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(54) **Package for food product and method for packaging it**

Verpackung für Nahrungsmittel und entsprechendes Verfahren

Emballage pour produit alimentaire et méthode pour l'emballer

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FR-A- 2 642 726 US-A- 4 939 332

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Description

[0001] This invention relates to machines for packaging food products, packages and related methods such that the packaged product may be maintained in one condition under certain circumstances and then converted to another condition. For example, during transportation the food package might maintain an inert gaseous atmosphere and then, when the package reaches a supermarket or other retail outlet, the food package will permit exposure of the food product to the ambient atmosphere. While a wide variety of food products can be packaged in accordance with the teachings of this invention, it is particularly advantageous in connection with the packaging of meat in a modified atmosphere package such that the meat may be transported in a relatively inert atmosphere and then caused to bloom when it reaches a retail outlet by exposure to oxygen.

[0002] Historically, meat products have been butchered and packaged in each supermarket or other retail outlet. It has long been recognized that this arrangement is extremely inefficient and expensive. Instead, it would be preferable to permit the meat to be butchered and packaged at an efficient facility which benefits from economies of scale and thereafter shipped to individual supermarkets or other retail outlets.

[0003] In the past, this desirable goal has not been achievable because most consumers prefer to buy meat which is red in color as a result of exposure to oxygen. However, the meat maintains its red color for only one to two days. Thereafter, it turns to a purple color which is undesirable to most consumers. Therefore, if the meat was butchered and packaged in one location and then shipped to another location for eventual sale, by the time the package reached the retail outlet the meat would have undergone the transformation to the purple color and would be effectively unsalable.

[0004] To overcome these problems, there have been a number of efforts to maintain the food product in a first atmosphere during shipping and a second atmosphere when the meat product is ready for retail sale. It is not believed that any of these techniques have yet achieved significant commercial acceptance. Therefore, it is highly desirable to provide a package that would permit remote meat preparation, and subsequent sale several days later.

[0005] One problem is that while the need for such a package is great, consumers may not be willing to invest much money in elaborate packages. Thus, it would be highly desirable to have a package that is convertible between two very different packaging conditions, and yet is very economical. Moreover, it is also advantageous for the package to look similar to packages to which consumers are currently accustomed.

[0006] One attempted solution to these problems is to use a dual layer cover over a plastic package containing the meat product. The upper cover is gas impermeable and may be removed to expose a lower cover that is air

permeable. Thus, the package may be shipped with the upper cover intact so that a inert gaseous atmosphere may be maintained within the package during shipping. Then the upper cover may be removed at the supermarket leaving the lower cover. Since the lower cover is oxygen permeable, it allows the meat to bloom in the presence of oxygen.

[0007] Conventionally, such dual layer packages have been implemented by adhesively securing the upper layer to the lower layer and thereafter heat sealing or otherwise securing both layers to the package itself. For example, when the upper layer is removed the adhesive may be retained on the lower layer, interfering with the ability of the lower layer to pass oxygen. Also when removing the top layer it may be difficult to avoid tearing or otherwise removing the lower layer. Moreover, it is difficult to produce such a package with controlled delamination of the two layers.

[0008] US-A-4939332 discloses a tray packaging with a dual layer cover. The two covering layers are spaced apart, therefore the two layers may be removed separately. However, since the inside cover is located on a step on the rim of the tray, it may not be severed from a roll of covering material in place on the tray, but must be cut-out separately and later assembled.

[0009] While various elaborate techniques have been conceived for avoiding the interference between the layers, these approaches generally add cost and complexity to the packaging. Moreover, the removal of the upper layer (which is sealed to the lower layer) without removing the lower layer is problematic. Although attempts have been made to overcome these problems, no commercially viable solution has been achieved.

[0010] Domed meat packages have been used in the past to contain large cuts of meats such as chickens or roasts. However, these packages have suffered from a number of drawbacks.

[0011] It is desirable to control the atmosphere within the meat package to delay the aging of the food product and to extend its shelf life in the supermarket. For example, by providing low oxygen environments, the shelf life of the food product can be extended from a few days to as long as two weeks or more perhaps.

[0012] In order to make the customer feel comfortable with the food packaging, the customer should be able to view a substantial portion of the food product. In order to maintain a desired atmosphere around the package, a package which is somewhat larger than the food product is required. However, with a large, relatively heavy meat product it is difficult to allow for spacing around the food product and yet maintain the product in an attractive fashion within the container.

