



Fiber Blend **Tableware**



Durable, tasteful, and versatile

Whether serving up delectable dishes at a catered event, providing breakfast to hotel guests, or passing out lunch in the cafeteria, this line of sturdy tableware is up for the occasion. From light salads to hearty entrées these plates and bowls can handle almost any menu item with strength and style.

Renewable materials

Made of a blend of bagasse (sugar cane) and bamboo fibers which are annually-renewable resources.

Commercially Compostable

These plates and bowls meet the ASTM D6868 compostability standard and are compostable in commercial facilities only, which may not exist in all areas. Not suitable for home composting.

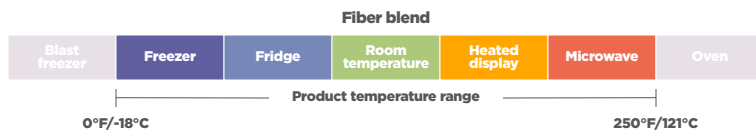


Fiber Blend Tableware

Product specifications

Product number	Brand	Description	Dimensions (in.)	Material	Color	Case Pack
MC500120001	EarthChoice	12 oz. Bowl	6.4 x 1.5	Fiber Blend	Natural	1,000
MC500160001	EarthChoice	16 oz. Bowl	6.5 x 1.5	Fiber Blend	Natural	1,000
MC500060001	EarthChoice	6" Plate	6 x 6 x 0.6	Fiber Blend	Natural	1,000
MC500070001	EarthChoice	6.8" Plate	6.75 x 0.6	Fiber Blend	Natural	1,000
YMC500090002	EarthChoice	8.8" Plate	8.8 x .75	Fiber Blend	Natural	500
YMC500110002	EarthChoice	8.8" 3-Compartment plate	8.8 x 0.75	Fiber Blend	Natural	500
MC500100002	EarthChoice	10" Plate	10.3 x 1	Fiber Blend	Natural	500
MC500440002	EarthChoice	10" 3-Compartment plate	10.3 x 1	Fiber Blend	Natural	500
MC500430001	EarthChoice	7.5" X 10" Platter	7.5 x 10 x 1	Fiber Blend	Natural	500
YMC500470001	EarthChoice	10 x 12.5" Platter	9.9 x 12.5 x 1	Fiber Blend	Natural	500

What temperature range is recommended?



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.

