Anchor Packaging Adds Half-Rib Container for Prepared Foods

(St. Louis, MO) October 15, 2006 Building on the success of its full-slab rib container, released at the beginning of this year, Anchor Packaging is pleased to announce the addition of a Half-Slab Rib Container to its offerings for the supermarket and foodservice industries.

Both the full-slab and half-slab containers enhance the presentation of ribs, as well as a wide variety of food products.Fully cooked, ready-to-eat ribs are one of the fastest growing categories in the supermarket hot case and they enjoy broad appeal in foodservice across a wide variety of take-out formats. The half-slab container, approximately 7 inches wide and 10 inches long, provides an excellent presentation for a broad spectrum of prepared food products.It has a crystal-clear lid with anti-fog, yet can withstand the high temperatures of heat lamps, warming cases, and microwave ovens.

While other manufacturers have introduced packaging intended to serve this rapidly-growing segment, several key design changes set the Anchor containers apart from all others. The Anchor containers are:

1) Resistant to leakage of product juices by designing fluid return channels.
2) Secure when closed, utilizing a proprietary lid closure system.
3) Superior for merchandising with a crystal clear lid, anti-fog properties and venting.
4) Resistant to cracking by relieving stress in the corners of the container.

Anchor Packaging’s product line includes upscale take-out packaging used for merchandising prepared ready-to-heat meals in supermarkets, take-out containers in restaurants and other foodservice operations, deli cup containers, all-purpose cling film and high barrier trays.**Culinary Classics®, MicroRaves®, MicroRounds®, Gourmet Classics®, Microlite®, Bon Faire®** and **Deli View®** are among Anchor’s unique product lines. Anchor also provides custom package design and manufacture for many large food companies in the U.S. and Canada.