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(54) WRAPPING FOR FOOD PRODUCTS TO BE COOKED IN AN OVEN

WICKELVERPACKUNG FÜR IN EINEM OFEN ZU KOCHENDE LEBENSMITTELPRODUKTE

EMBALLAGE POUR PRODUITS ALIMENTAIRES À CUIRE DANS UN FOUR

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Description

[0001] The present invention refers to a wrapping for food products, and in particular for products to be cooked or warmed up - typically in an oven - of the type consisting of an external wrapping that wraps the product itself, as well as to the product thus packaged and to a continuous web for use in the making of said wrapping.

[0002] The frenzied pace of modem life have led to the taking hold of ready dishes, at times frozen ones, requiring merely a warming up or a cooking by the end consumer.

[0003] Said ready dishes entail remarkable problems, still partially unsolved with concern to their packaging modes.

[0004] In particular, at the time of cooking or warming up the ready dish, the packaging has to be eliminated, in order to allow adequate gaseous exchange with the atmosphere. Hence, upon removing the packaging the product is transferred into a baking pan or other baking container. However, during these steps the product often loses its shape, breaks, or anyhow risks staining the consumer or the household appliance used. Moreover, the product may stick to the baking container, to the detriment of a full enjoyment of the product itself by the end consumer.

[0005] There are some wrappings that can be directly placed in an oven. In some cases, these have anyhow to be opened. Alternatively, they remain sealed, but require valves providing, with the increase of the internal pressure, an opening up in order to allow the outletting of the water vapour generated by cooking. Such a system is disclosed, e.g., in WO2005036983 or JP 0 723 2769.

[0006] Other wrappings that can be directly placed in an oven with the related product often are quite complex to make, requiring the use of specific materials and/or of dedicated coatings, or once in the oven do not attain an optimal gaseous exchange with the environment, particularly with concern to H_20 vapour.

[0007] In general terms, if the container remains closed H_20 vapour tends, once emitted from the product, to remain trapped in the wrapping, "wetting" the product itself and compromising its taste, texture and organoleptic properties. Moreover, even if the container is opened, due to the presence just of the H_20 vapour into the oven the result of the heating or of the cooking is not the optimal one.

[0008] Hence, the technical problem set and solved by the present invention is to provide a wrapping for bakery food products allowing to overcome the drawbacks mentioned above with reference to the known art.

[0009] Such a problem is solved by a wrapping according to claim 1.

[0010] According to the same inventive concept, the present invention also refers to a continuous web according to claim 10 and to a packaged product according to claim 9.

[0011] Preferred features of the present invention are present in the dependent claims thereof.

[0012] The present invention provides several relevant advantages. The main advantage lies in that the wrapping allows an optimal cooking or warming up of the product, optimizing in particular the exchange of H_20 vapour with the cooking environment.

[0013] In fact, as it will be better appreciated from the following detailed description, thanks also to the transpirability properties of the paper material forming the wrapping, there onsets a pressure regimen such that the pressure inside of the wrapping itself is higher than the external one, and this prevents the return of the emitted H_20 vapour into the wrapping itself.

[0014] Other advantages, features and the operation steps of the present invention will be made evident by the following detailed description of some embodiments thereof, given by way of example and not for limitative purposes. Reference will be made to the figures of the annexed drawings, wherein:

- Figure 1 shows a perspective view of a continuous web for making wrappings for food products according to an embodiment of the invention;
- Figure 2 shows a perspective view of the web of Figure 1 during a step of folding for making a tubular structure;
- Figure 3 shows a perspective view of the tubular structure of Figure 2 during a step of transversal sealing of the wrappings being formed;
- Figure 4 shows a partially sectional perspective view of a bakery food product packaged in a wrapping obtained from the web of Figure 1; and
- Figure 5 shows a partially sectional front view of the packaged product of Figure 4 during the cooking/warming up of the product itself in an oven.

[0015] Referring initially to Figure 1, a continuous web for making a wrapping of a food product according to a first embodiment of the invention is generally denoted by 10.

[0016] The web 10 is made by using as base material a paper material.

