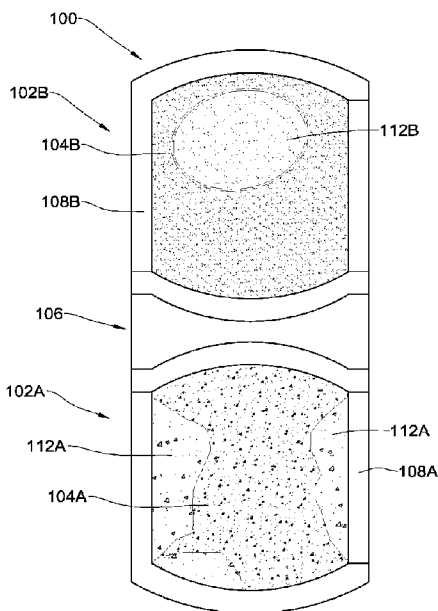




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(54) Titre : EMBALLAGE A PLUSIEURS COMPARTIMENTS DESTINE A PREPARER DES PRODUITS A BASE DE TAHINI ET SON PROCEDE D'UTILISATION
(54) Title: MULTI-COMPARTMENT PACKAGE FOR PREPARING TAHINI BASED PRODUCTS AND METHOD OF USING THE SAME



(57) **Abrégé/Abstract:**

The present disclosure provides a multi-compartment tahini package comprising a film defining opposed side walls of an enclosure sealed together along its perimeter and at least one rupturable seal dividing the enclosure into at least two sealed compartments, the at least two sealed compartments comprising, respectively, at least two fluids to be mixed, wherein a first compartment comprises a first volume housing an aqueous liquid and a second compartment comprises a second volume housing raw tahini having a homogenous particles size with particles size of less than 40µm and optionally a viscosity of at least 1,000cps. Also disclosed herein is a method of producing a ready for use, tahini based liquid product, the method comprising providing the multi-compartment food package, rupturing the at least one rupturable seal of said enclosure, and mixing content of the at least two compartments to form an edible, ready for use, tahini sauce.



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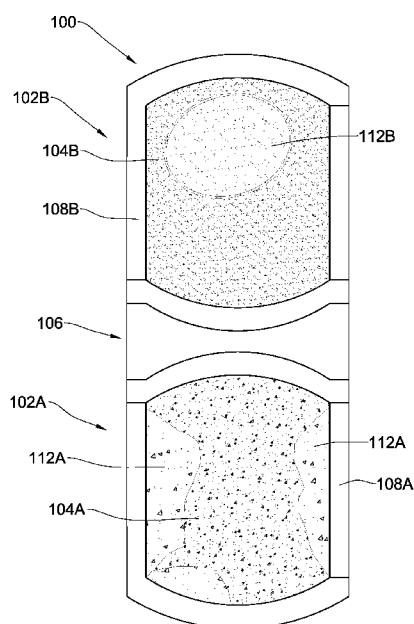


Fig. 1A

(57) Abstract: The present disclosure provides a multi-compartment tahini package comprising a film defining opposed side walls of an enclosure sealed together along its perimeter and at least one rupturable seal dividing the enclosure into at least two sealed compartments, the at least two sealed compartments comprising, respectively, at least two fluids to be mixed, wherein a first compartment comprises a first volume housing an aqueous liquid and a second compartment comprises a second volume housing raw tahini having a homogenous particles size with particles size of less than 40pm and optionally a viscosity of at least 1,000cps. Also disclosed herein is a method of producing a ready for use, tahini based liquid product, the method comprising providing the multi-compartment food package, rupturing the at least one rupturable seal of said enclosure, and mixing content of the at least two compartments to form an edible, ready for use, tahini sauce.

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MULTI-COMPARTMENT PACKAGE FOR PREPARING TAHINI BASED PRODUCTS AND METHOD OF USING THE SAME

TECHNOLOGICAL FIELD

The present disclosure relates to multi-compartment tahini packages.

BACKGROUND ART

References considered to be relevant as background to the presently disclosed
5 subject matter are listed below:

- US Patent Application Publication No. US2015043838
- US Patent Application Publication No. US2014001065
- US Patent Application Publication No. US2012074002
- US Patent Application Publication No. US2010151085
- 10 - US Patent Application Publication No. US2002150658
- US Patent Application Publication No. US2001030133
- US Patent No. US6,036,004
- US Patent No. US5,287,961
- GB Patent Application Publication No. GB2134067
- 15 - US Patent No. US4,145,449
- US Patent No. US3,294,227
- US Patent No. US3,074,544
- US Patent Application Publication No. 2005103653
- US Patent No. 9,550,622

20 Acknowledgement of the above references herein is not to be inferred as meaning that these are in any way relevant to the patentability of the presently disclosed subject matter.

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BACKGROUND

US 2015043838 describes a mixing pouch forming a packaging product that includes a first compartment containing a supply of a liquid ingredient and a second compartment that contains a supply of a powdered ingredient with a breakable seal
5 between the two compartments to separate the two ingredients. Rupturing the breakable seal creates a common interior cavity and allows the mixing of the two ingredients to create a mixed product. One end of the mixing pouch is formed with a dispenser through which the mixed product is dispensed for use.

