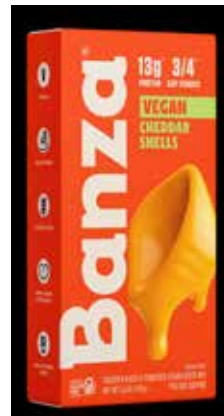
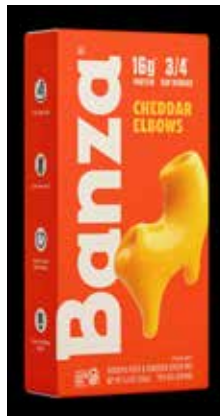
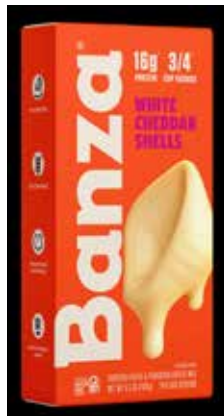


Angelica Veronica

Packaging Design Fall 2025
Rectilinear Forms Process Book



Moodboard





Sketches & Preliminary Ideas

Rest-Military forms Ideas

Seafood Flavours

- Creamy Smoked Salmon Pasta
- Lobster mac & cheese
- Creamy Pesto Shrimp
- Shrimp Alfredo
- Cajun Shrimp Boil Pasta
- Crab Linguine
- Scallop Tomato Basil Sauce
- Shrimp themed orzo
- Curry & Peas with Sautéed Shrimp
- Shrimp Ink Pasta

at home gourmet meals



Rest-Military forms Ideas

Star trek: Strange new worlds



Space themed flavors

- Blast off spices
- Jalapeno
- Chipotle
- Chili
- Pepper
- Garlic

Box margins:

4.5" x 6.13" x 1.15" = 31 (27.59)

11.28" x 11" = 9"

4.5" x 4.5" = 20.25"

6.13" x 6.13" = 37.58"



Type & Logo Explorations

Chef's Catch

Chef's Catch

Chef's Catch

Chef's Catch

Chef's Catch

Chef's Catch

Chef's Catch

Chef's Catch

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Chef's Catch



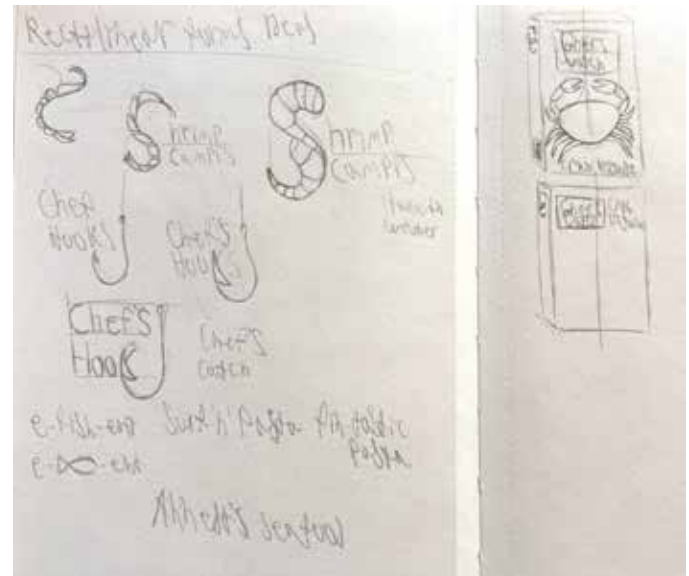
Crab Linguine
Squid Ink Pasta
Scallop Tomato Basil & Orzo

Chef's Catch

Chef's Catch

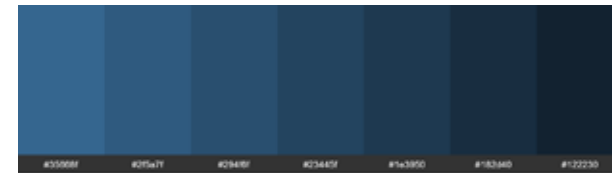
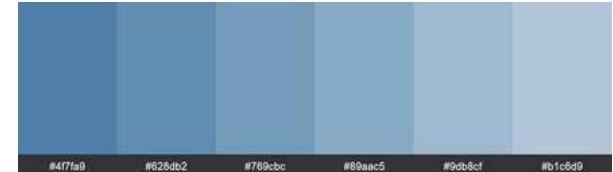
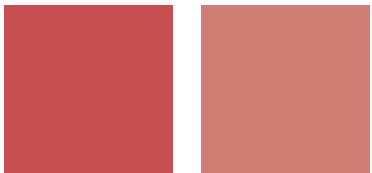
Chef's Catch

