



# Food Trays, Barns and Boxes



## Grease-resistant coated paper

Our sturdy, grease and moisture resistant board can stand up to concession favorites like hot dogs, fries, and cheese curds.

## Sustainably sourced

Made from domestically produced paperboard that meets the Sustainable Forestry Initiative® (SFI®) Certified Sourcing Standard (SFI-01101). SFI marks are registered marks owned by the Sustainable Forestry Initiative Inc.

## A multitude of options

In varying sizes, plain white or with a basketweave exterior print, these trays will fit the need and please the eye!

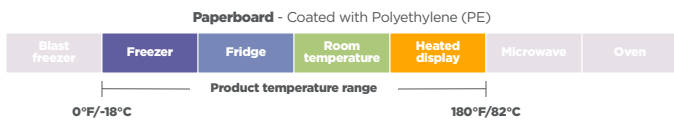


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## Product specifications

Product number	Description	Dimensions (in.)	Material	Color	Case pack
D8ZT	#08 Food tray with red basketweave print	5.4 x 3.8 x 1.5	Paperboard	White/Red	1,000
D1T	#1 Food tray with red basketweave print	5.8 x 3.6 x 1.6	Paperboard	White/Red	1,000
D2T	#2 Food Tray with Basketweave Print	6.3 x 4.3 x 1.8	Paperboard	White/Red	1,000
D25T	#2.5 Food tray with red basketweave print	6.9 x 4.5 x 2	Paperboard	White/Red	500
D3T	#3 Food tray with red basketweave print	7.8 x 5.1 x 2.1	Paperboard	White/Red	500
D5T	#5 Food tray with red basketweave print	9.2 x 5.4 x 2.4	Paperboard	White/Red	500
DBRGRCLAM	5 x 5" Hinged lid container	4.8 x 4.8 x 2.8	Paperboard	White	500
DDOGTPAC	7 x 2 Hinged lid hot dog container	7.0 x 1.8 x 1.4	Paperboard	White	1,000
DDNRL	9 x 5" Dinner box	8.9 x 4.9 x 5.0	Paperboard	White	300
D7SNKBW	7" Snack box with red basketweave print	7.0 x 4.3 x 2.8	Paperboard	White	500
DBRNL	9 x 6" Barn box with handle and red basketweave print	9.0 x 5.9 x 3.1	Paperboard	White/Red	150

## 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.

