

AUSTRALIA

Patents Act 1952

DECLARATION IN SUPPORT OF A CONVENTION
APPLICATION FOR A PATENT

In support of the Convention application made for a patent for an invention entitled:

STABILIZING AID FOR UNSTABLE OBJECTS, IN PARTICULAR
FOODSTUFFS

I, Hanspeter Baldauf

of Konradstrasse 33, CH-8023 ZURICH, SWITZERLAND

do solemnly and sincerely declare as follows:-

1. I am the applicant for the patent

(or, in the case of an application by a body corporate)

1. I am authorized by the applicant
for the patent to make this declaration on its behalf.

2. The basic application as defined by section 141 of the Act was made in Switzerland the
30th day of August, 1988, by Hanspeter Baldauf

3. I am the actual inventor of the invention referred to in the basic application.

(or, where a person other than the inventor is the applicant)

3. I am entitled
to make the application are as follows:-

4. The basic application referred to in paragraph 2 of this Declaration was the first application made
in a Convention country in respect of the invention the subject of the application.

(or, where a request is made under section 142AA of the Patents Act 1952, for
an earlier application made in a Convention country to be disregarded)

4.-(1.) The basic application referred to in paragraph 2 of this Declaration was not the first applica-
tion made in a Convention country in respect of the invention the subject of the application.

(2.) An earlier application in respect of the invention the subject of the application was made in
on

(3.) A request has been made to you under section 142AA of the Patents Act 1952 to disregard that
earlier application.

(Here set out in succeeding sub-paragraphs the facts that show that section 142AA is applicable)

Except as stated in this paragraph, the basic application referred to in paragraph 2 of this Declaration
the first application made in a Convention country in respect of the invention the subject of the application.

Declared at Zurich this 24th day of 1990

Hanspeter Baldauf
(Signature of Declarant)
Hanspeter Baldauf

TO:

THE COMMISSIONER OF PATENTS.

(IMPORTANT Cross out inapplicable words in above Form.)

(12) PATENT ABRIDGMENT (11) Document No. AU-B-38680/89
(19) AUSTRALIAN PATENT OFFICE (10) Acceptance No. 628359

- (54) Title
STABILIZING AID FOR UNSTABLE OBJECTS, IN PARTICULAR FOODSTUFFS
- International Patent Classification(s)
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- (21) Application No. : **38680/89** (22) Application Date : **19.07.89**
- (87) PCT Publication Number : **WO90/01878**
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- (31) Number (32) Date (33) Country
3211/88 30.08.88 CH SWITZERLAND
- (43) Publication Date : **23.03.90**
- (44) Publication Date of Accepted Application : **17.09.92**
- (71) Applicant(s)
HANSPETER BALDAUF
- (72) Inventor(s)
HANSPETER BALDAUF
- (74) Attorney or Agent
GRIFFITH HACK & CO. , GPO Box 4164, SYDNEY NSW 2001
- (56) Prior Art Documents
FR 1260250
- (57) Claim

1. A stabilizing aid which provides a means of stabilizing the form or shape of a foodstuff, characterised in that the stabilizing aid is formed of a stable, deformable or elastic component of thermoplastically workable material having the shape of a tying agent such as a cord, net or wire, which dissolves upon heating and which is applied to the foodstuff, the form or shape of the foodstuff is formed by applying or inserting the stabilizing aid to the foodstuff, the form or shape of the foodstuff is maintained during cooking or roasting processes, and the stabilizing aid dissolves by heating with the form or shape of the foodstuff being maintained.

8. A method for stabilizing the form or shape of a foodstuff comprising:

- (i) forming a stabilising aid consisting of a stable, deformable or elastic component of thermoplastically workable material having the shape of a tying agent such as a cord, net or wire, which dissolves upon heating
- (ii) applying the stabilising aid to foodstuff to form the shape of the foodstuff

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- (iii) cooking the foodstuff, thereby dissolving the stabilising aid by the heating
- (iv) the form shape of the foodstuff being maintained after the dissolving of the stabilising aid.