Chef's Catch





Color Explorations



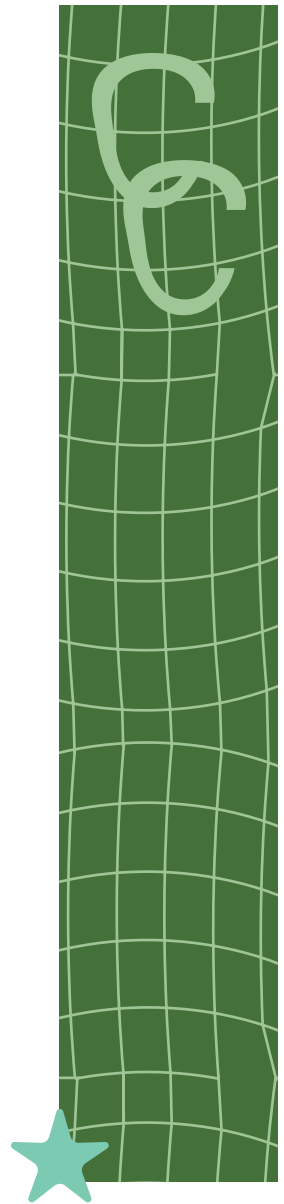
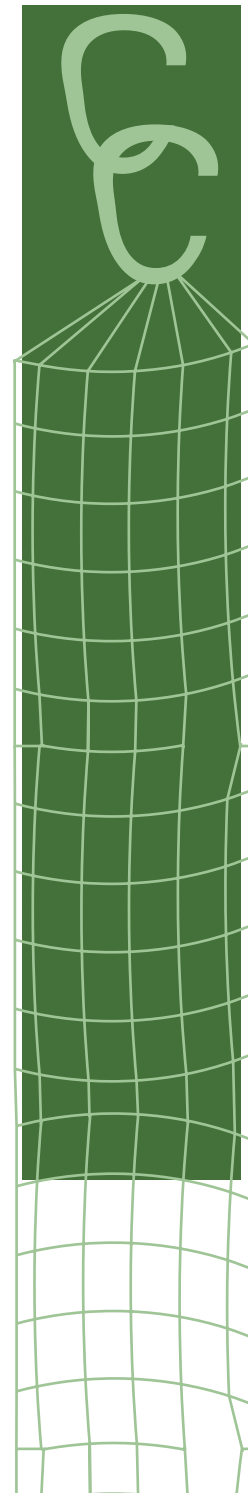
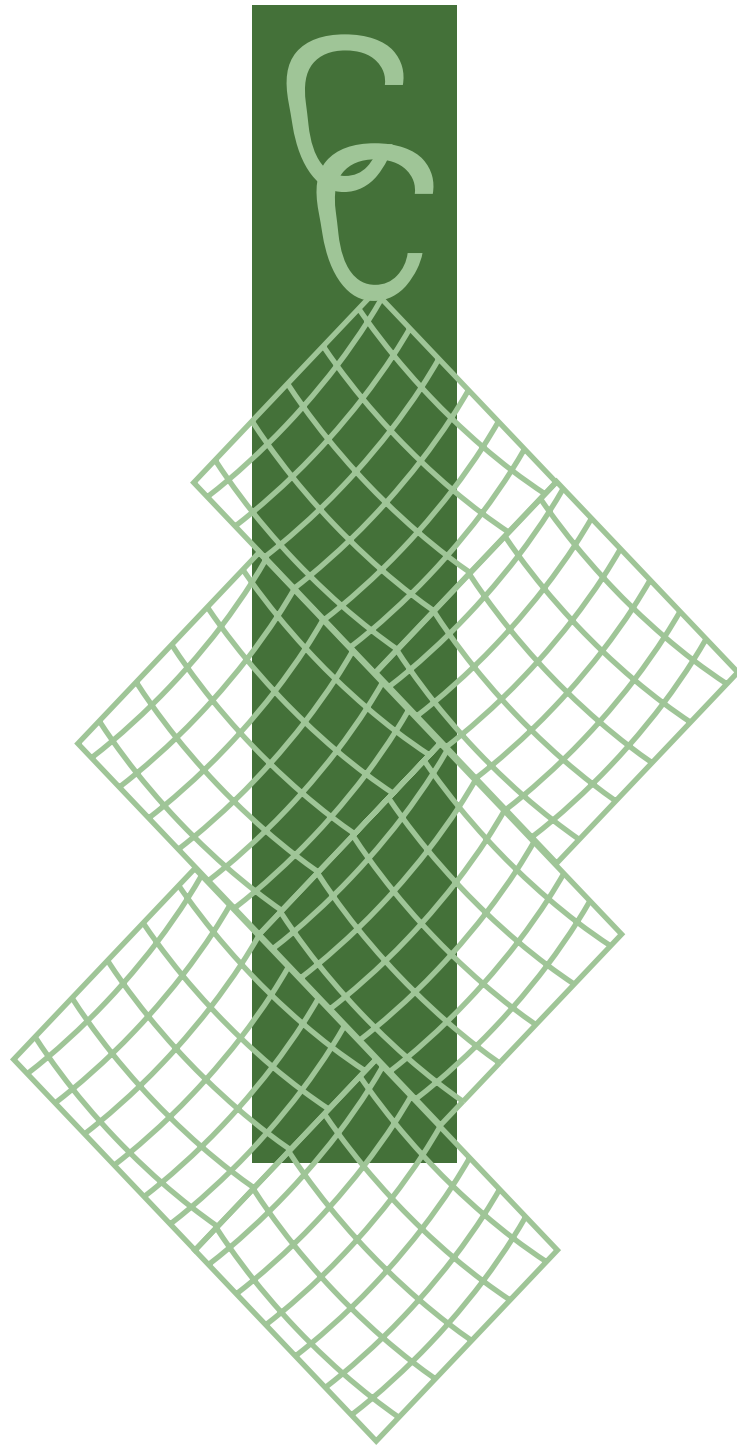


