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(12) United States Design Patent

Song et al.

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(54) **BOX FOR FOOD PACKAGING**

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

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

(21) Appl. No.: **29/616,799**

(22) Filed: **Sep. 8, 2017**

(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


MAIFUN
RICE NOODLES
Authentic taste and texture
MAIFUN
RICE NOODLES
GF
NET WT 8oz (227g)

FIG. 2

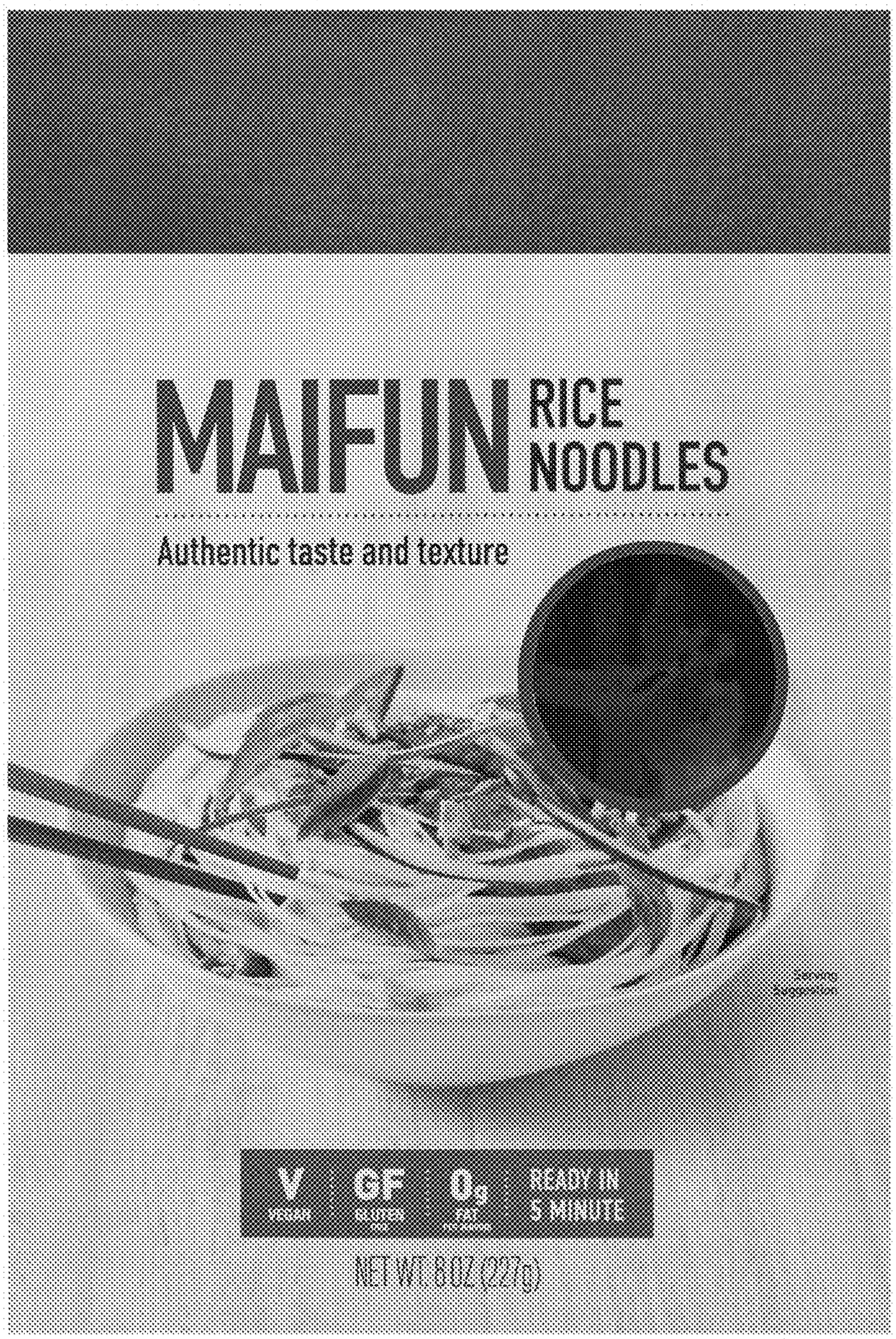
MAIFUN
RICE NOODLES
Authentic taste and texture
V
GF
READY IN 5 MINUTE
NET WT. 8OZ (227g)