[0013] Moreover, since the consumer would normally desire that he or she be able to see the food product, the spacing becomes visible to the consumer. The consumer may believe that the package is too large and wasteful. Moreover, if the product is substantially larger than the food product, the food product may move

around during transportation and handling, and the package itself may be indented or otherwise damaged.

[0014] In the past, deep draw packages may have been used for this type of packaging. However, deep draw packages become difficult to form at large sizes and may experience significant deformation of the packaging material. These packages are particularly susceptible to the formation of thin spots and to the indenting and collapsing of the corner regions.

[0015] Thus, the present applicant has appreciated that it would be desirable to form a domed package rather than to use the deep draw plastic forming technique. With the domed package, the product may protrude above the sealing flanges that connect the upper and lower package portions. It is also possible to form the package portions from different materials adapted to particular packaging needs. For example, it may be desirable to form the bottom portion out of foam material and the top out of transparent plastic.

[0016] The requirements of a relatively large package made of relatively rigid packaging material seem to be incompatible with the necessity of extra space within the package for conventional gas exchange techniques to extend the shelf life. Thus, most conventional, large food products are simply overwrapped with plastic wrap, and the supermarket endures the additional costs that result from meat loss.

[0017] Therefore, it would be highly desirable to provide a relatively rigid domed food package, packaging method, and packaging apparatus which allows relatively large cuts of meat to be efficiently packaged in a desirable gas environment.

[0018] According to the present invention, there is provided a package comprising a tray; a pliant first membrane sealed to said tray; and a pliant second membrane sealed to said tray over said first membrane, said membranes being secured to respective separate locations on said tray, wherein said locations are substantially coplanar, said coplanar locations being separated by a trough, such that said membranes are substantially coplanar with one another, said second membrane being removable from the tray independently of said first membrane.

[0019] Preferably, the second membrane is less permeable than the first membrane to gases.

[0020] Conveniently, the first and second membranes each comprise a resilient material.

[0021] Advantageously, said first and second membranes each comprise a substantially impermeable material.

[0022] Conveniently, the tray comprises a foam, said coplanar locations comprise ledges, said ledges being pressed to substantially uniform thickness.

[0023] Advantageously, the first and second membranes are only connected by way of said tray.

[0024] Conveniently, said second membrane is peelable from said tray.

[0025] According to another aspect of the present in-

vention, there is provided a method for packaging a food product (A) comprising the steps of: filling a tray with a food product; covering said tray with a pliant first membrane by severing the membrane from a web of material, locating said first membrane in place on said tray and sealing said membrane to said tray at a first location, wherein the method comprises the subsequent steps of: a) severing the first membrane over a trough formed in said tray; b) covering said tray and said pliant first membrane with a substantially coplanar pliant second membrane; and c) sealing said second membrane to said tray at a second location outwardly of said first location, said first and second locations being substantially coplanar and being separated by said trough.

[0026] Preferably, said first membrane is sealed to said tray and then severed from said web.

[0027] In order that the invention may be more readily understood, and so that further features thereof may be appreciated, the invention will now be described, by way of example, with reference to the accompanying drawings, in which:

Figure 1 is a plan view of one embodiment of a package 10 in accordance with the present invention;

Figure 2 is an enlarged side cross-sectional view of the package 10, taken along the line 2-2 of Figure 1;

Figure 3 is a schematic view showing a method for assembling the package 10 of Figure 1.

[0028] Referring to the drawings, wherein like reference characters are used for like parts throughout the several views, a package 10 for containing one or more food products "A" is shown (Figures 1-2). The package 10 is especially advantageous for containing red meat. The package 10 includes a relatively rigid tray 12, a more permeable membrane 14, and a less permeable membrane 16. The membranes 14 and 16 are peripherally connected to the tray 12.

[0029] The tray 12 may be made of a relatively rigid plastic, formed by thermomolding or the like. The tray is preferably made of a material which is gas impermeable, and may be composed of a single polymeric sheet such as polyvinyl chloride, nylon, fluorohalocarbon, polyurethane or a composite of polymeric materials including: PVC; PVC and polyolefin; PVC and saran; PVC and saran and polyolefin; PVC, saran, ethylenevinylacetate copolymer; polystyrene, saran and polyolefin; polystyrene, saran and copolymer; nylon, saran, polyolefin; polyolefin, saran and polyethylene; polyester, saran, polyolefin; polycarbonate, saran and polyolefin; or many other materials which are well known in the art. Advantageously, the tray 12 is preferably formed of a material that forms a good oxygen barrier, has adequate thermoformability, is sufficiently strong, and facilitates the attachment of other materials to the tray.

