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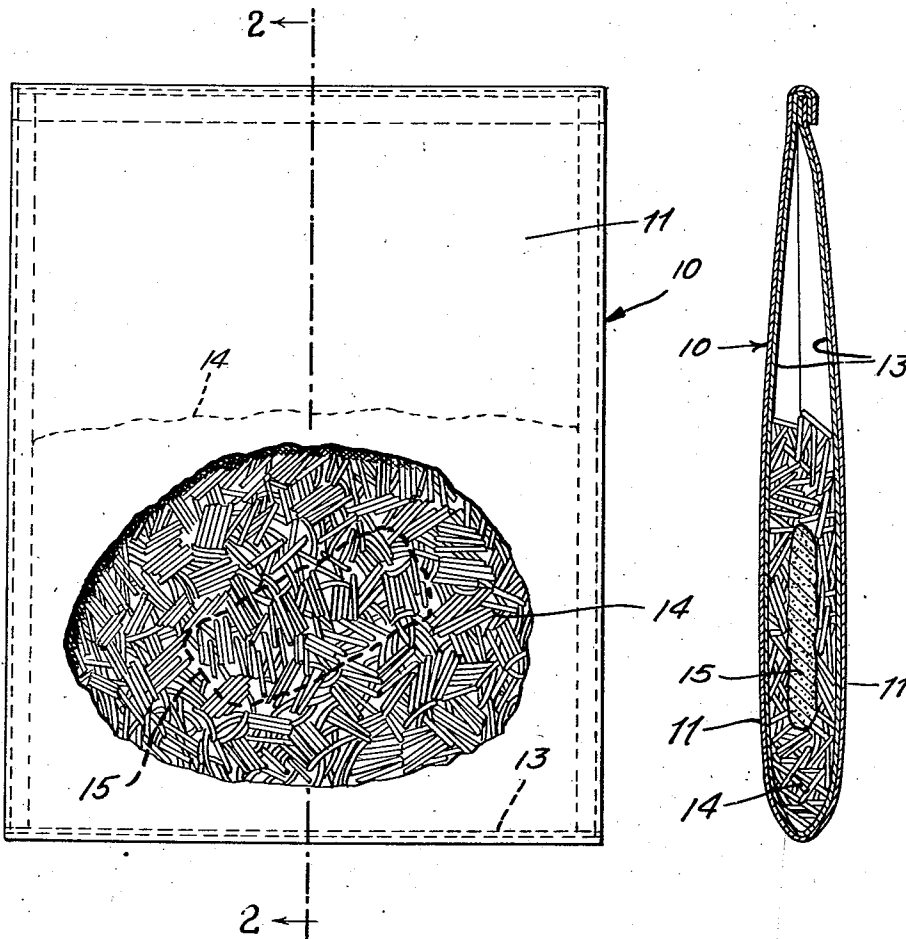
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PACKAGE

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Fig. 1

Fig. 2.



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PACKAGE

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3 Claims. (Cl. 99—171)

This invention relates to a food package and more particularly to a package of the type in which a number of ingredients of a single food composition are packaged together in a single package to be mixed and finally combined at the time of use.

Such compositions frequently require a dry granular material such as noodles, cereal or leguminous grain, meal or flour, etc., and certain more or less sticky materials (in which term we include greasy materials) which are furnished to the package in a plastic mass.

Prior to our invention it has been common to put one or the other of these materials into the package first and the other on top of it, with the result that the sticky material tends to adhere to the wall of the package and, upon emptying the package for use, an indeterminate amount of the sticky material may remain adhering to the wall and thus the accurate measurement of the constituents of the composition which were furnished in the package may be upset in the actual use of the material from the package.

It is an object of our invention, therefore, to provide a package which includes sticky ingredients as well as dry fluent ingredients but which may be emptied as readily and as completely as though it included only the dry ingredients.

Another object of the invention is to provide a package in which the wall of the container is protected against sticky or destructive ingredients of the plastic material.

Other objects of the invention will be evident from consideration of the following specification and the accompanying drawing.

In this drawing and specification we have shown a preferred embodiment of our invention and have suggested various alternatives and modifications, but it will be understood that these are not intended to be exhaustive nor limiting of our invention, but on the contrary are given for the purposes of illustration with a view to instructing others in the principles of our invention and the application thereof to practical use in order that others may modify and adapt the same in numerous forms according to the conditions of a particular use.

In the drawing:

Figure 1 is a view in longitudinal section taken parallel to the face of the package; and

Figure 2 is a view in transverse section taken on line 2—2 of Figure 1.

In the package shown in the drawing, the container consists of an envelope 10, for example, of laminated sheet material, comprising an exterior

11 of paper or paper and metal foil or any other desired flexible material, and a lining 13 of "Plio-film" or other grease-proof and moisture-proof material. At the bottom, the material of the bag is folded in loop form, as shown in Fig. 2; and at the sides and top the edges are sealed together in any suitable manner so that the contents within are hermetically sealed.

Within the bag at the bottom thereof and in contact with the lining 13 is a mass of dry granular material. Taking, as one example, a dehydrated soup composition. This granular material may be a mass of noodles and within this mass approximately centered and insulated from the walls of the envelope by the dry granular mass 14 is a slug of plastic material 15. This plastic, in the case of the dehydrated soup, may contain chicken fat, dried vegetables, and/or vegetable flour, flavoring ingredients, such as sodium glutamate, seasoning, such as salt, pepper, celery salt, onion salt, etc.

These ingredients are carefully measured and proportioned and designed to make a delicious soup when boiled with a predetermined quantity of water; and it is important, therefore, that the exact amounts supplied to the package should be delivered from the package and used in compounding the final soup. This has been achieved according to our invention by reason of the fact that the sticky plastic mass 15 is contained within the center of the fluent mass of noodles 14; and consequently when the package is opened and the contents dumped out the dry material protects the sticky plastic material against adhering to the walls of the container; and none of the material, therefore, will be held behind in the package, but all will be delivered into the water in which the soup is to be made. The dry materials, of course, since they do not adhere will be readily discharged from the package.

If the package is lined with rubber film, or with paper, or other materials which would be disintegrated or deteriorated by grease or by any other ingredient of the composition, such deterioration will be prevented by our invention because the ingredients contained in the plastic mass will be held away from the wall by the inert dry ingredients, which thus protect the wall against any deteriorating action of the ingredients in the plastic mass.

What we claim is:

1. A food package which comprises a flexible envelope, a mass of dry fluent material therein and a mass of plastic containing grease, flavoring and seasoning ingredients in accurately measured

amounts, said plastic mass being within and wholly surrounded by the dry material, and said dry fluent material and said plastic material together being adapted upon mixing to constitute a food composition.

2. A food package containing a mass of dry fluent material in contact with the walls of the package and a mass of sticky plastic material within the mass of dry material and insulated

from the walls of the package by said dry material, said dry material and plastic material consisting of ingredients in measured quantities for combining in a single food composition.

5 3. A food package as defined in claim 2, in which the plastic material contains seasoning and flavoring ingredients.

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