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(54) Title: MULTI-LAYER TOASTER PRODUCT AND METHOD FOR MAKING SAME			
(57) Abstract			
<p>A fully baked or fired multi-layered toaster product comprises a first layer and a second layer wherein the first and second layers are constructed of dissimilar materials. The first layer provides the structural properties required for a toaster product while the second layer provides enhanced characteristics such as taste, texture, and other organoleptic properties. The multi-layered toaster product contains dissimilar dough or batter types and can further include filling and/or particulates and/or toppings.</p>			

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MULTI-LAYER TOASTER PRODUCT AND METHOD FOR MAKING SAME

The present invention relates to an improved toaster product. More
5 specifically, the present invention relates to an improved multi-layer toaster product
having at least two dissimilar layers of dough.

Currently, toaster pastry technology only utilizes sheeted dough components.
A typical example of the current toaster pastry technology is the KELLOGG's®
POP-TARTS®. The POP-TART® toaster pastry utilizes a sheeted dough to form a
10 bottom, structural layer onto which a filling is disposed. An additional layer of the
sheeted dough is applied over the intermediate filling layer and is affixed to the
bottom structural dough layer. Consequently, toaster products have been limited to
those products which consist of only a layer or layers of structural sheeted dough or
to products which include a dough shell surrounding and encasing a flavored filling
15 material such as that disclosed in United States Patent Nos. 4,612,198 and 4,623,542
both issued to Wallin et al., and assigned to the Pillsbury Company.

Many of the problems associated with the development of toaster products stem
from the criteria or standards applied to toaster products in order to maintain
uniformity and allow the products to be used in most standard vertical toasters. For
20 example, certain physical requirements such as the dimension of the toaster product
must be such that a user is not required to reach into the toaster to remove the toaster
product. The weight of the toaster product must be below a prescribed maximum
weight so that a toaster mechanism is able to raise the toaster product from the
toasting area of the toaster. The thickness of the toaster product must be kept below
25 approximately $\frac{3}{4}$ " so that it is below the minimum standard opening size of a toaster.

The product must have sufficient structural integrity so as to not distort in shape
while in the toaster. The product must also be structurally capable of being removed
from the toaster intact and must not leak any of its contents into the toaster. A
product that is too fragile will be difficult to remove from a toaster. A fragile
30 product can fall apart as it is being removed from a toaster. For example, cookies
soften when heated becoming too fragile to remove intact from a toaster.

Additionally, it is desirable that the structural layer of the toaster product be able to dissipate heat quickly such that it can be handled by a user without causing undue discomfort to or burning of the user. This list of requirements for toaster products which are to be heated in a vertical toaster is not meant to be an exhaustive list of all
5 of the criteria which must be met by all toaster products but are, however, illustrative of the difficulties which are encountered in the development of novel toaster products. Many of these criteria and standards are dictated in order to maintain uniformity among toaster products so that they can be used universally in most standard commercially available vertical toasters.

10 It has long been desired to have a toaster product which possesses the characteristics of freshly baked cookies, cakes or desserts such as better taste and texture attributable to higher fat and/or sweetener and/or moisture containing doughs; however, several problems have hampered efforts in these areas. Typically, non-structural doughs, such as cookie dough, by themselves do not provide a
15 product which is suitable for use in a vertical toaster. Typically, non-structural doughs are higher in fat, and/or sweetener, and/or moisture which makes these types of doughs more fragile than current sheeted pastry dough. Thus, a sheeted or extruded non-structural dough is unsuitable for use as a toaster product. Previous attempts to produce a sheeted or extruded cookie dough have failed to produce a
20 toaster product which resists distorting and breaking during toasting, breaking during removal from the toaster and which overcome the deficiencies in other structural areas which make utilization of these doughs in toaster pastries difficult, if not impossible.

As stated above, previous toaster products have been constructed of a
25 sheeted, structural dough having flavored intermediate layers or toppings disposed either therein or thereon, respectively. However, it would be desirable to have a toaster product in which a layer of non-structural or dissimilar dough or batter component having enhanced organoleptic properties is combined with a sheeted dough to provide a product having improved taste and texture characteristics that
30 yield a toaster product which is more like a freshly based cookie, cake, and/or

dessert and which is suitable for use in a vertical toaster.

