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(12) **United States Design Patent**  
**Lee et al.**

(10) **Patent No.:** **US D693,236 S**

(45) **Date of Patent:** **\*\* Nov. 12, 2013**

(54) **BAG FOR FOOD PACKING**

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(\*\*) Term: **14 Years**

(21) Appl. No.: **29/440,762**

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(30) **Foreign Application Priority Data**

Nov. 13, 2012 (KR) ..... 30-2012-0054045

(51) **LOC (9) Cl.** ..... **09-01**

(52) **U.S. Cl.**  
USPC ..... **D9/643; D9/707**

(58) **Field of Classification Search**  
USPC ..... D9/600, 616-617, 643-647, 652, 669,  
D9/702-703, 707-713, 414, 430-433;  
206/494, 457, 527, 540; 215/400;  
220/260, 890; 229/116.1; 383/66, 88,  
383/101, 14

See application file for complete search history.

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(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 the bag for food packing of the present invention.

FIG. 2 is a front elevational view of the bag for food packing of FIG. 1.

FIG. 3 is a rear elevational view of the bag for food packing of FIG. 1.

FIG. 4 is a left side elevational view of the bag for food packing of FIG. 1.

FIG. 5 is a right side elevational view of the bag for food packing of FIG. 1.

FIG. 6 is a top plan view of the bag for food packing of FIG. 1; and,

FIG. 7 is a bottom plan view of the bag for food packing of FIG. 1.

**1 Claim, 6 Drawing Sheets**  
**(5 of 6 Drawing Sheet(s) Filed in Color)**



Fig. 1



Fig. 2



Fig.3

NO. 1 POTSTICKER

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# 백설 잡채군만두 JAPCHAE POTSTICKERS

Great tasting Korean-inspired potstickers mixed with high quality meat and vegetables

Our No. 1 Potstickers are great tasting Korean-inspired dumplings to be enjoyed by the whole family. Each one is stuffed with succulent pork and beef, topped with fresh vegetables, and made from fresh wheat noodles. We tried to combine all with various vegetables.

백설잡채군만두는 돼지고기와 소고기, 신선한 채소와 신선한 면으로 만든 맛있는 한국 요리입니다. 신선한 채소와 신선한 면으로 만든 맛있는 한국 요리입니다. 신선한 채소와 신선한 면으로 만든 맛있는 한국 요리입니다.


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Great tasting Korean-inspired potstickers mixed with high quality meat and vegetables.

### COOKING INSTRUCTIONS



1. Bring a pot of water to a boil. Add the potstickers and cook for 5-6 minutes. Drain and serve with dipping sauce.



2. Heat a pan with oil over medium heat. Add the potstickers and cook for 3-4 minutes. Turn over and cook for another 3-4 minutes. Drain and serve with dipping sauce.

#### Quickening Notice

For best results, use the No. 1 Potsticker Dipping Sauce. To use with other dipping sauces, we recommend you use a dipping brush to apply the sauce to the potstickers.

#### Freezing & Thawing Instructions

For best results, the potstickers should be cooked thoroughly before eating. The only part of the potstickers that is not cooked is the filling. To freeze, place the potstickers in a single layer on a tray and freeze for 1 hour. To thaw, place the potstickers in a single layer on a tray and thaw for 1 hour. To cook, place the potstickers in a pot of boiling water and cook for 5-6 minutes. Drain and serve with dipping sauce.

### Nutrition Facts

Serving size About 1 per(1)kg  
Serving per Container Approx 5

Amount Per Serving		
Calories 270	Calories from Fat 9	% Daily Value*
Total Fat 1g		2%
Saturated Fat 1.5g		3%
Trans Fat 1g		2%
Cholesterol 20mg		4%
Sodium 170mg		3%
Total Crapchae 10g		10%
Protein 10g		20%
<b>% Daily Values are based on a diet of other people's secrets.</b>		
Total Fat	10g	20%
Sodium	170mg	3%
Total Crapchae	10g	10%
Protein	10g	20%
Total Fat	10g	20%
Sodium	170mg	3%
Total Crapchae	10g	10%
Protein	10g	20%

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

Product of the USA

Best Before: 10/1/2013

Fig. 4

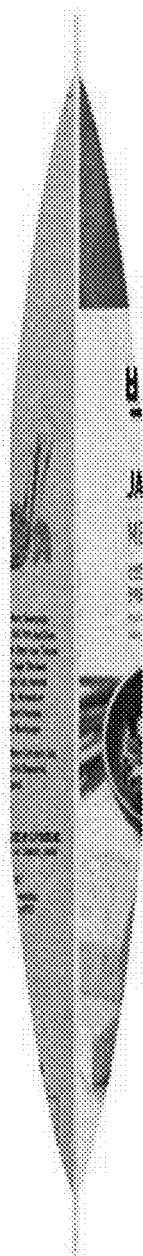


Fig. 5

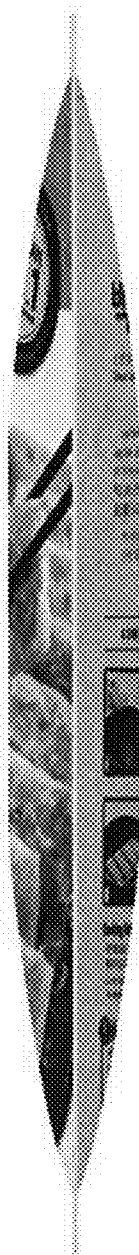


Fig. 6

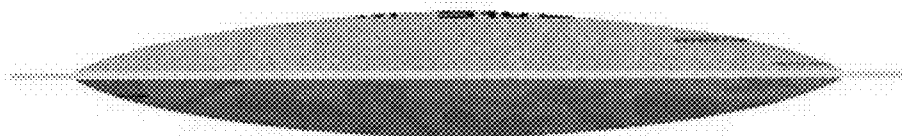


Fig. 7

