



Fiber Blend

Round and Rectangle Containers



Renewable materials

Made of a blend of bagasse (sugar cane) and bamboo fibers, which are annually-renewable resources. Reduce your environmental impact with these containers.

Take it to go

Add clear recyclable PP lids for secure transport, presentation, and order identification. Recycling products gives them a second life. Check locally: lid may not be recyclable in your area. Lids sold separately.



Commercially compostable

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

On trend solutions

Perfect for fresh and healthy, harvest bowls - poke bowls - and burrito bowls, a menu offering that has been growing in popularity.

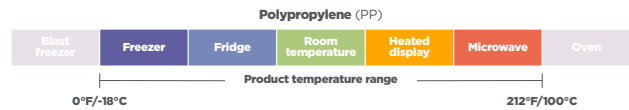
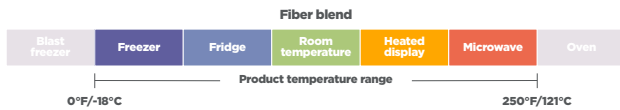


Fiber Blend Round and Rectangle Containers

Product specifications

Sysco SUPC	Product number	Brand	Description	Dimensions (in.)	Capacity (oz.)	Material	Color	Case Pack
9908640	YMC508BWL24	EarthChoice	24 oz. Round bowl	8.3 x 8.3 x 1.6	24	Fiber blend	Natural	400
9908648	YMC508BWL32	EarthChoice	32 oz. Round bowl	8.3 x 8.3 x 1.9	32	Fiber blend	Natural	400
9908651	YMC56X8REC20	EarthChoice	20 oz. Rectangle bowl	8.8 x 6.8 x 1.6	20	Fiber blend	Natural	400
9908630	YMC56X8REC28	EarthChoice	28 oz. Rectangle bowl	8.8 x 6.8 x 2.1	28	Fiber blend	Natural	400
9908636	YPPLIDF8RND	EarthChoice	Lid for 8" fiber blend round bowl	8.4	-	PP	Clear	200
9908632	YPPLIDF6X8REC	EarthChoice	Lid for 8 x 6" fiber blend rectangle bowl	8.8 x 6.8	-	PP	Clear	400

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.