SUMMARY OF THE INVENTION

A multi-layer toaster product is disclosed having a first layer and a second
5 layer wherein the first layer and the second layer are made from dissimilar materials.
Preferably, the first layer includes a structural, sheeted pastry dough and the second
layer includes a non-structural layer possessing enhanced flavor, texture, and
organoleptic properties. The invention also includes the use of a filling or frosting
layer either between the dissimilar layers, disposed on one layer, or both

10 There is also disclosed a method for making a multi-layered toaster product
which includes the steps of providing a first layer of structural dough; disposing a
second, dissimilar non-structural layer over the first structural dough layer; and,
binding together the first layer and the second layer. The method also includes the
steps of providing a filling or frosting layer disposed on one layer or both.

15

BRIEF DESCRIPTION OF THE DRAWINGS

Other advantages of the present invention will be readily appreciated as the
same become better understood by reference to the following detailed description
when considered in connection with the accompanying drawings wherein:

20 Figure 1 is a top perspective view of a multi-layer toaster product in
accordance with the present invention;

Figure 2 is a cross-sectional view of the multi-layer toaster product taken
along line 2-2 of Figure 1; and

25 Figure 3 is an exploded view of the multi-layer toaster product in accordance
with the present invention.

DETAILED DESCRIPTION OF THE INVENTION

Referring to the Figures, the present invention is a multi-layer toaster
product, generally indicated by the numeral 10, suitable for use in a vertical toaster.

30 The toaster product includes at least a first layer 12 and a second layer 18 which are

preferably dissimilar in formula and/or processing methodology. The material or dough which comprises the first layer 12 preferably imparts structural characteristics to the toaster product. The second layer 18, which is typically disposed on the first layer 12, preferably imparts taste, texture and other organoleptic properties to the
5 toaster product.

The first or structural layer 12 preferably comprises a sheeted pastry dough such as that utilized in the KELLOGGs® POP-TART® as well as other sheeted pastry doughs which are known to those skilled in the art. In addition, the first layer 12 can be constructed of other structurally suitable and, hence, toaster suitable
10 materials such as bread or bagel dough, pizza crust, pita bread, crackers, graham cracker, pie crust, puff pastry and the like. The dough comprising the first layer 12 must have suitable structural characteristics to resist breaking and/or distorting during manufacturing, packaging, shipping, and final toasting during consumer use. The first layer 12 must be strong enough to support the second layer 18 and to
15 support any filling layer. Layer 12 must withstand the heating process in the toaster as it sits in the toaster on its edge. It must also be strong enough to support itself, the second layer 18 and the filling layer as the multi-layer product is held at an edge as it is removed from the toaster.

The second, non-structural layer 18 or "taste good" layer imparts
20 characteristics and properties such as taste, texture, aroma, and other organoleptic properties that are associated with products that have heretofore been unsuitable for toasting in a vertical toaster. Preferably, the second layer 18 is constructed of a dough which provides a different mouthfeel when eaten and can be extruded, pumped, or otherwise deposited during manufacture. For example, the second layer
25 18 can have the characteristics of a cookie, a brownie, a cake, a pancake, a waffle, or a puff pastry. A cookie dough suitable for use as the second dough layer 18 in the present invention can include, but is not limited to, cookie types such as sugar cookies, oatmeal cookies, or chocolate chip cookies. Batter-type doughs can include, for example, corn bread batter, waffle batter, pancake batter, or a cake
30 batter. Other doughs include a crumb top-type dough such as apple strudel or pecan

crumb, and/or puff pastries. The second layer 18 is preferably extruded, pumped or deposited dough, batter or streusel. In general, the ingredients which make up the second layer 18 are higher in fat and/or sweetener such as sugar, and/or moisture content than the dough used for the first layer. However, low-fat alternatives can be substituted without departing from the spirit of the invention. Other types of non-structural second layers are contemplated and include those dough or batter products which are traditionally non-structural in nature. The resultant multi-layer toaster pastry 10 is capable of fulfilling the requirements for toaster products discussed above.