[0030] Although the tray **12** is shown in the illustrated embodiment as being generally rectangular, other shapes of the tray **12**, such as a round form (not shown), are contemplated in accordance with the invention. The tray **12** includes a curved base **18** which defines a cavity for receiving the food product A, and a double flanged edge **20** which extends around the periphery of the base **18**.

[0031] The double flanged edge **20** defines a pair of ledges **22** and **24** separated by a trough **26**. The outermost edge **28** of the flange **20** may be turned downwardly. In an illustrative embodiment, the base **18** and the flange **20** may be molded as a single piece. In an exemplary embodiment, upper surfaces of the ledges **22** and **24** may be positioned in a single plane, such that the ledges **22** and **24** and the membranes **14** and **16** provide a substantially flat surface on top of the package **10**. In this regard, the tray **12** may be formed from a porous, foam-like material that is heat pressed to ensure uniformity in the height of the ledges **22**, **24** and the thickness of the tray **12**. Such a flat surface facilitates a more reliable connection to the membranes **14**, **16**, and also permits multiple packages to be easily stacked on top of each other.

[0032] The more permeable layer **14** preferably comprises a flexible, resilient material such as a pliant plastic substance, to permit gaseous exchange therethrough as required by the particular application. In connection with the blooming of red meat, it is generally desirable that the more permeable membrane **14** be highly transmissive of ambient atmosphere. A wide variety of materials are capable of acting as the membrane **14**, including polyvinyl chloride, polycarbonate, cellophane, polypropylene, polyethylene, polyethylene copolymers, ionomer film or any other gas permeable materials which are well known in the art. The membrane **14** may also be constructed of microporous films which have holes formed either chemically or mechanically. The membrane **14** need only be sufficiently strong to prevent perforation in use.

[0033] The membrane **14** is secured to the tray **12** at the inner ledge **24**. In this regard, it is desirable that the membrane **14** be of a material that is heat sealable to the tray **12**. However, it is also possible to adhesively secure the peripheral edge of the membrane **14** to the inner ledge **24**. As used herein, the film is "sealed" to the tray, signifying that it is heat fused or adhesively secured to the tray as opposed to being frictionally connected thereto. Between the ledges **22** and **24**, a trough **26** is defined. The trough **26** aids in securing the membrane **14** to the inner ledge **24**. In particular, after the membrane **14** is stretched over the tray **12** and the ledges **22**, **24**, the membrane **14** is secured to the inner ledge **24**, then trimmed by moving a cutting press downwardly through the membrane **14** and into the trough **26** as explained later. Although the trough **26** has a "U"-shape in Figure 2, it is also understood that the trough **26** may assume a "V"-shape, a semi-circular shape, a rectan-

gular shape, or another suitable shape that may be desired for aesthetic, functional, or other reasons.

[0034] The less permeable membrane **16** also preferably comprises a flexible, resilient material such as a pliant plastic substance. However, the membrane **16** is preferably selected from a group of materials that are relatively less gas permeable, such as polyester, nylon, cellophane, polypropylene, polyvinyl acetate, saran, or combinations of these materials. Advantageously, the less permeable membrane **16** is impermeable to gases.

[0035] The less permeable membrane **16** is removably secured to the outer ledge **22**, again by heat sealing, adhesive techniques, or other techniques known in the art. After the less permeable membrane **16** is secured to the outer ledge **22**, the membrane **16** may be trimmed by moving a cutting press downward through the membrane **16**, at a position outward from the outermost edge **28** as explained later. Alternatively, if desired, the membrane **16** may be trimmed before sealing it to the outer ledge **22**. In either case, the membrane **16** is preferably trimmed to leave an overhang **19**, to facilitate later removal of the membrane **16** by lifting the overhang **19** and peeling the membrane **16** back from its connection to the outer ledge **22**. The less permeable membrane **16**, when secured to the ledge **22**, is totally free of any connection to the more permeable membrane **14**, except frictional connection or indirect connection through the tray **12**. This facilitates the convenient removal of the less permeable membrane **16** from the package while leaving the more permeable membrane **14** in place and undisturbed. Although the membranes **14**, **16** are not connected to each other, the membranes **14**, **16** are substantially coplanar to each other, in face to face abutment, each advantageously being under slight resilient tension.

