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(12) **United States Design Patent** (10) **Patent No.:** **US D774,917 S**
Kwon et al. (45) **Date of Patent:** **** Dec. 27, 2016**

(54) **BAG FOR FOOD PACKING**
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(**) Term: **15 Years**
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(30) **Foreign Application Priority Data**
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(51) **LOC (10) Cl.** **09-01**
(52) **U.S. Cl.**
USPC **D9/643; D9/707**
(58) **Field of Classification Search**
USPC D9/414-418, 643, 707, 709, 710, 703;
D24/118; D1/102, 128; 426/412;
383/200; 206/466
CPC B65B 55/02; B65D 75/44; A45C 11/008
See application file for complete search history.

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(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 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.

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

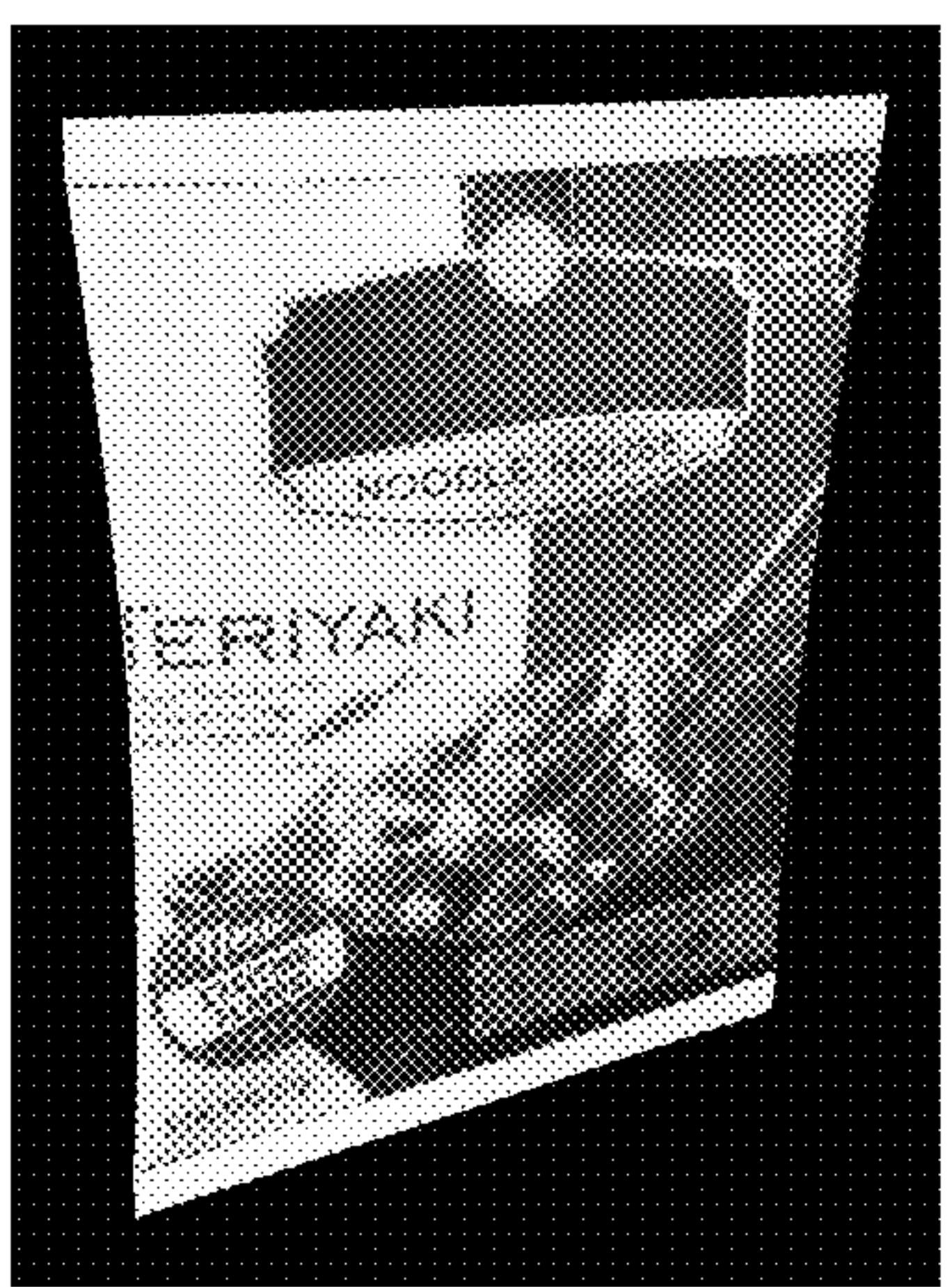


FIG. 1

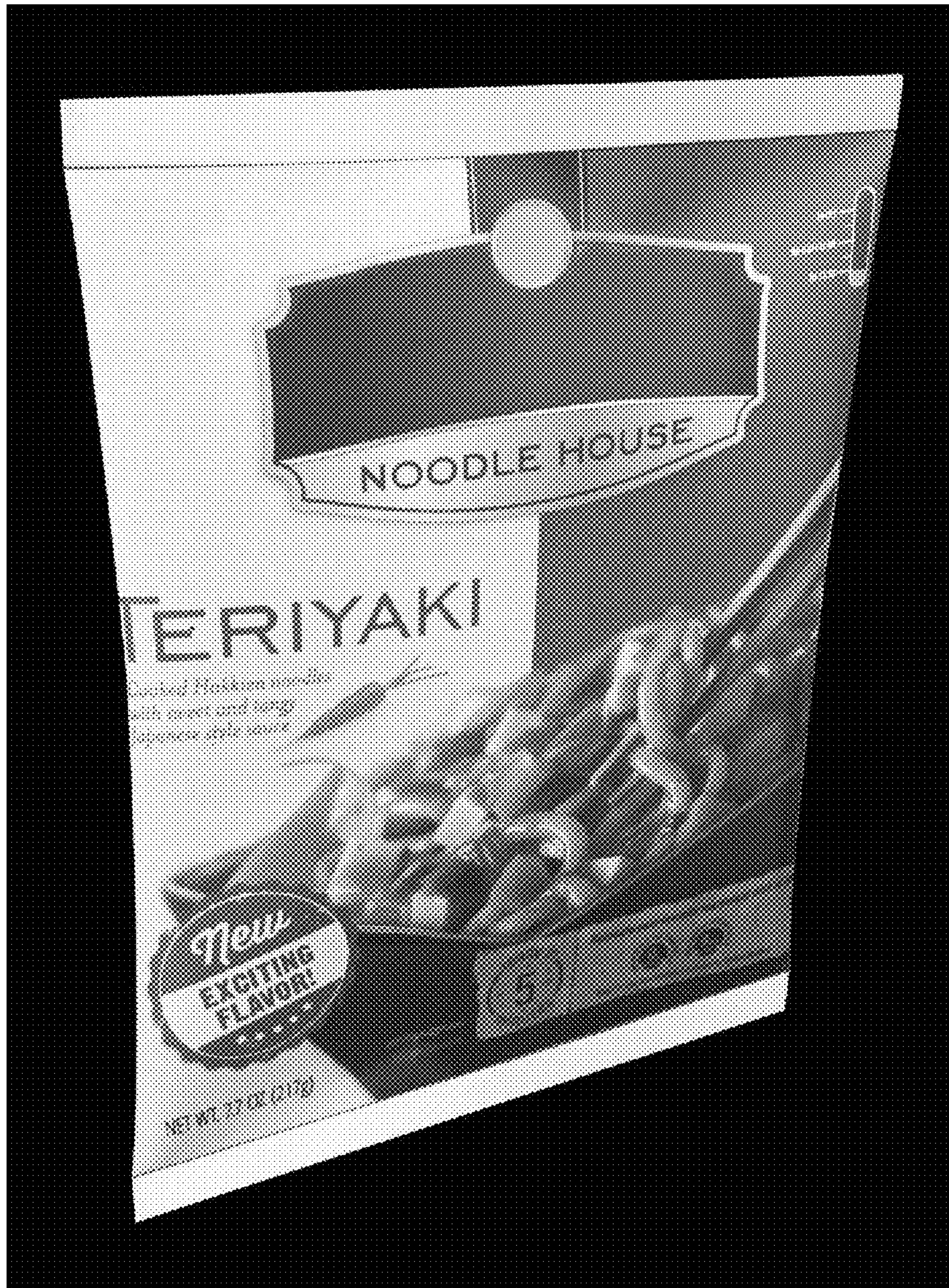


FIG. 2

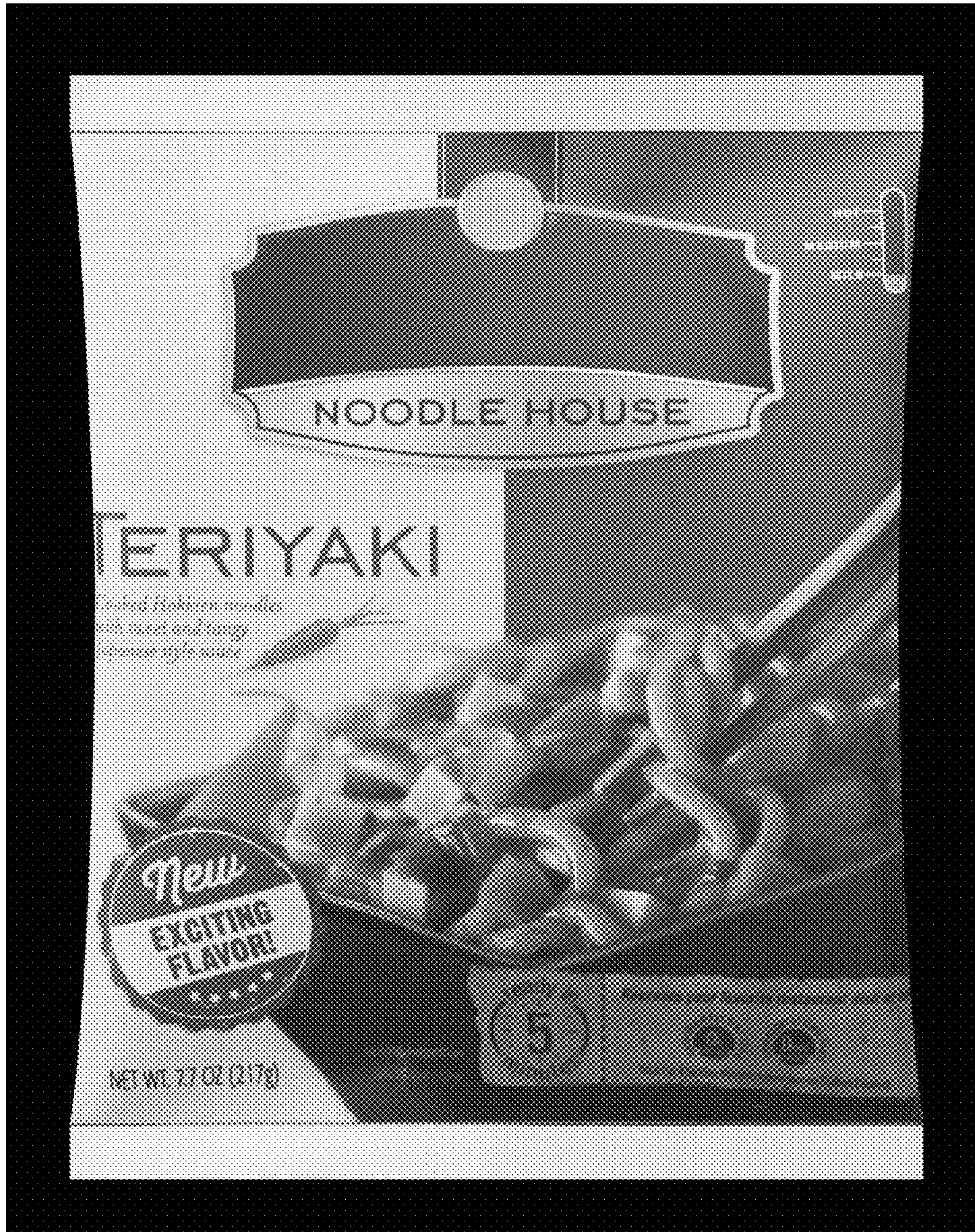


FIG. 3

Nutrition Facts
Serving Size 1 Bowl (217g)
Servings Per Container 1

Amount Per Serving	
Calories 390 Calories from Fat 40	
% Daily Value*	
Total Fat 4.5g	7%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 600mg	34%
Total Carbohydrate 75g	25%
Dietary Fiber 1g	4%
Sugar 17g	
Protein 15g	
*Percent Daily Values are based on a diet of other people's secrets.	

Stovetop Heating Directions:

- In a sauce pan, bring 1 1/2 cups of water to a rolling boil.
- Cook noodles for 2 minutes.
- Remove from heat and drain noodles. Place cooked noodles in a bowl.
- Add sauce and mix well before serving. Enjoy! (or if you want, add vegetables such as carrots, green peas)

Microwave Heating Directions:

- Place noodles in a microwave safe bowl. Add 1/2 cup of water and cover the bowl.
- Microwave on high for 2 minutes.
- Add sauce and mix well before serving. Enjoy!

