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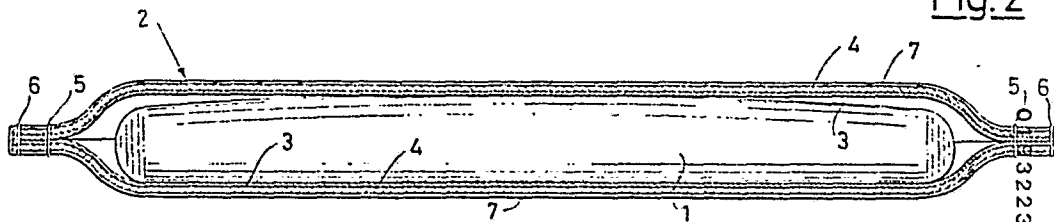
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54 Procedure for the preparation and packaging of a long preservation baked food product and the package thus obtained.

57 A baked food product such as buns, pizzas and the like is partially precooked, sterilized and then wrapped aseptically in a sealed wrapper (2). In this manner is obtained a long

preservation product which at the time of consumption is placed in an oven for a brief completion of cooking which frees the flavourings and ensures taste and quality.

Fig. 2



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"Process for the preparation and packaging of a long preservation baked food product and the package thus obtained"

* * * * *

5 The present invention relates to a process for the preparation and packaging of a long preservation baked food product as well as the package obtained with said process.

 The daily demand for food products with a flour based dough flavoured and baked in an oven such as buns, pizzas,
10 bread and the like is known.

 Said products are typical small industry products which, in particular due to problems linked with their preservation, have only approached mass industrial production and without fully satisfactory results, especially
15 from the quality point of view. The products concerned are fresh, not the quick-frozen foods available in trade but which have completely different costs, problems and manner of use.

 The object of the present invention is to realize a
20 production process which would make it possible to prepare and pack oven-baked foodstuffs having characteristics of long preservation at room temperature well-suited to industrial-scale production and large-scale marketing as a valid alternative, even qualitatively, to corresponding
25 small-industry products.

 In accordance with the present invention said object is achieved by a process characterized in that it comprises the partial precooking of the risen and flavoured dough to obtain a precooked product with the desired degree of
30 moisture, sterilization of the precooked product and of the

wrapping designed to contain it, packing of said product in said wrapping under aseptic conditions such as to preserve said degree of moisture, and hermetic sealing of said wrapping of said product.

- 5 The principal merit of the process in accordance with the invention lies in the fact that the food product precooked and sterilized before packing retains essentially all the original structural and organoleptic qualities, which are enhanced and offered for the consumer's enjoyment
10 after a brief treatment in a household oven to complete cooking. With the latter operation the precooked food product is heated and diffuses the flavourings contained and duly preserved, assuring the same taste and quality as the fresh product. Selection and retention of the correct
15 degree of moisture also make it possible for the product to be presented in the best state of softness and fragrance typical of the homemade product.

Due to the effect of sterilization and aseptic packaging to which it is subjected the food product, (buns,
20 pizzas, etc.) lends itself well to industrial-scale production thereof and subsequent large-scale marketing without problems of organoleptic decay of the product. The period of preservation at room temperature is believed to be two months as compared with a very few days for ordinary
25 small-industry products.

To provide an example a detailed description will now be given of the various steps of the process in accordance with the invention for preparation and packaging of a baked product such as buns, in particular a Genoa-style focaccia
30 which, at the end of the process, appears for marketing in

the condition illustrated in the annexed drawings wherein:

Fig. 1 shows a top view of the packaged food product,
and

Fig. 2 shows a sectional view of the packaged product
5 along plane of cut 11-11 of fig. 1.

Following the above process, first are prepared the ingredients which, in the case of the Genoese bun, are flour, potato flakes, beer yeast, salt, olive oil, lard and rosemary.

10 The flour, potato flakes and beer yeast are kneaded with water to provide a thick but elastic mass which is divided in individual spherical portions.

After the necessary rising period (e.g. 30-60 minutes) each portion is flattened and widened to assume the desired
15 final shape, which is substantially that of a disk of appropriate size.

The raw product thus obtained is then flavoured with oil, salt and other flavourings (even garnished for other kinds of buns or pizzas) and placed in an oven for
20 precooking. Said precooking will last long enough to predetermine an optimal time for completion of cooking by the consumer. Said optimal time being 6-10 minutes in a normal domestic oven at 250°C, the period of precooking for a Genoese bun may be for example 10-20 minutes in an oven
25 the temperature of which is 200-250°C.

