US00D830846S

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

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(45) **Date of Patent: ** Oct. 16, 2018**

(54) **BOX FOR FOOD PACKAGING**

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

(21) Appl. No.: **29/616,790**

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(30) **Foreign Application Priority Data**

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(51) **LOC (11) Cl.** **09-01**

(52) **U.S. Cl.**
USPC **D9/643**; D9/432

(58) **Field of Classification Search**
USPC D3/270, 271.1–271.4; D9/600, 643–647, D9/414–434; 206/457, 459.5, 527; 215/381–384, 400; 229/116.1
CPC B65D 5/42; B65D 5/4208; B65D 81/30; B65D 81/60; B65D 81/365; B65D 81/366; B65D 81/368; B65D 2203/00; B65D 2203/02; B65D 67/00; B65D 5/75; B65D 71/16; B65D 71/20; A63H 81/16
See application file for complete search history.

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(57) **CLAIM**

The ornamental design for a box for food packaging, 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 box for food packaging 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, 7 Drawing Sheets

(7 of 7 Drawing Sheet(s) Filed in Color)

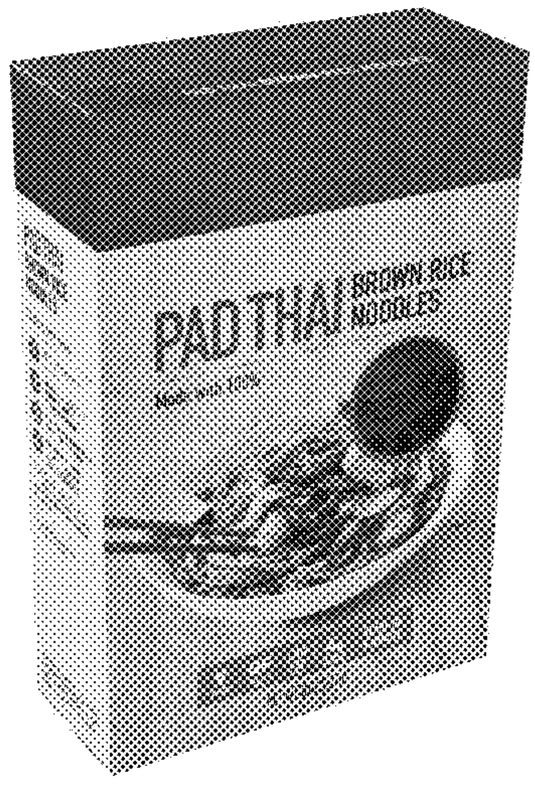

FIG. 1

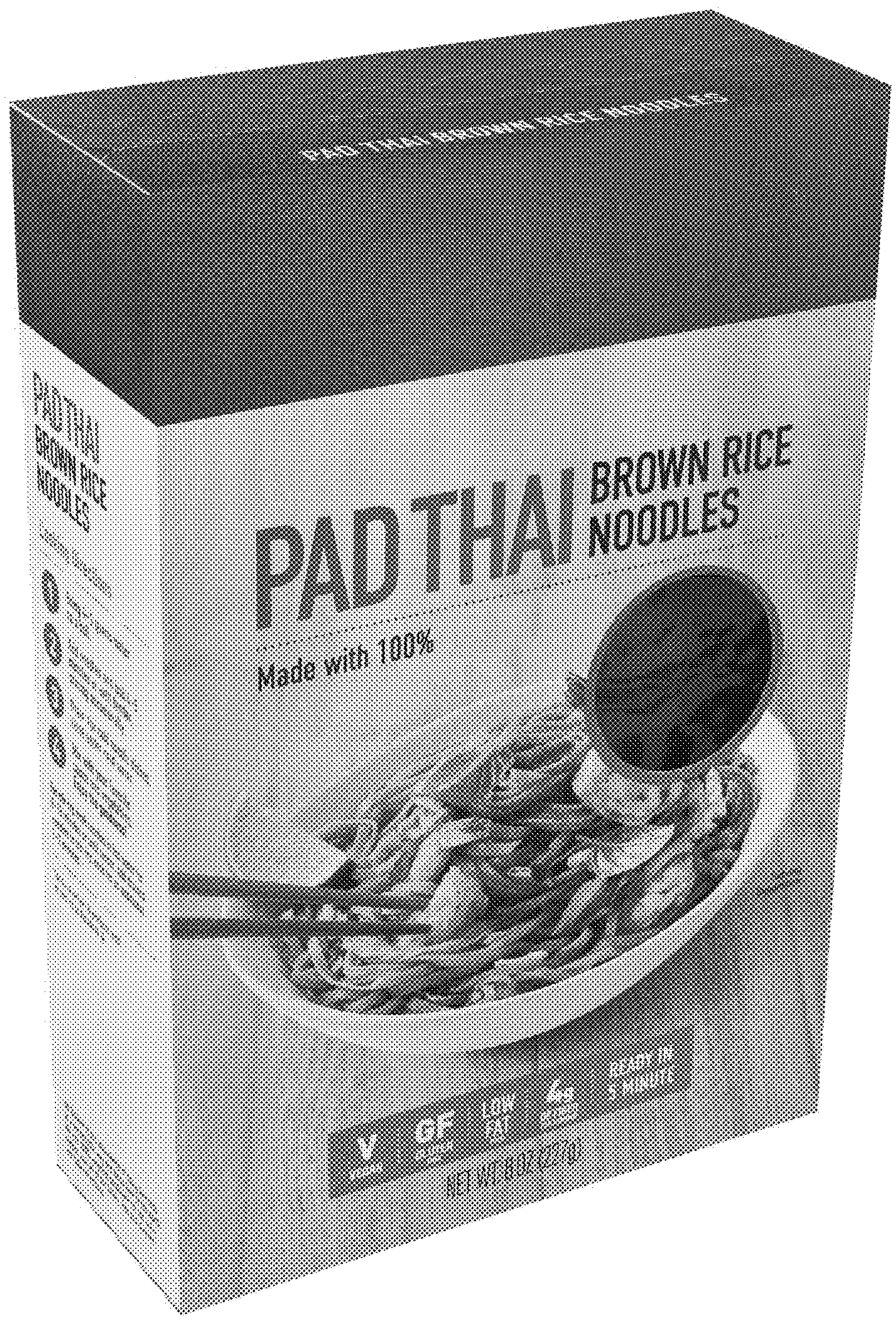
PAD THAI
BROWN RICE NOODLES
Made with 100%
PAD THAI
BROWN RICE NOODLES