[0017] Preferably, to better obtain the advantages of the present invention, such a paper material has substance number comprised in a range of 28-90 g/m^2 and preferably its permeability to H_20 vapour is comprised in a range of from 4.000 to 15.000 cm^3 $H2O/m^2$/about 24h.

[0018] The web 1 has longitudinal and transversal glue depositions, respectively denoted by 11 and 12, for closing the wrappings being formed. In particular, the longitudinal depositions 11 are obtained in correspondence of the two longitudinal edges of the web 10, whereas the transversal ones are obtained at regular intervals along the longitudinal development of the web 10 itself. Preferably, the transversal depositions 12 do not overlap to the longitudinal ones 11. In particular, such depositions may be made on privileged zones, as envisaged in Italian Pat. N°.1 275 612 to the same applicant.

[0019] However, the above-described longitudinal 11 and transversal 12 glue depositions may be applied onto the web 10 according to any known art. In particular, the depositions 11 and 12 may have a continuous development at least in correspondence of each of the wrappings being formed, as in the example depicted, or be applied according to any one discontinuous pattern. Likewise, the depositions 11 and 12 may be carried out according to any one application jig, e.g. be made of a plurality of glue threads or points.

[0020] In Figures 2 and 3 there are shown two steps of forming the wrappings. As it is shown in said Figures, the longitudinal edges of the web 10, and therefore the related glue depositions 11, are overlapped so as to form a substantially tubular structure provided with a longitudinal closing flap 13 in correspondence of said overlapping of the glue depositions.

[0021] At this point, as it is shown in Figure 3, the bakery food product (for simplicity's sake not shown in said Figure) is introduced in each wrapping being formed and opposite transversal portions of the latter bearing the transversal depositions 12 are pressed the one against the other to obtain the transversal closure of the wrapping itself, generating two transversal closing flaps 14.

[0022] Then, the wrappings are separated by known cutting means. One of these wrappings is shown by way of example in Figure 4 and therein the related wrapping, denoted by 1, is depicted as partially torn to show the product contained therein, the latter being denoted by 100.

[0023] As those steps of forming a wrapping containing a food product are substantially conventional and perfectly within the reach of a person skilled in the art, this aspect will no further be dwelt upon; it is understood that any other mode of obtaining the wrapping or any other shape or configuration thereof is compatible with the present invention.

[0024] As mentioned above, in the present embodiment it is provided that each wrapping 1 be formed and closed on a food product 100, e.g. a roll, plain or with a filling, in the same production cycle. Always in the present embodiment, it is also provided that the food product be packaged raw.

[0025] As indicated in Figure 5, the product 100, when it has to be consumed, may be subjected to a heat source while still packaged in the wrapping 1.

[0026] E.g., the packaged product may be placed in an electric oven. As it is schematically shown always in Figure 5, the heat from the oven induces the outletting of H_20 vapour from the product 100. The selection of the transpiring paper material for making the wrapping 1 and the fact that the wrapping itself for the remainder be completely sealed by the above-illustrated closing modes allows effective H_20 vapour exchange from the inside to the outside of the wrapping and therefore a full and optimal cooking of the product 100. Concomitantly, between inside and outside of the wrapping there onsets a pressure regimen such that the internal pressure is higher than the external one by virtue of the higher internal temperature, with the advantages already illustrated.

[0027] Upon having completed the cooking the wrapping 1 is opened and disposed of, and the product 100 may be enjoyed warm.

[0028] Of course, the wrapping of the invention is suitable also to cooking or warming up in a microwave oven.

[0029] It will be understood that the present invention is susceptible of several embodiments alternative to the hereto-described ones, some of which are briefly illustrated hereinafter with reference to the sole aspects differentiating them from what has already been illustrated.

[0030] First of all, the wrapping, and therefore also the continuous web from which it can be formed, may have a composite structure, it being obtained, e.g., from the union of two base material, as in the case of wrappings formed by one or more strips of paper material alternate to one or more strips of transparent film or of wrappings having windows closed with a transparent material, as described, e.g., in the aforementioned Italian Pat. N° 1 275 612 to the same applicant. .

[0031] Moreover, the food product may be any one bakery product or a more or less elaborate dish, to be cooked or merely warmed up under care of the end consumer.