[0036] After both the membranes **14** and **16** are secured to the tray **12**, a desirable atmosphere may be maintained within the package **10** for the benefit of the food product A contained therein. This may be done by sealing the package closed in the desired atmosphere. In the case of red meat products, the initial atmosphere in some embodiments may contain a relatively low concentration of oxygen. For example, gases including substantial concentrations of carbon dioxide or nitrogen may be maintained with the package to reduce the exposure of the food product A to oxygen. In the case of meat products, this forestalls the blooming of the meat product until a later time.

[0037] When the product reaches a supermarket or other retail outlet, it may be desirable to remove the less permeable membrane **16**. This is conveniently done by grasping the edge of the upper membrane **16** and pulling it upwardly. Since the membrane **16** is not connected to the membrane **14**, it may be easily removed from the remainder of the package **10**.

[0038] Thereafter, the package **10** exists without the less permeable membrane **16**, and includes only the more permeable membrane **14** and the tray **12**. In em-

bodiments containing meat products, it may be desirable to allow oxygen transmission through the more permeable membrane 14 to cause blooming of the meat product. Thus, in the store, once the less permeable membrane 16 has been removed, the red meat product A can be caused to turn red or bloom in the presence of a higher concentration of oxygen.

[0039] In an alternate embodiment, both membranes 14, 16 may be formed from substantially impermeable materials, for use in certain applications. This arrangement may be useful, for example, to provide alternative labeling schemes. With such an embodiment, the lower membrane may contain a label of a supermarket or other retail store, such as an advertising label; the upper membrane, on the other hand, may display a label from an initial meat packer, providing instructions to the retail butcher rather than the ultimate buyer of the meat. Then the outer membrane 16 may be easily removed relative to the inner membrane 14.

[0040] Referring to Figure 3, an exemplary process for forming the package 10 will be explained. Starting at the right side of Figure 5, a tray 12, held from below in a rigid confirming carrier 60, is filled in a conventional fashion with a food product A. Next, the package 10 is evacuated of oxygen and gas back-filled with a transportation gas which is lower in oxygen content. A web 70 of the more permeable membrane 14 is unwound from a pair of rolls 62 and 64 and positioned over the tray 12. The more permeable web 70 is secured to the inner ledge 24, for example by a heat sealing machine 66. Thereafter, a conventional cutting press 68 is used to cut the web 70. In the embodiment of Figure 1-2, the web 70 is cut at a position adjacent to the trough 26. It should be clear that the trough 26 facilitates the removal or cutting of the membrane 14 from the web 70 in place on the package 10. The web 70 may also be severed by using heat or ultrasonic energy or the like.

[0041] At the next station, a web 76 of the less permeable material 16 is unrolled from a pair of rolls 72, 74 so that the less permeable web 76 may be positioned on the package 10. In the embodiment of Figures 1-2, the less permeable web 76 is secured to the ledge 22. This securing is performed using conventional techniques, such as using a heat sealing machine 42. At this point, the transportation gas is sealed inside the package 10. Finally, the web 76 is cut by conventional cutting equipment 78. In the embodiment of Figures 1-2, the cutting occurs slightly outward from the edge 28.

[0042] When the package 10 has been assembled, the package may be shipped to locations for retail sale. At the retail establishment, the package is held until the package is ready to be displayed. At that point, the less permeable membrane 16 is peeled away and discarded. After a short holding period, the package may be displayed for retail sale. The holding period is necessary to allow the package to absorb oxygen through the more permeable membrane 14. After the meat product has bloomed, it can be displayed for retail sale.

[0043] It can be understood that through the provision of the trough 26, both membranes 14, 16 may be attached to the same tray 12 in a fashion that permits high speed manufacture. While the simplified process depicted in Figure 3 suggests that the material may be packaged in a serial fashion, this approach would likewise apply to conventional packaging equipment.

[0044] Advantageously, the more permeable membrane is sufficient to maintain the desired gaseous environment in the package until the less permeable membrane is in place. This is especially true with high speed systems. However, in some circumstances, it may be useful to provide a particular gaseous atmosphere between the stations where the more permeable and less permeable membranes are applied.

[0045] The same process can be used to make a package wherein both membranes are substantially impermeable.