*Based on 1200 watt microwave. Microwave oven power may vary, adjust cook time to individual microwave oven.

Try these serving tips:

- Mix in fresh or stir-fried onions, carrots, bell peppers and snow peas
- Top with grilled beef, chicken or tofu for a more satisfying meal!

FIG. 4

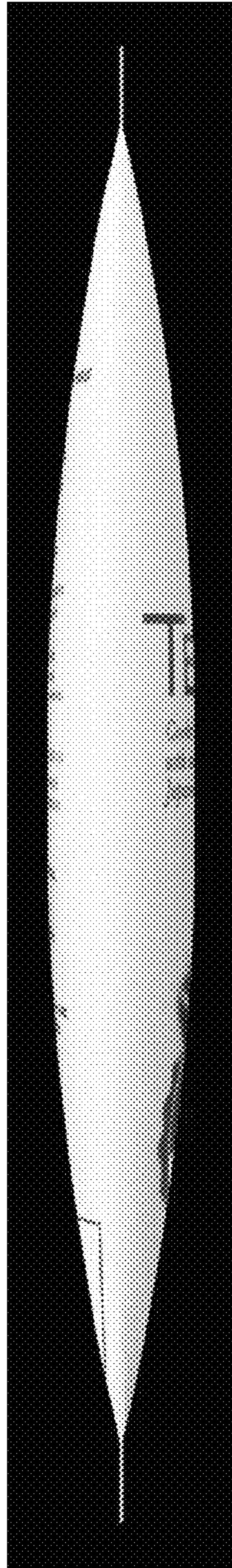


FIG. 5

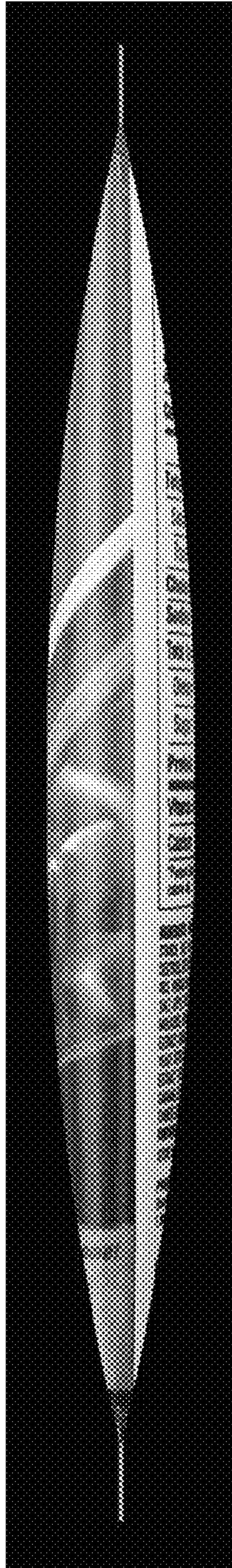


FIG. 6

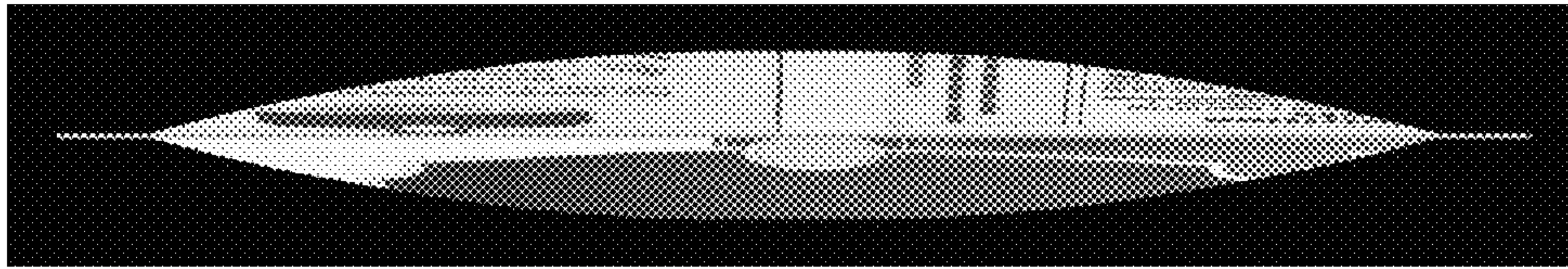


FIG. 7