Texture Explorations



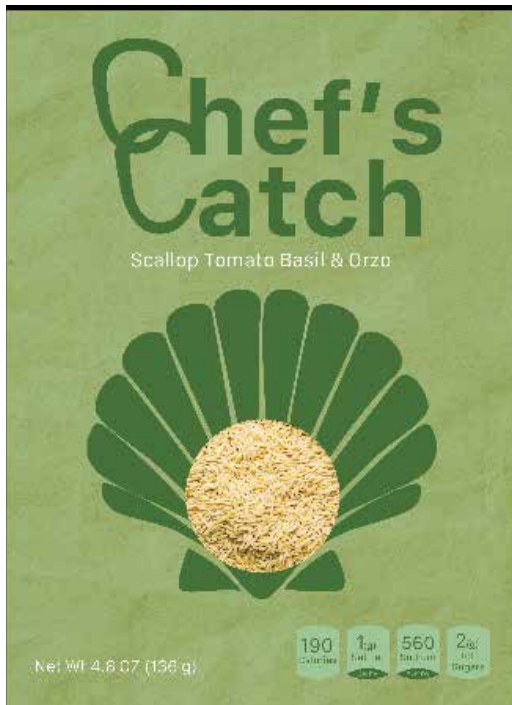
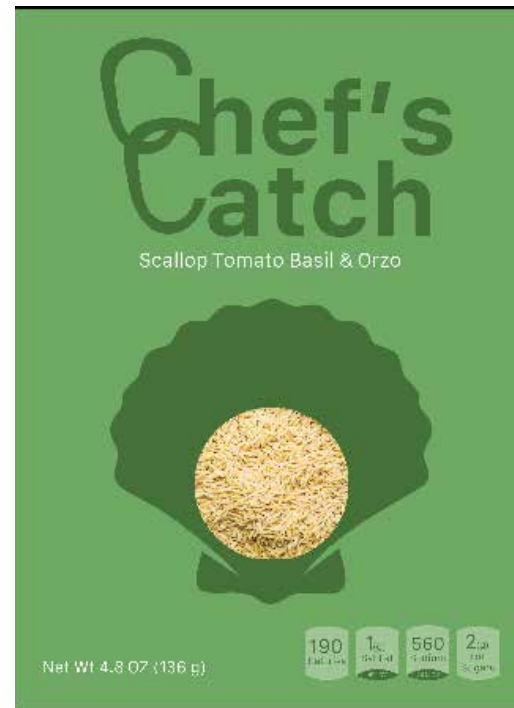