FIG. 2

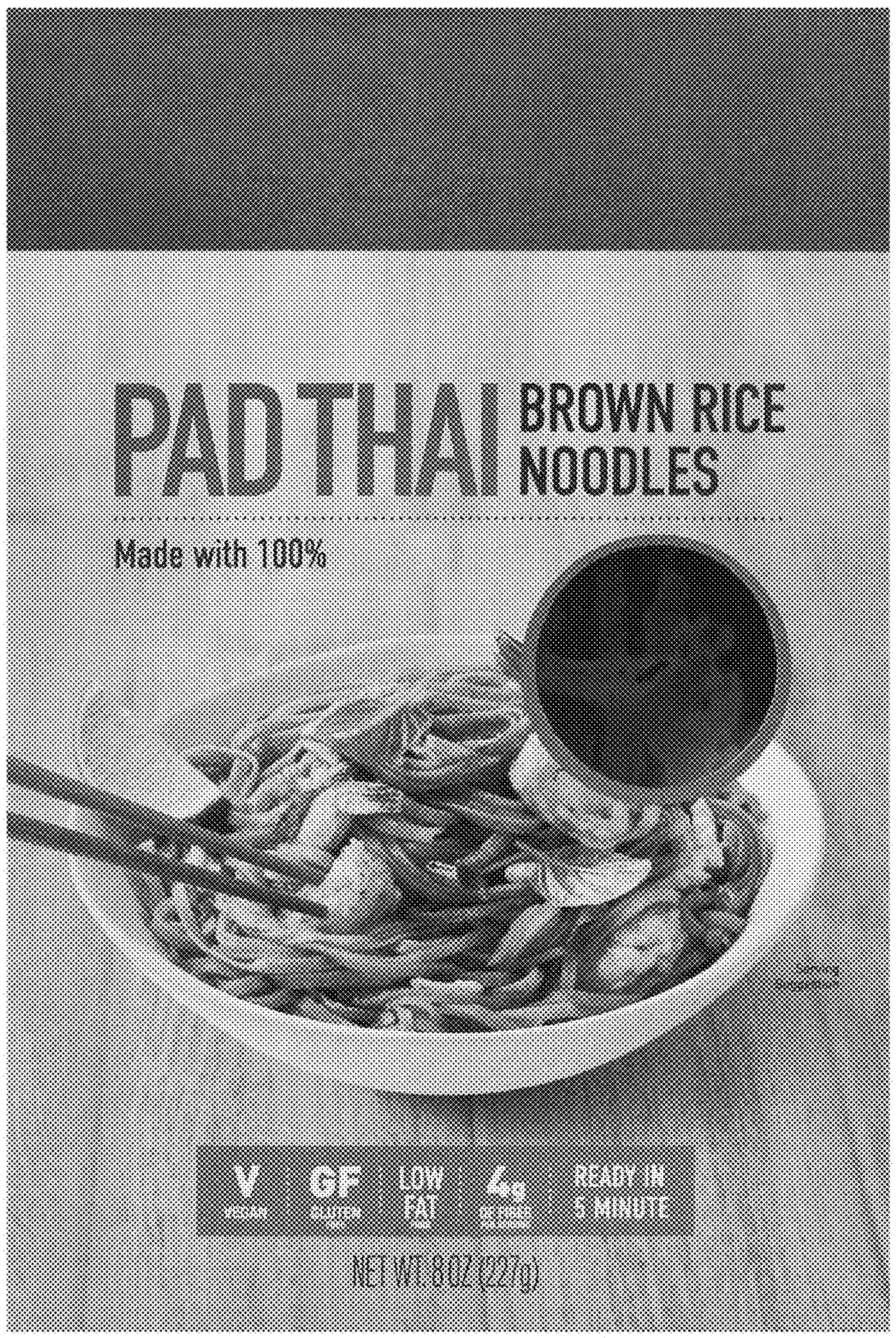
PAD THAI BROWN RICE NOODLES
Made with 100%
V
GF
LOW FAT
4g
READY IN 5 MINUTE
NET WT 8OZ(227g)

