Angelica Veronica

Packaging Design Fall 2025
Rectilinear Forms Process Book

Moodboard


Kraft
mac & cheese
original


Kraft
mac & cheese
PIZZA


Maruchan
Ramen
Noodle Soup
Chicken Flavor


Maruchan
Ramen
Noodle Soup
Beef Flavor


PASTA
RONI
ANGEL HAIR PASTA
WITH HERBS


PASTA
RONI
SHELLS &
WHITE CHEDDAR


Banza
PENNE MADE
FROM CHICKPEAS


Banza
GLUTEN FREE

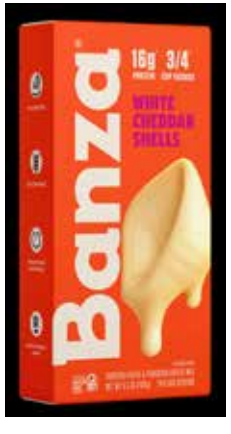

NISSIN
CUP
NOODLES
CHICKEN


FARFALLE
Barilla


RIGATONI N°89
Barilla


MAC
RONI
CREAMY
WHITE CHEDDAR


SIMPLY
MAC
RONI
THREE CHEESE


Banza
WHITE
CHEDDAR
SHELLS

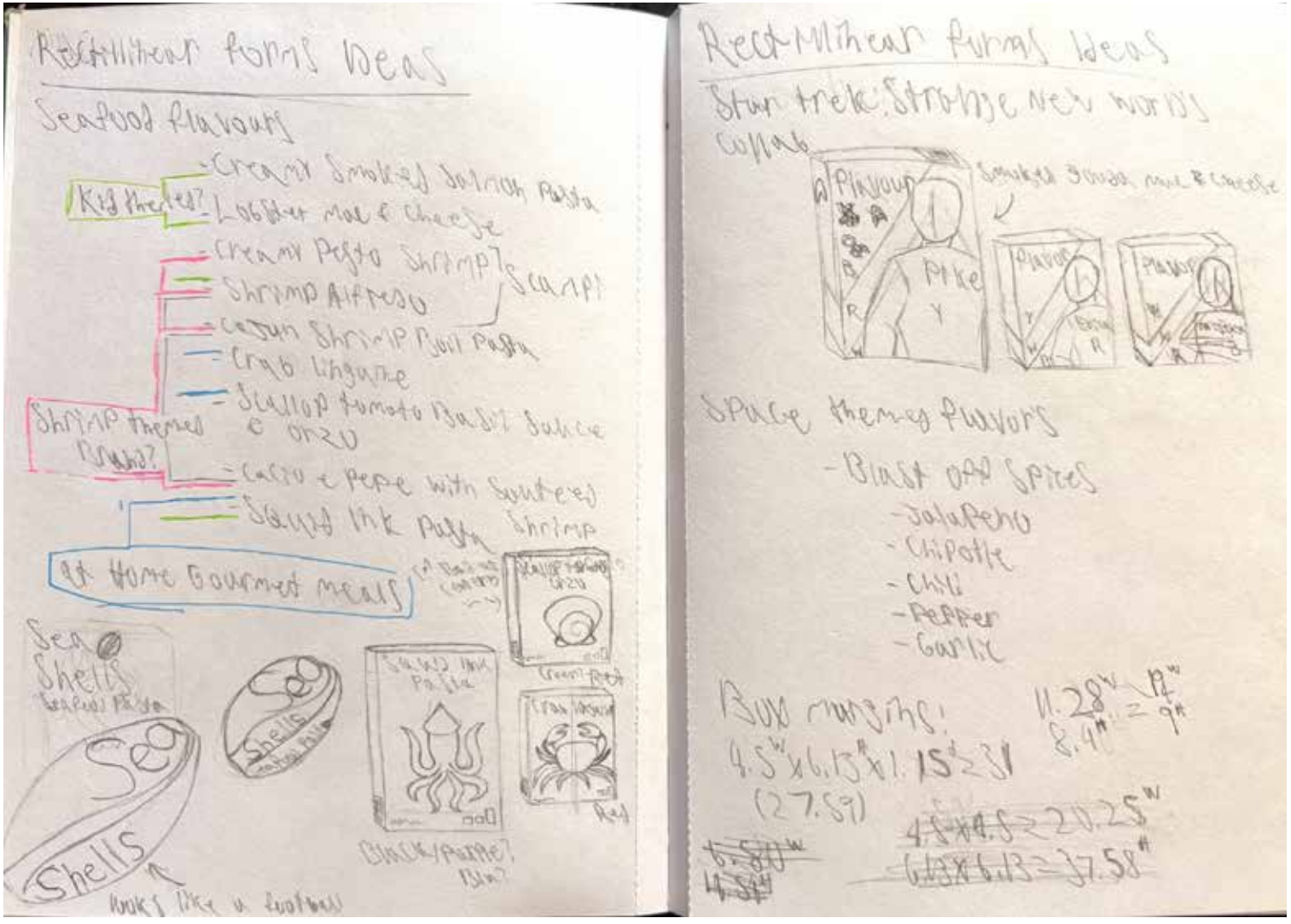

Banza