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AOJP DATE 26/04/90

PCT NUMBER PCT/CH89/00137

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)(51) Internationale Patentklassifikation ⁵ :

A22C 13/00

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3211/88-1 30. August 1988 (30.08.88) CH(71)(72) Anmelder und Erfinder: BALDAUF, Hanspeter [CH/
CH]; Konradstrasse 33, CH-8023 Zürich (CH).(74) Anwalt: FELDMANN AG; Kanalstrasse 17, CH-8152
Glattbrugg (CH).(81) Bestimmungsstaaten: AT (europäisches Patent), AU, BE
(europäisches Patent), BG, BR, CH (europäisches Pa-
tent), DE (europäisches Patent), DK, FI, FR (europäi-
sches Patent), GB (europäisches Patent), HU, IT (euro-
päisches Patent), JP, LU (europäisches Patent), NL (eu-
ropäisches Patent), NO, SE (europäisches Patent), SU,
US.

Veröffentlicht

*Mit internationalem Recherchenbericht.
Mit geänderten Ansprüchen.*

628359

(54) Title: STABILIZING AID FOR UNSTABLE OBJECTS, IN PARTICULAR FOODSTUFFS

(54) Bezeichnung: STABILITÄTSHILFE BEI EINEM LABILEN OBJEKT, INSBESONDERE LEBENSMITTEL

(57) Abstract

A stabilizing aid which preserves the cohesion and shape of loose objects, in particular foodstuffs such as meat and sausages, during and after manufacture, consists of a supporting constituent which on heating dissolves slowly or quickly, depending on its composition. The supporting constituent is advantageously dimensionally stable and consists of glue-, gelatine- or glucose-like or starch-containing material. Preferably, this stabilizing aid is a starch-based, heat-processable, granular polymer.

(57) Zusammenfassung

Um bei lockeren Objekten, speziell Lebensmittel, wie Fleisch- und Wurstwaren, bei und nach der Fertigung den Zusammenhalt und die Formgebung zu sichern, dient die Stabilitätshilfe, welche aus einem stützenden Bestandteil besteht, der sich bei Erwärmung je nach Zusammensetzung langsam oder rasch auflöst. Der stützende Bestandteil ist zweckmässig formfest und besteht aus leim-, gelatine- oder glucoseartigem oder stärkehaltigem Material. Vorzugsweise können diese Stabilitätshilfen aus einem polymeren thermoplastisch verarbeitbaren Granulat auf Stärkebasis geformt sein.

Stabilizing Aid for Unstable Objects, in Particular Foodstuffs

In the manufacture of loose and stable objects it is customary to tie them in order to maintain their structure and shape. The insertion of pins made of wood or plastic and the clipping of sausages is also customary. The labor involved in this is relatively extensive and the subsequent removal awkward. In certain cases there is the danger of damage as well as the possibility of soiling.

In connection with sausage skins in particular the use of substitutes for the natural casings has been known for a long time. For example, French FR-A-1 260 250 suggests to provide sausage casings made of plastic insoluble in water with a hydrophilic additive for improving the permeability to water vapor. Pecto-cellulose or starch are used as such additives, for example.

German DE-B-10 66 901, on the other hand, deals with the application of a layer of fat or bacon around a sausage mixture. In a variation of the embodiment it is suggested to spread the layer of fat or bacon on a foil made of an edible material and to apply all this together around the sausage mixture.

These embodiments require great durability of the edible materials selected and its use is contemplated mainly for the industrial sector of food production.



But no usable stabilizing aids which dissolve in water or at a predetermined temperature and are made of an edible material are known for household or farm use. Up to now, and in particular in connection with the production of rolled meat for rolled roasts or rolled hams, or with cordon bleu and similar products, stabilizing aids of artificial or natural materials which were neither edible nor dissolving, had to suffice. For example, rolled hams were wrapped in elastic plastic nets and cordon bleu was held together with wooden toothpicks.

Quite recently it has become known to produce polymeric, thermoplastically usable starch granulates. Such a material is excellently suited for the manufacture of stabilizing aids. Up to now their use was primarily intended in agriculture, for example in the manufacture of dissolving cover foils for cold frames. By way of example, please refer to WO90/01043 and WO90/05461.