FIG. 3

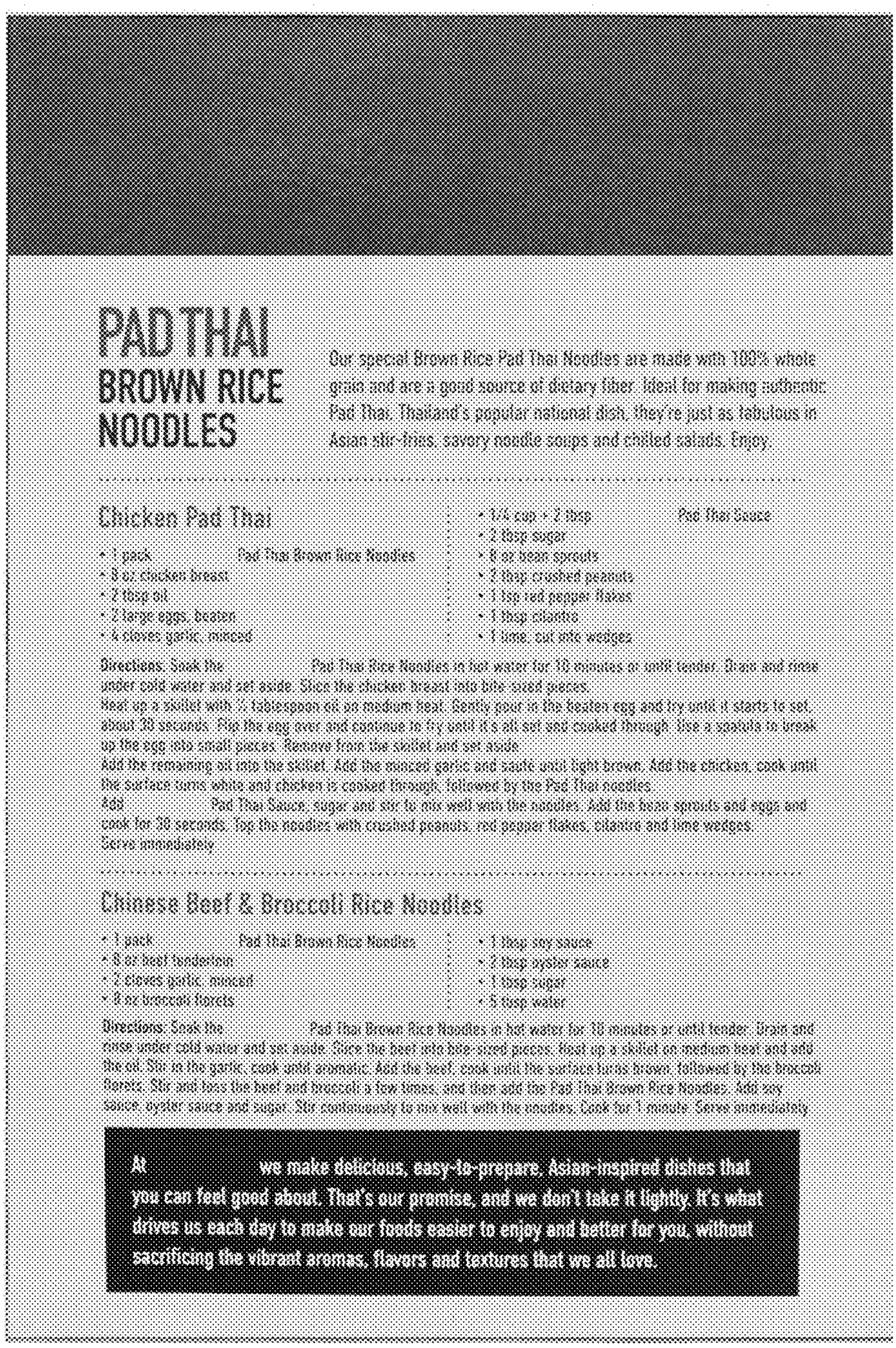
PAD THAI
BROWN RICE
NOODLES
Our special Brown Rice Pad Thai Noodles are made with 100% whole grain and are a good source of dietary fiber. Ideal for making authentic Pad Thai, Thailand's popular national dish, they're just as fabulous in Asian stir-fries, savory noodle soups and chilled salads. Enjoy.
Chicken Pad Thai
• 1 pack Pad Thai Brown Rice Noodles
• 8 oz. chicken breast
• 2 tbsp oil
• 2 large eggs, beaten
• 4 cloves garlic, minced
• 1/4 cup + 2 tbsp Pad Thai Sauce
• 2 tbsp sugar
• 8 oz bean sprouts
• 2 tbsp crushed peanuts
• 1 tsp red pepper flakes
• 3 tbsp cilantro
• 1 lime, cut into wedges
Directions: Soak the Pad Thai Rice Noodles in hot water for 10 minutes or until tender. Drain and rinse under cold water and set aside. Slice the chicken breast into bite-sized pieces.
Heat up a skillet with 1 tablespoon oil on medium heat. Gently pour in the beaten egg and fry until it starts to set, about 30 seconds. Flip the egg over and continue to fry until it's all set and cooked through. Use a spatula to break up the egg into small pieces. Remove from the skillet and set aside.
Add the remaining oil into the skillet. Add the minced garlic and saute until light brown. Add the chicken, cook until the surface turns white and chicken is cooked through, followed by the Pad Thai noodles.
