



US00D836450S

(12) **United States Design Patent** (10) **Patent No.:** **US D836,450 S**  
**Song et al.** (45) **Date of Patent:** **\*\* \*Dec. 25, 2018**

(54) **BOX FOR FOOD PACKAGING**

(56) **References Cited**

(71) Applicant: **CJ CHEILJEDANG CORPORATION**, Seoul (KR)

U.S. PATENT DOCUMENTS

(72) Inventors: **Chae Won Song**, Seoul (KR); **Kang Kook Lee**, Seoul (KR); **Eun Young Lee**, Seoul (KR); **In Sun Jung**, Seoul (KR)

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

\* cited by examiner

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

*Primary Examiner* — Sandra L Morris

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

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

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

(57) **CLAIM**

The ornamental design for a box for food packaging, as shown and described.

(30) **Foreign Application Priority Data**

**DESCRIPTION**

Jul. 26, 2017 (KR) ..... 30-2017-0034639

(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.

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



FIG. 2

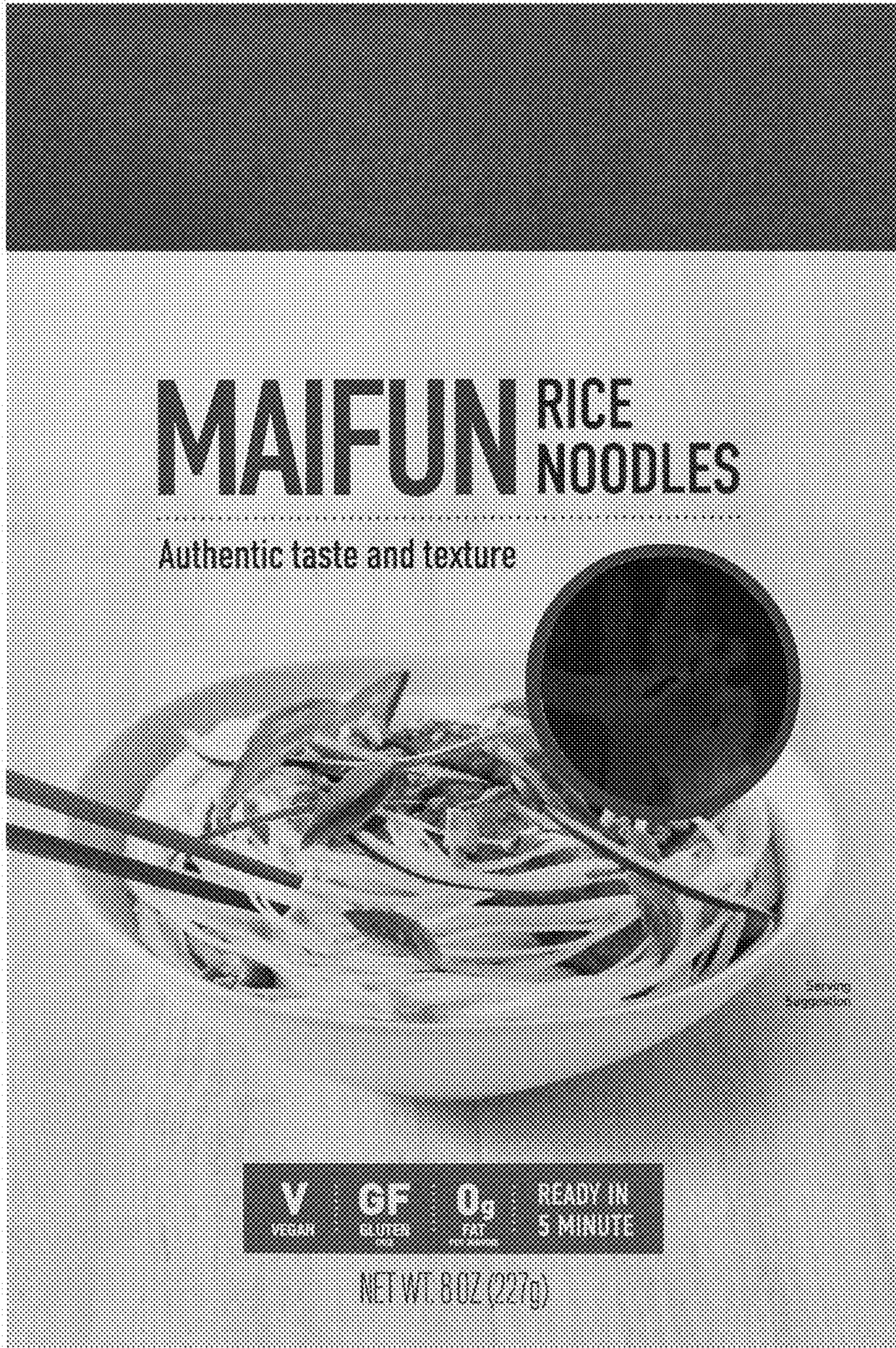


FIG. 3

## 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 Maifun 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.

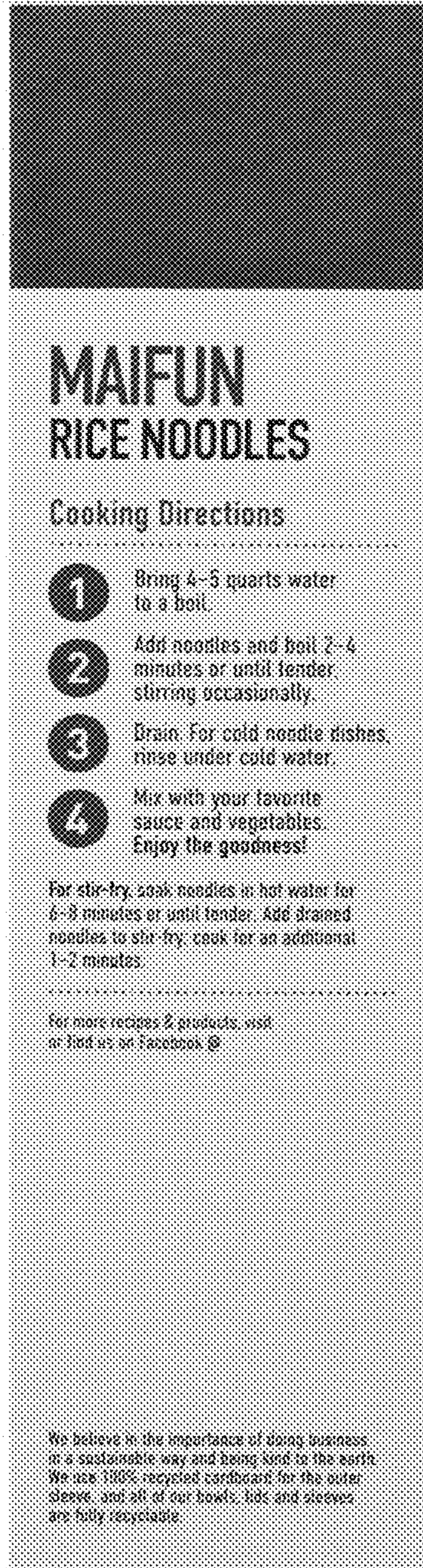
### Asian Chicken Noodle Soup

- 1 pack Maifun Rice Noodles
- 12 oz skinless and boneless chicken breast
- 1 tbsp corn starch
- 2 cans (14.5 oz) chicken broth
- 2 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 Maifun 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 Maifun, 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 [maifun.com](#) or find us on Facebook @ [maifun](#)

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 100% recyclable.

FIG. 5

**MAIFUN**  
**RICE NOODLES**

**Nutrition Facts**  
Serving Size 2 oz. (56g)  
Servings Per Container About 4

Amount Per Serving

|                               |                            |
|-------------------------------|----------------------------|
| <b>Calories</b> 190           | <b>Calories from Fat</b> 0 |
| % Daily Value*                |                            |
| <b>Total Fat</b> 1g           | 0%                         |
| Saturated Fat 0g              | 0%                         |
| Trans Fat 0g                  |                            |
| <b>Cholesterol</b> 0mg        | 0%                         |
| <b>Sodium</b> 0mg             | 0%                         |
| <b>Total Carbohydrate</b> 43g | 14%                        |
| Dietary Fiber 1g              | 4%                         |
| Sugars 0g                     |                            |
| <b>Protein</b> 3g             |                            |
| <b>Vitamin A</b> 0%           | • <b>Vitamin C</b> 0%      |
| <b>Calcium</b> 2%             | • <b>Iron</b> 2%           |

