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(12) **United States Design Patent** (10) **Patent No.:** **US D836,451 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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(73) Assignee: **CJ CHEILJEDANG CORPORATION**, Jung-gu, Seoul (KR)

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

* cited by examiner

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

Primary Examiner — Sandra L Morris

(21) Appl. No.: **29/616,813**

(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) 30-2017-0034640

(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)

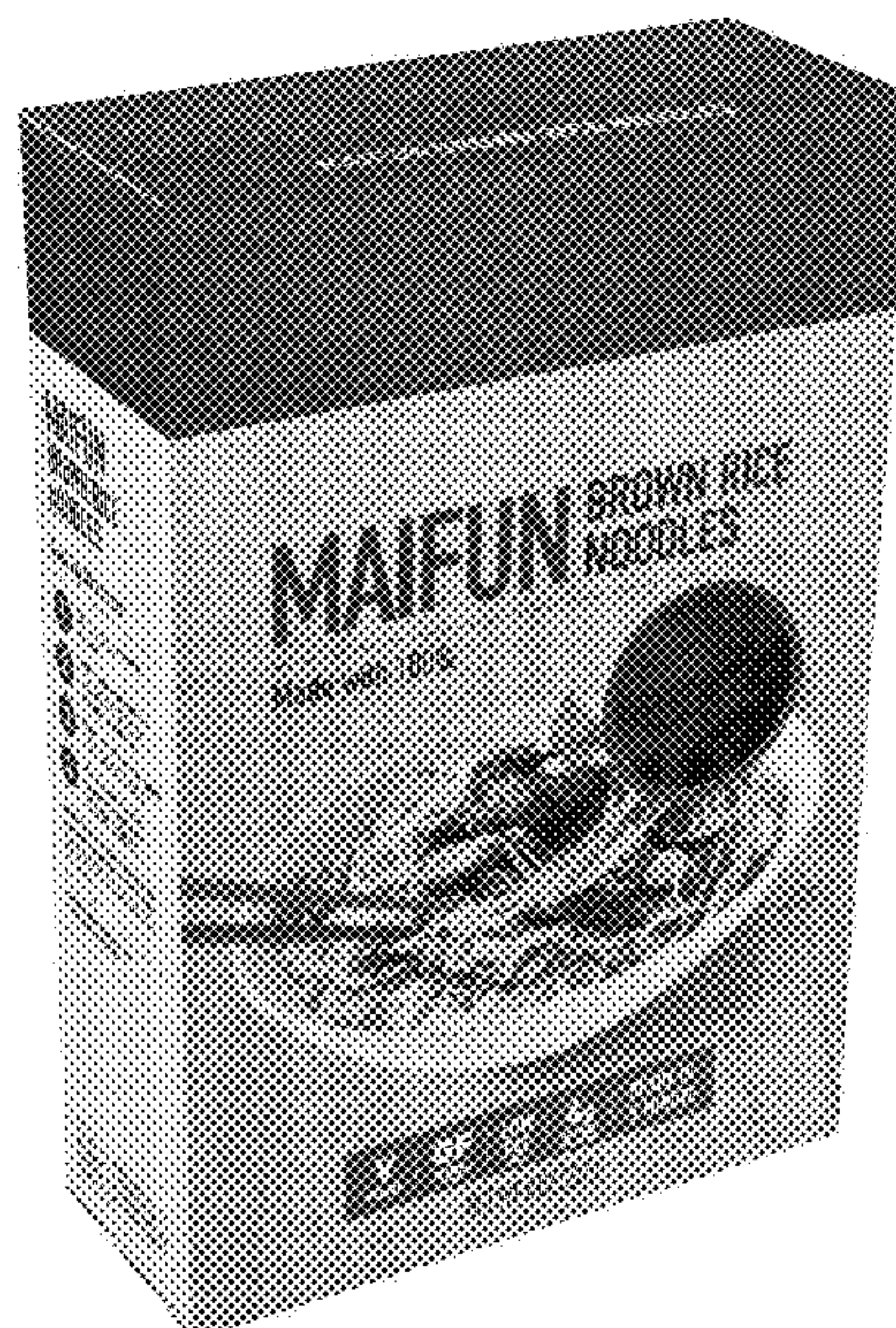


FIG. 1



FIG. 2

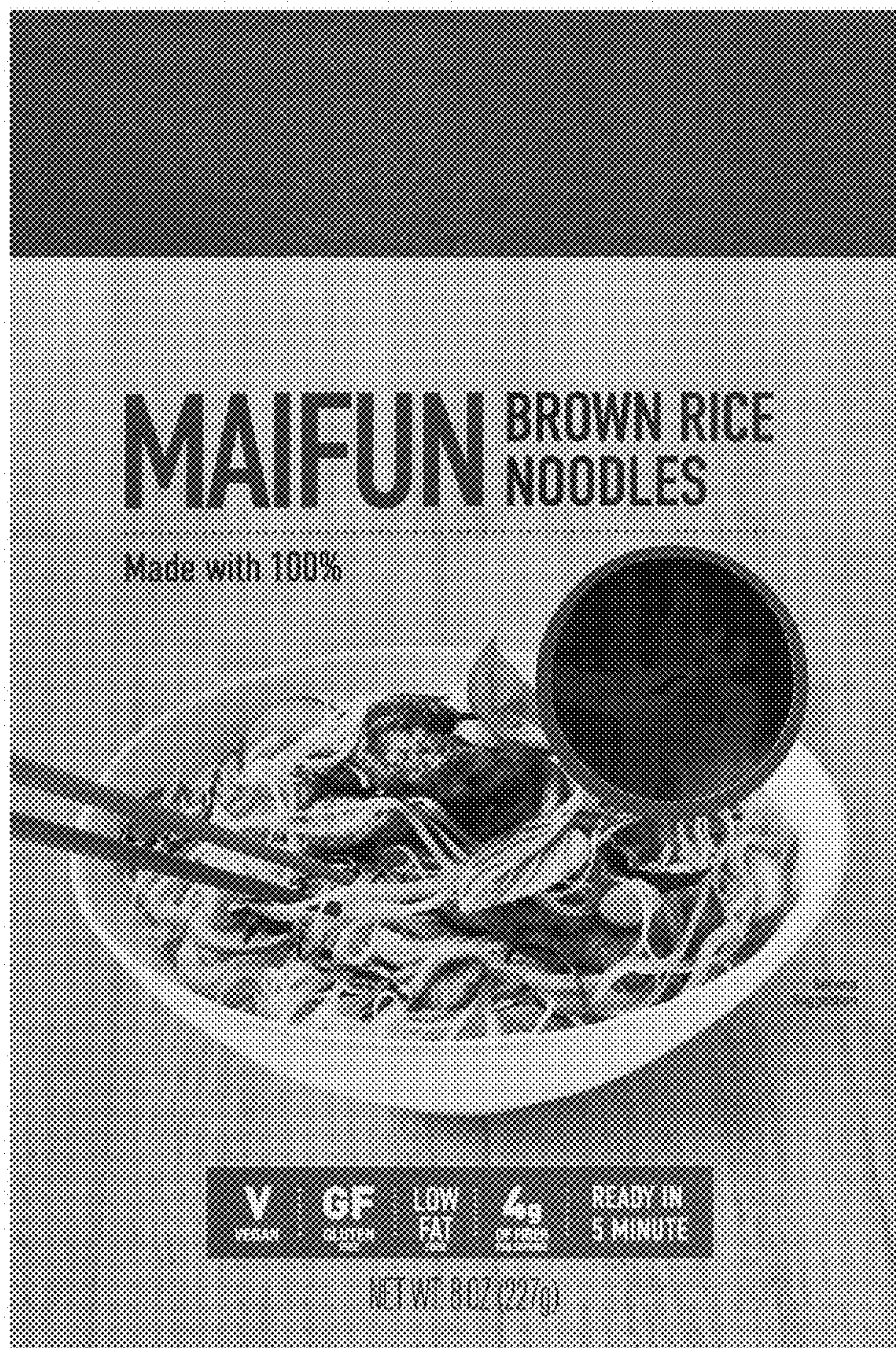


FIG. 3

MAIFUN
BROWN RICE NOODLES

Our special Maifun Brown Rice Noodles are made with 100% whole grain and are a good source of dietary fiber. With a delicate texture and mild flavor, they're perfect for authentic Asian stir-fries, savory noodle soups and chilled salads. Enjoy.

