; 206/457, 494, 459.5, 527, 540; 229/116.1; 446/77; 215/381-384, 400; D3/270-271.3; 222/92; 383/66, 88, 383/101, 123; 220/260, 890  
CPC ..... B65D 67/00; B65D 81/36; B65D 81/60; B65D 81/368; B65D 2203/00; B65D 2203/02; B65D 33/00; B65D 33/04; A63H 33/16

FIG. 1 is a perspective view of a bag for food packing showing our new design.

FIG. 2 is a front elevational view thereof.

FIG. 3 is a rear elevational view thereof.

FIG. 4 is a left side elevational view thereof.

FIG. 5 is a right side elevational view thereof.

FIG. 6 is a top plan view thereof; and,

FIG. 7 is a bottom plan view thereof.

See application file for complete search history.

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



FIG. 1

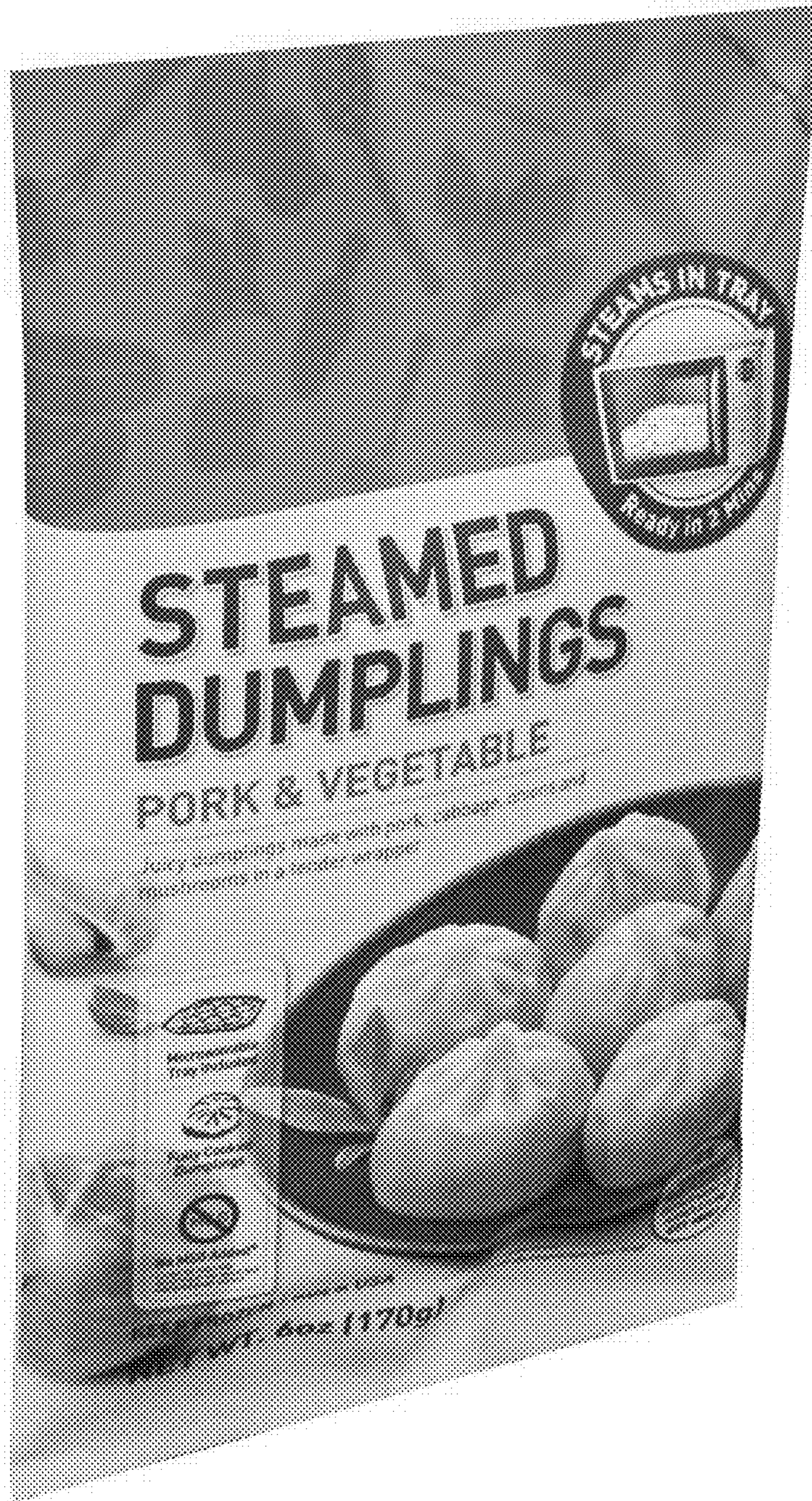


FIG. 2

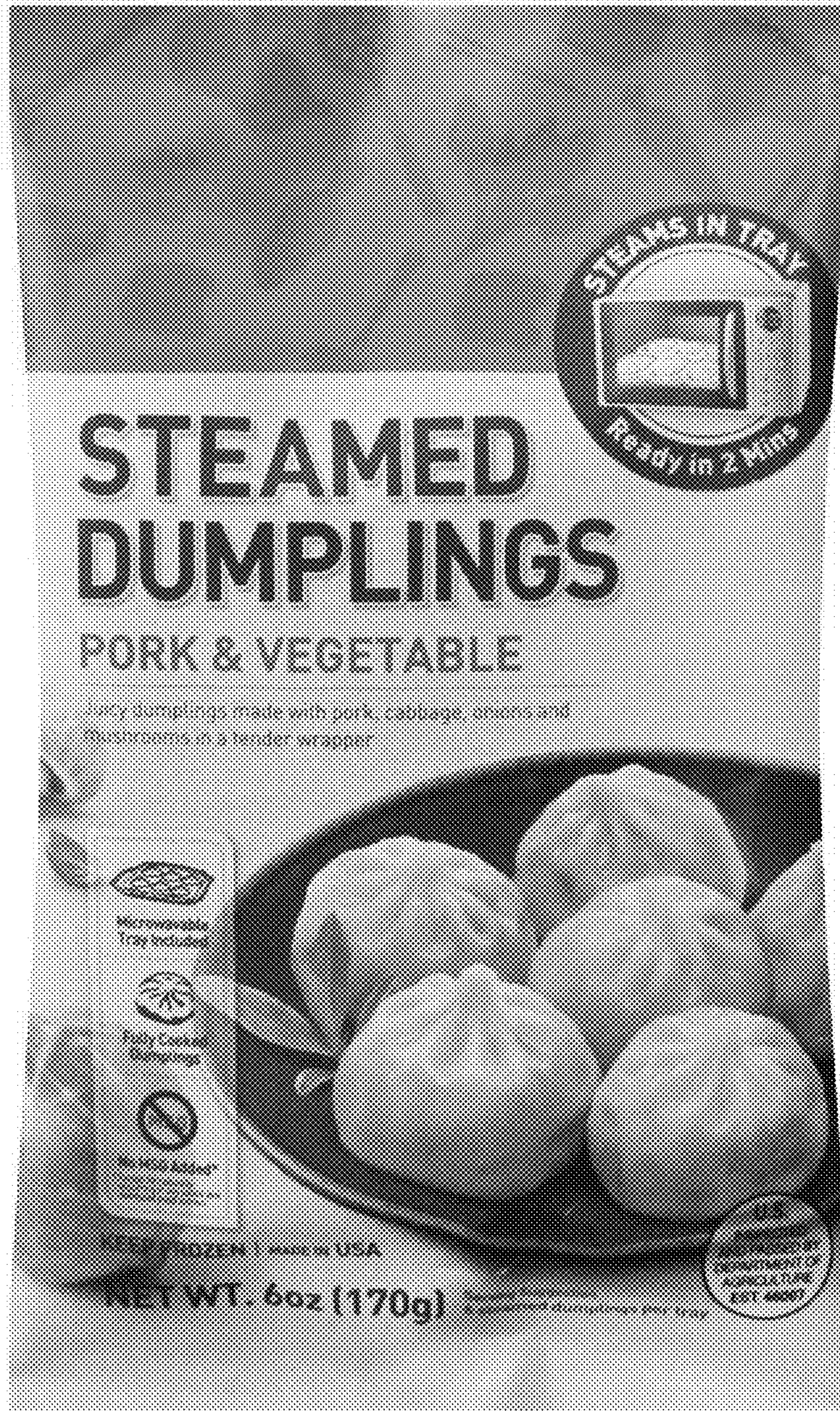


FIG. 3

**STEAMED DUMPLINGS**  
PORK & VEGETABLE

**Nutrition Facts**  
Serving Size 6 Pieces per Tray (170g)  
Servings Per Container 1

Amount Per Serving	
Calories 380	Calories from Fat 180
% Daily Value*	
Total Fat 20g	21%