Add Pad Thai Sauce, sugar and stir to mix well with the noodles. Add the bean sprouts and eggs and cook for 30 seconds. Top the noodles with crushed peanuts, red pepper flakes, cilantro and lime wedges.
Serve immediately.
Chinese Beef & Broccoli Rice Noodles
• 1 pack Pad Thai Brown Rice Noodles
• 8 oz beef tenderloin
• 2 cloves garlic, minced
• 8 oz broccoli florets
• 1 tbsp soy sauce
• 2 tbsp oyster sauce
• 1 tbsp sugar
• 5 tbsp water
Directions: Soak the Pad Thai Brown Rice Noodles in hot water for 10 minutes or until tender. Drain and rinse under cold water and set aside. Slice the beef into bite-sized pieces. Heat up a skillet on medium heat and add the oil. Stir in the garlic, cook until aromatic. Add the beef, cook until the surface turns brown, followed by the broccoli florets. Stir and toss the beef and broccoli a few times, and then add the Pad Thai Brown Rice Noodles. Add soy sauce, oyster sauce and sugar. Stir continuously to mix well with the noodles. Cook for 1 minute. Serve immediately.
At we make delicious, easy-to-prepare, Asian-inspired dishes that you can feel good about. That's our promise, and we don't take it lightly. It's what drives us each day to make our foods easier to enjoy and better for you, without sacrificing the vibrant aromas, flavors and textures that we all love.