[0032] Furthermore, even though the invention has been described with reference to a packaging that is placed in an oven by the end consumer of the food product, alternative embodiments could envisage that the same advantages be exploited for the cooking or the warming up of the same product at an industrial level.

[0033] The present invention has hereto been described with reference to preferred embodiments thereof. It is understood that other embodiments might exist, all falling within the concept of the same invention, and all comprised within the protective scope of the claims hereinafter.

Claims

1. A wrapping (1) for use in the packaging of a food product to be cooked or warmed up, apt to be exposed to a heat source jointly to the product (100) packaged therein to carry out said cooking or warming up and made at least for the most part of a coating-free transpiring paper material,
   wherein said paper material exhibits H_2O vapour permeability comprised in a range of 4.000 - 15.000 cm^3 H_2O/m^2/about 24h.

2. The wrapping (1) according to claim 1, which is entirely made of said coating-free transpiring paper material.

3. The wrapping (1) according to claim 1, having a window of substantially transparent material.

4. The wrapping (1) according to the preceding claim, wherein said substantially transparent material is of transpiring type.

5. The wrapping (1) according to claim 3 or 4, wherein said substantially transparent material exhibits H_2O vapour permeability comprised in a range of 4.000 - 15.000 cm^3 H_2O/m^2/about 24h.

6. The wrapping (1) according to any one of the preceding claims, wherein said paper material has a substance number comprised in a range of 28-90 g/m^2.

7. The wrapping (1) according to any one of the preceding claims, which is apt to be placed in a traditional (electric) oven or in a microwave oven for the cooking or the warming up of the food product (100).

8. A packaged product, comprising a wrapping (1) according to any one of the preceding claims and a food product (100) to be cooked or warmed up received therein.

9. A continuous web (10) apt to the forming of wrappings (1) apt to contain food products (100) to be cooked or warmed up according to any one of the claims 1 to 8.

10. The continuous web (10) according to the preceding claim, having glue depositions (11, 12) for the closure of each wrapping (1).

11. The continuous web (10) according to the preceding claim, wherein said glue depositions (11, 12) are arranged longitudinally and/or transversally on the web (10) itself.

12. Use of a continuous web (10) made at least for the most part of a coating-free transpiring paper material for the making of wrappings (1) for food products to be cooked or warmed up, wherein the wrapping (1) is exposed to a heat source jointly to the product (100) packaged therein to carry out said cooking or warming up, wherein said paper material exhibits H_2O vapour permeability comprised in a range of 4.000 - 15.000 cm^3 H_2O/m^2/about 24h.

13. A method of packaging food products (100) to be cooked or warmed up, envisaging the use of wrappings (1) made at least for the most part of coating-free transpiring paper material to be exposed to a heat source jointly to the product (100) packaged therein to carry out said cooking or warming up, wherein said paper material exhibits H_2O vapour permeability comprised in a range of 4.000 - 15.000 cm^3 H_2O/m^2/about 24h.

Patentansprüche

1. Umhüllung (1) zur Verwendung bei dem Verpacken eines zu kochenden oder aufzuwärmenden Lebensmittelprodukts, die geeignet ist, gemeinsam mit dem in ihr verpackten Produkt (100) einer Wärmequelle ausgesetzt zu werden, um das Kochen oder Aufwärmen zu bewirken, und wenigstens zum überwiegenden Teil aus einem beschichtungsfreien, transpirierenden Papiermaterial besteht, wobei das Papiermaterial eine H_2O-Dampfdurchlässigkeit aufweist, die in einem Bereich von 4.000-15.0000 cm^3 H_2O/m^2/etwa 24 h liegt.

2. Umhüllung (1) nach Anspruch 1, die gänzlich aus dem beschichtungsfreien, transpirierenden Papiermaterial hergestellt ist.

3. Umhüllung (1) nach Anspruch 1, mit einem Fenster aus im wesentlichen transparentem Material.

4. Umhüllung (1) nach dem vorhergehenden Anspruch, wobei das im wesentlichen transparente Material vom transpirierenden Typ ist.

5. Umhüllung (1) nach Anspruch 3 oder 4, wobei das im wesentlichen transparente Material eine H_2O-Dampfdurchlässigkeit aufweist, die in einem Bereich von 4.000-15.000 cm^3 H_2O/m^2/etwa 24 h liegt.

