



US00D859171S

(12) **United States Design Patent** (10) **Patent No.:** **US D859,171 S**
Lee et al. (45) **Date of Patent:** **** Sep. 10, 2019**

(54) **BOX FOR FOOD PACKAGING**
(71) Applicant: **CJ CHEILJEDANG CORPORATION**, Seoul (KR)
(72) Inventors: **Eun Young Lee**, Seoul (KR); **Hyuk Lyul Kwon**, Seoul (KR); **Kang Kook Lee**, Seoul (KR)
(73) Assignee: **CJ CHEILJEDANG CORPORATION**, Seoul (KR)

D562,147 S * 2/2008 Park D9/643
D572,596 S * 7/2008 Rim D9/643
D668,965 S * 10/2012 Crawford D9/711
D676,332 S * 2/2013 Kim D9/643
D693,242 S * 11/2013 Birchmeier D9/711
D710,213 S * 8/2014 Birchmeier D9/711
D742,759 S * 11/2015 Ryan D9/711
D774,916 S * 12/2016 Kwon D9/643
D774,917 S * 12/2016 Kwon D9/643
D774,918 S * 12/2016 Kwon D9/643
D798,736 S * 10/2017 Shoshan B65D 71/20
D9/711

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

* cited by examiner

(21) Appl. No.: **29/658,197**

Primary Examiner — Sandra L Morris

(22) Filed: **Jul. 30, 2018**

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

(51) **LOC (12) Cl.** **09-01**

(57) **CLAIM**

(52) **U.S. Cl.**

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

USPC **D9/643; D9/711**

(58) **Field of Classification Search**

DESCRIPTION

USPC D3/270, 271.1–271.4; D9/600, 643–647, D9/414–434, 702–712; 206/457, 459.5, 206/527; 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,

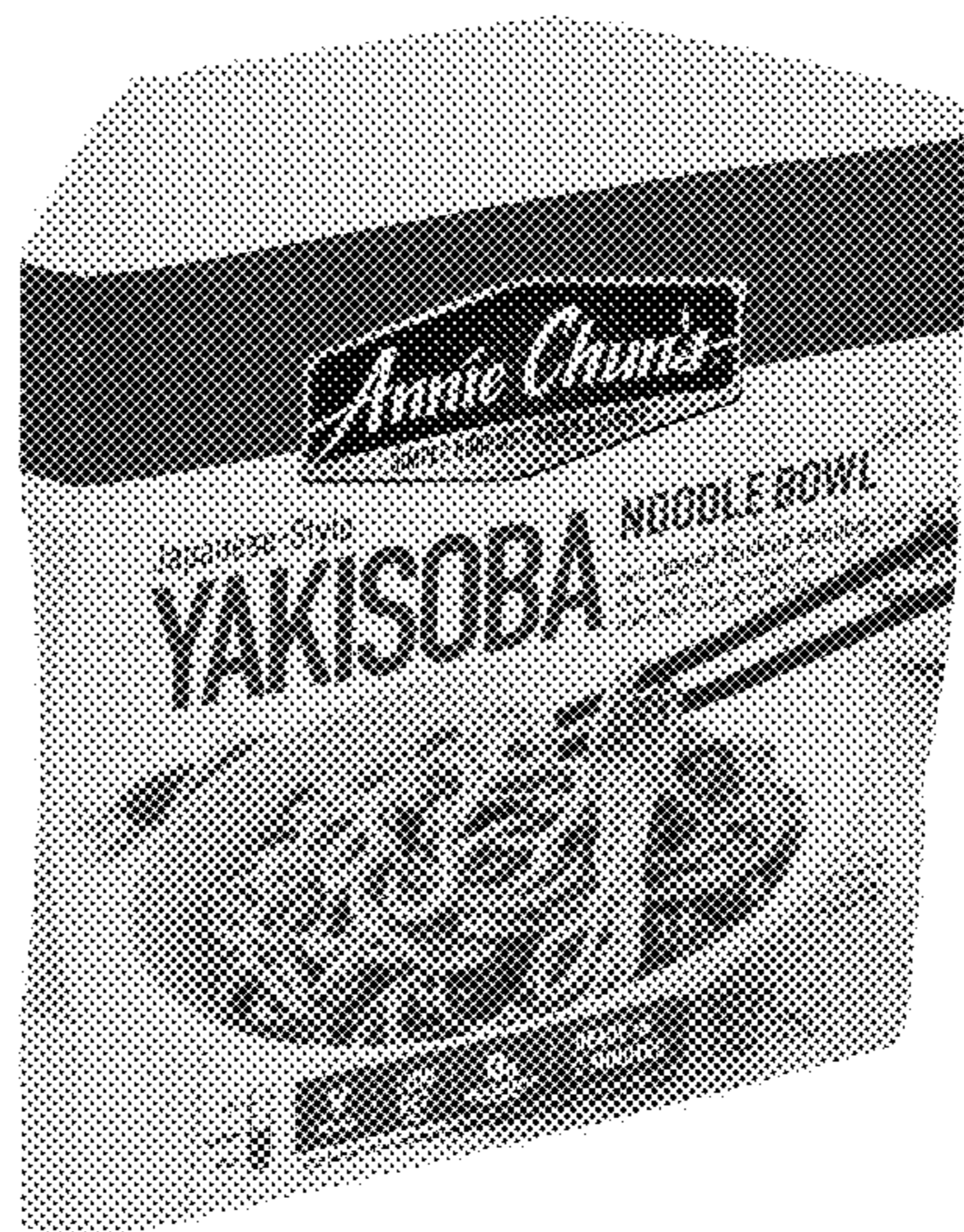
FIG. 7 is a bottom plan view thereof.

