United States Patent [19]

Roman

[11] **3,750,873**

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[54] **COOKING AND STERILIZING BAG AND A BAG ROLL**

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[21] Appl. No.: **215,772**

[52] **U.S. Cl.** ..... **206/59 R**, 99/171 H, 206/46 F, 206/58, 229/3.5 MF, 229/53

[51] **Int. Cl.**.. **B65d 79/00**, B65d 85/67, B65d 85/72

[58] **Field of Search** ..... 206/59 R, 59 F, 58, 206/56 AB, 63.2 R, 46 F, 46 R; 229/3.5 MF, 53, DIG. 14; 99/171 H, 171 LP

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Primary Examiner—William T. Dixson, Jr.
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[57] **ABSTRACT**

A bag and a bag roll is disclosed in which a food product is cooked or items sterilized. The bag is made of a plastic film which is resistant to the temperatures used in cooking secured along at least two opposite edges to a sheet of metallic foil. An adhesive is used to secure the edges together which adhesive is resistant to cooking temperatures so that the secured edges do not open up. Preferably the bag is open at both ends and closed when in use by folding over the open ends. The invention includes a bag roll which comprises a long film of plastic which is heat resistant to cooking temperatures and a corresponding length of foil secured at their longitudinal edges by a heat resistant adhesive. The attached films are rolled up for storage such as in a box having a cutting edge so that bags of desired length may be cut from the roll.