The present invention provides a stabilizing aid which becomes effective in connection with an unstable object, in particular foodstuffs, during the cooking or roasting process, in order to assure coherence and to avoid manual removal operations.

The stabilizing aid is formed of a stable, deformable or elastic component of thermoplastically workable material and has the shape of a high-tensile or elastic tying agent, such as a cord, net or wire, which is applied to the unstable object to be stabilized. The component may



consist of single or multiple parts. Advantageously, it is made of a glue-like or starch-containing material, such as gelatin, glucose or biologically degradable, edible polymers, preferably a polymeric, thermoplastically workable granulate which dissolves, depending on its composition, slowly or quickly when heated and is integrated into the unstable object. The gelatin, glucose, starch-containing material or biologically degradable polymers may be of the regular kind or may be hardened and may contain suitable additives. The stabilizing aid component which is applied to or inserted into the unstable object or clamped to it may also be designed in the form of a pin or needle.

If the stabilization aid is a hose-like shape formed out of a heat-dissolvable, edible cord, it is advantageous to fill it with a material which affects the dissolution process during heating. In connection with elongated objects, such as sausages, the ends of certain types are closed by metal clips which are relatively sturdy and which cannot be removed without effort and without the danger of damage. These clips, which supply the cohesion and maintenance of shape of unstable objects such as sausages, are advantageously made of a material which automatically dissolves with heating.

The stabilization aid can be used for loose, unstable, elongated objects of all types. It is usable for the preparation and cooking or roasting of foodstuffs, especially in those cases, where cohesion and maintenance of shape during and after



production is desired. In this connection particular mention is made of meat products, such as rolled roasts or rolled hams, cordon bleu or sausages, which can be shaped and tied with the cords, wires or pins in accordance with the invention.



THE CLAIMS DEFINING THE INVENTION ARE AS FOLLOWS:

1. A stabilizing aid which provides a means of stabilizing the form or shape of a foodstuff, characterised in that the stabilizing aid is formed of a stable, deformable or elastic component of thermoplastically workable material having the shape of a tying agent such as a cord, net or wire, which dissolves upon heating and which is applied to the foodstuff, the form or shape of the foodstuff is formed by applying or inserting the stabilizing aid to the foodstuff, the form or shape of the foodstuff is maintained during cooking or roasting processes, and the stabilizing aid dissolves by heating with the form or shape of the foodstuff being maintained.
2. A stabilizing aid according to claim 1, wherein the stabilizing aid is in the form of a cord, net or wire.
3. A stabilizing aid according to claim 2, wherein the stabilizing aid is in the form of a cord or wire which has a stable shape or is deformable.
4. A stabilizing aid according to claim 1, characterized in that the stabilizing aid consists of a starch-containing, hardened or non-hardened material.
5. A stabilizing aid according to any one of claims 1 to 4, characterized in that the stabilizing aid is comprised of a material which dissolves during heating and which is based on gelatin, glucose or starch.
6. A stabilizing aid according to claim 1, characterized in that the stabilizing aid consists of a polymeric, thermoplastically workable granulate.



7. A stabilizing aid according to claim 1, characterized in that the stabilizing aid is in the form of a hose-like shape made from a cord.

5 8. A method for stabilizing the form or shape of a foodstuff comprising:

- (i) forming a stabilising aid consisting of a stable, deformable or elastic component of thermoplastically workable material having the shape of a tying agent such as a cord, net or wire, which dissolves upon heating
- 10 (ii) applying the stabilising aid to foodstuff to form the shape of the foodstuff
- (iii) cooking the foodstuff, thereby dissolving the stabilising aid by the heating
- 15 (iv) the form shape of the foodstuff being maintained after the dissolving of the stabilising aid.