[0046] Thus, it is apparent that there has been provided, in accordance with the invention, a package and a method that satisfies the aims, objects, and advantages set forth above. While the invention has been described in conjunction with specific embodiments thereof, it is evident that many alternatives, modifications, and variations will be apparent to those skilled in the art in light of the foregoing description. Accordingly, it is intended to embrace all such embodiments, alternatives, modifications, and variations that fall within the scope of the appended claims.

Claims

1. A package (10) comprising:

a tray (12);
a pliant first membrane (14) sealed to said tray; and
a pliant second membrane (16) sealed to said tray over said first membrane, said membranes being secured to respective separate locations (24,22) on said tray, **characterized in that** said locations (24,22) are substantially coplanar, said coplanar locations being separated by a trough (26), such that said membranes are substantially coplanar with one another, said second membrane being removable from the tray independently of said first membrane.

2. The package (10) of Claim 1, wherein the second membrane (16) is less permeable than the first membrane (14) to gases.

3. The package (10) of any one of the preceding claims, wherein the first (14) and second (16) membranes each comprise a resilient material.

4. The package (10) of any one of the preceding

claims, wherein said first (14) and second (16) membranes each comprise a substantially impermeable material.

5. The package (10) of any one of the preceding claims, wherein the tray (12) comprises a foam, said coplanar locations (24,22) comprise ledges, said ledges being pressed to substantially uniform thickness.

6. The package (10) of any one of the preceding claims, wherein the first (14) and second (16) membranes are only connected by way of said tray (12).

7. The package (10) of any one of the preceding claims, wherein said second membrane (16) is peelable from said tray (12).

8. A method for packaging a food product (A) comprising the steps of:

filling a tray (12) with a food product;
covering said tray with a pliant first membrane (14) by severing the membrane from a web of material (70), locating said first membrane in place on said tray and sealing said membrane to said tray at a first location (24),

said method being **characterized in that** the method comprises the subsequent steps of:

- a) severing the first membrane over a trough (26) formed in said tray;
b) covering said tray and said pliant first membrane with a substantially coplanar pliant second membrane (16); and
c) sealing said second membrane to said tray at a second location (22) outwardly of said first location, said first and second locations being substantially coplanar and being separated by said trough.

9. The method of Claim 8 wherein said first membrane (14) is sealed to said tray (12) and then severed from said web (70).

Patentansprüche

1. Verpackung (10), umfassend:

eine Schale (12);
eine biegsame erste Membrane (14), die dicht mit der Schale verbunden ist;
und eine biegsame zweite Membrane (16), die oberhalb der ersten Membrane dicht mit der Schale verbunden ist, wobei besagte Membrane an jeweils getrennten Stellen (24, 22) an der

Schale befestigt sind, **dadurch gekennzeichnet, dass**

besagte Stellen (24, 22) im wesentlich koplanar sind, wobei besagte koplanare Stellen über eine Vertiefung (26) voneinander getrennt sind, so dass besagte Membrane im wesentlichen zueinander koplanar sind, wobei die zweite Membrane von der Schale unabhängig von der ersten Membrane entfernbar ist.

2. Verpackung (10) nach Anspruch 1, **dadurch gekennzeichnet, dass**

die zweite Membrane (16) weniger permeable als die erste Membrane (14) gegenüber Gas ist.

3. Verpackung (10) nach einem der vorangehenden Ansprüche, **dadurch gekennzeichnet, dass** die erste Membrane (14) und die zweite Membrane (16) jeweils ein elastisches Material umfassen.

4. Verpackung (10) nach einem der vorangehenden Ansprüche, **dadurch gekennzeichnet, dass** die erste Membrane (14) und die zweite Membrane (16) jeweils ein im wesentlichen impermeables Material umfassen.

5. Verpackung (10) nach einem der vorangehenden Ansprüche, **dadurch gekennzeichnet, dass** die Schale (12) einen Schaum umfasst, und die koplanaren Stellen (24, 22) Lagen umfassen, wobei die Lagen zu einer im wesentlichen uniformen Dicke verpresst sind.

6. Verpackung (10) nach einem der vorangehenden Ansprüche, **dadurch gekennzeichnet, dass** die erste Membrane (14) und die zweite Membrane (16) lediglich über die Schale (12) miteinander verbunden sind.

