



RECYCLEWARE®



Deli Containers

Made with a minimum of 50% post-consumer recycled PET, Recycleware® Deli Containers utilize material that has been diverted from the landfill and given a second life.



Excellent clarity

The smooth, glass-like finish makes product identification easy.

Sustainable

These containers are made with a minimum of 50% post-consumer recycled (PCR) materials.

Leak resistant

A tight seal keeps food fresh.

Strong and clear

The recycled PET material performs well in cool temperature applications and is crack resistant.

Made-to-order printing

Available for made to order custom printing, showcase your brand.

pactiv
evergreen™

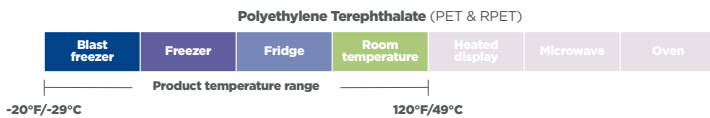


Deli Containers

Product specifications

Product number	Fabri-Kal number	Brand	Description	Dimensions (in.)	Material	Color	Case pack	Lid match
9501008	RD5	Recycleware	5 oz. Deli container	3.6 X 2.6 X 1.8	RPET	Clear	1,000	LKC12/20F DLKC12/20NH
9501030	RD8	Recycleware	8 oz. Deli container	4.6 X 4.0 X 1.7	RPET	Clear	500	LRD LRDOF
9501032	RD12	Recycleware	12 oz. Deli container	4.6 X 3.9 X 2.3	RPET	Clear	500	LRD LRDOF
9501034	RD16	Recycleware	16 oz. Deli container	4.6 X 3.8 X 3.0	RPET	Clear	500	LRD LRDOF
9501036	RD24	Recycleware	24 oz. Deli container	4.6 X 3.6 X 4.3	RPET	Clear	500	LRD LRDOF
9501038	RD32	Recycleware	32 oz. Deli container	4.6 X 3.3 X 5.8	RPET	Clear	500	LRD LRDOF
9508056	LKC12/20F	Fabri-Kal	Flat no slot lid	3.8 X 0.3	PET	Clear	1,000	-
9508059	DLKC12/20NH	Fabri-Kal	Dome lid with no hole	3.8 X 1.6	PET	Clear	1,000	-
9501020	LRD	Recycleware	Flat plug fit deli lid	4.7 X 0.4	RPET	Clear	500	-
9501070	LRDOF	Recycleware	Flat outer fit deli lid	4.8 X 0.6	RPET	Clear	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.