6. Umhüllung (1) nach einem der vorhergehenden Ansprüche, wobei das Papiermaterial ein Flächengewicht hat, das in einem Bereich von 28-90 g/m^2 liegt.

7. Umhüllung (1) nach einem der vorhergehenden Ansprüche, welche geeignet ist, in einem traditionellen (elektrischen) Ofen oder in einem Mikrowellenofen platziert zu werden, um das Lebensmittelprodukt (100) zu kochen oder aufzuwärmen.

8. Verpacktes Produkt, mit einer Umhüllung (1) nach einem der vorhergehenden Ansprüche und einem zu kochenden oder aufzuwärmenden Lebensmittelprodukt (100), das darin aufgenommen ist.

9. Durchgehende Bahn (10), die geeignet ist, Umhüllungen (1) zu bilden, welche geeignet sind, zu kochende oder aufzuwärmende Lebensmittelprodukte (100) aufzunehmen, nach einem der Ansprüche 1 bis 8.

10. Durchgehende Bahn (10) nach dem vorhergehenden Anspruch, mit Klebstoffaufträgen (11, 12) zum Verschließen jeder Umhüllung (1).

11. Durchgehende Bahn (10) nach dem vorhergehenden Anspruch, wobei die Klebstoffaufträge (11, 12) longitudinal und/oder transversal auf der Bahn (10)

selbst angeordnet sind.

12. Verwendung einer durchgehenden Bahn (10), die wenigstens zum überwiegenden Teil aus einem beschichtungsfreien, transpirierenden Papiermaterial besteht, zum Herstellen von Umhüllungen (1) für zu kochende oder aufzuwärmende Lebensmittelprodukte, wobei die Umhüllung (1) gemeinsam mit dem darin verpackten Produkt (100) einer Wärmequelle ausgesetzt wird, um das Kochen oder Aufwärmen zu bewirken, wobei das Papiermaterial eine H_2O-Dampfdurchlässigkeit aufweist, die in einem Bereich von 4.000-15.000 cm^3 H_2O/m^2/etwa 24 h liegt.

13. Verfahren zum Verpacken von zu kochenden oder aufzuwärmenden Lebensmittelprodukten (100), Vorsehen der Verwendung von Umhüllungen (1), die wenigstens zum überwiegenden Teil aus beschichtungsfreiem, transpirierendem Papiermaterial bestehen, um sie gemeinsam mit dem darin verpackten Produkt (100) einer Wärmequelle auszusetzen, um das Kochen oder Aufwärmen zu bewirken, wobei das Papiermaterial eine H_2O-Dampfdurchlässigkeit aufweist, die in einem Bereich von 4.000-15.000 cm^3 H_2O/m^2/etwa 24 h liegt.

Revendications

1. Emballage (1) destiné à emballer un produit alimentaire à cuire ou à réchauffer, apte à être exposé à une source de chaleur en même temps que le produit (100) qui est emballé pour réaliser ladite cuisson ou ledit réchauffage et constitué au moins pour la majeure partie d'un matériau de type papier respirant sans revêtement,
dans lequel ledit matériau de type papier présente une perméabilité à la vapeur d'eau comprise dans un intervalle de 4000 à 15000 cm^3 H2O/m^2/environ 24 h.

2. Emballage (1) selon la revendication 1, entièrement constitué dudit matériau de type papier respirant sans revêtement.

3. Emballage (1) selon la revendication 1, comportant une fenêtre en matériau substantiellement transparent.

4. Emballage (1) selon la revendication précédente, dans lequel ledit matériau substantiellement transparent est de type respirant.

5. Emballage (1) selon la revendication 3 ou 4, dans lequel ledit matériau substantiellement transparent présente une perméabilité à la vapeur d'eau comprise dans un intervalle de 4000 à 15000 cm^3 H2O/m^2/environ 24 h.

6. Emballage (1) selon l'une quelconque des revendications précédentes, dans lequel ledit matériau de type papier a un grammage compris dans un intervalle de 28 à 90 g/m^2.