FIG. 4


PAD THAI
BROWN RICE
NOODLES
Cooking Directions
1
Bring 4-5 quarts water to a boil.
2
Add noodles and boil 4-5 minutes or until tender, stirring occasionally.
3
Drain. For cold noodle dishes, rinse under cold water.
4
Mix with your favorite sauce and vegetables. Enjoy the goodness!
For stir-fry, soak noodles in hot water for 8-10 minutes or until tender. Add drained noodles to stir-fry, cook for an additional 1-2 minutes.
For more recipes & products, visit or find us on Facebook
We believe in the importance of doing business in a sustainable way and being kind to the earth. We use 100% recycled cardboard for the outer sleeve, and all of our bowls, lids and sleeves are fully recyclable.

FIG. 5

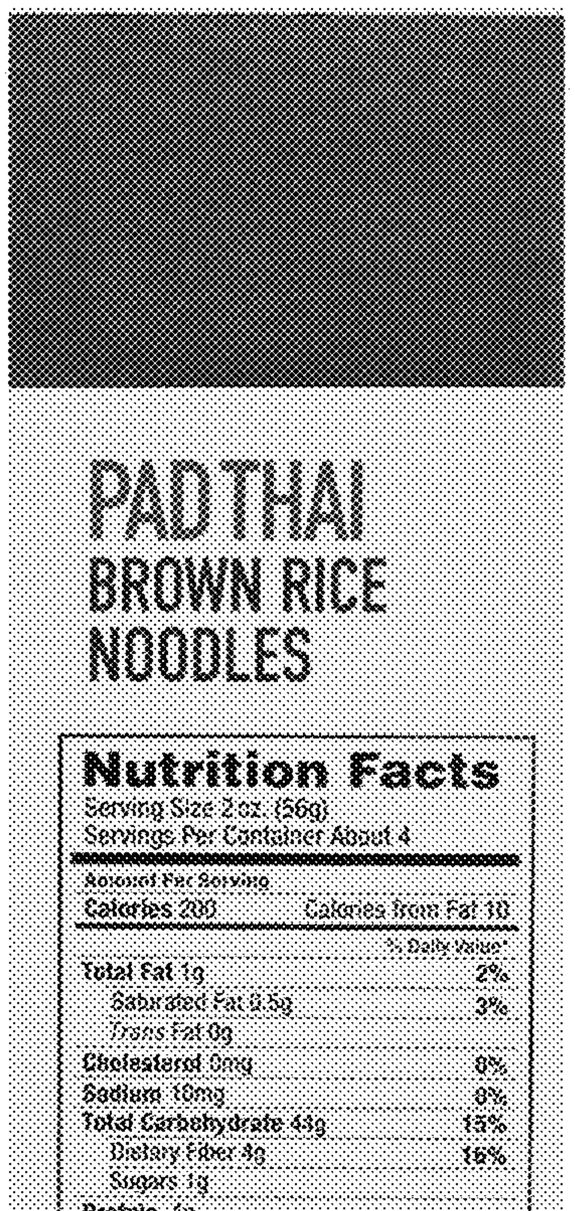
PAD THAI
BROWN RICE
NOODLES
Nutrition Facts
Serving Size 2 oz. (56g)
Servings Per Container About 4
Amount Per Serving
Calories 200
Calories from Fat 10
% Daily Value*
Total Fat 1g
2%
Saturated Fat 0.5g
3%
Trans Fat 0g
Cholesterol 0mg
0%
Sodium 10mg
0%
Total Carbohydrate 43g
15%
Dietary Fiber 4g
16%
Sugars 1g
Protein 4g
Vitamin A
0%
Vitamin C
0%
Calcium
0%
Iron
0%
*Percent of Daily Values 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: BROWN RICE FLOUR, WATER,
Distributed by
Fullerton, CA 92831
PRODUCT OF THAILAND

