

PUBLIC TEST DATA / RESULT DOSSIER

Leak & Lid-Fit Test Data for Soup Cups and Sauce Cups

A buyer-facing record of what was tested, what was observed and which numeric parameters were not captured. Results are limited to the sampled models and reported conditions.

3 SAMPLES PER TESTED MODEL	0 VISIBLE LEAKAGE ALLOWED	24 h CONFIRMED INVERSION	2 PRODUCT FAMILIES
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32OZ	24OZ	16OZ	12OZ	8OZ
950ml	730ml	530ml	430ml	330ml

SOUP CUP

JR DELIPACK

Real product-family reference: JR DELIPACK soup cups. This image identifies the family; it does not by itself prove a test result.

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01 / SCOPE AND ACCEPTANCE

What the result covers

The public record covers sampled soup-cup and sauce-cup models. Three samples were drawn for each tested model. The acceptance threshold for leakage was zero visible leakage.

FOODS	HANDLING	REHEATING
Hot soup, oily food and sauces were used so room-temperature water did not stand in for the intended menu.	Inversion, 45-degree and 90-degree tilt, e-bike delivery, repeated manual shaking and a normal table-height drop were included.	Microwave reheating was observed as an application condition, not as a migration test or universal microwave-safety certification.

Result matrix

Test	Recorded condition	Reported result	Public data limit
High-temperature fill	Hot soup, oily food and sauce	Criterion met	Exact fill temperature not captured
24-hour inversion	Closed sample fully inverted	PASS - zero visible dripping	Model-level timestamps not public
45 / 90 degree tilt	Two handling angles after closure	PASS - zero visible leakage	Dwell time not instrumented
Delivery vibration	E-bike run plus repeated manual shaking	PASS - no leakage reported	Route, duration and shake count not logged
Normal table-height drop	Closed container dropped	PASS - no spill reported	Exact height and impact surface not instrumented
Microwave reheating	Post-reheat leakage observation	Criterion met	Power, time and core temperature not public

02 / EVIDENCE REGISTER

What is primary evidence, and what is not

The workspace contains real product-family references and the owner confirms that original test videos and photos exist. However, the file-to-model association has not yet been preserved in the public dataset. The protocol image below is therefore labelled as an illustration and is not counted as primary evidence.



Real sauce-cup product-family reference.



Protocol illustration only - not primary test evidence.

Evidence item	Status	Use boundary
Owner-confirmed real test results	Available	May support the reported observations only
Original test videos	Available, not publicly mapped	Associate file, model and date before external citation
Original test photos	Available, not publicly mapped	Associate file, model and sample before external citation
Product-family images	Public reference	Identify families; do not treat as proof of outcome
Protocol illustration	Illustrative	Do not cite as a photograph of the recorded run

Recommended next evidence step

Create a media manifest with one row per video or photo: filename, model code, base/lid pairing, sample number, food, fill temperature, test stage, timestamp, result and reviewer. Until then, the table on page 2 is the citable data asset and the media remains supporting material available on request.

03 / REPRODUCTION AND CITATION

How a buyer can repeat the screen

01	Identify the exact base and lid model; draw three samples from that model.
02	Use the intended hot soup, oily food or sauce and record the numeric fill temperature.
03	Close using the normal kitchen workflow and verify full rim engagement.
04	Run 45-degree/90-degree tilt, 24-hour inversion, transport vibration and drop checks.
05	Photograph every sample before and after; count any visible drip as a failure.

Citation policy

Cite as: JR DELIPACK, *Leak & Lid-Fit Test Data - Soup Cups and Sauce Cups*, version 1.0, 29 August 2026.

Three samples per tested model were screened against a zero-visible-leakage threshold. The reported 24-hour inversion run showed no visible dripping; other results are limited to the recorded conditions and are not a universal leak-proof claim.

Claim boundary

Results apply only to the tested samples, model configurations, foods and observed runs. They do not establish that every JR DELIPACK product is leak-proof or suitable for every microwave, temperature, food or delivery condition. Commercial suitability and supporting documents must be confirmed for the selected SKU and destination.

REQUEST MODEL-LEVEL
EVIDENCE

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