CHEDDAR
ELBOWS


Banza
VEGAN
CHEDDAR
SHELLS


TAGLIATELLE
Barilla


FACTOR_

Sketches & Preliminary Ideas



Type & Logo Explorations

Chef’s Catch

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Chef’s
Catch

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Chef’s
Catch

Chef’s
Catch

Chef’s
Catch

Chef’s
Catch

Crab Linguine
Squid Ink Pasta
Scallop Tomato Basil & Orzo

Chef’s
Catch

Chef’s
Catch

Chef’s
Catch

Chef’s
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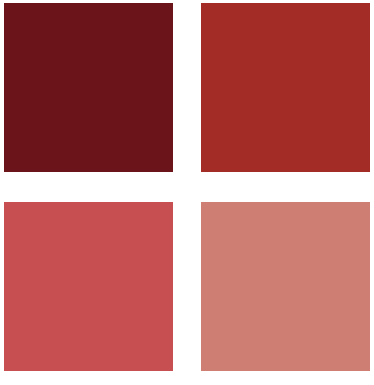
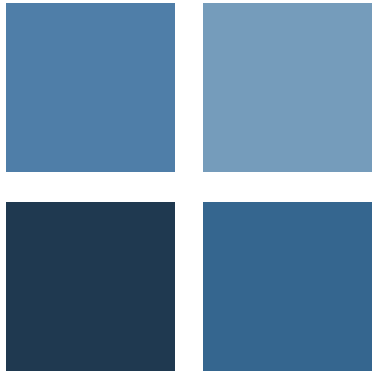
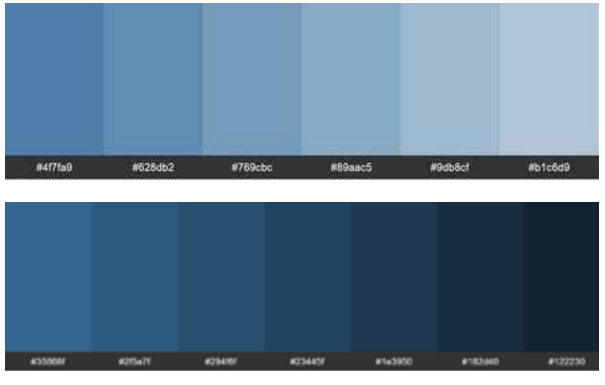
Chef’s
Catch

