



US00D961401S

(12) **United States Design Patent** (10) **Patent No.:** **US D961,401 S**
Kwon et al. (45) **Date of Patent:** **** Aug. 23, 2022**

(54) **BAG FOR FOOD PACKING**
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(72) Inventors: **Hyuk Lyul Kwon**, Seoul (KR); **Seung Pyo Lee**, Seoul (KR)
(73) Assignee: **CJ CHEILJEDANG CORPORATION**, Seoul (KR)
(**) Term: **15 Years**
(21) Appl. No.: **29/747,035**
(22) Filed: **Aug. 19, 2020**
(30) **Foreign Application Priority Data**

Jul. 28, 2020 (KR) 30-2020-0035091

(51) **LOC (13) Cl.** **09-01**
(52) **U.S. Cl.**
USPC **D9/643; D9/707**

(58) **Field of Classification Search**
USPC D9/600, 652, 434, 643-648, 614, 616, D9/619, 623, 703, 707, 713
CPC B65D 5/42; B65D 5/4258; B65D 81/60; B65D 81/365; B65D 81/366; B65D 81/368; B65D 2203/00; B65D 2203/02; B65D 37/00; B65D 77/00; B65D 97/00; B65D 33/04; B65D 33/00
See application file for complete search history.

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(Continued)

Primary Examiner — Vy N Koenig
Assistant Examiner — Anastasia Longoria
(74) *Attorney, Agent, or Firm* — Leydig Voit & Mayer, Ltd.

(57) **CLAIM**

The ornamental design for a bag for food packing, 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 bag for food packing showing our new design;
FIG. 2 is a front view thereof;
FIG. 3 is a rear view thereof;
FIG. 4 is a left side view thereof;
FIG. 5 is a right side view thereof;
FIG. 6 is a top view thereof; and,
FIG. 7 is a bottom view thereof.

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



(56)

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Weee! CJ Bibigo Pork and Ginger Steamed Soup Dumpling. [Online] 7 pages. First available: 2020. Retrieved May 4, 2022 from URL: <https://www.sayweee.com/en/product/CJ-Bibigo-Pork-and-Ginger-Steamed-Soup-Dumpling--Frozen-/35730?sales_org_id=16&utm_source=google&utm_medium=organic> (Year: 2020).*