Additional layers 22, 24 can be disposed in between the second layer 18 and the first layer 12 or on top of the second layer. The multi-layer toaster pastry 10 according to the present invention can include layers of fillings, particulates, or both of any flavor, sweetness, texture, or color if so desired for the product. Sweet fillings include, but are not limited to, fruit, e.g., strawberry, blueberry, peach, apricot, apple, boysenberry, mango, cherry, mixtures thereof and confectionery fillings including brown sugar, cinnamon and vanilla cream, and chocolate fillings, e.g., milk chocolate and semi-sweet chocolate fillings. Non-sweet fillings include, but are not limited to, nuts, cheeses, meats, and vegetables. The filling 22 can be disposed as a dispersion or patty.

The additional layers can further comprise a layer of particulate matter 26 such as, but not limited to, chocolate chips, fruits, various forms of dried fruits, fruit analogs, confectionery pieces, nuts nut analogs, cheeses, vegetable meats, herbs, sauces, savory fillings, and dough/baked crumbles.

Toppings 24 can include, for example, streusel, candy pieces, candy, nuts, grains, and confectionery pieces and/or icings or frostings, and/or meringues. The toppings 24 can be disposed both prior to baking or frying and/or after baking or frying the multi-layer toaster product 10. It is to be understood that other fillings 22 or toppings 24 not specifically disclosed herein can be used without departing from the spirit of the invention.

The multi-layer toaster product 10, according to the present invention, can

include particulates and/or icing or can be comprised of only the second 18 and first 12 layers of doughs. By combining the structural first layer 12 with the second layer 18 of non-structural material, products such as toaster cookies, toaster brownies, etc., can be achieved. These products were previously unavailable as toaster products.

5 Additional ingredients such as colorings and flavorings that are well known in the art can be added to modify the color and/or flavor of the second 18 and /or first 12 layers and/or fillings and toppings. The terms flavorings and colorings refer to any natural or synthetic material known to those skilled in the art that are suitable for imparting flavor or color to food products.

10 The multi-layer toaster product 10 of the present invention can be made by first forming a continuous layer of structural sheeted dough suitable for the first layer 12. The sheeted dough can be reduced by successive passes through a rolling apparatus. The continuous layer of sheeted dough can include margins 14 if a filling 22 is disposed between the layers which will later receive and bond to margins 20 of
15 the dissimilar, non-structural second layer 18. The second, non-structural layer 18 is then disposed over the first structural layer 12.

The method can further include the step of binding together, if necessary, the margins 14, 20 of both the first, structural layer 12 and the second, non-structural layer 18. Preferably, the binding of the first 12 and second 18 layers is
20 accomplished by crimping, rolling, or stamping techniques well known to those skilled in the art.

The method can further include the step of disposing an intermediate, non-dough layer or layers in between the first 12 and second 18 layers. The intermediate, non-dough layer can include fillings 22 and/or particulate matter 26
25 such as those discussed above. Additionally, a layer of non-dough material 24, such as icing, streusel, candy pieces, candy, nuts, grains, meringues, and/or confectioneries can be disposed on top of the non-structural second layer 18, both prior to baking or frying and/or after baking or frying.

Typically, the first structural layer 12 is formed by successively reducing a
30 sheeted pastry dough to a desired thickness. Alternatively, the first layer 12 can be

disposed using extrusion technology known to those skilled in the art.

Preferably, the second, non-structural layer 18 is disposed onto the structural sheeted dough utilizing low pressure extrusion technology, pumping or other depositing systems known to those skilled in the art.

5 Prior to disposing the second layer 18 onto the first layer 12, the margins or edges 14 of the first layer 12 can be prepared to receive the second layer 18 by disposing a binding agent such as water, starch "glue," or other binder "glue" on its margins 14. The binding agent is preferably sprayed onto the margins or edges 14 of the first layer 12. The binding agent disposed on the margins 14 aides in the
10 formation of a peripheral seal between the first 12 and second 18 layers which is capable of retaining any filling 22 material therein. The formation of a leak-proof seal between the second 18 and first 12 layers is essential in the manufacture of a suitable toaster product.