7. Emballage (1) selon l'une quelconque des revendications précédentes, apte à être placé dans un four traditionnel (électrique) ou dans un four à micro ondes pour la cuisson ou le réchauffage du produit alimentaire (100).

8. Produit emballé, comprenant un emballage (1) selon l'une quelconque des revendications précédentes et un produit alimentaire (100) à cuire ou à réchauffer, contenu dans ce dernier.

9. Bande continue (10) apte à former des emballages (1) aptes à contenir des produits alimentaires (100) à cuire ou à réchauffer selon l'une quelconque des revendications 1 à 8.

10. Bande continue (10) selon la précédente revendication, comportant des dépôts de colle (11, 12) pour la fermeture de chaque emballage (1).

11. Bande continue (10) selon la précédente revendication, dans laquelle lesdits dépôts de colle (11, 12) sont disposés longitudinalement et/ou transversalement sur la bande (10) elle-même.

12. Utilisation d'une bande continue (10) constituée au moins pour la majeure partie d'un matériau de type papier respirant sans revêtement pour la réalisation d'emballages (1) pour produits alimentaires à cuire ou à réchauffer, dans laquelle l'emballage (1) est exposé à une source de chaleur en même temps que le produit (100) qui y est emballé pour exécuter ladite cuisson ou ledit réchauffage, dans laquelle ledit matériau de type papier présente une perméabilité à la vapeur d'eau comprise dans un intervalle de 4000 à 15000 cm^3 H2O/m^2/environ 24 h.

13. Procédé d'emballage de produits alimentaires (100) à cuire ou à réchauffer, prévoyant l'utilisation d'emballages (1) constitués au moins pour la majeure partie d'un matériau de type papier respirant sans revêtement à exposer à une source de chaleur en même temps que le produit (100) qui y est emballé pour exécuter ladite cuisson ou ledit réchauffage, dans lequel ledit matériau de type papier présente une perméabilité à la vapeur d'eau comprise dans un intervalle de 4000 à 15000 cm^3 H2O/m^2/environ 24 h.