\*Percent Daily Values are based on a diet of other people's secrets. Your daily values may be higher or lower depending on your calorie needs.

|                    |           |         |         |
|--------------------|-----------|---------|---------|
|                    | Calories  | 2,000   | 2,500   |
| Total Fat          | Less than | 55g     | 65g     |
| Saturated Fat      | Less than | 25g     | 35g     |
| Cholesterol        | Less than | 300mg   | 300mg   |
| Sodium             | Less than | 2,400mg | 2,400mg |
| Total Carbohydrate | 25%       | 27%     |         |
| Dietary Fiber      | 2%        | 5%      |         |

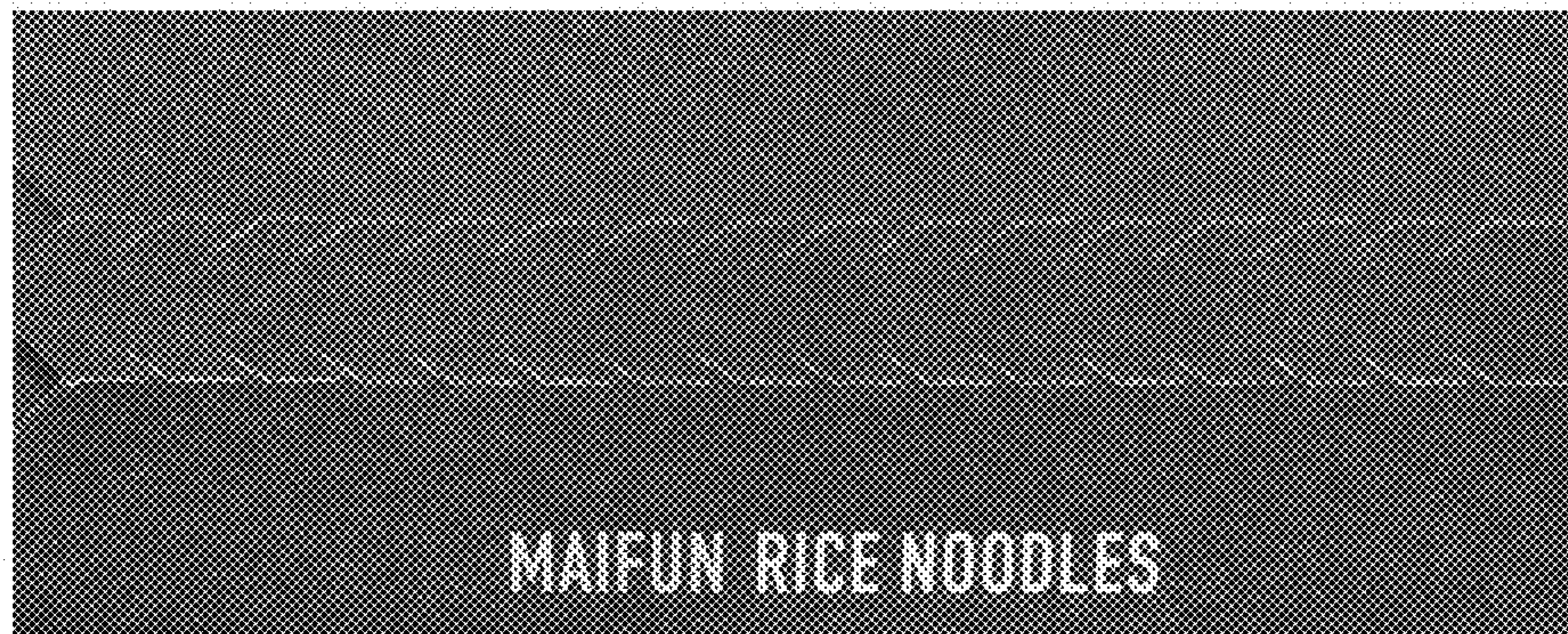
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

**INGREDIENTS: RICE FLOUR, WATER**

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**PRODUCT OF THAILAND**

**FIG. 6**



**FIG. 7**