The product is designed in such a manner that after precooking its desired moisture content is for example from 24 to 30%.

The precooked product removed from the oven is sub-
30 sequently heat-sterilized in such a manner as to give it

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good preservability characteristics at room temperature. Essentially, the product is made in such a manner as not to contain mould or other microorganisms capable of developing in that particular product. Retention of the aforesaid
5 moisture content is also assured.

The product is now ready for aseptic packaging in a bag-type wrapping which is then subjected to vacuum treatment, filled with a protective gas mixture, and finally sealed along its edges.

10 The appearance of the finished and packaged product ready for distribution and sale is as illustrated in Figs. 1 and 2, i.e. a partially precooked and sterilized food product 1 (a Genoese bun in the example considered) is placed inside a bag-type wrapping 2 formed of two mated
15 flexible impermeable polyethylene sheets 3 (internal) and aluminium sheets (external) united with each other by a pair of peripheral weld lines 5 and 6. Each of said mated pairs of sheets may also include another sheet of flexible plastic -
material 7 (e.g. polyester) designed to support informative
20 and advertising inscriptions and illustrations.

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CLAIMS

1. Process for the preparation and packaging of a long preservation baked food product characterized in that it comprises partial precooking of the mixed, risen and
5 flavoured product to obtain a precooked product (1) with a desired moisture content, sterilization of the precooked product (1) and of the wrapping (2) designed to contain it, packaging of said product (1) in said wrapping (2) under aseptic conditions such as to preserve the product (1) at
10 said moisture content, and hermetic sealing of said wrapping (2).

2. Process in accordance with claim 1 characterized in that said precooking is performed for a period sufficiently long to allow completion of cooking in a brief period at the
15 time of consumption.

3. Process in accordance with claim 2 characterized in that said brief period of cooking completion is designed to be 6-10 minutes.

4. Process in accordance with claim 1 characterized in
20 that said precooking is performed in such a manner as to dry the precooked product to a humidity content of from 25% to 30% and said packaging is performed in such a manner as to maintain said moisture content.

5. Package with a long preservation baked food product
25 obtained by the process in accordance with the above claims characterized in that it comprises a partially precooked and sterilized food product (1) and a containment wrapping (1) sterilized and sealed hermetically around said product.

6. Package in accordance with claim 5 characterized
30 in that said wrapping (2) consists of sheets of flexible

material (3,4) impervious to gas and liquids welded together along their periphery.

7. Package in accordance with claim 6 characterized in that said wrapping (2) is filled with a gas mixture for
5 protection of the product (1).