7. Verpackung (10) nach einem der vorangehenden Ansprüche, **dadurch gekennzeichnet, dass** die zweite Membrane (16) von der Schale (12) abziehbar ist.

8. Verfahren zur Verpackung eines Lebensmittelprodukts (A), umfassend die folgenden Schritte:

Befüllen einer Schale (12) mit einem Lebensmittelprodukt;
Überdecken der Schale mit einer biegsamen ersten Membrane (14) durch Abteilen der Membrane von einem Gewebematerial (70), Anordnen der ersten Membrane auf der Schale und Herstellen einer dichten Verbindung zwischen der Membrane und der Schale an einer ersten Stelle (24),

wobei das Verfahren durch folgende zusätzliche

Schritte gekennzeichnet ist:

- a) Abtrennen der ersten Membrane oberhalb einer Vertiefung (26), die in der Schale ausgeformt ist,
- b) Überdecken der Schale und besagter biegsamen ersten Membrane mit einer im wesentlichen koplanaren biegsamen zweiten Membrane (16), und
- c) Herstellen einer dichten Verbindung der zweiten Membrane auf der Schale an einer zweiten Stelle (22) außerhalb der ersten Stelle, wobei die erste Stelle und die zweite Stelle im wesentlichen koplanar und über besagte Vertiefung voneinander getrennt sind.

9. Verfahren nach Anspruch 8, dadurch gekennzeichnet, dass

die erste Membrane (14) dicht mit der Schale (12) verbunden und dann von besagtem Gewebe (70) abgetrennt wird.

Revendications

1. Un emballage (10) comprenant :

un plateau (12);
une première membrane (14) flexible, reliée de façon étanche audit plateau;
et une deuxième membrane (16) flexible, reliée de façon étanche au dit plateau sur ladite première membrane, lesdites membranes étant fixées à des emplacements (24, 22) séparés respectifs, sur ledit plateau, **caractérisé en ce que** lesdits emplacements (24, 22) sont sensiblement coplanaires, lesdits emplacements coplanaire étant séparés par un creusement (26), de manière que lesdites membranes soient sensiblement coplanaires l'une envers l'autre, ladite deuxième membrane étant amovible du plateau, indépendamment de ladite première membrane.

2. L'emballage (10) selon la revendication 1, dans lequel la deuxième membrane (16) est moins perméable aux gaz que la première membrane (14).

3. L'emballage (10) selon l'une quelconque des revendications précédentes, dans lequel les première (14) et deuxième (16) membranes sont chacune formées d'un matériau élastique.

4. L'emballage (10) selon l'une quelconque des revendications précédentes, dans lequel lesdites première (14) et deuxième (16) membranes contiennent chacune un matériau sensiblement imperméable.

5. L'emballage (10) selon l'une quelconque des revendications précédentes, dans lequel le plateau contient un produit alvéolaire, lesdits emplacements (24, 22) coplanaires comprennent des rebords, lesdits rebords étant pressés à une épaisseur sensiblement uniforme.

6. L'emballage (10) selon l'une quelconque des revendications précédentes, dans lequel les première (14) et deuxième (16) membranes sont reliées uniquement par ledit plateau (12).

7. L'emballage (10) selon l'une quelconque des revendications précédentes, dans lequel ladite deuxième membrane (16) est susceptible d'être enlevée dudit plateau (12) par pelage.

8. Un procédé d'emballage d'un produit alimentaire (A), comprenant les étapes suivantes :

remplir un plateau (12) avec un produit alimentaire;
couvrir ledit plateau avec une première membrane (14) flexible en séparant la membrane depuis une nappe de matériau (70), positionner ladite première membrane en place sur ledit plateau et refermer de façon étanche ladite membrane sur ledit plateau en un premier emplacement (24);

ledit procédé étant **caractérisé en ce que** le procédé comprend les étapes subséquentes suivantes :

- a) séparer la première membrane sur un creusement (26) formé dans ledit plateau;
- b) couvrir ledit plateau et ladite première membrane flexible par une deuxième membrane (16) flexible, sensiblement coplanaire, et;
- c) refermer de façon étanche ladite deuxième membrane sur ledit plateau en un deuxième emplacement (22), extérieur audit premier emplacement, lesdits premiers et deuxième emplacements étant sensiblement coplanaires et séparés par ledit creusement.

9. L'emballage (10) selon la revendication 8, dans lequel ladite première membrane (14) est fermée de façon étanche sur ledit plateau (12), puis séparée de ladite nappe (70).

