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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.: **29/616,817**

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

(30) **Foreign Application Priority Data**

Jul. 26, 2017 (KR) 30-2017-0034641

(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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Primary Examiner — Sandra L Morris
(74) *Attorney, Agent, or Firm* — Leydig Voit & Mayer

(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)

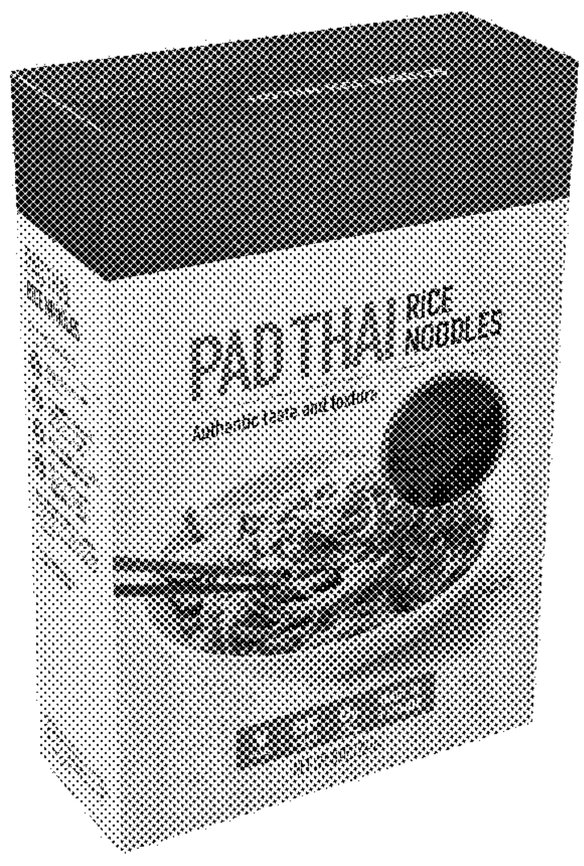

FIG. 1

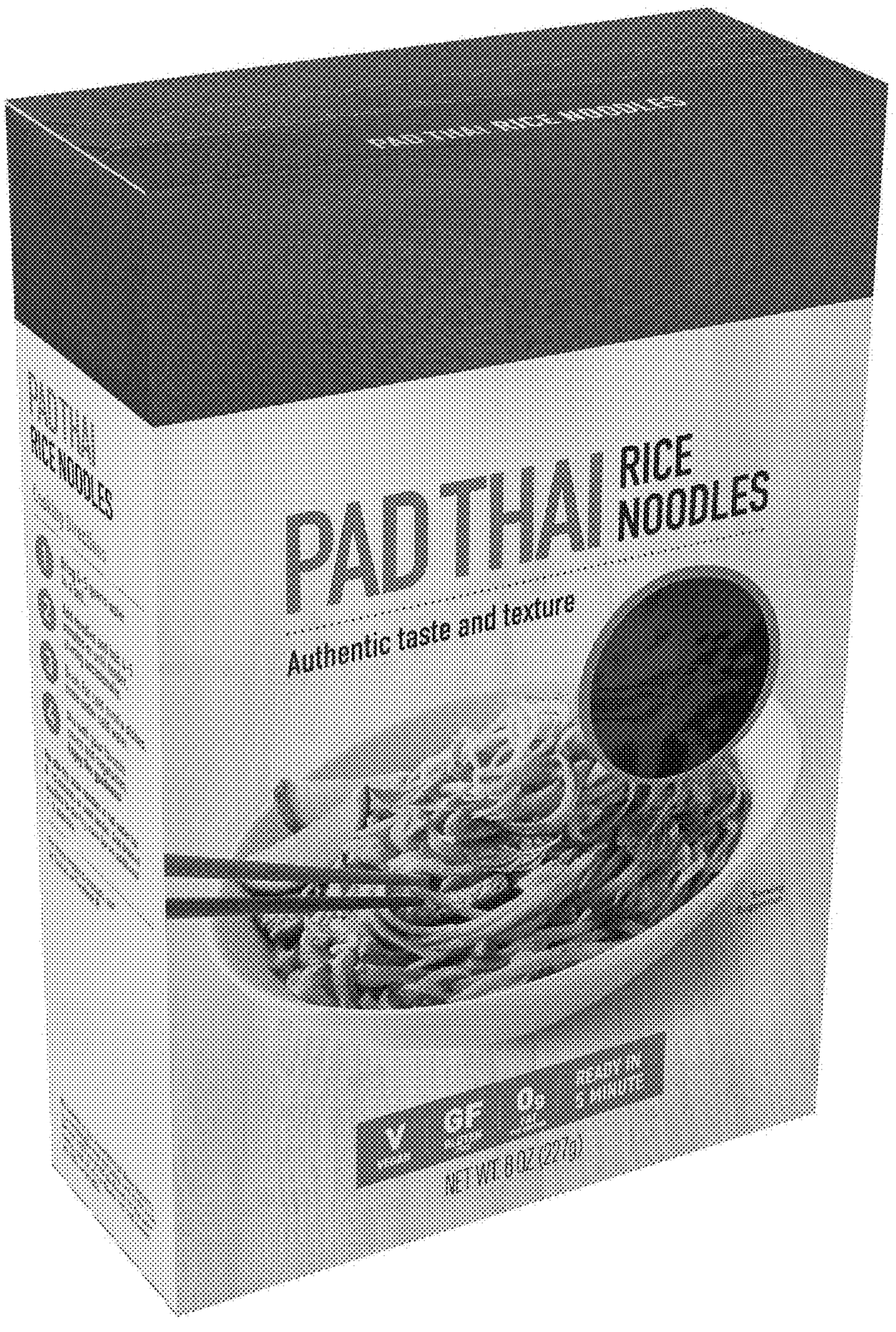

FIG. 2

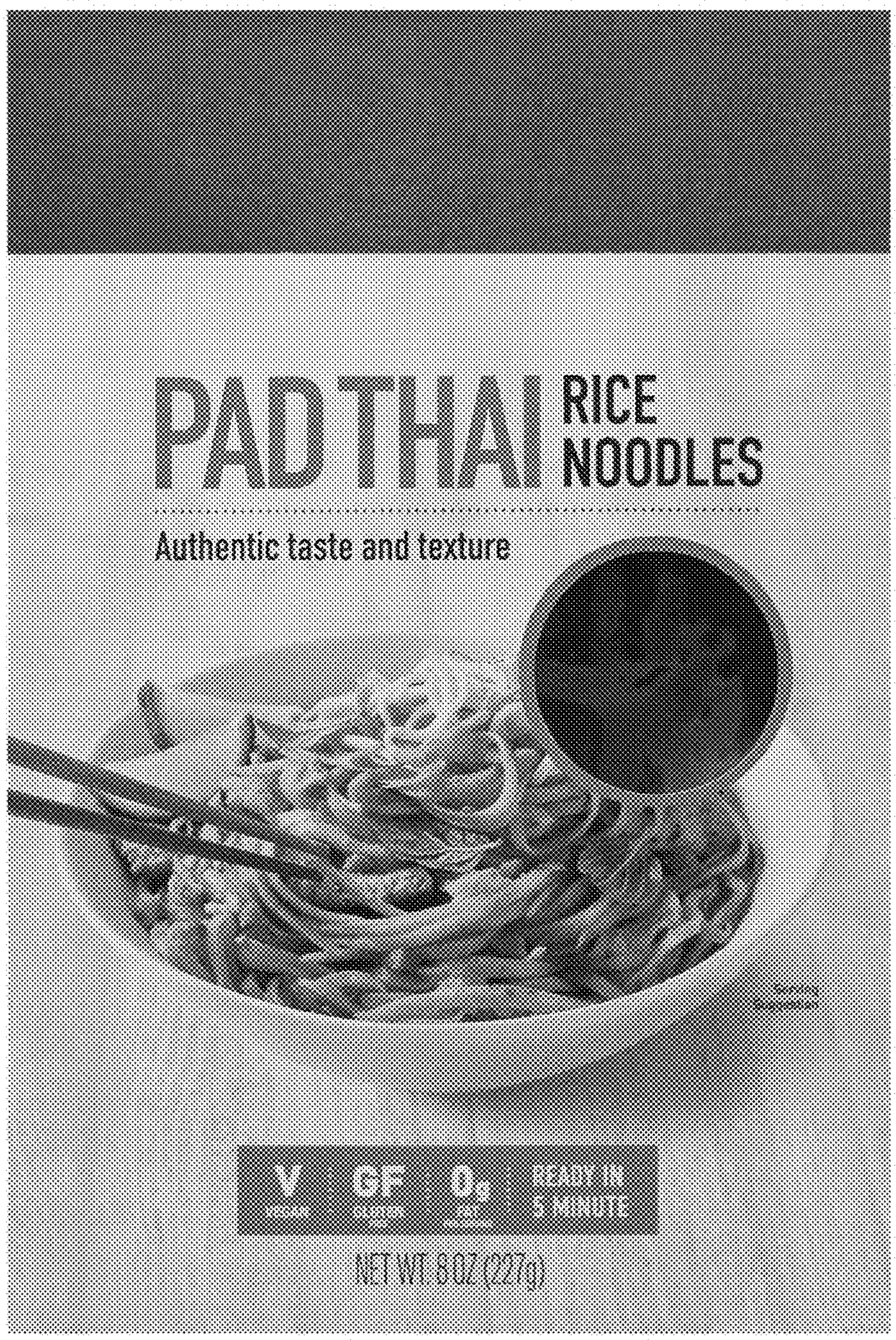
PAD THAI RICE NOODLES
Authentic taste and texture
V
GF
0g
READY IN 3 MINUTES
NET WT 8OZ (227g)