FIG. 3

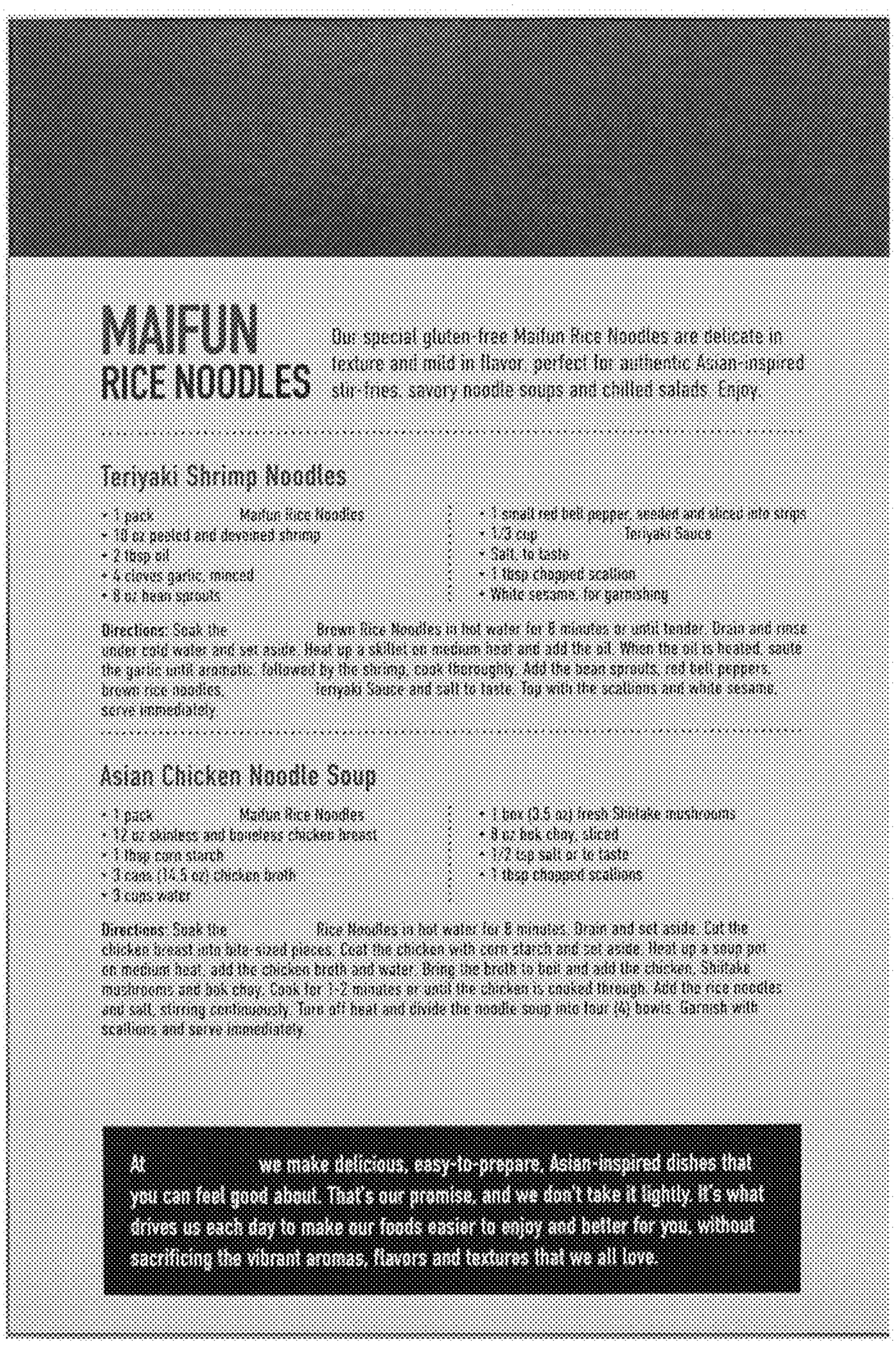
MAIFUN
RICE NOODLES
Our special gluten-free Maifun Rice Noodles are delicate in texture and mild in flavor, perfect for authentic Asian-inspired stir-fries, savory noodle soups and chilled salads. Enjoy.
Teriyaki Shrimp Noodles
• 1 pack Maifun Rice Noodles
• 10 oz peeled and deveined shrimp
• 2 tbsp oil
• 4 cloves garlic, minced
• 8 oz bean sprouts
• 1 small red bell pepper, seeded and sliced into strips
• 1/3 cup Teriyaki Sauce
• Salt, to taste
• 1 tbsp chopped scallion
• White sesame, for garnishing
Directions: Soak the Brown Rice Noodles in hot water for 8 minutes or until tender. Drain and rinse under cold water and set aside. Heat up a skillet on medium heat and add the oil. When the oil is heated, saute the garlic until aromatic, followed by the shrimp, cook thoroughly. Add the bean sprouts, red bell peppers, brown rice noodles, Teriyaki Sauce and salt to taste. Top with the scallions and white sesame, serve immediately.
Asian Chicken Noodle Soup
• 1 pack Maifun Rice Noodles
• 1/2 oz. skinless and boneless chicken breast
• 1 tbsp corn starch
• 3 cans (14.5 oz) chicken broth
• 3 cups water
• 1 box (3.5 oz) fresh Shiitake mushrooms
• 8 oz bok choy, sliced
• 1/2 tsp salt or to taste
• 1 tbsp chopped scallions
Directions: Soak the Rice Noodles in hot water for 8 minutes. Drain and set aside. Cut the chicken breast into bite-sized pieces. Coat the chicken with corn starch and set aside. Heat up a soup pot on medium heat, add the chicken broth and water. Bring the broth to boil and add the chicken, Shiitake mushrooms and bok choy. Cook for 1-2 minutes or until the chicken is cooked through. Add the rice noodles and salt, stirring continuously. Turn off heat and divide the noodle soup into four (4) bowls. Garnish with scallions and 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