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FIG. 1

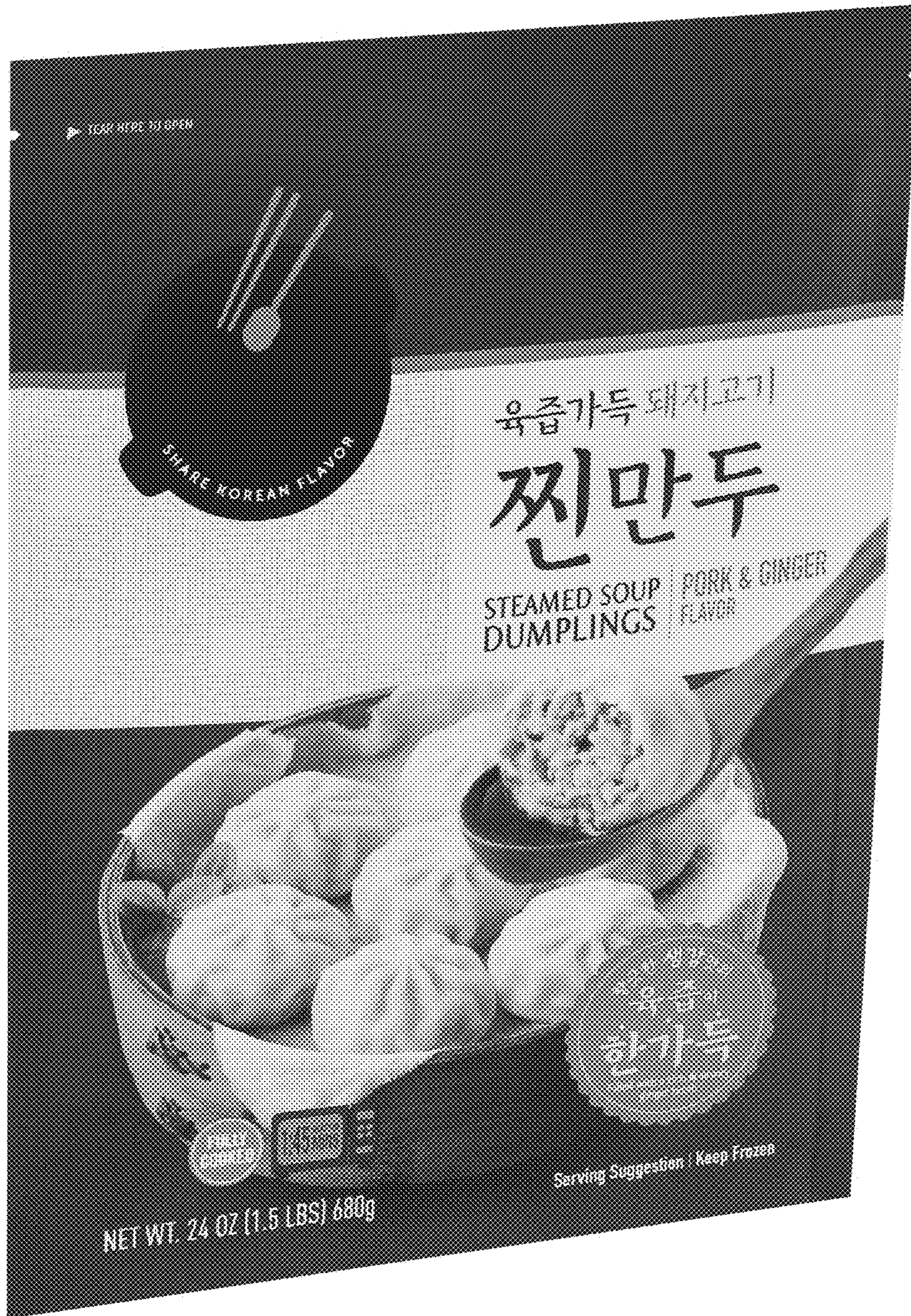


FIG. 2

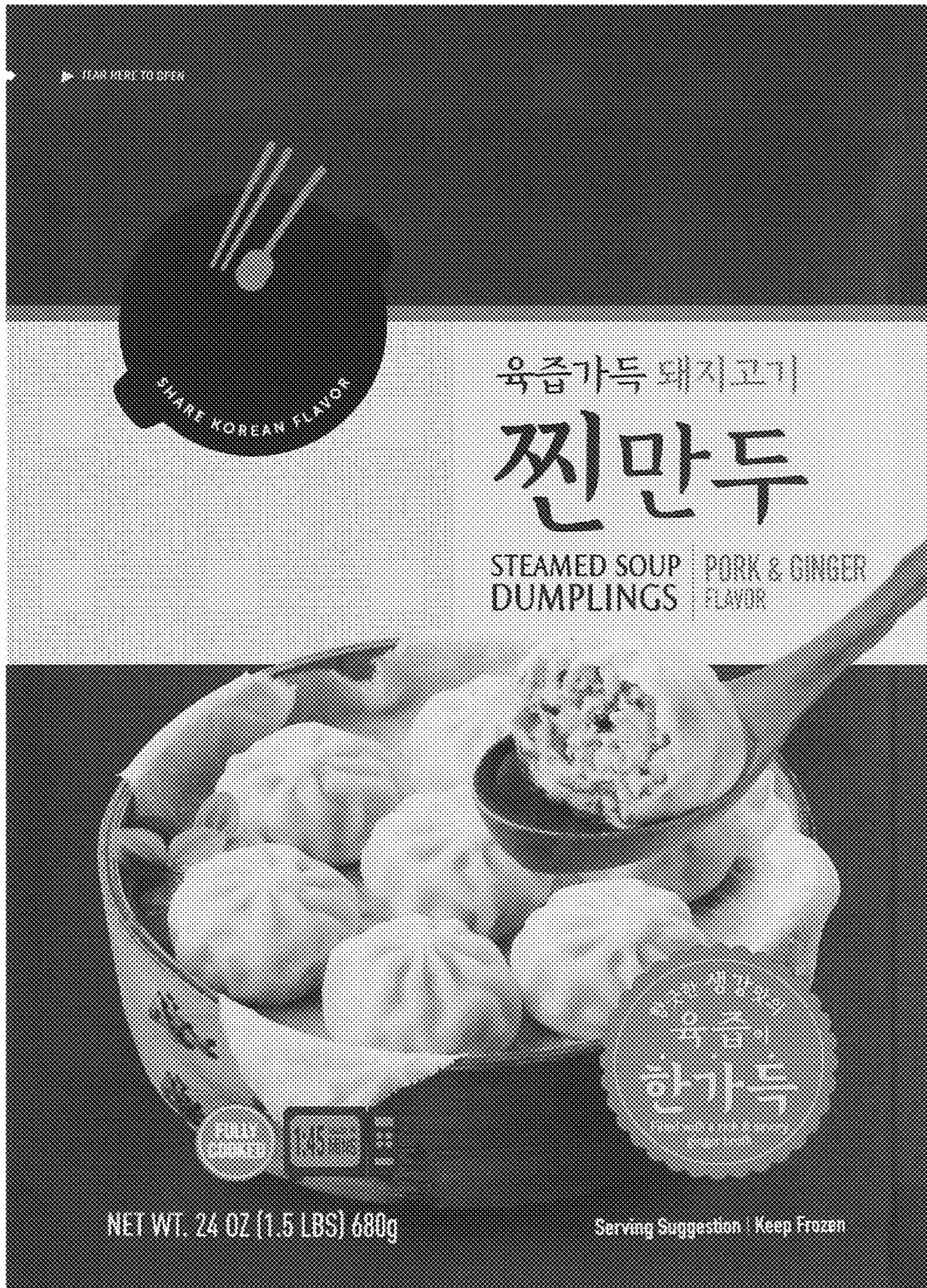


FIG. 3

TEAR HERE TO OPEN

한식의 자존심

육즙가득 돼지고기

짬만두

STEAMED SCOP DUMPLINGS | PORK & GINGER FLAVOR

은?

이 만두는 돼지고기, 양파, 마늘, 생강, 소금, 식용유, 계란, 밀가루, 물, 그리고 물을 사용하여 만든 것입니다. 이 만두는 찜을 통해 조리되며, 육즙가득한 돼지고기 맛을 느낄 수 있습니다.

이 만두는 찜을 통해 조리되며, 육즙가득한 돼지고기 맛을 느낄 수 있습니다. 이 만두는 찜을 통해 조리되며, 육즙가득한 돼지고기 맛을 느낄 수 있습니다.

만두를 찜하는 방법

1. 만두를 찜통에 넣고 물을 채워주세요.

2. 뚜껑을 닫고 끓는 물을 끓여주세요.

3. 끓는 물이 끓어오르면 약 10분 동안 찜을 해주세요.

4. 찜이 끝나면 물을 빼고 만두를 꺼내주세요.

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5. 찜이 끝나면 물을 빼고 만두를 꺼내주세요.

Nutrition Facts

Serving Size 2 pieces (141g)
Servings Per Container about 2

Amount Per Serving		Calories from Fat 130
Calories 200		% Daily Value*
Total Fat 15g		30%
Saturated Fat 5g		10%
Trans Fat 0g		
Cholesterol 25mg		5%
Sodium 400mg		8%
Total Carbohydrate 25g		5%
Dietary Fiber 1g		2%
Sugars 0g		
Protein 11g		22%

*Percent Daily Values are based on a diet of other people's secrets.