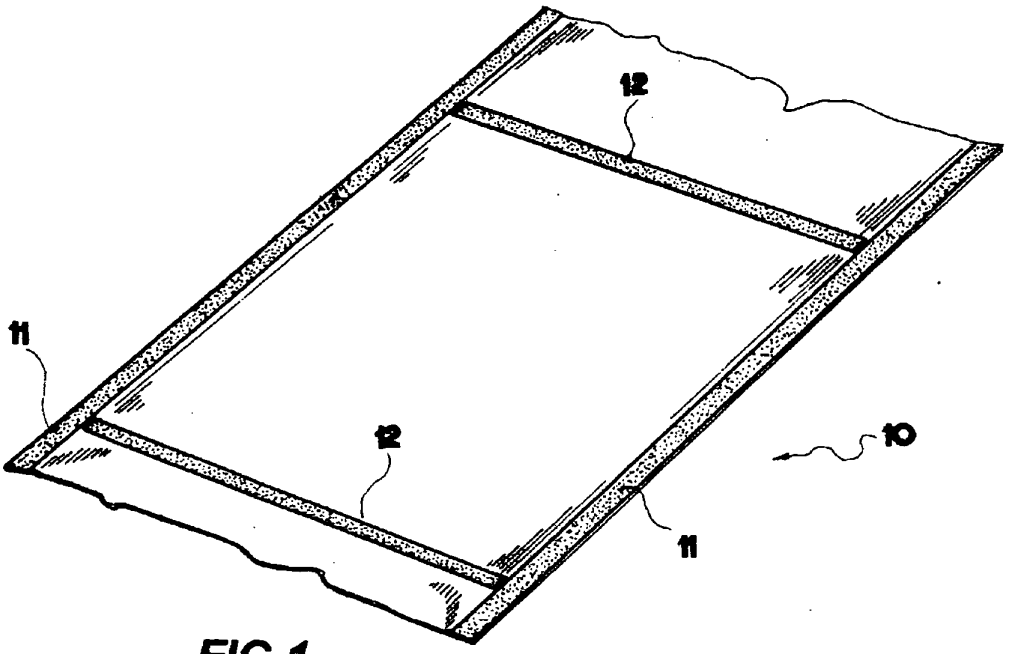

FIG.1

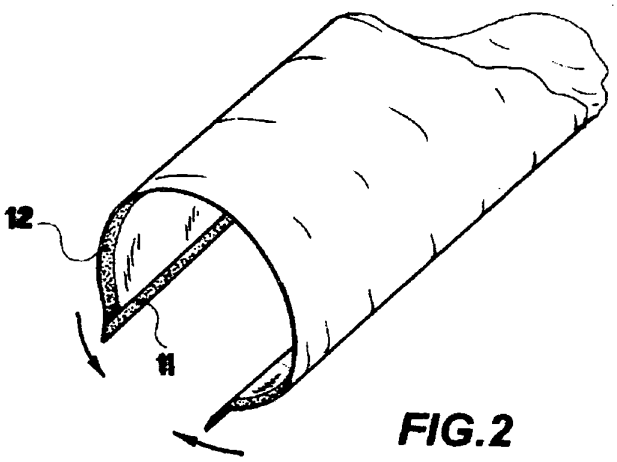

FIG.2

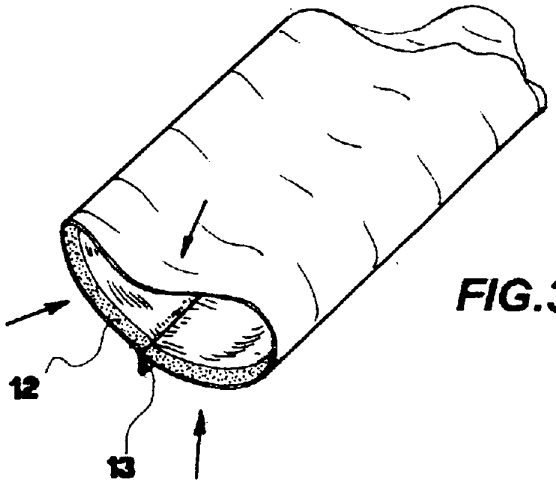

FIG.3

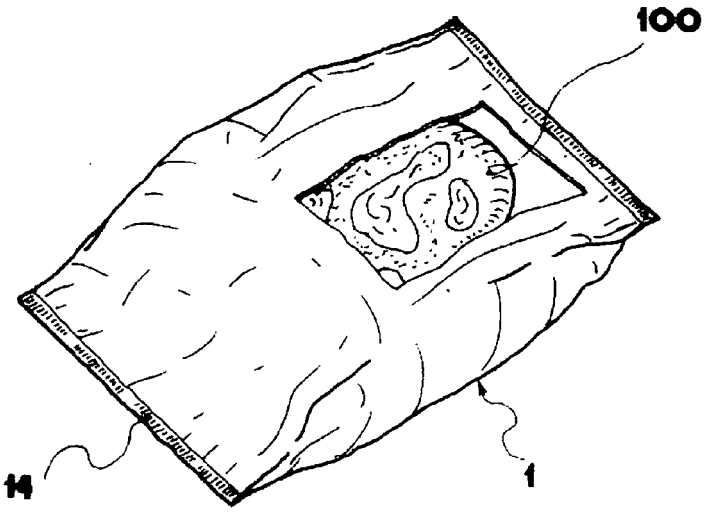

FIG.4

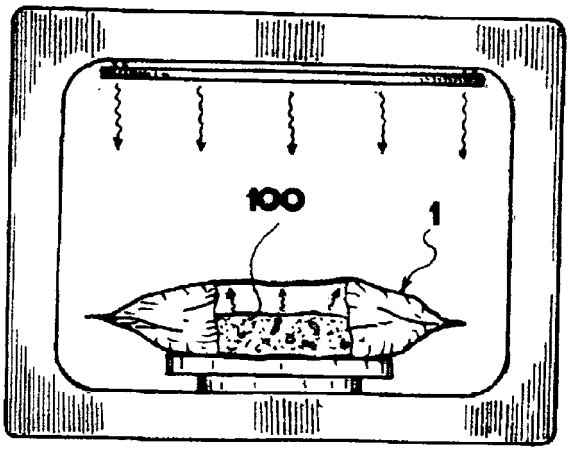

FIG.5

REFERENCES CITED IN THE DESCRIPTION

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