The additional layer or layers of filling 22 and/or particulate matter 26
15 disposed on the first layer 12 are preferably spaced away from the edges or margins 14 of the first layer 12. This is necessary in order to prevent filling 22 and/or particulate matter 26 from being disposed within the region of the toaster pastry which forms the peripheral seal. Should filling 22 or particulate matter 26 be disposed within the seal between the second 18 and the first 12 layers, the potential
20 for leakage of the contents of the toaster pastry is increased. Accordingly, the filling 22 and/or particulate matter 26 must be carefully disposed onto the first layer 12 such that a zone which is free of both filling 22 and/or particulate matter 26 is established. This zone will later be mated to the second layer 18 and a leak-free seal formed therebetween. The particulate matter 26 can be disposed in any suitable
25 pattern.

The completed multi-layer toaster product 10 is then baked or fried at an appropriate temperature and is then cooled and packaged. The resultant multi-layered toaster product 10 can be stored, distributed, and sold in a shelf-stable, refrigerated or frozen format.

30 The completed product has a structural integrity that provides a tender

texture that withstands heating such that the multiple layers do not separate and the product does not break into pieces after heating. The structural integrity of the product is such that it can be held by hand without breaking. The product has a pleasing taste and mouth-feel before and after eating. After toasting, the products
 5 organoleptic properties are similar to a fresh baked cookie, cake or dessert.

The following example is illustrative of the present invention and is not intended to limit the invention.

EXAMPLE:

Formation for a Bottom Layer: A Sheeted Dough – Target weight of the
 10 dough piece is approximately 15-25 grams for a preferred product having width dimensions of approximately 2.5-3.5", length of approximately 3.5-4.5" and thickness of approximately 1/16-1/4"

<u>Ingredients</u>	<u>Percentage</u>
Shortening	5-20
15 Liquid Syrup	0-12
Sugar	2-10
Salt	0.2-1.2
Water	12-18
Wheat Flour	50-60
20 Baking Powder	0.2-0.5

Additional additives known to those skilled in the art, such as flavorings, emulsifiers, stabilizers, preservatives, gums, vitamins, minerals, colors, etc., can also be added to the formulations without departing from the invention.

25 The ingredients are mixed in a mixer of low shear and low r.p.m.'s. The mixer style can be a single arm style, double arm style, or any of a variety of styles that will incorporate the ingredients thoroughly.

The dough is typically allowed to rest so that there could be some relaxation of the dough's structure. Next, the dough is forced between corrugated feed rolls to
 30 form a thick slab of dough. The dough slab is then conveyed through a series of

smooth surface reduction rolls to achieve a desired final thickness that is within product specification.

This bottom dough sheet or first layer 12 is where a filling and/or food particulate would be deposited after the desired thickness of the bottom dough sheet is achieved.

Formation for a Top Layer: An Extruded Dough – Target weight of dough piece is approximately 15-25 grams, for a preferred product having width dimensions of approximately 2.5-3.5", length of approximately 3.5-4.5", and a thickness of approximately 1/16 - 1/4."

10	<u>Ingredients</u>	<u>Percentage</u>
	Shortening	10-30
	Sugar	10-25
	Salt	0.2-12.
	Water	5-10
15	Wheat Flour	45-60
	Baking Powder	0.5-1.0
	Dry Whey	0.2-2.0

Additional additives known to those skilled in the art, such as flavoring, emulsifiers, stabilizers, preservatives, gums, vitamins, minerals, colors, etc., can also be added to the formulations without departing from the spirit of the invention.

The extruded, pumped or otherwise deposited dough which forms the top or second layer 18 of the toaster pastry is prepared by mixing the ingredients listed in the formation for the top extruded dough. The dough is also mixed in a low shear/low r.p.m. mixer, such as a cookie dough mixer, or the like.