FIG. 3

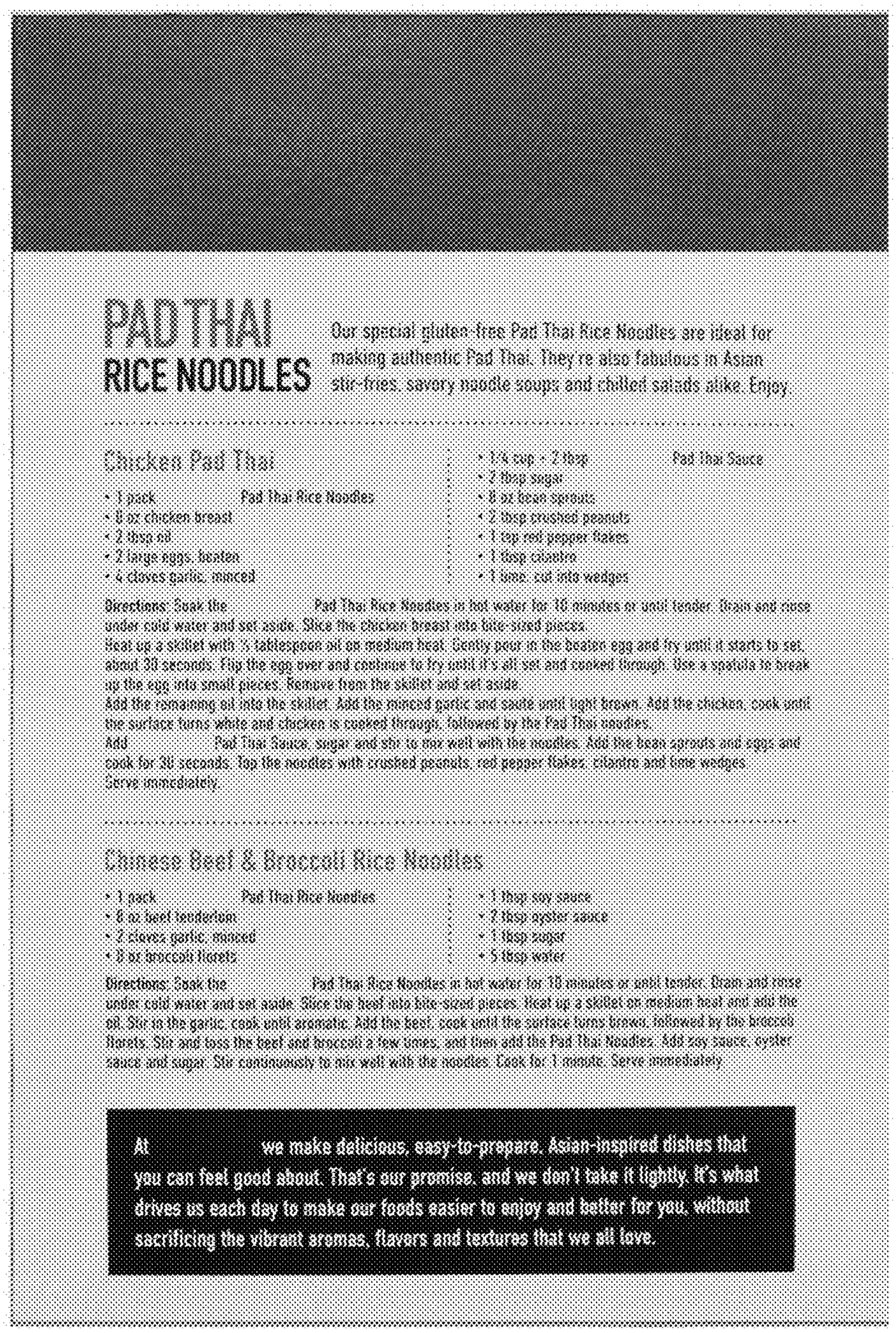
PAD THAI
RICE NOODLES
Our special gluten-free Pad Thai Rice Noodles are ideal for making authentic Pad Thai. They're also fabulous in Asian stir-fries, savory noodle soups and chilled salads alike. Enjoy.
Chicken Pad Thai
• 1 pack Pad Thai Rice Noodles
• 8 oz chicken breast
• 2 tbsp oil
• 2 large eggs, 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
• 1 tbsp cilantro
• 1 lime, cut into wedges
Directions: Soak the Pad Thai Rice Noodles in hot water for 15 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 ½ 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 Rice Noodles
• 8 oz beef tenderloin
• 2 cloves garlic, minced
• 3 oz broccoli florets
• 1 tbsp soy sauce
• 2 tbsp oyster sauce
• 1 tbsp sugar
• 5 tbsp water
Directions: Soak the Pad Thai Rice Noodles in hot water for 15 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 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