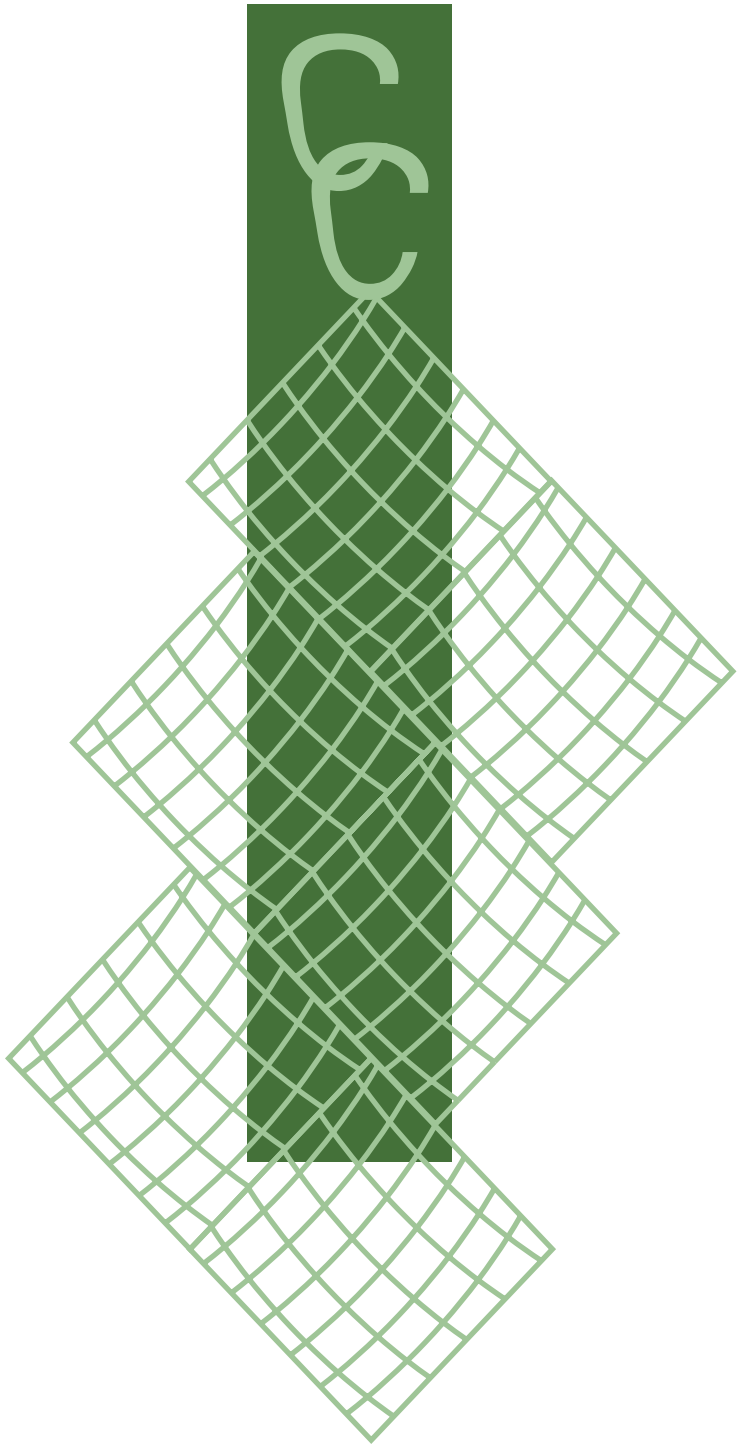
Color Explorations

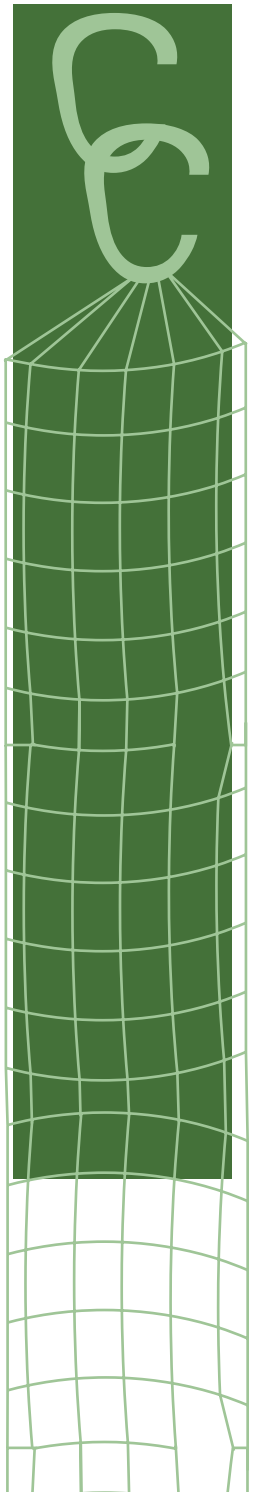


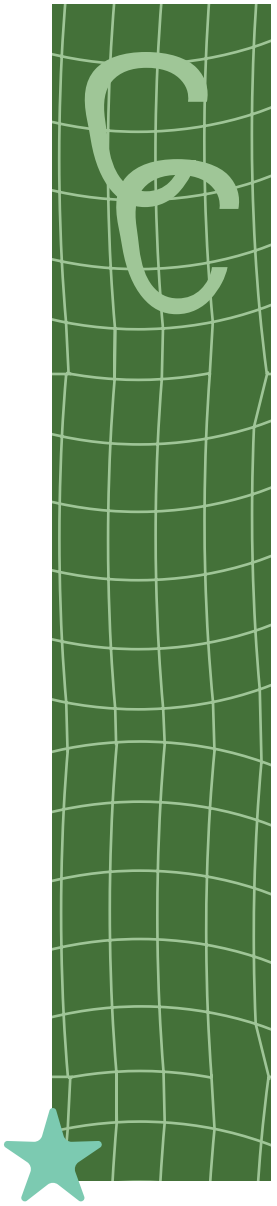




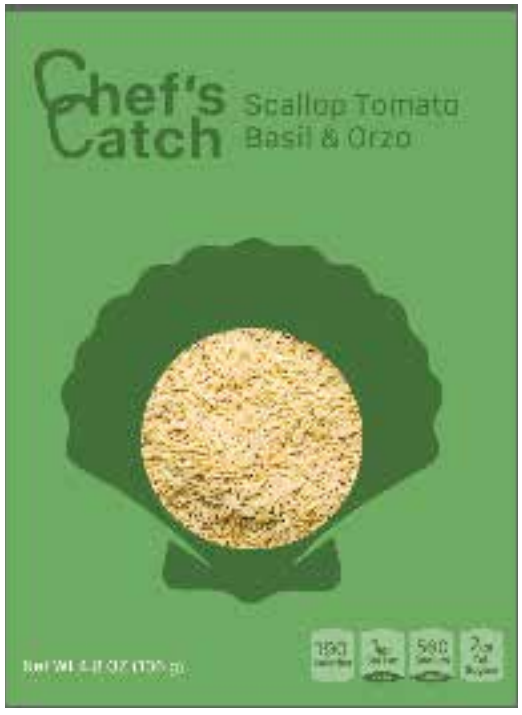
Texture Explorations

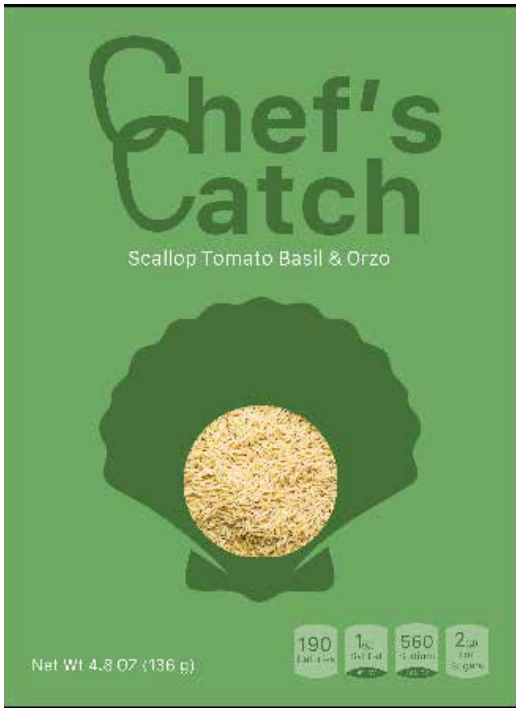


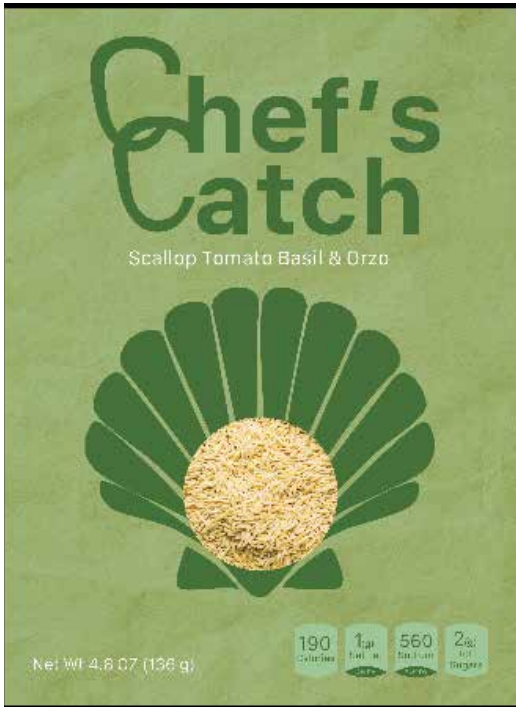


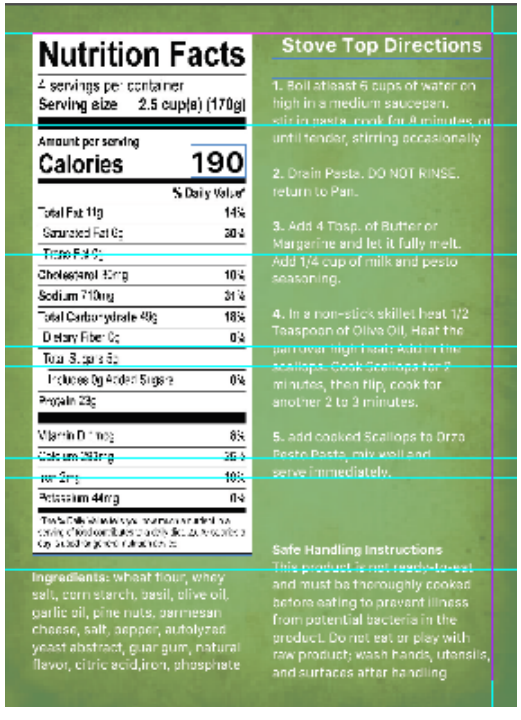


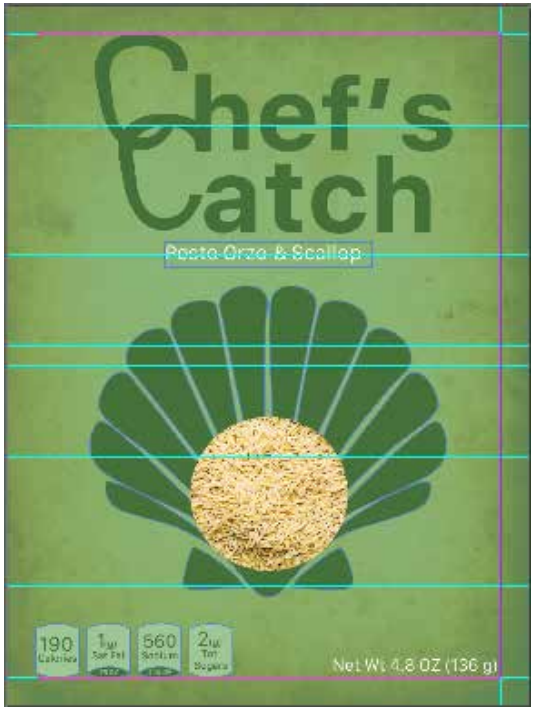
Layout Explorations



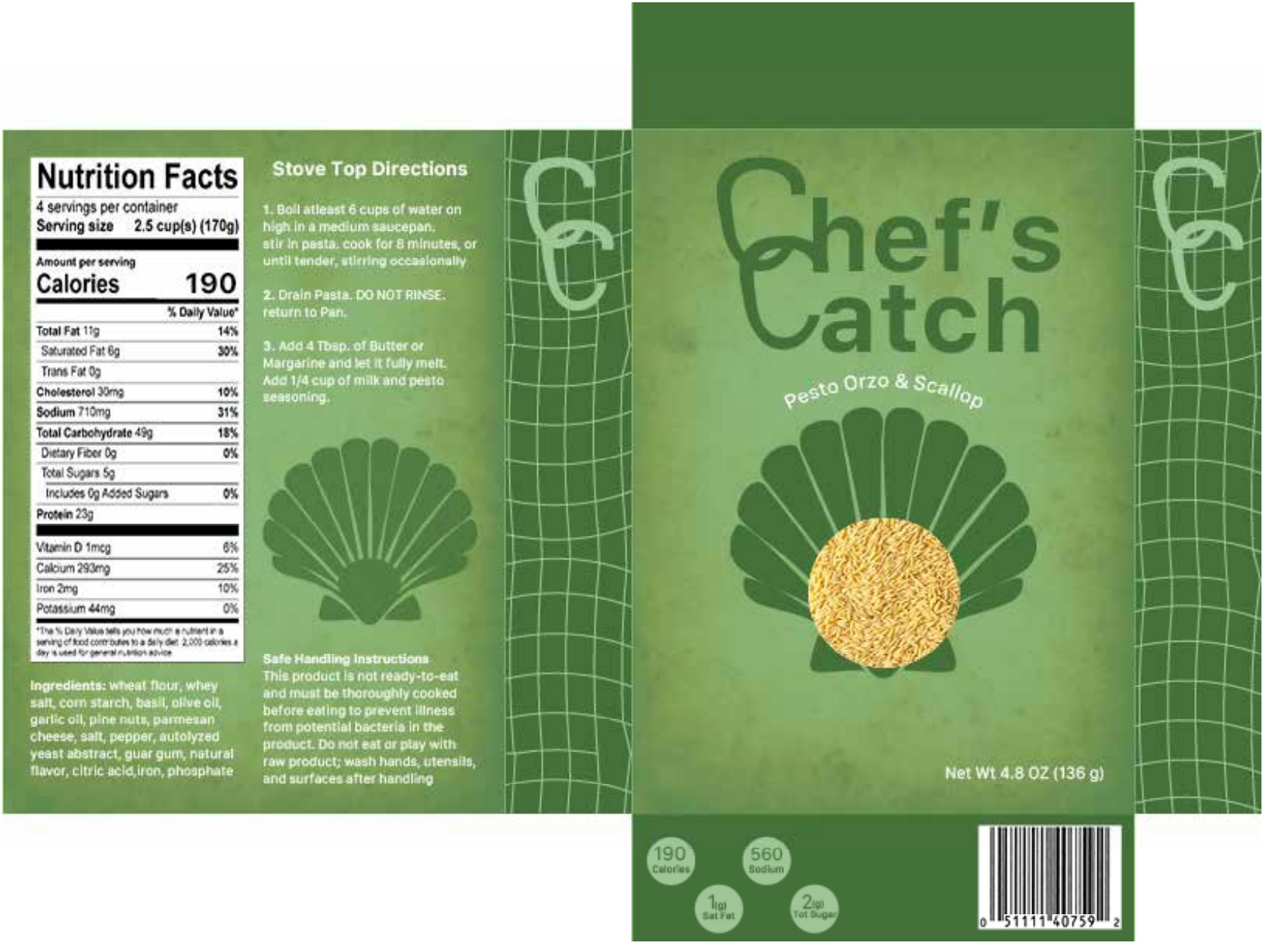








Final Dielines



Final Dielines

Nutrition Facts

4 servings per container
Serving size 2.5 cup(s) (170g)

Amount per serving
Calories 190

	% Daily Value*
Total Fat 11g	**14%**
Saturated Fat 6g	**30%**
Trans Fat 0g	
Cholesterol 30mg	**10%**
Sodium 710mg	**31%**