The dough is then conveyed to an extrusion head of a low pressure extruder. This dough is then pushed through a slotted nozzle to form a thin sheet slightly wider than that of the bottom sheeted dough. The dough sheet is then deposited over the bottom sheet.

The multiple layers are then cut into a particular shape and then transferred to an oven to bake or fryer to be fried.

Formulation for Filling: Chocolate Flavored – Target weight of filling patty is approximately 14-24 grams.

5

<u>Ingredients</u>	<u>Percentage</u>
Sugar	2-18
Liquid Syrup	20-45
Water	8-12
10 Shortening	2-10
Food Starch	2-6
Dextrose	22-35
Cocoa	2-10
Flavor	0-2

15

Particulates: Chocolate Chips – Target weight of approximately 6-12 grams.

The above ingredients are mixed together in a manner known to one of ordinary skill in the art. The mixture is then extruded and is preferably formed into patties for depositing upon the bottom layer first layer 12. Once deposited, the top
20 or second layer 18 is then deposited over the filling patty and the bottom or first layer 18. It should be appreciated that the filling could be extruded or otherwise formed into a sheet and deposited over the first layer 12 with the second layer 18 deposited over them.

Once the layers are deposited, they can be cut into desired shapes and baked
25 or fried, then packaged.

A preferred embodiment of this invention has been disclosed; however, one of ordinary skill in the art would recognize that certain modifications would come within the scope of this invention. For that reason, the following claims should be studied in order to determine the true scope and content of this invention.

What is Claimed is:

1. A multi-layer toaster product comprising a first layer and a second layer wherein said first layer and said second layer are formed of dissimilar materials.
- 5 2. A multi-layered toaster product according to claim 1 wherein said first layer is formed of a material having greater structural properties than the material forming said second layer.
3. A multi-layered toaster product according to claim 2 wherein said first layer comprises a sheeted dough.
- 10 4. A multi-layered toaster product according to claim 3 wherein said sheeted dough is a sheeted pastry dough.
5. A multi-layered toaster product according to claim 1 wherein said second layer is essentially a non-structural layer.
6. A multi-layered toaster product according to claim 5 wherein said
15 essentially non-structural second layer is formed of a material comprising a dough which is not the same type of dough as the dough comprising said first layer.
7. A multi-layered toaster product according to claim 6 wherein said second layer is constructed of a material selected from the group consisting essentially of
20 cookie dough, brownie batter, pancake batter, cake batter, waffle batter, and puff pastry dough.
8. A multi-layered toaster product according to claim 1 wherein said first layer is constructed of a material selected from the group consisting essentially of
bread or bagel dough, pizza crust, pita bread, crackers, graham crackers, pie crust,
puff pastry, sheet dough, and sheeted pastry dough.
- 25 9. A multi-layered toaster product according to claim 1 wherein said multi-layered toaster product further comprises an additional layer disposed between said second layer and said first layer.
10. A multi-layered toaster product according to claim 9 wherein said
additional layer is selected from the group consisting essentially of fruit fillings,
30 chocolate fillings, confectionery fillings, and non-sweet fillings.

11. A multi-layered toaster product according to claim 10, wherein said fruit fillings are selected from the group consisting essentially of strawberry, apple, cherry, pineapple, orange, raspberry, apricot, grape, blueberry, peach, lemon, mango, and blends thereof.
- 5 12. A multi-layered toaster product according to claim 10 wherein said confectionery fillings include Carmel, chocolate, brown sugar, cinnamon and vanilla cream.
- 10 13. A multi-layered toaster product according to claim 10 wherein said non-sweet fillings are selected from the group consisting essentially of nuts, nut analogs, cheese, cheese analogs, meats, meat analogs, vegetables and seasonings.
14. A multi-layered toaster product according to claim 9 wherein said additional layer comprises particulate matter.
- 15 15. A multi-layered toaster product according to claim 14 wherein said particulate matter is selected from the group consisting essentially of chocolate chips, fruits, dried fruit forms, fruit analogs, confectionery pieces, nuts, nut analogs, cheese, vegetables meats, herbs, and baked crumble.
16. A multi-layered toaster product according to claim 1 wherein a topping is disposed on said second layer.
- 20 17. A multi-layered toaster product according to claim 16 wherein said topping is selected from the group consisting essentially of streusel, candy pieces, candy, nuts, grains and confectionery icing, frosting, meringues and/or pieces.