MAIFUN
RICE NOODLES
Cooking Directions
1
Bring 4-5 quarts water to a boil.
2
Add noodles and boil 2-4 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 6-8 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


MAIFUN
RICE NOODLES
Nutrition Facts
Serving Size 2 oz. (56g)
Servings Per Container About 4
Amount Per Serving
Calories 190
Calories from Fat 0
% Daily Value*
Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol 0mg 0%
Sodium 0mg 0%
Total Carbohydrate 43g 14%
Dietary Fiber 1g 4%
Sugars 0g
Protein 4g
Vitamin A 0% • Vitamin C 0%
Calcium 2% • Iron 2%
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4
INGREDIENTS: RICE, WATER.
PRODUCT OF THAILAND

FIG. 6

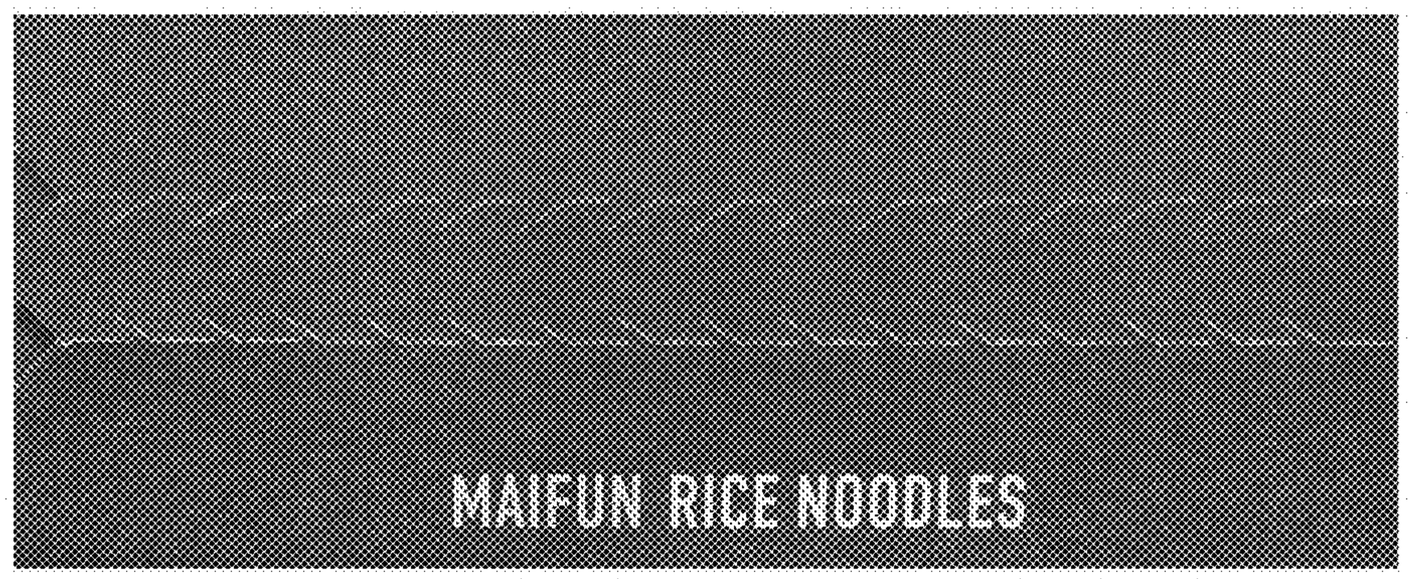

FIG. 7