(56) **References Cited**

U.S. PATENT DOCUMENTS

3,443,681 A * 5/1969 Wysocki B65D 71/20
206/434
D484,798 S * 1/2004 Bukowski D9/433

1 Claim, 7 Drawing Sheets
(5 of 7 Drawing Sheet(s) Filed in Color)



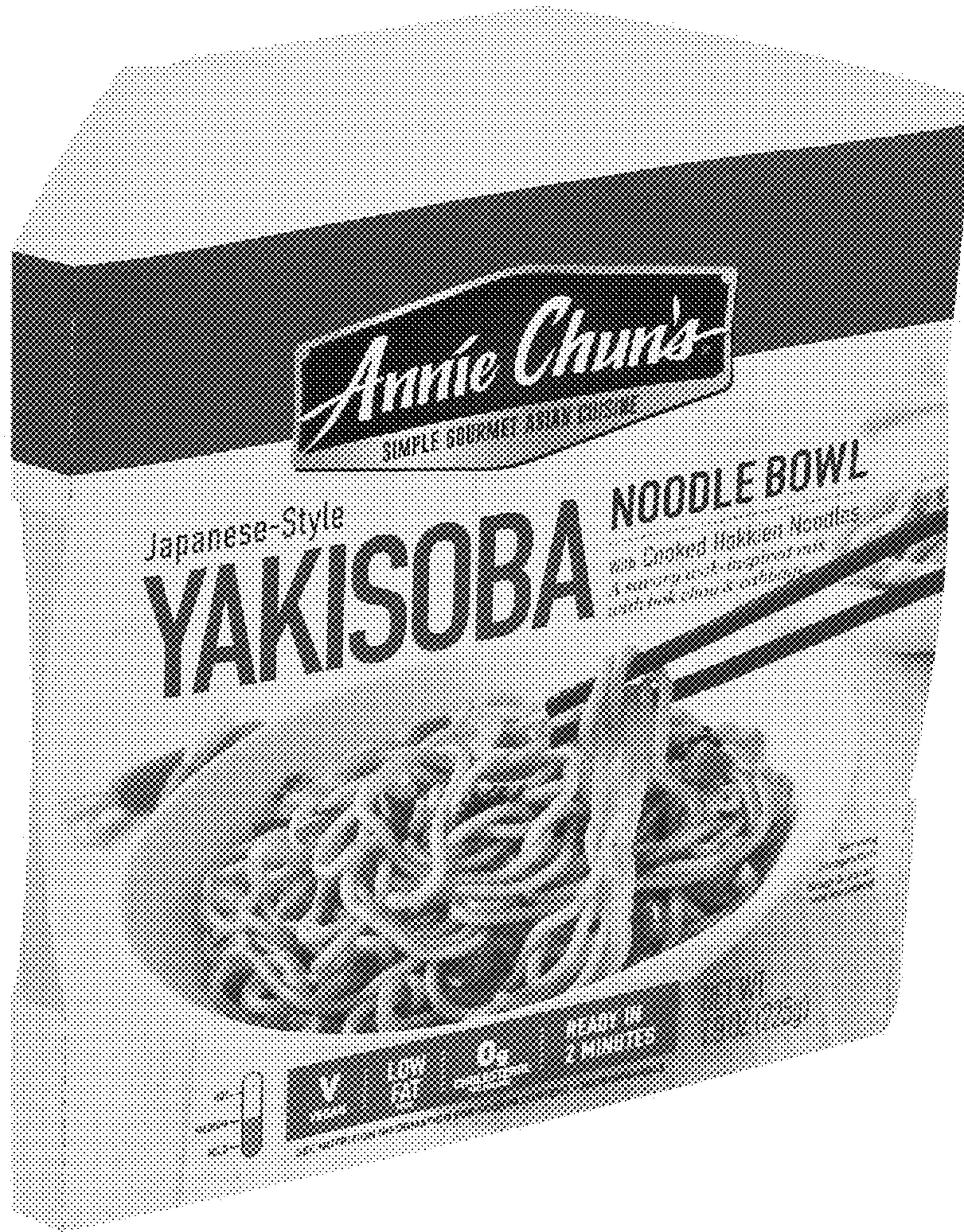


FIG. 1

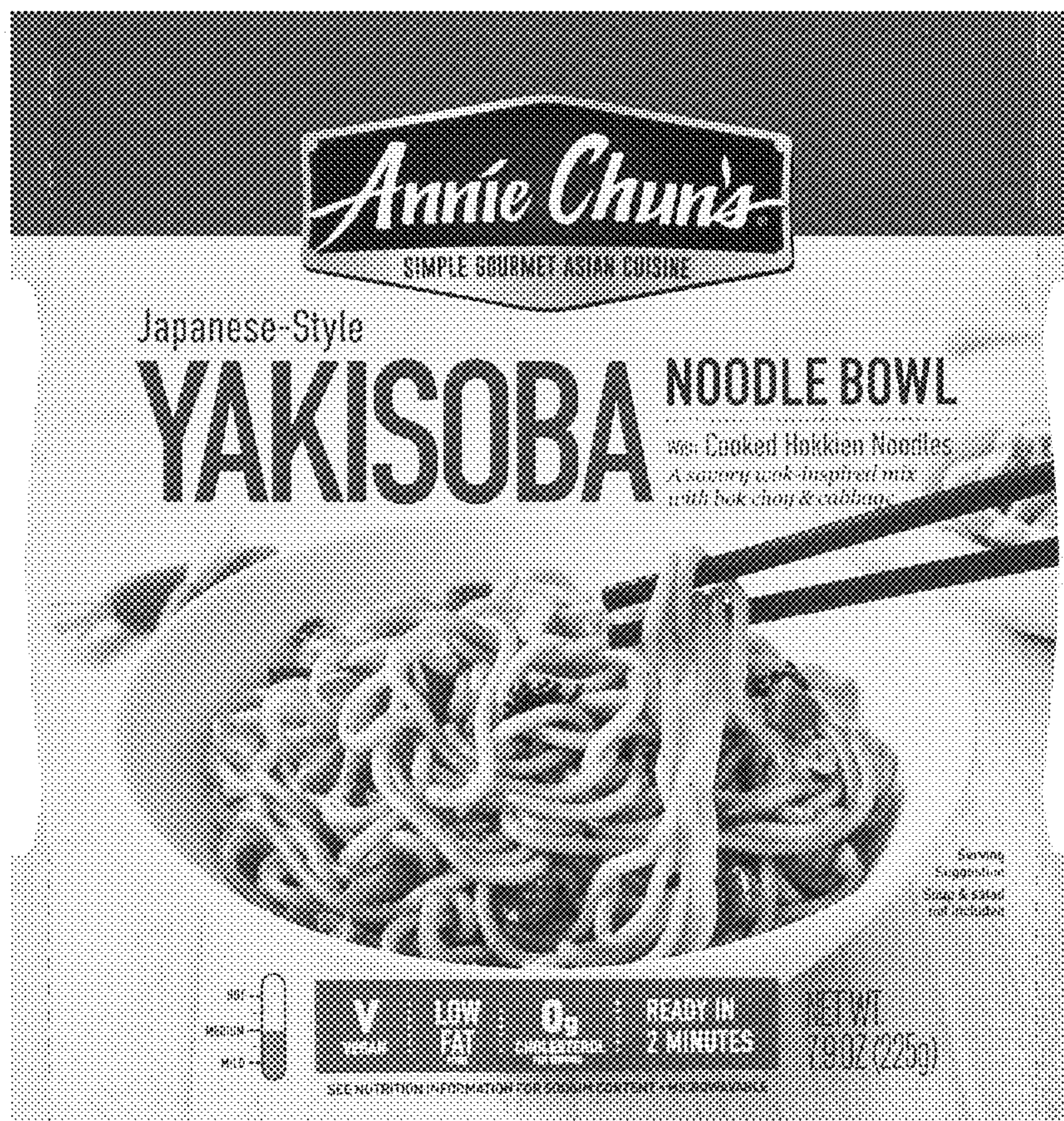


FIG. 2

Annie Chun's
CHINESE CUISINE

IT'S NEVER BEEN EASIER TO ENJOY AUTHENTIC ASIAN CUISINE

Nutrition Facts
1 serving per container
Serving size 1 bowl (210g)
Amount per serving
Calories 490
% Daily Value*

Total Fat	12%
Sodium	3%
Total Fiber	9%
Cholesterol	3%
Sodium	3%
Total Carbohydrate	32%
Dietary Fiber	21%
Total Sugar	7%
Total Protein	3%
Protein	1g
Almond	2%
Quinoa	2%
Iron	1%
Protein	2%

Japanese Style YAKISOBA

You're about to enjoy some classic Japanese street food. We've tossed tender Hokkein noodles and vegetables with a bold and savory sauce made from authentic Asian ingredients like soy sauce, sautéed garlic, and onion. It's a sizzling, straight-from-the-wok flavor experience that you can enjoy all the time.

At Annie Chun's, 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.

Microwave Heating Instructions

1. Place in microwaveable bowl and add 1/4 cup of water. (Do not add water for hot pot.)
2. Place lid on bowl and microwave for 1-2 minutes.
3. If bowl is microwaveable, heat additional 30 seconds. (Lid will be hot.)
4. Stir well and enjoy!

Serving Tips

Use with our other products for a complete meal.

We believe in the importance of doing business in a sustainable way and being kind to the earth. We use 100% recycled cardboard for our outer sleeve, and all of our bowls, tins and sleeves are fully recyclable.