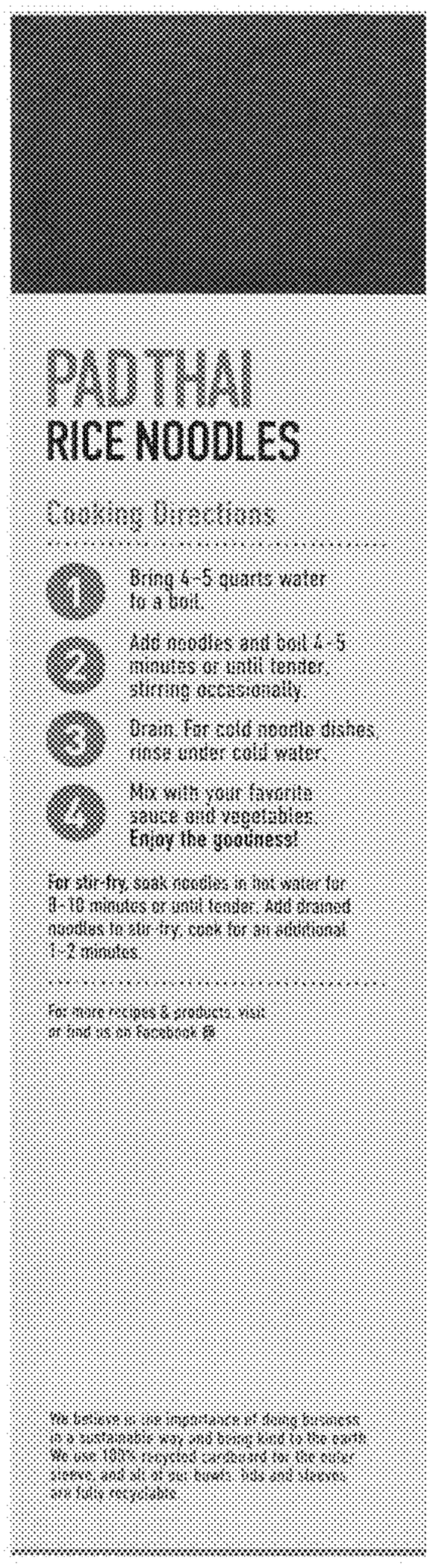
PAD THAI
RICE NOODLES
Cooking Directions
1
Bring 4-5 quarts water to a boil.
2
Add noodles and boil 4-5 minutes or until tender, stirring occasionally.
3
Drain. For cold noodle dishes, rinse under cold water.
4
Mix with your favorite sauce and vegetables. Enjoy the goodness!
For stir-fry, soak noodles 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 us and 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 bags, bag and sleeve are fully recyclable.

