



RECYCLEWARE®



Dessert Containers and Lids

Our stylish Dessert Containers and Lids showcase all of your delicious confections and icy treats with a lower environmental impact than traditional plastic containers.



Reusing Resources

Recycleware Containers and Lids are made with a minimum of 25% post-consumer recycled (PCR) material, reducing fossil fuel-based material usage and greenhouse gas emissions.

Recyclable

Recycling products gives them a second life and helps keep them out of landfills. Check locally: may not be recyclable in your area.

Strong and Clear

This line is durable with a clarity that beautifully displays your signature desserts and provides for easy order identification.

Great for On-The-Go

A lid can be added so your treats can be enjoyed on the move! All three cups pair with a single common lid for inventory efficiency and seamless service.

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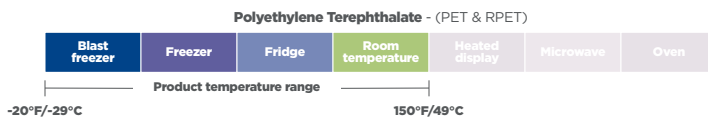
Dessert Containers and Lids

Product Specifications

Product Number	Fabri-Kal Number	Description	Dimensions (in.)	Capacity (oz.)	Material	Color	Case Pack	Lid/Base Match
9506002	DE5	5 oz. Dessert Containers	3.9 x 2.2 x 1.8	5.0	RPET	Clear	1,000	DLDE16/24NH DLDE16/24S DLDE16/24TNH
9506004	DE8	8 oz. Dessert Containers	3.9 x 2.2 x 2.5	8.0	RPET	Clear	1,000	DLDE16/24NH DLDE16/24S DLDE16/24TNH
9506006	DE12	12 oz. Dessert Containers	3.9 x 2.1 x 3.3	12.0	RPET	Clear	1,000	DLDE16/24NH DLDE16/24S DLDE16/24TNH
9506016	DLDE16/24NH	Dome Lid with No Hole	4.0 x 1.6	-	RPET	Clear	1,008	DE5 DE8 DE12
9506015	DLDE16/24TNH	Tall Dome Lid with No Hole	4.0 x 2.5	-	RPET	Clear	1,008	DE5 DE8 DE12
9506014	DLDE16/24S	Dome Lid with 2" Hole	4.0 x 1.6	-	RPET	Clear	1,008	DE5 DE8 DE12

Other compatible lids include Fabri-Kal PET drink cup flat and dome lids.

What temperature range is recommended?



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Visit our website today to view our range of packaging solutions.



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.