Total Carbohydrate 49g	**18%**
Dietary Fiber 0g	**0%**
Total Sugars 5g	
Includes 0g Added Sugars	**0%**
Protein 23g	
Vitamin D 1mcg	6%
Calcium 293mg	25%
Iron 2mg	10%
Potassium 44mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: wheat flour, whey salt, corn starch, garlic, lemon juice, wine extract, parmesan cheese, carb meat, parsley, autolyzed yeast abstract, natural flavor, citric acid, iron, phosphate

Stove Top Directions

1. Bring 1 cup of water and 3 tbsp. of Butter or Margarine to a boil.

2. once boiling, pour pasta and sauce packet in, continue boiling for 8 minutes stirring occasionally.

3. pasta will begin to reduce as you cook. watch carefully.

4. let sit for 2 minutes, then serve and enjoy.

Safe Handling Instructions
This product is not ready-to-eat and must be thoroughly cooked before eating to prevent illness from potential bacteria in the product. Do not eat or play with raw product; wash hands, utensils, and surfaces after handling

Chef's Catch

Crab Linguine

Net Wt 4.8 OZ (136 g)

190 Calories
560 Sodium
1(g) Sat Fat
2(g) Tot Sugar

0 51111 40759 2

Final Dielines

Nutrition Facts

4 servings per container
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Vitamin D 1mcg	6%
Calcium 293mg	25%
Iron 2mg	10%
Potassium 44mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: wheat flour, whey salt, corn starch, squid ink, ricotta cheese, romano cheese, shrimp, crab meat, food dye, autolyzed yeast abstract, natural flavor, citric acid, iron, phosphate

Stove Top Directions

1. Boil atleast 6 cups of water on high in a medium saucepan. Salt water, stir in Ravioli. cook for 5 minutes, or until tender, stirring occasionally

2. Drain Ravioli.

3. Serve & enjoy with desired sauce.

Safe Handling Instructions
This product is not ready-to-eat and must be thoroughly cooked before eating to prevent illness from potential bacteria in the product. Do not eat or play with raw product; wash hands, utensils, and surfaces after handling

Chef's Catch

Squid Ink Ravioli

Net Wt 4.8 OZ (136 g)

190 Calories
560 Sodium
1(g) Sat Fat
2(g) Tot Sugar

0 51111 40759 2

Final Products

Final Products