FIG. 6

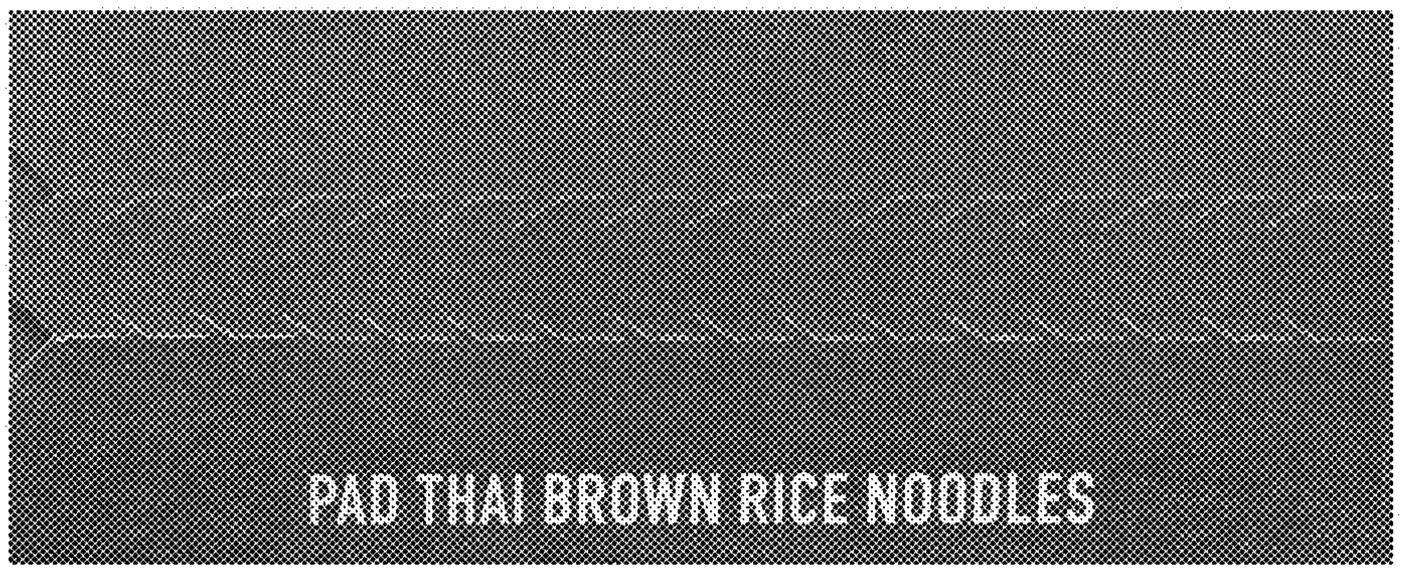

FIG. 7