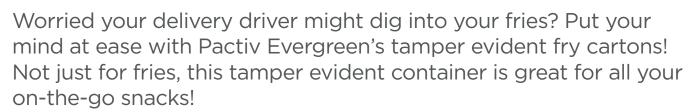


Tamper evident Fry cartons





* Meets ASTM D6868 compostability standard. Commercially compostable only. Facilities may not exist in your area. Not suitable for home composting.

Portable

This easy to hold container fits in most cup holders. Great for stadiums and recreation, or anytime you want to take your snacks and starters to-go!

Safe & secure

The tamper-evident closure ensures quality, safety, and prevents food loss.

Created for crispy food

The cartons' cross-ventilation system allows for steam to escape, keeping food crispy.

Two sustainable choices

Our white cartons are commercially compostable* and made from trees grown in forests where responsible forestry practices are used. The domestically-produced SBS paperboard meets the Sustainable Forestry Initiative® (SFI®) Certified Sourcing Standard. Our kraft cartons are made from paperboard that uses 100% recycled forest-based materials as recognized by the Forest Stewardship Council® (FSC®). (FSC-C125335)



Tamper evident

Fry cartons

Product specifications

Product number	Brand	Description	Dimensions (in.)	Material	Color	Case pack
TEFCMW	Pactiv Evergreen	Compostable tamper evident medium fry carton	2.2 X 2.2 X 5.1	Paperboard	White	600
TEFCLW	Pactiv Evergreen	Compostable tamper evident large fry carton	2.5 X 2.5 X 5.8	Paperboard	White	600
TEFCMKEC	EarthChoice®	Tamper evident medium fry carton	2.2 X 2.2 X 5.1	Paperboard	Kraft	600
TEFCLKEC	EarthChoice*	Tamper evident large fry carton	2.5 X 2.5 X 5.8	Paperboard	Kraft	600

What temperature range is recommended?

Paperboard Blast freezer Fridge Room temperature Heated display Microwave Oven Product temperature range 212°F/100°C



Virtual Packaging Assistant

The Virtual Packaging Assistant (VPA) app can be used for all of your Foodservice Packaging Solutions! It is available for download on all Apple, Android and Windows devices.

These guidelines are supplied to assist you in determining the proper use of Pactiv Evergreen products. They are based upon testing and published guidelines and are reliable in most applications. However, because every food supplier's recipes, ingredients, processes and supply chain is unique, these guidelines are not a substitute for product testing. Confirmation of product acceptability under your specific conditions of use must be done by you.