Toriyaki Shrimp Noodles

- 1 pack Maifun Brown Rice Noodles
- 10 oz peeled and deveined shrimp
- 1 tbsp oil
- 4 cloves garlic, minced
- 2 oz bean sprouts
- 1 small red bell pepper, sliced and sliced into strips
- 1.5 cup Teriyaki Sauce
- Salt, to taste
- 1 large chopped scallion
- White sesame, for garnishing

Directions: Soak the Brown Rice Noodles in hot water for 5 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, add 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 Brown Rice Noodles
- 12 oz skinless and boneless chicken breast
- 1 tbsp corn starch
- 2 cans (14.5 oz) chicken broth
- 2 cups water
- 1 can (1.5 oz) fresh Shiitake mushrooms
- 8 oz bok choy, sliced
- 1.5 cup salt or to taste
- 1 large chopped scallions

Directions: Soak the Brown Rice Noodles in hot water for 5 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 soup to a boil and add the chicken, Shiitake mushrooms and bok choy. Cook for 1-2 minutes or until the chicken is cooked through. Add the brown rice noodles and stir 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

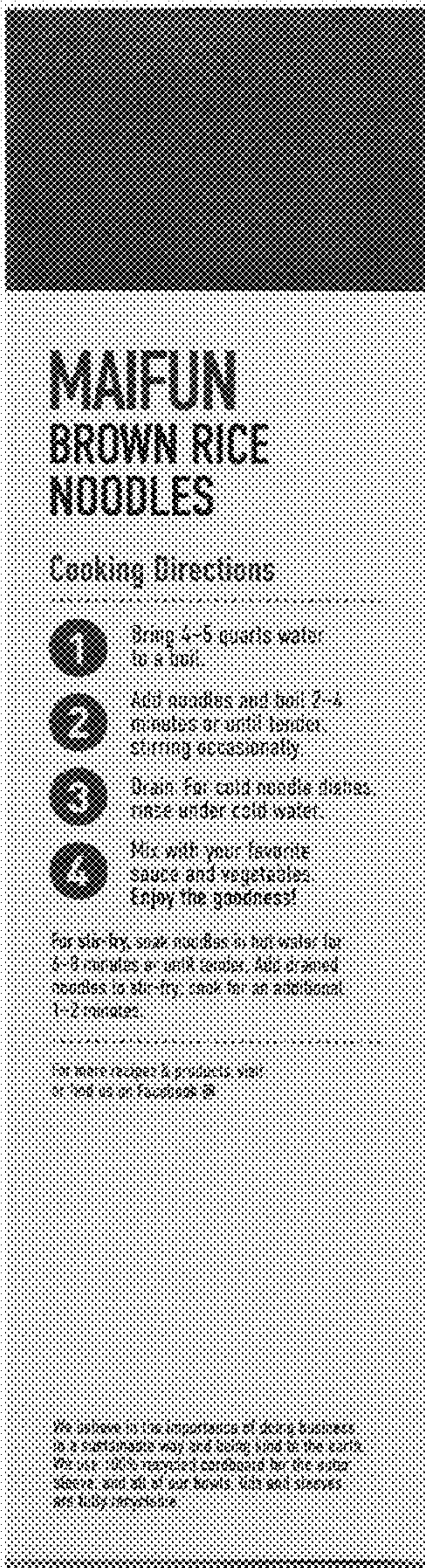


FIG. 5

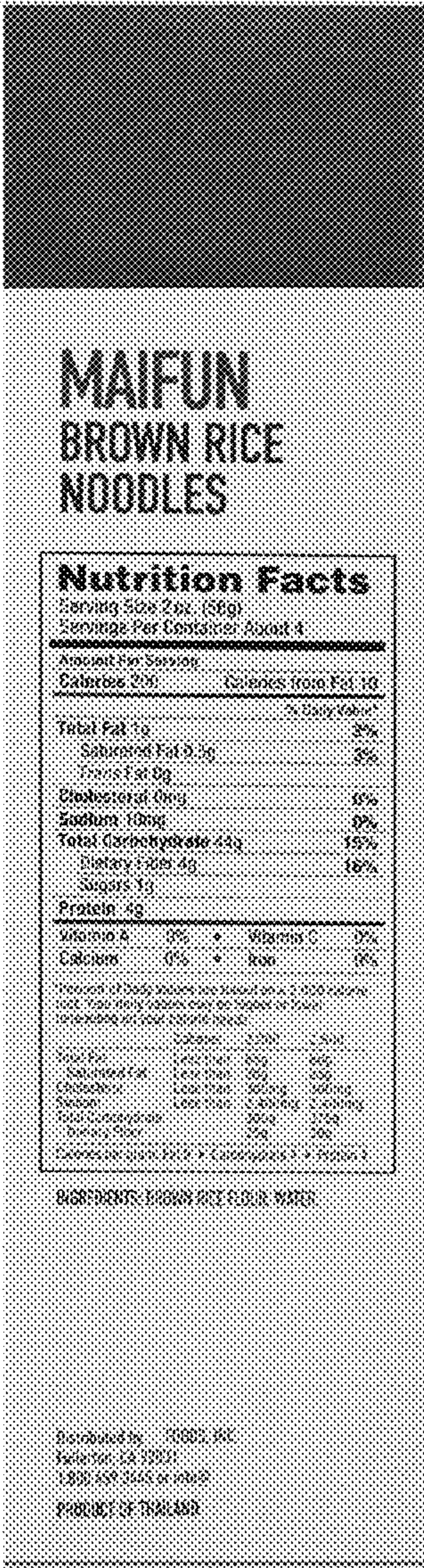


FIG. 6

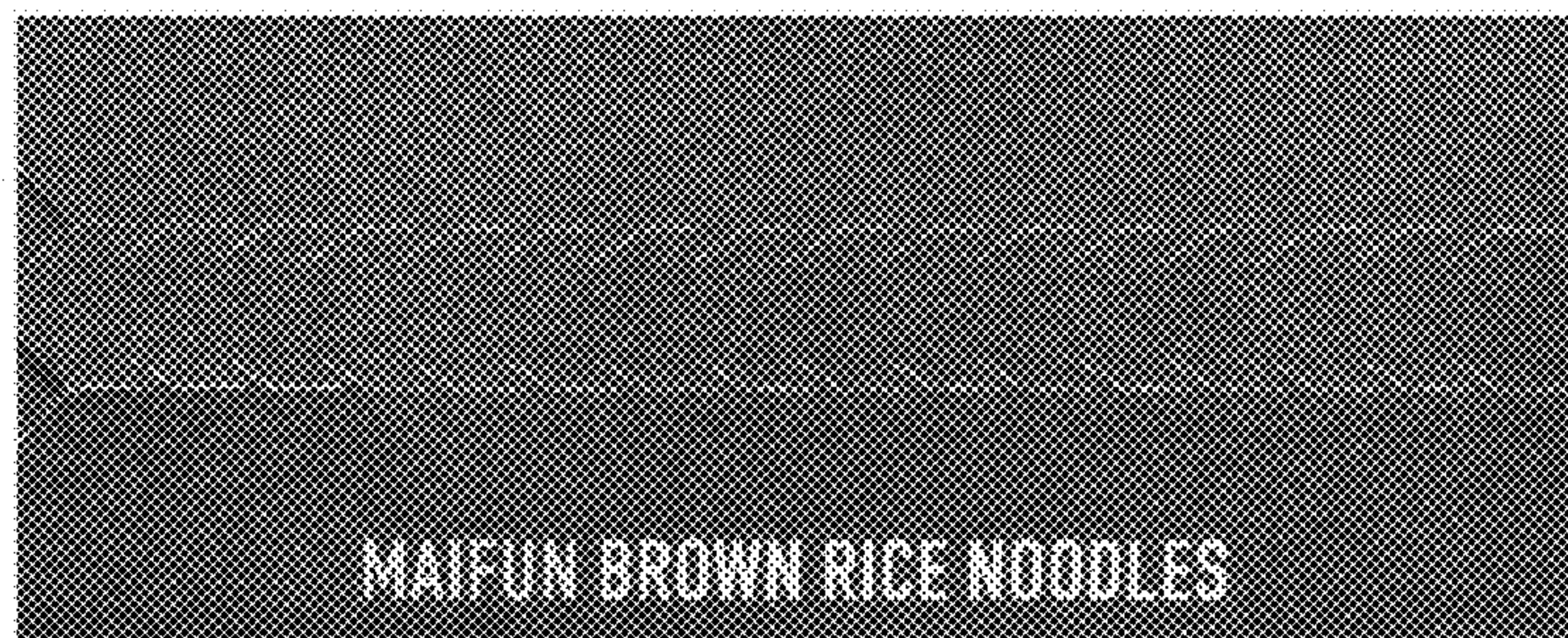


FIG. 7