Dated this 10th day of July 1992

HANSPETER BALDAUF

By his Patent Attorneys

20 GRIFFITH HACK & CO



INTERNATIONAL SEARCH REPORT

International Application No PCT/CH 89/00137

I. CLASSIFICATION OF SUBJECT MATTER (If several classification symbols apply, indicate all) *		
According to International Patent Classification (IPC) or to both National Classification and IPC		
Int.Cl. ⁵ : A 22 C 13/00		
II. FIELDS SEARCHED		
Minimum Documentation Searched ⁷		
Classification System	Classification Symbols	
Int.Cl. ⁵ :	A 22 C	
Documentation Searched other than Minimum Documentation to the extent that such Documents are Included in the Fields Searched *		
III. DOCUMENTS CONSIDERED TO BE RELEVANT *		
Category *	Citation of Document, ¹¹ with indication, where appropriate, of the relevant passages ¹²	Relevant to Claim No. ¹³
Y	DE, B, 1066901 (VAESSEN-SCHOENMAKER) 8 October 1959 see claims; example cited in the application	1-7
Y	FR, A, 1260250 (SOC. CIVILE DES PRODUITS LIFINE) 1961, see abstract; page 1, column 2, cited in the application	1-7
Y	FR, A, 831115 (Carl FREUDENBERG) 23 August 1938 see abstract	1-7
A	BE, A, 363989 (COMMANDITAIRE VENNOOTSCHAP OP AANDELEN - TIELEMAN ET DRUS) 31 October 1929 see claims; pages 2,3	1
A	BE, A, 351851 (N.V. NEDERLANDSCHE PARAFIN- FABRIEKEN) 31 July 1928, see claims; pages 2,3	1
A	GB, A, 1040770 (UNILEVER) 1 September 1966 see claims	1
* Special categories of cited documents: ¹⁰ "A" document defining the general state of the art which is not considered to be of particular relevance "E" earlier document but published on or after the International filing date "L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified) "O" document referring to an oral disclosure, use, exhibition or other means "P" document published prior to the international filing date but later than the priority date claimed "T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention "X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step "Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art. "&" document member of the same patent family		
IV. CERTIFICATION		
Date of the Actual Completion of the International Search	Date of Mailing of this International Search Report	
10 October 1989 (10.10.89)	14 November 1989 (14.11.89)	
International Searching Authority	Signature of Authorized Officer	
European Patent Office		

ANNEX TO THE INTERNATIONAL SEARCH REPORT
ON INTERNATIONAL PATENT APPLICATION NO.

CH 8900137

SA 29826

This annex lists the patent family members relating to the patent documents cited in the above-mentioned international search report.
The members are as contained in the European Patent Office EDP file on 07/11/89
The European Patent Office is in no way liable for these particulars which are merely given for the purpose of information.

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
DE-B- 1066901		None	
FR-A- 1260250		None	
FR-A- 831115		None	
BE-A- 363989		None	
BE-A- 351851		None	
GB-A- 1040770		None	

