



PACTIV

Foodservice / Food Packaging

Portion Cups & Lids





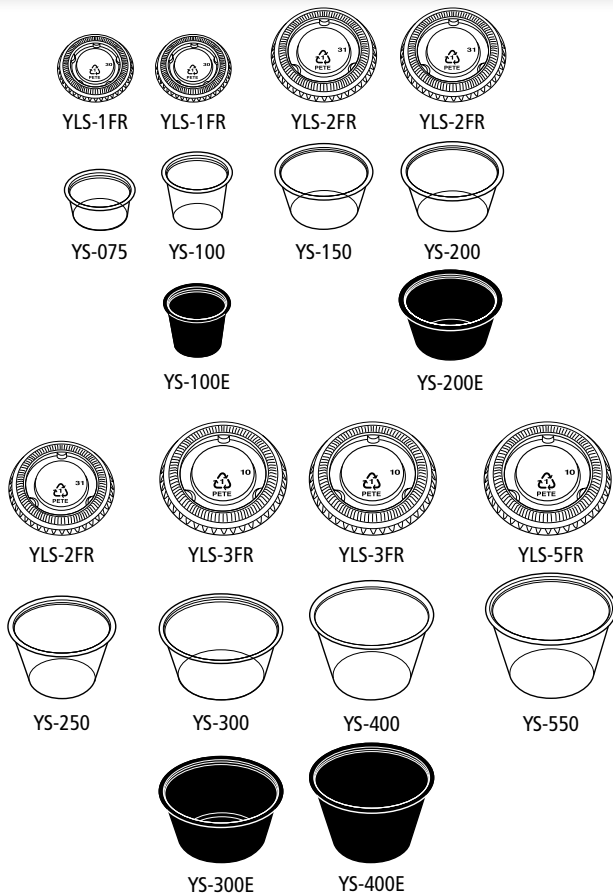
Translucent Portion Cups



Ebony Portion Cups



Natural Portion Cup



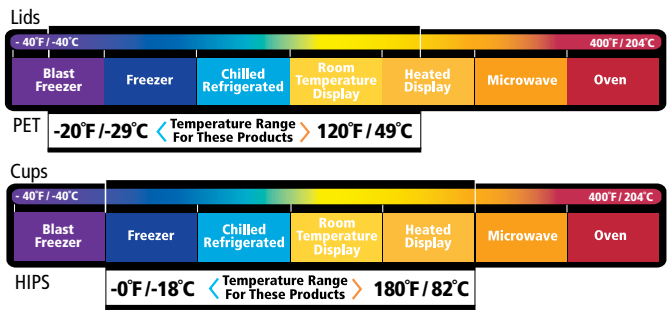
Product Specifications

Item#	Description	Lid	Case Cube	Case Weight	Sleeve	Case Pack
Portion Cups						
YS075	0.75 oz. Translucent Portion Cup	K	1.58	14.50	20/250	5,000
YS100	1.0 oz. Translucent Portion Cup	K	1.58	17.00	20/250	5,000
YS150	1.5 oz. Translucent Portion Cup	H	1.50	11.20	12/200	2,400
YS200	2.0 oz. Translucent Portion Cup	H	1.50	12.90	12/200	2,400
YS250	2.5 oz. Translucent Portion Cup	H	1.50	15.50	12/200	2,400
YS300	3.25 oz. Translucent Portion Cup	F	2.01	18.75	12/200	2,400
YS400	4.0 oz. Translucent Portion Cup	F	2.01	20.50	12/200	2,400
YS550	5.5 oz. Translucent Portion Cup	M	2.65	26.70	10/250	2,500
YS100E	1.0 oz. Ebony Portion Cup	K	1.58	17.00	20/250	5,000
YS200E	2.0 oz. Ebony Portion Cup	H	1.50	12.70	12/200	2,400
YS300E	3.25 oz. Ebony Portion Cup	F	2.10	18.75	12/200	2,400
YS400E	4.0 oz. Ebony Portion Cup	F	2.10	20.50	10/250	2,500
Portion Cup Lids						
YLS1FR	Clear Portion Cup Lid (fits .50, .75, 1 oz)	K	0.82	4.75	25/100	2,500
YLS2FR	Clear Portion Cup Lid (fits 1.5, 2.0, 2.5 oz)	H	1.44	8.20	24/100	2,400
YLS3FR	Clear Portion Cup Lid (fits 3.25, 4.0 oz)	F	1.97	11.25	24/100	2,400
YLS5FR	Clear Portion Cup Lid (fits 5.5 oz)	M	2.44	14.75	25/100	2,500

Portion Cups & Lids

Signature sauces, salsa and slaws further enhance your menu items when they are in Pactiv's Portion Control Cups. Mix and match Pactiv's array of sizes and colors to complement every type of condiment. Snap lock lids ensure that products travel well and resist leaking.

Features	Benefits
Multiple sizes	Fit most requirements including condiments, sides, and desserts.
Convenience	Cups can be filled in advance of actual use.
Variety of Colors	Offer the style and value that you deserve.
Snap lock lids	Ensures a secure fitting lid.
Stackability	Saves space.



These guidelines are supplied to assist you in determining the proper use of Pactiv 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.