Saturated Fat 9g	90%
Trans Fat 1g	
Cholesterol 40mg	13%
Sodium 720mg	30%
Total Carbohydrate 30g	12%
Dietary Fiber 2g	8%
Sugars 1g	
Protein 14g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 0%

**Ingredients:** Pork, Cabbage, Green Tea, Water, Soybean Oil, Sesame Oil, Cornstarch, Dextrose, Lactose, Magnesium Oxide, Green Onion, Water, Soy Sauce, Water, Salt, Soybean Oil, Sesame Oil, Garlic, Sugar, Yeast, Yeast Extract, Stabilized Yeast, Soybean Oil, Yeast Extract, Black Pepper, Ginger, Powdered Sugar, Powdered Chicken Flavored Powder, Yeast, Wheat Flour, Salt.

**Contains: Wheat, Soy.**

**WHY ARE BIBICO DUMPLINGS DIFFERENT?**  
...  
**HEATING DIRECTIONS - MICROWAVE USE**  
1. Cut one corner of the bag to let the steam to escape.  
2. Place the package directions microwave 1000W and heat on high for 2 minutes.  
3. Carefully open the top of the package and remove the dumplings with hot steam.  
4. Serve Bibico Steamed Dumplings on the tray or on a plate & Chutney.  
5. Let it sit for 3 minutes before eating from microwave to rehydrate.