Asset Explorations





Layout Explorations

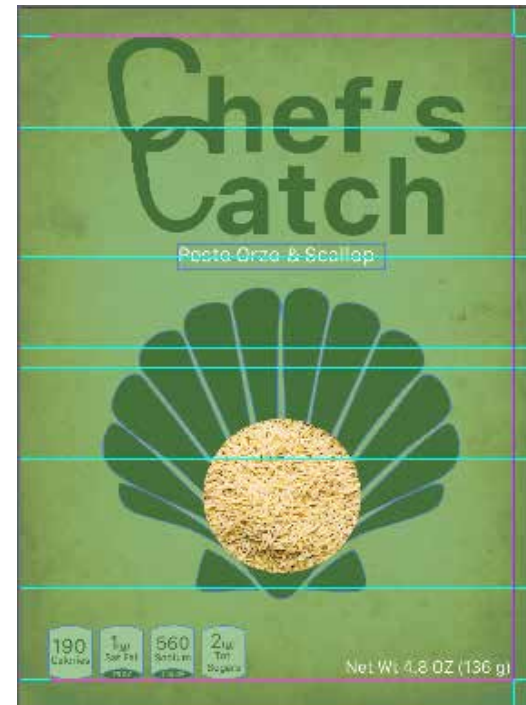


Nutrition Facts		Stove Top Directions	
4 servings per container		1. Boil at least 6 cups of water on high in a medium saucepan.	
Serving size 2.5 cup(s) (170g)		Add pasta, cook for 8 minutes, or until tender, stirring occasionally.	
Amount per serving		2. Drain Pasta. DO NOT RINSE, return to Pan.	
Calories	190	3. Add 4 Teaspoon of Butter or Margarine and let it fully melt. Add 1/4 cup of milk and pesto seasoning.	
% Daily Value*		4. In a non-stick skillet heat 1/2 Teaspoon of Olive Oil. Heat the pan over high heat. Add the scallops. Cook scallops for 2 minutes, then flip, cook for another 2 to 3 minutes.	
Total Fat 11g	14%	5. Add cooked Scallops to Orzo Pesto Pasta, mix well and serve immediately.	
Saturated Fat 6g	30%		
Total Fat 9g	18%		
Cholesterol 45mg	10%		
Sodium 710mg	31%		
Total Carbohydrate 49g	18%		
Dietary Fiber 0g	0%		
Total Sugar 5g			
Total Protein 2g			
Total Protein 2g			
Vitamin D 100%	8%		
Calcium 20%	36%		
Iron 5%	10%		
Potassium 4%	0%		

*Percent Daily Values are based on a diet of other people's secrets.

Ingredients: wheat flour, whey, salt, corn starch, basil, olive oil, garlic oil, pine nuts, parmesan cheese, salt, pepper, autolyzed yeast extract, guar gum, natural flavor, citric acid, iron, phosphate.

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.





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, basil, olive oil, garlic oil, pine nuts, parmesan cheese, salt, pepper, autolyzed yeast extract, guar gum, natural flavor, citric acid, iron, phosphate.

Stove Top Directions

1. Boil atleast 6 cups of water on high in a medium saucepan. stir in pasta. cook for 8 minutes, or until tender, stirring occasionally.
2. Drain Pasta. DO NOT RINSE. return to Pan.
3. Add 4 Tbsp. of Butter or Margarine and let it fully melt. Add 1/4 cup of milk and pesto seasoning.



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

Pesto Orzo & Scallop



Net Wt 4.8 OZ (136 g)

190
Calories

560
Sodium

1g
Sat Fat

2g
Tot Sugar





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

1g
Sat Fat

2g
Tot Sugar



0 51111 40759 2





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, 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