4 Claims, 3 Drawing Figures

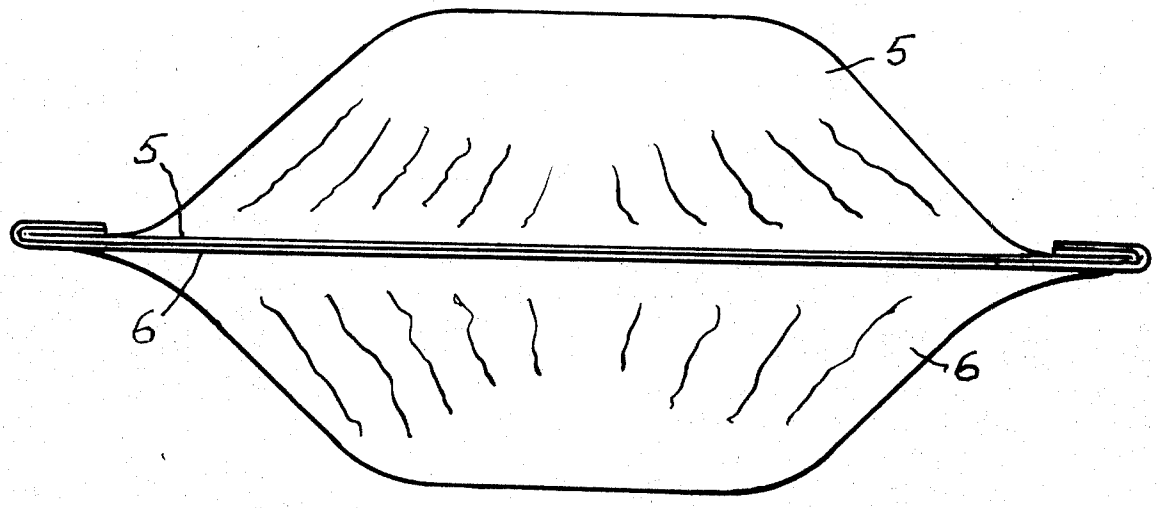


Fig. 1

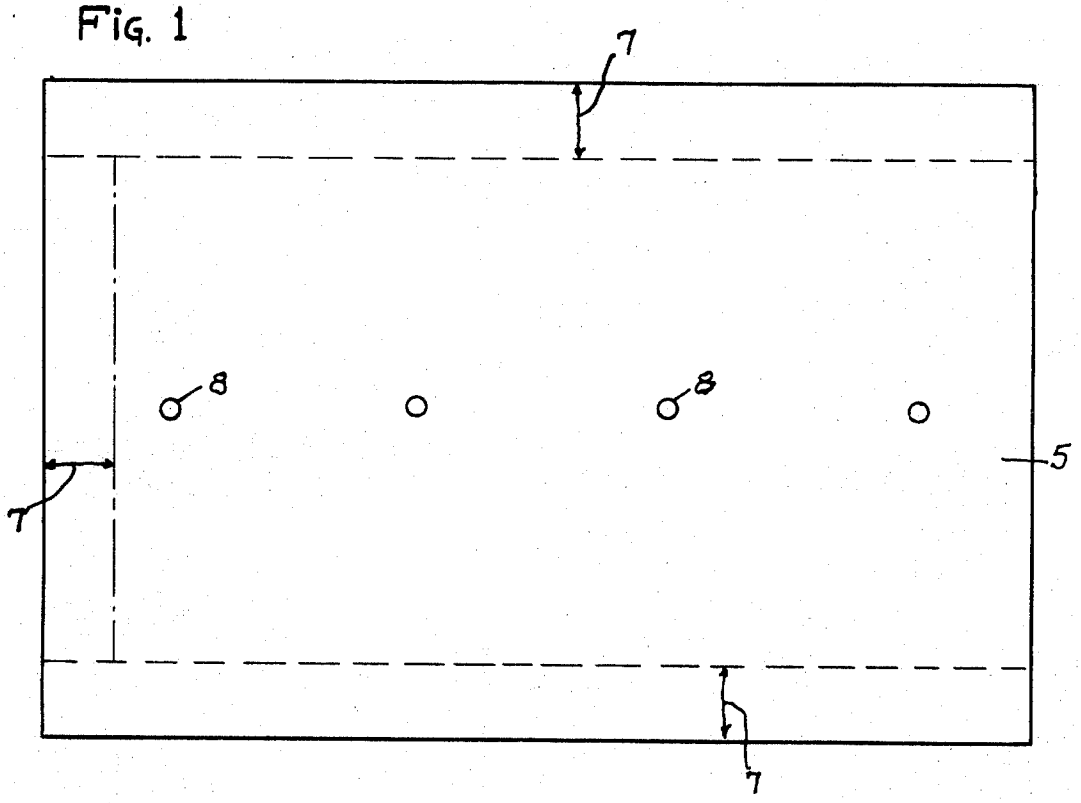


Fig. 2

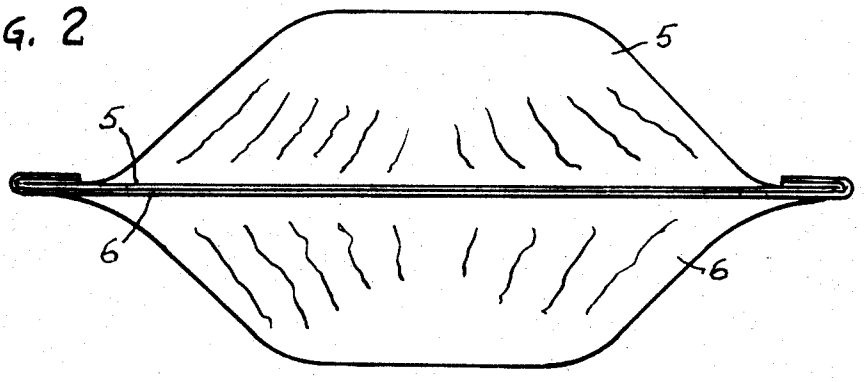
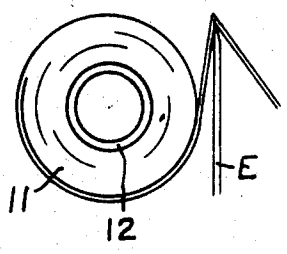


Fig. 3



COOKING AND STERILIZING BAG AND A BAG ROLL

A cooking and sterilizing bag and bag roll is provided in which one film is a plastic film, preferably transparent, which is capable of resisting cooking temperatures and the other film is a metallic foil such as aluminum. The two films are secured together at least at opposite edges with an adhesive which is capable of withstanding cooking temperatures. If desired the bag may have a third side which is adhesively secured together. The open end or ends of the bag are closed by folding over the same.

