June 16, 1936. R. C. IRONS 2,044,245

PACKAGING FOODS

Filed Nov. 12, 1934

Fig. 1

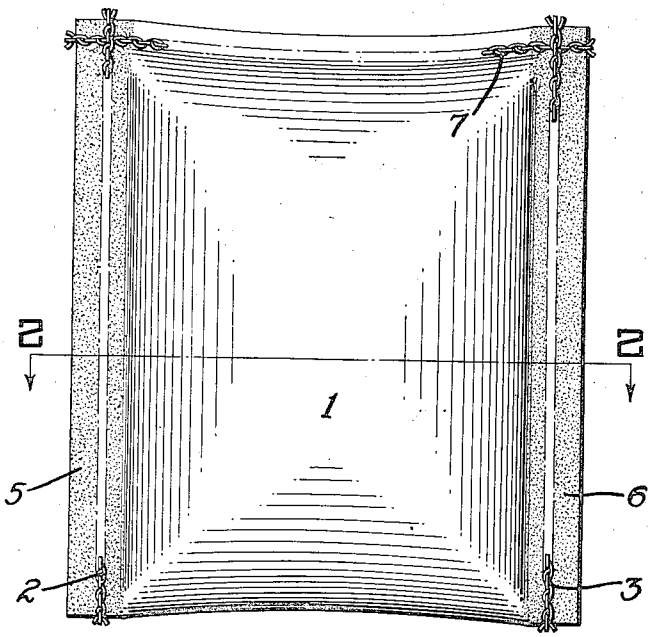


Fig. 3

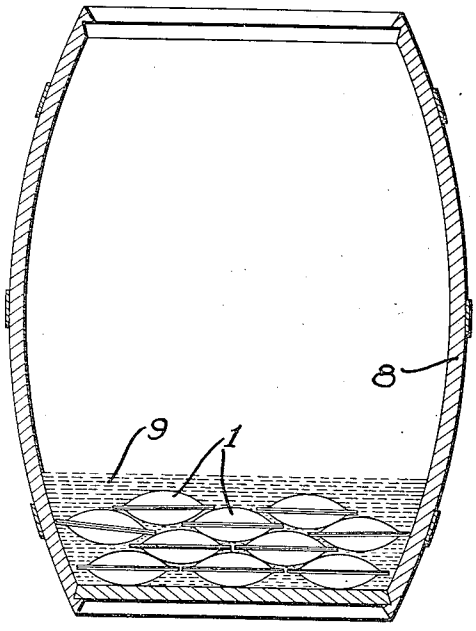
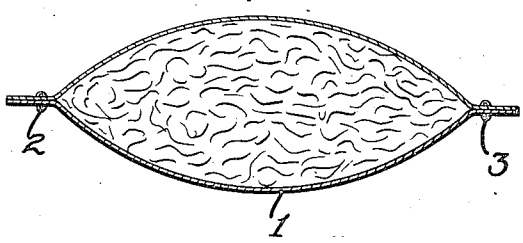


Fig. 2



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PACKAGING FOODS

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3 Claims. (Cl. 99—190)

This invention relates to a method of packaging foods and the package used in such method, and is more particulalrly directed to the packaging of such foods as are commonly immersed in a preserving liquid.

The primary object of the invention is the provision of a method of retailing predetermined quantities of such foods as sauerkraut, pickles, etc., which are immersed in a preserving solution, such as brine.

Another object of the invention is the provision of a suitable package to be employed in carrying out the method.

Other objects and advantages of the invention will become apparent as the description proceeds, reference being had to the accompanying drawing, in which—

Figure 1 is a perspective view of a single package containing a predetermined quantity of a food; Fig. 2 is a cross-sectional view of such filled package, and Fig. 3 is a somewhat diagrammatic view, with parts broken away, of a large container packed in accordance with my method.

In the sale and distribution of bulk food products, which must be dispensed in relatively small quantities from a common storage container, considerable dissatisfaction arises over the repeated handling of the food. Thus, for example, if a food such as sauerkraut is dispensed from a barrel containing a large quantity, the vendor must reach in and extract a trial quantity, weigh it, and either add to, or subtract from the trial quantity to fill the order. This custom has the disadvantage not only of repeated handling, but of uncertainty as to the proportion of edible, solid material to useless liquid which is contained in the final package given to the customer.

The present invention provides for packaging the food in quantities which are accurately weighed at the factory, so that the food is never rehandled, and the quantity of edible matter in every package is the same. Broadly, this concept is present in all canned goods, but the present invention differs in that the food is kept in constant contact with a preserving liquid until sold to the ultimate consumer.

The package constructed according to the present invention may be made of any suitable material not affected by moisture. In its preferred embodiment, the package consists of a sheet of "parchment" paper 1, impervious to moisture, doubled upon itself and closed along the sides by seams 2 and 3. A further moisture proofing treatment is preferably applied adjacent the seams in the form of paraffined areas 5 and 6. The package thus sewed and constructed is filled with a predetermined quantity of food.

The filled package is sewed, or otherwise closed, across its open end, as at 7, to retain the food in position. In the case of sauerkraut, or other food liable to ferment, the holes formed by the sewing operation are allowed to remain open for the free passage of gas liberated by the fermentation and the preserving liquid with which the package is finally surrounded. In the event that no fermentation of the food is apt to occur, the final closure 7 may be suitably treated to prevent entrance of moisture.

The filled and closed packages are packed in large containers, such as a barrel 8 or a drum, and surrounded with preserving liquid 9, usually in the form of brine. The brine is allowed to remain constantly over the packages until final sale. By surrounding the package with liquid, drying and cracking of the package and spoiling of the contents is prevented.

It will be seen that I have provided a method of packaging foods which assures uniform quality and dispensing quantity, and which may be easily practiced. It will be appreciated that the form and construction of the package may be varied to suit the desires of the manufacturer, without departing from the invention as defined in the appended claims.

Having thus described my invention, what I claim as new, and desire to secure by United States Letters Patent, is:

1. A storage for fermentable food products comprising a primary container, and a plurality of flexible walled packages for said food product received in said primary container and submerged in a preserving liquid said packages having stitched closures which stitching also provides vent openings.

2. The method of preserving a fermentable food product which consists in placing predetermined quantities of said product in individual packages having openings for the escape of products of fermentation, and submerging said individual packages in a preserving liquid.

3. A storage for fermentable food products, comprising a primary container having preserving liquid therein, food-containing packages formed of flexible material, submerged in said liquid in the container, and combined means for closing the packages and for providing same with vents to permit the escape of gases resultant from fermentation.

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