



**GREENWARE®**  
MADE FROM PLANTS



Fiber Blend

## Hinged Lid Containers

Greenware PFAS-Free Fiber Blend Containers offer superior strength and versatility. They have a wide temperature range, making them suitable for both hot and cold foods.



### Renewable & Sustainable

Crafted from renewable resources, contributing to the reduction of fossil fuel consumption.

### Commercially Compostable

These containers are BPI-certified to be commercially compostable in commercial facilities only, which may not exist in all areas. Not suitable for home composting.

### Secure and Dependable

These sturdy and stackable containers resist grease, moisture soak-through while the design helps to prevent messy leaks. Most sizes have secure double tab closure for added security when transporting.

### Helps Maintain Food Quality

The waffle-board bottom is designed to enhance food quality by diverting liquids away from the stored food, helping to preserve its freshness and integrity.



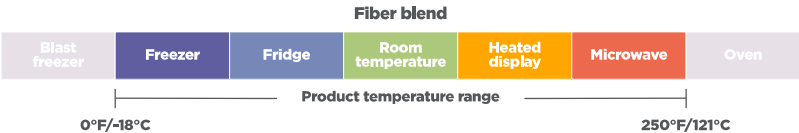
# Fiber Blend

## Hinged Lid Containers

### Product Specifications

Product number	Description	Dimensions (in.)	Material	Color	Case pack
GP661TWPFREE	6 x 6" True Hinged Lid Container	6 x 6 x 3.3	Fiber Blend	Natural	320
GP661WPFREE	6 x 6" Hinged Lid Container	6.8 x 6.5 x 3.3	Fiber Blend	Natural	450
GP961WPFREE	9 x 6" Hinged Lid Container	9.1 x 6.5 x 3.1	Fiber Blend	Natural	200
GP881WPFREE	8 x 8" Hinged Lid Container	8.3 x 7.9 x 3.3	Fiber Blend	Natural	200
GP883WPFREE	8 x 8" 3-Compartment Hinged Lid Container	8.3 x 7.9 x 3.3	Fiber Blend	Natural	200
GP991WPFREE	9 x 9" Hinged Lid Container	9.3 x 9.1 x 3.3	Fiber Blend	Natural	200
GP993WPFREE	9 x 9" 3-Compartment Hinged Lid Container	9.3 x 9.1 x 3.3	Fiber Blend	Natural	200

### 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.