FIG. 3

IT'S NEVER BEEN EASIER TO ENJOY GOURMET ASIAN CUISINE

Microwave Heating Instructions

- 1 Place dry toppings in bowl and add about 1/4 cup of water (ignore soup only water line on bowl), then place noodles on top.
- 2 Place lid loosely on bowl and microwave on high for 90 seconds.*
- 3 Let bowl sit in microwave for an additional 30 seconds. (Caution: Bowl will be hot.)
- 4 Add sauce and stir well. Enjoy the goodness!

Certain products are not able to be heated in microwave.
*This is based on 1000 watt microwave. Microwave power may vary. This gives an approximate.

No microwave? Place dry toppings and noodles in bowl. Fill boiling water up to line. Cover loosely with lid and let steam for 2 minutes. Drain noodles well, add sauce and stir well. Enjoy!

Serving Tips

- * Lower power than set
- * Lower amount of food (pound, 10oz) set when cooking. Add or subtract amount.

FIG. 4

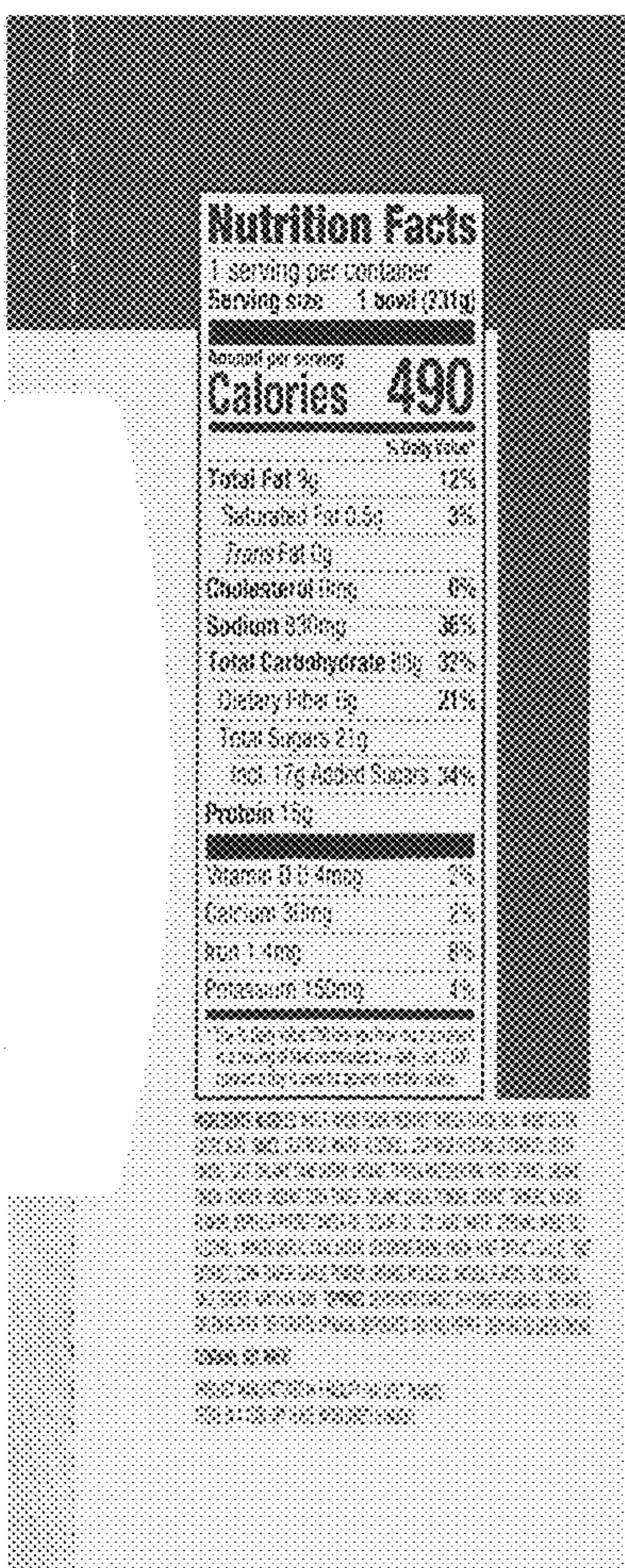


FIG. 5

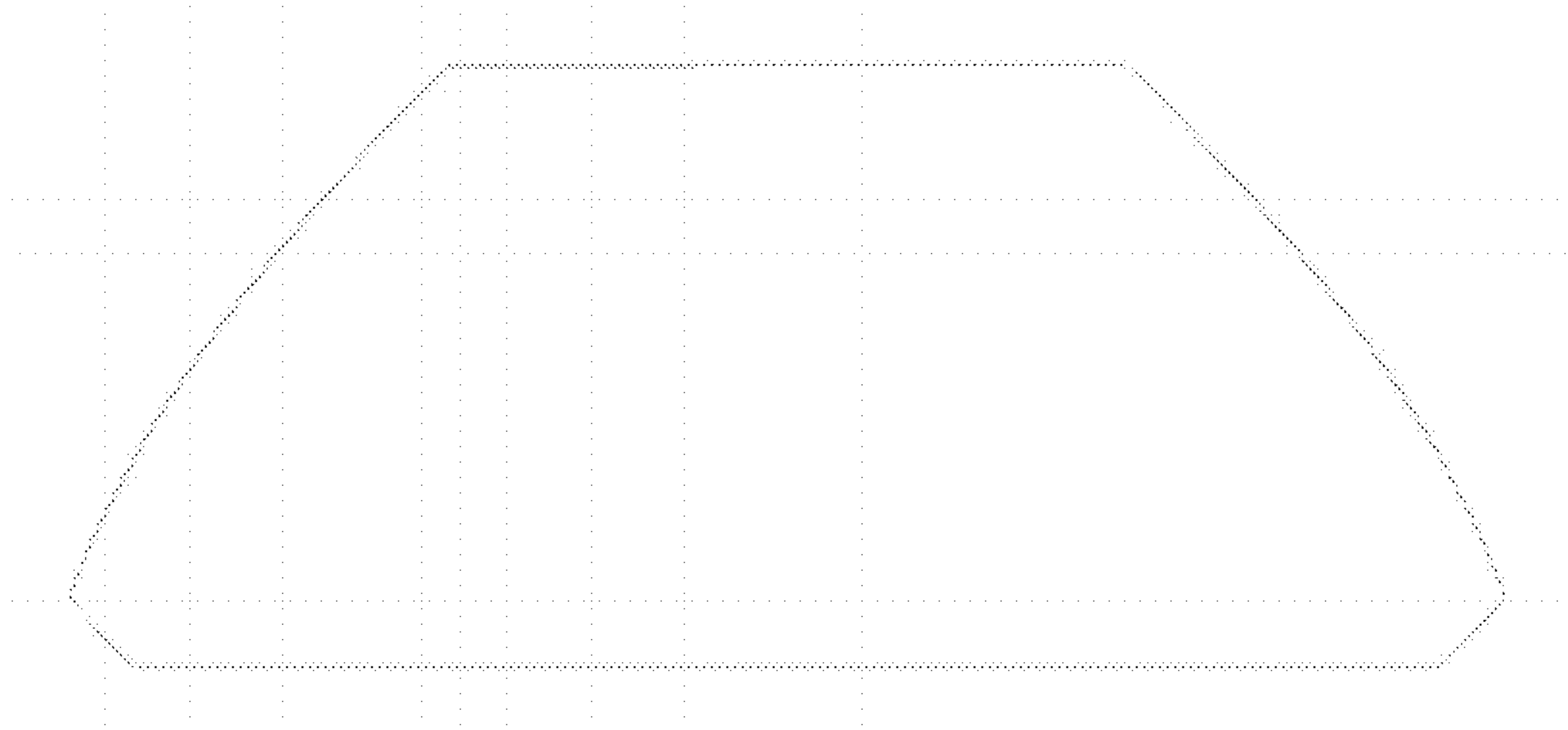


FIG. 6

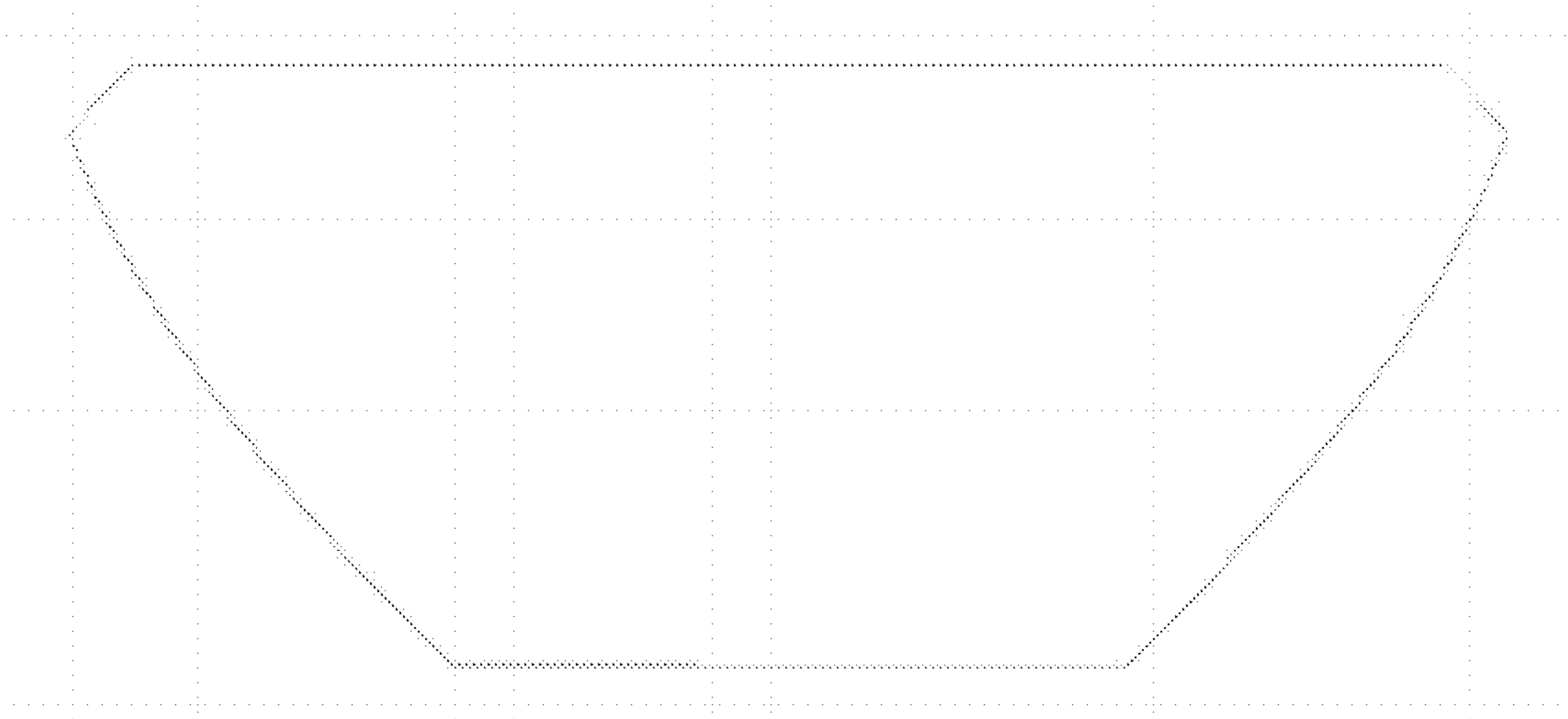


FIG. 7