INTERNATIONALER RECHERCHENBERICHT

Internationales Aktenzeichen PCT/CH 89/00137

I. KLASSEFIZKATION DES ANMELDUNGSGEGENSTANDS (bei mehreren Klassifikationssymbolen sind alle anzugeben) ⁶		
Nach der Internationalen Patentklassifikation (IPC) oder nach der nationalen Klassifikation und der IPC		
Int. Cl. 5	A 22 C 13/00	
II. RECHERCHIERTE SACHGEBIETE		
Recherchierter Mindestprüfstoff ⁷		
Klassifikationssystem	Klassifikationssymbole	
Int. Cl. 5	A 22 C	
Recherchierte nicht zum Mindestprüfstoff gehörende Veröffentlichungen, soweit diese unter die recherchierten Sachgebiete fallen ⁸		
III. EINSCHLÄGIGE VERÖFFENTLICHUNGEN⁹		
Art*	Kennzeichnung der Veröffentlichung ¹¹ , soweit erforderlich unter Angabe der maßgeblichen Teile ¹²	Betr. Anspruch Nr. ¹³
Y	DE, B, 1066901 (VAESSEN-SCHOENMAKER) 8. Oktober 1959 siehe Ansprüche; Beispiel in der Anmeldung erwähnt --	1-7
Y	FR, A, 1260250 (SOC. CIVILE DES PRODUITS LIFINE) 1961 siehe Zusammenfassung; Seite 1, Spalte 2, in der Anmeldung erwähnt --	1-7
Y	FR, A, 831115 (CARL FREUDENBERG) 23. August 1938 siehe Zusammenfassung --	1-7
A	BE, A, 363989 (COMMANDITAIRE VENNOOTSCHAP OP AANDELEN - TIELEMAN ET DRUS) 31. Oktober 1929 siehe Ansprüche; Seiten 2,3 --	1
./.		
* Besondere Kategorien von angegebenen Veröffentlichungen¹⁰: "A" Veröffentlichung, die den allgemeinen Stand der Technik definiert, aber nicht als besonders bedeutsam anzusehen ist "E" älteres Dokument, das jedoch erst am oder nach dem internationalen Anmeldedatum veröffentlicht worden ist "L" Veröffentlichung, die geeignet ist, einen Prioritätsanspruch zweifelhaft erscheinen zu lassen, oder durch die das Veröffentlichungsdatum einer anderen im Recherchenbericht genannten Veröffentlichung belegt werden soll oder die aus einem anderen besonderen Grund angegeben ist (wie ausgeführt) "O" Veröffentlichung, die sich auf eine mündliche Offenbarung, eine Benutzung, eine Ausstellung oder andere Maßnahmen bezieht "P" Veröffentlichung, die vor dem internationalen Anmeldedatum, aber nach dem beanspruchten Prioritätsdatum veröffentlicht worden ist "T" Spätere Veröffentlichung, die nach dem internationalen Anmeldedatum oder dem Prioritätsdatum veröffentlicht worden ist und mit der Anmeldung nicht kollidiert, sondern nur zum Verständnis des der Erfindung zugrundeliegenden Prinzips oder der ihr zugrundeliegenden Theorie angegeben ist "X" Veröffentlichung von besonderer Bedeutung; die beanspruchte Erfindung kann nicht als neu oder auf erfinderischer Tätigkeit beruhend betrachtet werden "Y" Veröffentlichung von besonderer Bedeutung; die beanspruchte Erfindung kann nicht als auf erfinderischer Tätigkeit beruhend betrachtet werden, wenn die Veröffentlichung mit einer oder mehreren anderen Veröffentlichungen dieser Kategorie in Verbindung gebracht wird und diese Verbindung für einen Fachmann naheliegend ist "Z" Veröffentlichung, die Mitglied derselben Patentfamilie ist		
IV. BESCHEINIGUNG		
Datum des Abschlusses der internationalen Recherche		Absenddatum des internationalen Recherchenberichts
10. Oktober 1989		14 NOV 1989
Internationale Recherchenbehörde		Unterschrift des bevollmächtigten Bediensteten
Europäisches Patentamt		T.K. WILLIS

III. EINSCHLÄGIGE VERÖFFENTLICHUNGEN (Fortsetzung von Blatt 2)		
Art *	Kennzeichnung der Veröffentlichung, soweit erforderlich unter Angabe der maßgeblichen Teile	Betr. Anspruch Nr.
A	BE, A, 351851 (N.V. NEDERLANDSCHE PARAFIN-FABRIEKEN) 31. Juli 1928 siehe Ansprüche; Seiten 2,3 --	1
A	GB, A, 1040770 (UNILEVER) 1. September 1966 siehe Ansprüche -----	1

ANHANG ZUM INTERNATIONALEN RECHERCHENBERICHT ÜBER DIE INTERNATIONALE PATENTANMELDUNG NR.

CH 8900137
SA 29826

In diesem Anhang sind die Mitglieder der Patentfamilien der im obengenannten internationalen Recherchenbericht angeführten Patentdokumente angegeben.
Die Angaben über die Familienmitglieder entsprechen dem Stand der Datei des Europäischen Patentamts am 07/11/89
Diese Angaben dienen nur zur Unterrichtung und erfolgen ohne Gewähr.

Im Recherchenbericht angeführtes Patentdokument	Datum der Veröffentlichung	Mitglied(er) der Patentfamilie	Datum der Veröffentlichung
DE-B- 1066901		Keine	
FR-A- 1260250		Keine	
FR-A- 831115		Keine	
BE-A- 363989		Keine	
BE-A- 351851		Keine	
GB-A- 1040770		Keine	