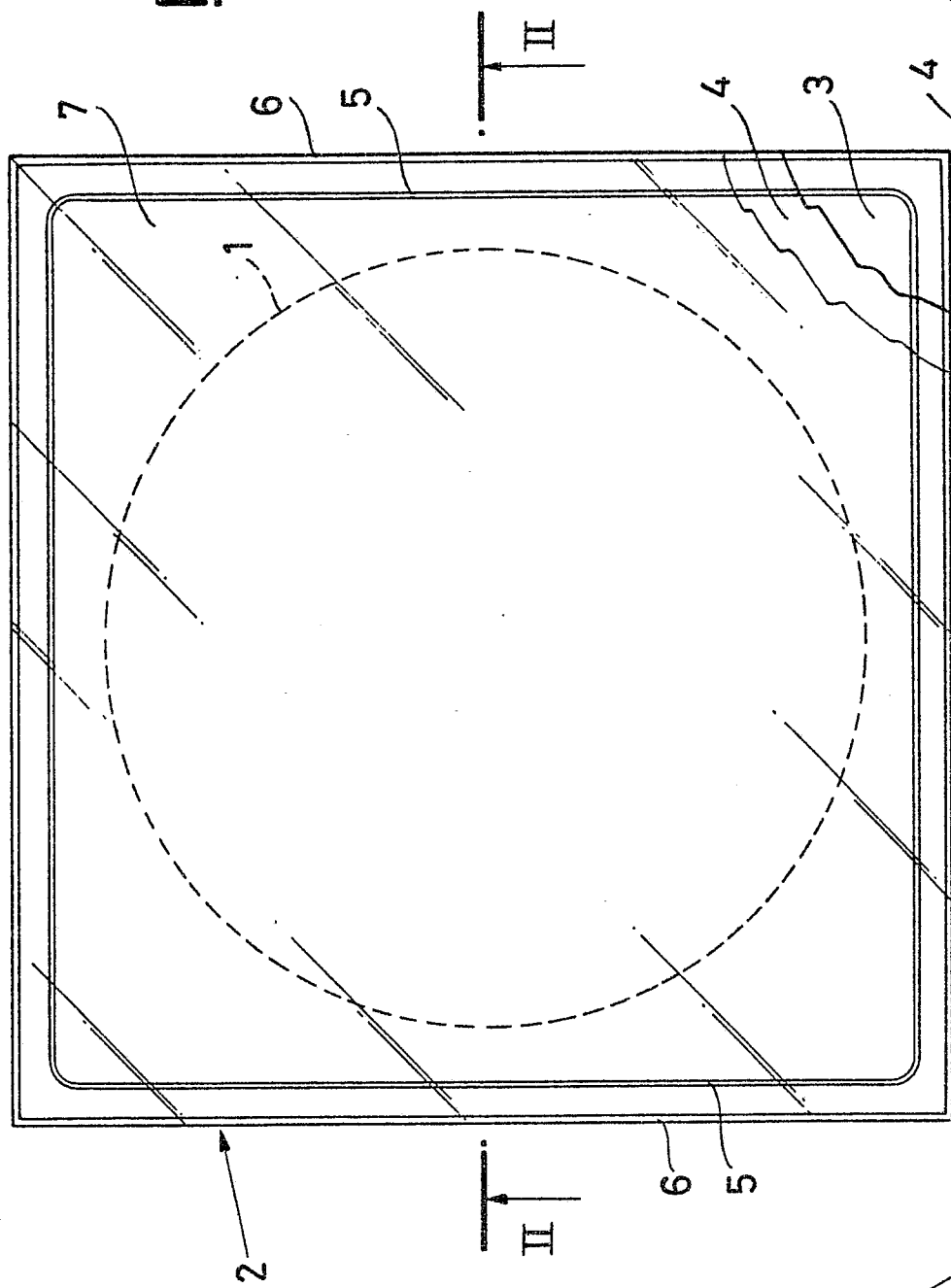


Fig. 1

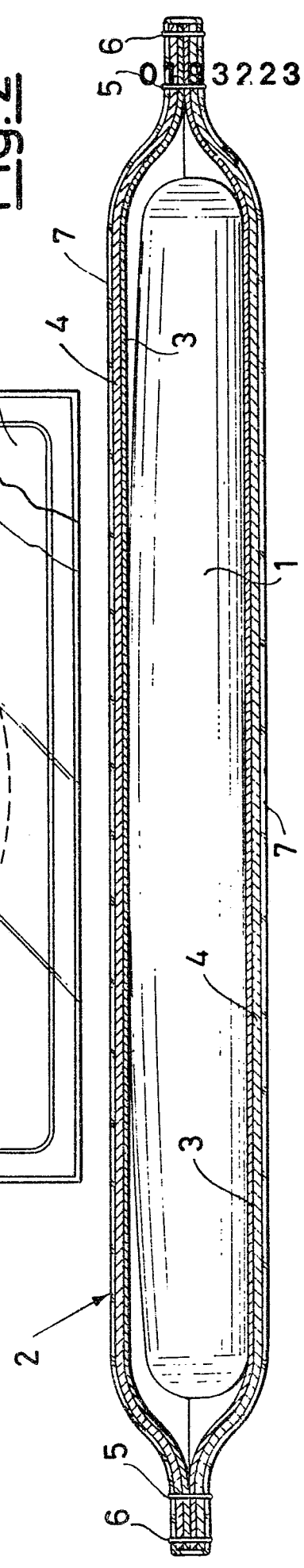


Fig. 2



DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.4)
X	GB-A-2 005 980 (G. JOULIN) * Page 1, line 122 - page 2, line 32; page 3, lines 11-21; figures *	1-3,5-7	B 65 B 55/14 B 65 B 31/04
X	US-A-3 843 826 (K. HIRAKAWA) * Column 2, line 36 - column 3, line 2; figures * -----	1,4-6	
			TECHNICAL FIELDS SEARCHED (Int. Cl.4)
			B 65 B B 65 D A 21 C
The present search report has been drawn up for all claims			
Place of search THE HAGUE		Date of completion of the search 05-06-1986	Examiner JAGUSIAK A.H.G.
<p>CATEGORY OF CITED DOCUMENTS</p> <p>X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document</p> <p>T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document</p>			