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

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(54) **BAG FOR FOOD PACKING**

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

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(30) **Foreign Application Priority Data**

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(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 KOREAN
CLASSIC DUMPLINGS

Great tasting Korean inspired dumplings with meat and vegetables

Classic dumplings are great tasting Korean inspired dumplings to be enjoyed by the whole family. They are full of fresh quality ingredients and are a delicious treat for any occasion. They are made with a special recipe and are a great addition to any meal. They are a great way to enjoy the flavors of Korea.

NO. 1 KOREAN CLASSIC DUMPLINGS are the representative of Korean food company.

COOKING INSTRUCTION

STEP 1: Boil Dumplings
Bring a pot of water to a boil. Add the dumplings and cook for 10-12 minutes. Drain the dumplings and serve with a dipping sauce.

STEP 2: Pan-Fry Dumplings
Heat a pan with oil. Add the dumplings and cook for 5-7 minutes. Turn the dumplings over and cook for another 5-7 minutes. Drain the dumplings and serve with a dipping sauce.

STEP 3: Bake Dumplings
Preheat the oven to 350°F. Place the dumplings on a baking sheet. Bake for 15-20 minutes. Drain the dumplings and serve with a dipping sauce.

STEP 4: Steam Dumplings
Place the dumplings in a steamer basket. Steam for 10-12 minutes. Drain the dumplings and serve with a dipping sauce.

STEP 5: Fry Dumplings
Heat a pan with oil. Add the dumplings and cook for 5-7 minutes. Turn the dumplings over and cook for another 5-7 minutes. Drain the dumplings and serve with a dipping sauce.

Nutrition Facts
Serving size 10 pieces (140g)
Serving Per Container Approx 3

Amount Per Serving		Calories from Fat 10	
			% Daily Value*
Calories	170		
Total Fat	10g		20%
Caloried from Fat	10g		20%
Total Fat	10g		20%
Cholesterol	30mg		60%
Sodium	100mg		20%
Total Carbohydrate	20g		40%
Fiber	1g		2%
Protein	10g		20%

Ingredients:
Pork, Beef, Pork, Pork, Cabbage, Onion, Green Onion, Garlic, Soybean Oil, Sugar, Salt, Egg, Carbohydrate, Wheat, Sesame Oil, Natural Beef Flavor, Monosodium Glutamate, Potassium Sorbate, and other natural flavors.

Contains Wheat and Soy

Best Before:
2013.05.31

Fig. 4

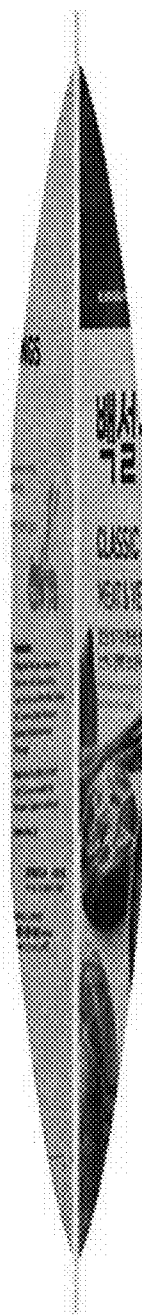


Fig. 5

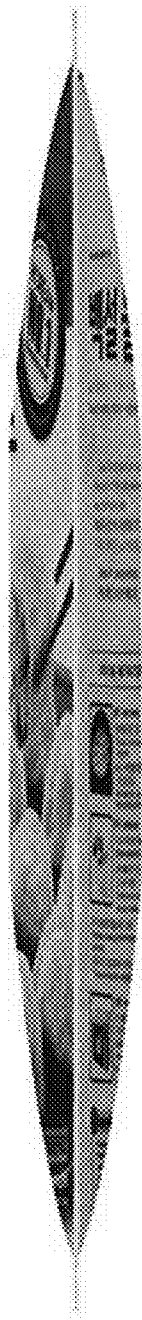


Fig. 6

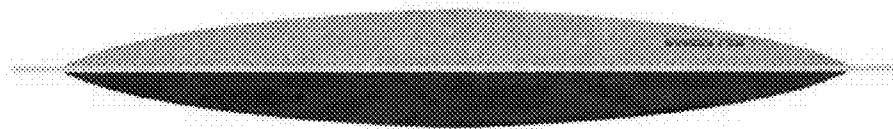


Fig. 7