18. A method for making a multi-layered toaster product, said method comprising the steps of:

forming a continuous first layer of a sheeted dough;

5 disposing a second layer over said first layer, said second layer having dissimilar properties than said first layer; and
binding together said second and said first layers.

19. A method for making a multi-layered toaster product according to claim 18 wherein said first layer and said second layer include margins, said margins being bound together in said binding step.

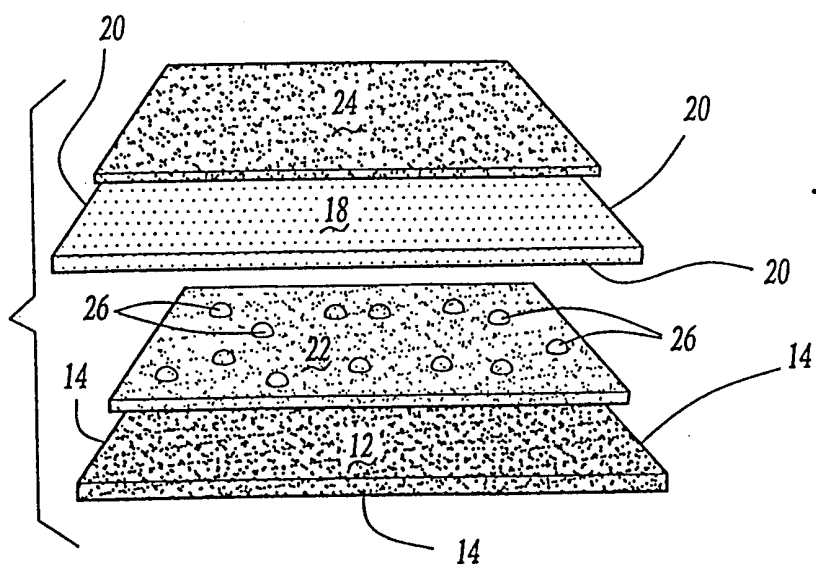
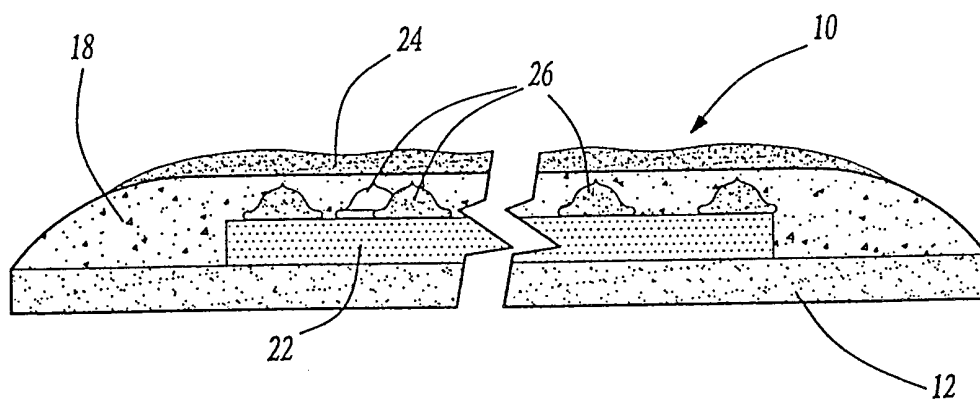
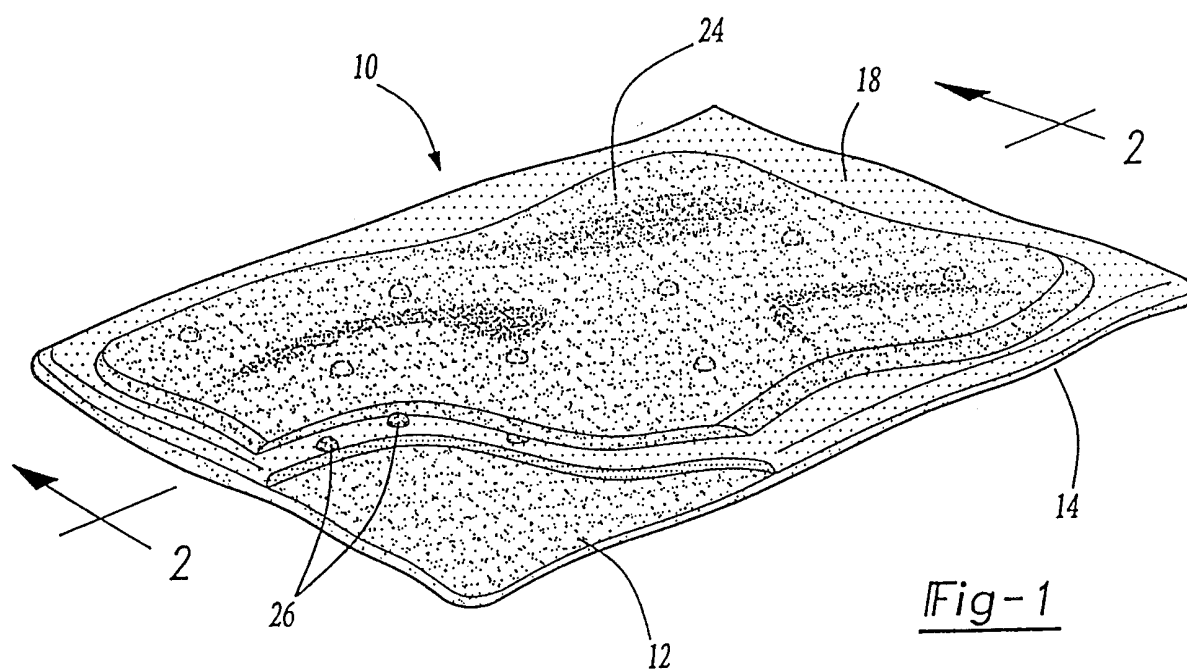
10 20. A method for making a multi-layered toaster product according to claim 19 further including the step of disposing at least one intermediate layer between said first and said second layers, said intermediate layer being spaced apart from said margins of said second layer.