FIG. 5

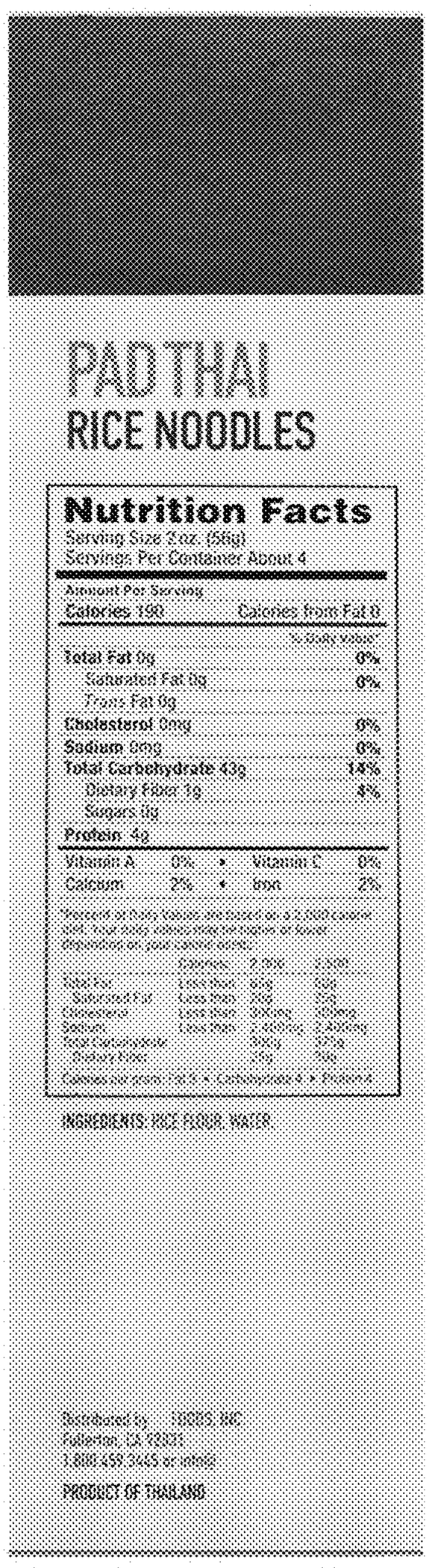
PAD THAI
RICE NOODLES
Nutrition Facts
Serving Size 2 oz. (56g)
Servings Per Container About 4
Amount Per Serving
Calories 190
Calories from Fat 0
% Daily Value*
Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol 0mg 0%
Sodium 0mg 0%
Total Carbohydrate 43g 14%
Dietary Fiber 1g 4%
Sugars 0g
Protein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

FIG. 6

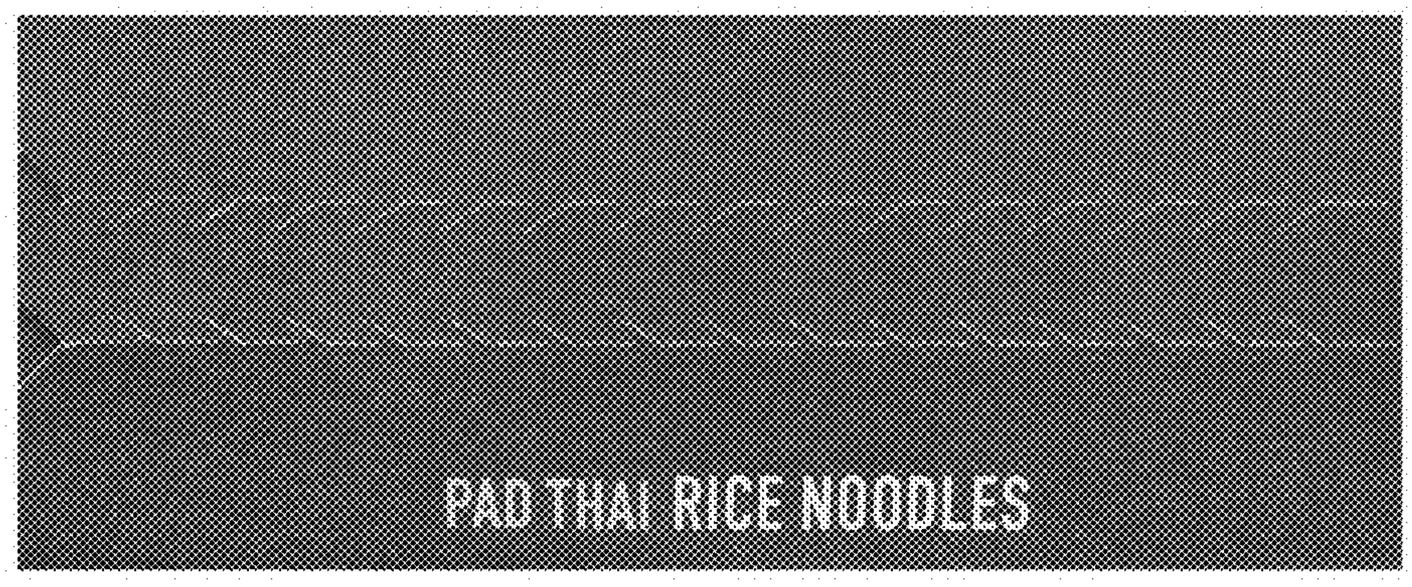

FIG. 7