FIGURE 1

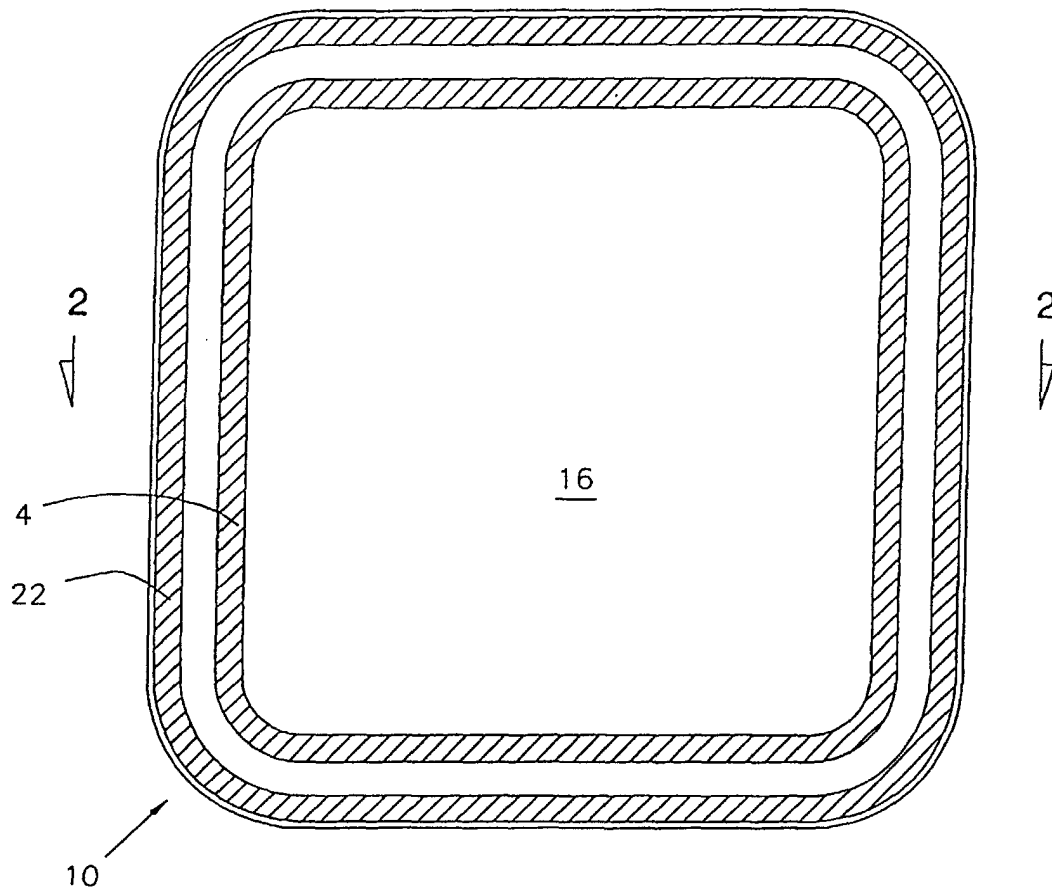


FIGURE 2

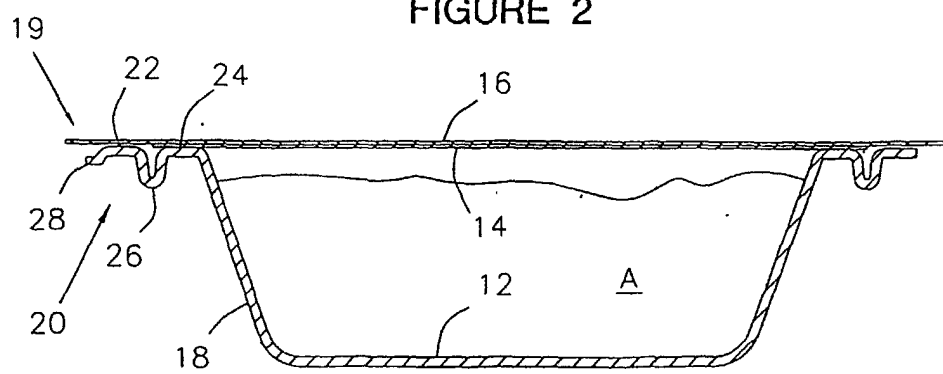


FIGURE 3

