



Tamper-Evident **Fry Cartons**

Worried your delivery driver might dig into your fries? Put your mind at ease with Pactiv Evergreen's tamper-evident fry cartons! Not just for fries, this tamper-evident container is great for all your on-the-go snacks!



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. (SFI-00156) Our kraft cartons are made from paperboard that uses 100% recycled forest-based materials as recognized by the Forest Stewardship Council® (FSC®). (FSC-C125335)

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

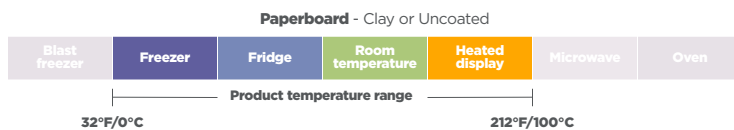


Tamper-Evident Fry Cartons

Product Specifications

Sysco SUPC	Product Number	Brand	Description	Dimensions (in.)	Material	Color	Case Pack
7174728	TEFCMW300SYS	Sysco Classic	Compostable Tamper-Evident Medium Fry Carton	2.2 X 2.2 X 5.1	Paperboard	White	300
7174729	TEFCLW300SYS	Sysco Classic	Compostable Tamper-Evident Large Fry Carton	2.5 X 2.5 X 5.8	Paperboard	White	300
7171528	TEFCMKEC	EarthChoice®	Tamper-Evident Medium Fry Carton	2.2 X 2.2 X 5.1	Paperboard	Kraft	600
7171459	TEFCLKEC	EarthChoice®	Tamper-Evident Large Fry Carton	2.5 X 2.5 X 5.8	Paperboard	Kraft	600

What temperature range is recommended?



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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.



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