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FIG. 4

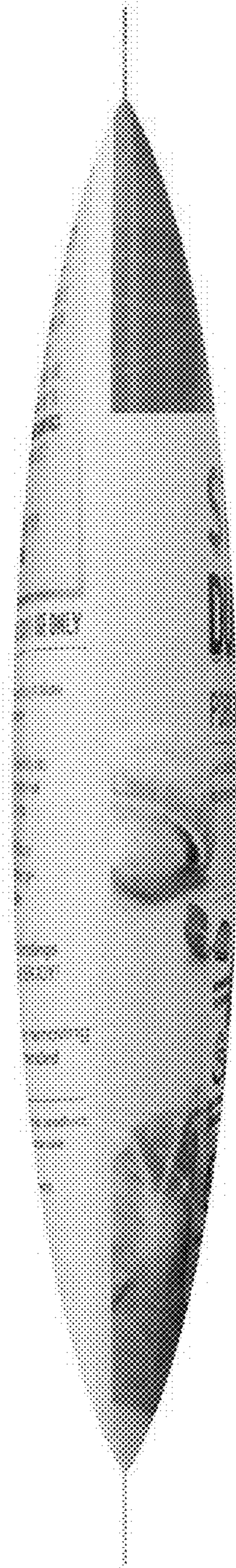


FIG. 5

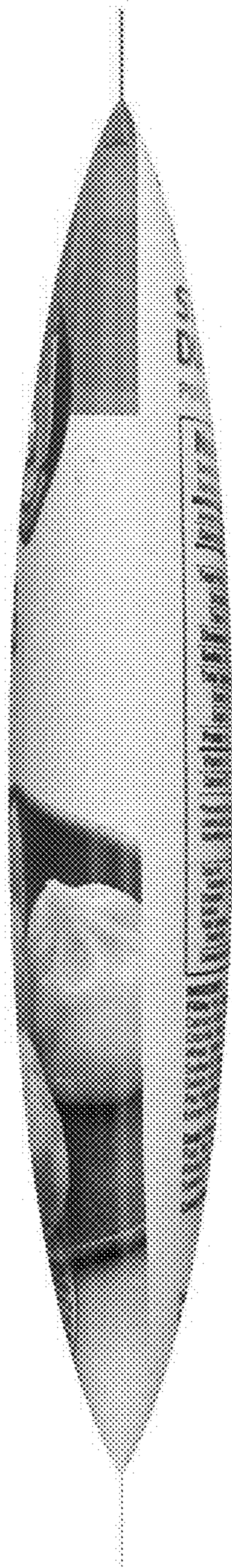


FIG. 6

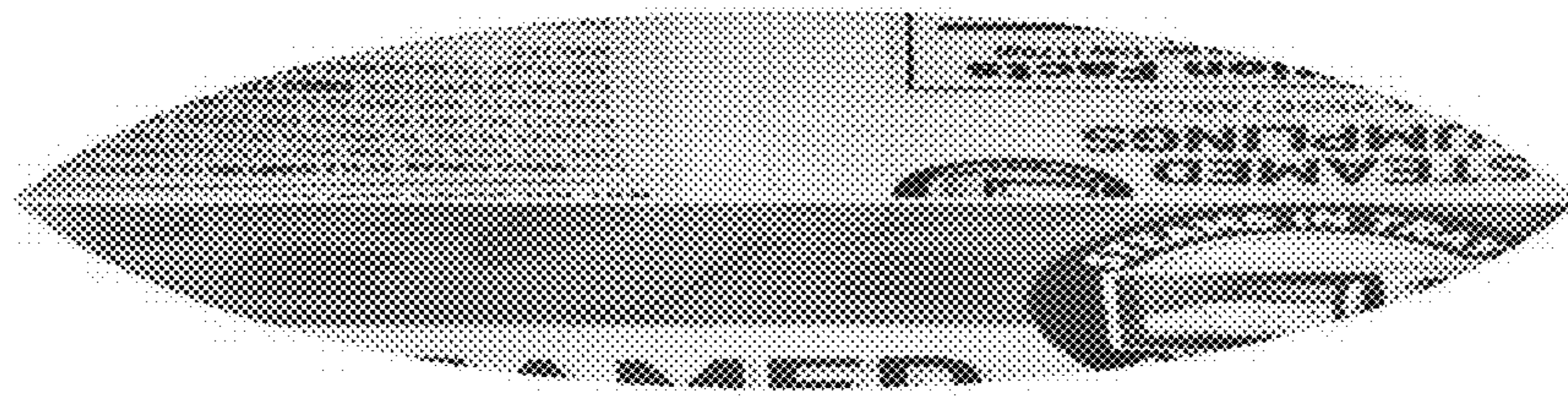


FIG. 7