It is an object of the invention to provide a cooking or sterilizing bag or bag roll of two films one being a heat resistant plastic film and the other being a metallic foil with at least two opposite edges secured together with an adhesive which will withstand cooking temperatures.

Other objects of the invention will be more apparent from the following description when taken in connection with the accompanying drawings illustrating a preferred embodiment there of in which;

FIG. **1** is a plan view of the bag;

FIG. **2** is a side view of the bag as it will appear in use; and

FIG. **3** shows a cooking bag roll.

The bag comprises a film **5** of plastic which will resist cooking temperatures and which preferably is transparent so that the product being cooked is visible. The other film is a metallic foil **6** with aluminum foil as the most convenient and least costly and resistant to cooking temperatures. These two films are secured together at least at opposite edges with a band of adhesive **7** which will withstand cooking temperatures so that the edges of the films will not separate in the cooking or heating process. One or more vents **8** may be provided in the plastic film so that the steam pressure in the in the bag is relieved which pressure can burst the bag. The plastic film is thin enough so that it can be penetrated with a fork to provide vents and to test whether or not the food product is cooked.

A polyester plastic film, such as "Mylar," is suitable as is "Nylon" since they will withstand cooking temperatures as will the foil of aluminum. Adhesives which are resistant to cooking temperatures are polyurethane, silicon base adhesives and "aqua bond."

The aluminum foil serves somewhat as a heat barrier in that there is less liklihood of scorching of the food product being cooked with would normally be in contact with the hot pan in which the bagged food will be placed. Usually the pan is at a higher temperature than the ambient temperature in the oven and the foil is well able to withstand these higher temperatures. Other materials will scorch or lose their resistance to tearing or will become smei-disintegrated and frequently stick to the pan.

The plastic and aluminum films do not absorb liquids so that all of the juices are retained in the bag except for the little which may seep out of the vents. The product being cooked is continually being self basted by its own juices. The product also rests in a pool of the released juices thereby preventing or reducing the likelihood of the bottom of the cooking product to scorch. Also the foil is non-elastic so that when the open ends of the bag are closed by folding over the ends once or twice or more the ends stay folded and do not tend to open up as a paper bag would.

The economical way to make the tubular bags and the bag roll is to apply adhesive to the longitudinal edges of a long band or strip of one film, bring the second long band or strip of the other film into contact with the adhesive side of the first film, press the two films together, cut them to bag length and sell the bags in packaged form. Another method, as shown in FIG. **3**, is to roll a long bag strip into a roll **11** on a core **12** and sell the bag roll in a box with a sharp cutting edge E as wax paper and foil is commonly marketed. The bag roll could also have tear perforations spaced apart at bag length.

This invention is presented to fill a need for improvements in a Cooking Bag and Bag Roll. It is understood that various modifications in structure, as well as changes in mode of operation, assembly, and manner of use, may and often do occur to those skilled in the art, especially after benefiting from the teachings of an invention. This dislcosure illustrated the preferred means of embodying the invention in useful form.

What is claimed is:

1. A cooking and sterilizing bag and bag roll comprising a pair of films secured together at least at two opposite edges, one film being a plastic film capable of resisting cooking temperatures, the other film being a metallic foil, and an adhesive securing the opposite edges together which adhesive is capable of withstanding cooking temperatures without separation of the films.

2. A cooking and sterilizing bag and bag roll as in claim **1** in which the plastic film is transparent.

3. A cooking and sterilizing bag and bag roll as in claim **1** in which the plastic film is polyester plastic and the foil is aluminum.

4. A cooking sterilizing bag and bag roll as in claim **1** in which a third edge of the bag is adhesively secured together.

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Notice of Adverse Decision in Interference

In interference No. 98,785, involving Patent No. 3,750,873, R. R. Roman, COOKING AND STERILIZING BAG AND BAG ROLL, final judgment adverse to the patentee was rendered Feb. 28, 1975, as to claims 1–4.

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