Vitamin A 10%		Vitamin C 10%	
Calcium 2%		Iron 10%	
Total Fat	15g	Total Fat	15g
Saturated Fat	5g	Saturated Fat	5g
Trans Fat	0g	Trans Fat	0g
Cholesterol	25mg	Cholesterol	25mg
Sodium	400mg	Sodium	400mg
Total Carbohydrate	25g	Total Carbohydrate	25g
Dietary Fiber	1g	Dietary Fiber	1g
Sugars	0g	Sugars	0g
Protein	11g	Protein	11g

INGREDIENTS:

FILLING: PORK, PORK BONE, PEPPER, GARLIC, GINGER, SOY SAUCE, SALT, SUGAR, CORN STARCH, POTATO STARCH, WHEAT FLOUR, EGGS, MILK, VEGETABLE OIL, SODIUM PHOSPHATE, MONOSODIUM GLUTAMATE, SALT, POTASSIUM CHLORIDE, CALCIUM HYDROGEN PHOSPHATE, WATER, POTASSIUM PHOSPHATE, SODIUM PHOSPHATE.

WRAPPER: ENRICHED WHEAT FLOUR, WATER, YEAST, SALT, SUGAR, MILK, VEGETABLE OIL, SODIUM PHOSPHATE, MONOSODIUM GLUTAMATE, CALCIUM HYDROGEN PHOSPHATE, WATER, POTASSIUM PHOSPHATE, SODIUM PHOSPHATE.

CONTAINS WHEAT, SOY.

FIG. 4

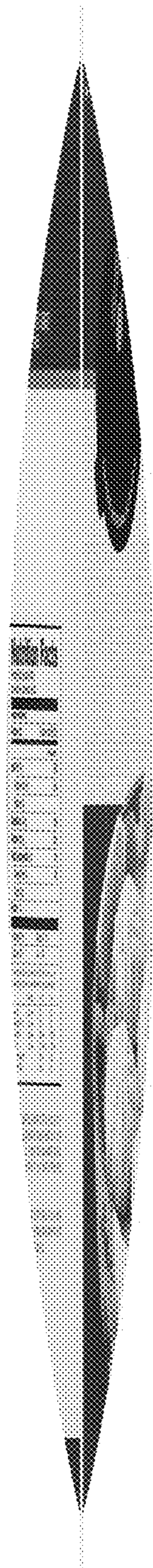


FIG. 5

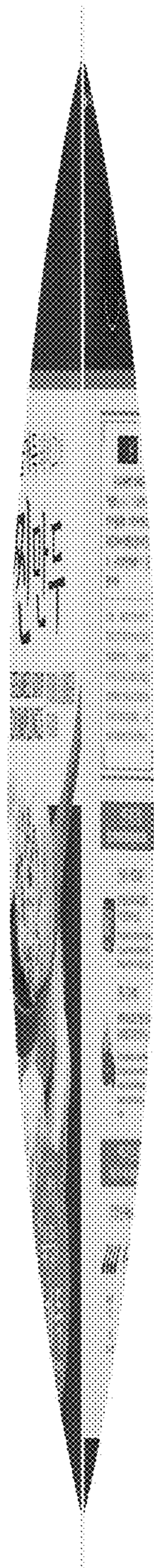


FIG. 6

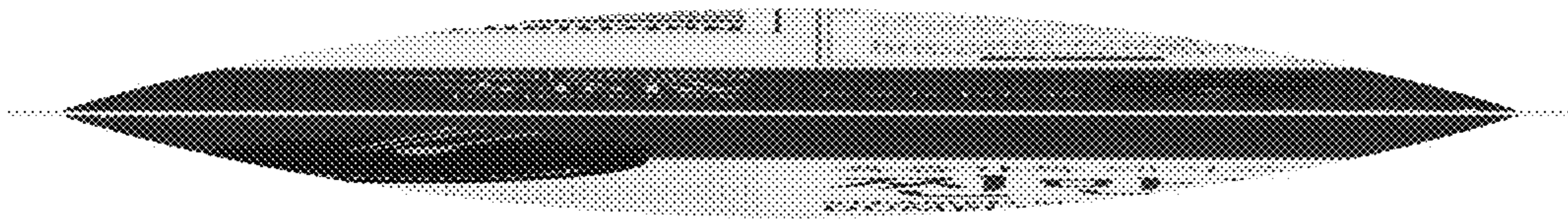


FIG. 7