21. A method for making a multi-layered toaster product according to claim 15 20 wherein said intermediate layer comprises a filling and/or particulate matter, and/or toppings.

22. A method for making a multi-layered toaster product according to claim 18 further including the step of disposing a topping on said first layer.

23. A method for making a multi-layered toaster product according to claim 20 18 wherein said disposing step is further defined as extruding said second layer over said first layer.

24. A method for making a multi-layered toaster product according to claim 18 further including the step of baking or frying said multi-layered product.



INTERNATIONAL SEARCH REPORT

International Application No
PCT/US 00/08452

A. CLASSIFICATION OF SUBJECT MATTER

IPC 7 A21D13/00 A21D13/08 A21C9/04 A21C9/06 A23P1/08

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC 7 A21D A21C A23P

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

WPI Data, EPO-Internal, PAJ

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	WO 91 08671 A (BERSTEN IAN J) 27 June 1991 (1991-06-27) page 4, paragraphs 3,4 page 5, paragraph 2 page 11, paragraphs 2-4 page 21, paragraph 4 -page 23 claims 1-4,7,9,11,13,18,20,26,34	1-15, 18-21
P,X	WO 99 44428 A (MEIGS RUSSELL A ;PRINS TIMOTHY G (US); CHEF AMERICA INC (US)) 10 September 1999 (1999-09-10) page 3, line 7-30 page 4, line 15 -page 5, line 17 claims 1,18,20,22,24 figure 6	1-3, 5-10,13, 18,21, 22,24

☒ Further documents are listed in the continuation of box C.

☒ Patent family members are listed in annex.

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Date of the actual completion of the international search

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INTERNATIONAL SEARCH REPORT

International Application No
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