US 2014001065 describes a container for preparing a multiproduct, which
10 comprises at least two products, one of the products being a first fluid and the other product being a second fluid or a first solid product, the products being arranged in at least two compartments that are separated from one another by means of a seal that is frangible or can rupture under pressure, wherein a predetermined amount of the second fluid or first solid product is housed in one compartment and a predetermined amount of
15 the first fluid is housed in the other compartment.

US 2012074002 describes a package having two or more selectively isolated compartments and a mixing region is disclosed. A mixing region can be included between the mixing compartments, with respective access devices (e.g., zipper or film member) provided to provide selective communication between the compartments and the mixing
20 region.

US 2010151085 describes an assembly for the preparation of an egg-product comprising dried egg and a container which is designed to house said dried egg until it is to be used. The container consists of a bag comprising at least two compartments which are separated from one another by means of a pressure-breakable welded seam. One of
25 the compartments houses a pre-determined quantity of dried egg, while the other compartment houses a pre-determined quantity of water.

US 2002150658 describes a consumer packaged food articles fabricated from a flexible film comprise at least two compartments or chambers containing different food components isolated from each other by an intermediate partition or seal that prevents
30 mixing of the contents of the compartments or chambers prior to purchase by the

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consumer. The package is constructed to permit mixing of the two components in the package by the consumer prior to consumption of the mixed product.

US 2001030133 describes a packaging bag made of a synthetic resin film, wherein a layer constituting an inner surface is formed of a blend of straight-chain low-density polyethylene resin and polybutene-1 resin, and an internal space of the packaging bag is partitioned by a partitioning heat sealed portion that is parallel with opposite heat sealed portions perpendicular to a film flowing direction and which is narrower than the opposite heat sealed portions, thereby forming a plurality of housing spaces.

US 6,036,004 describes a multi-compartment bag which provides two substances separated until their desired intermixing. A specific application of this multi-compartment bag is for hot or cold chemical packs. The substances in the multi-compartment bag are separated by two breakable walls and a third compartment which together act as a barrier to migration of one substance into the second substance.

US 5,287,961 describes a multi-compartment package made from flexible thermoplastic material heat sealed at the peripheral edge, the compartments being formed by rupturable partition strips heat sealed in place between the sheets of thermoplastic material forming the package.

GB 2134067 describes a flexible peripherally sealed plural compartment package including at least three compartments one of which is a mixing compartment.

US 4,145,449 describes a multi-compartment package for the packaging of food products takes the form of a generally flat rectangular pouch-like package which is permanently closed at the side edges, has a temporary seal at the top edge and a bottom closure. A further temporary seal extends between the top and bottom of the package separating the interior of the package into two separate compartments. The package is opened by separation along the temporary seals to result in a one compartment package open at the top.

US 3,294,227 describes a compartmented package adapted to hold and mix a plurality of components and having at least two adjacent compartments of which one is adapted to hold a liquid. The package comprises a flexible bag having two opposed, similarly shaped outer walls secured to each other to form between them an interior space

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within the bag; and rupturable barrier means between and secured to the two outer walls to divide the interior space into two separate compartments.

US 3,074,544 describes a package seam as applied to a two-compartment package in which the seam has to be readily rupturable to permit mixing of the compartment contents prior to opening the package by, say, cutting off a corner.

US 2005103653 describes a multicompartment device suitable for preparing a spreadable oil and water emulsion, the device comprising at least two compartments, separated by at least partially removable separation means, wherein one compartment comprises at least one aqueous phase and another compartment comprises at least one oil phase. Removal of the separation means enables mixing of the ingredients of the at least two compartments to form a spreadable oil and water emulsion.

US 9,550,622 describes a filled package for the preparation of a foamed beverage or food product from a liquid primary ingredient and air, the package comprising at least one wall defining a chamber containing the primary ingredient, an outlet for dispensing the foamed beverage or the prepared product and an air inlet for selectively enabling the ingress of air into the chamber, wherein the air inlet comprises a one way valve in the at least one wall, wherein the package is resiliently deformable between an initial compressed position in which air is substantially evacuated from the package and an expanded position, such that when the ingress of air is enabled the package recovers from the compressed position to the expanded position sucking air into the chamber thereby mixing with the primary ingredient.

GENERAL DESCRIPTION

The present invention provides a multi-compartment tahini package suitable for the formation of tahini sauce. The package comprises a first compartment comprising an aqueous liquid and a second compartment comprising fine raw tahini and a rupturable seal dividing the two compartments.

It has been found that when using in the multi-compartment package (i) fine raw tahini that is characterized, *inter alia*, by a homogenous particles size distribution and an average particle size of less than 40µm and (ii) a headspace volume in at least one if not both the compartments, it is possible to form a smooth/homogenous tahini sauce without

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the formation of undesired agglomerates, once the two fluids (the aqueous liquid and the raw tahini) are mixed.

Thus, in accordance with a first of its aspects, the present disclosure provides a multi-compartment tahini package comprising a film defining opposed side walls of an enclosure sealed together along its perimeter and at least one rupturable seal dividing the enclosure into at least two sealed compartments, the at least two sealed compartments comprising, respectively, at least two fluids to be mixed,

wherein a first compartment comprises a first volume housing an aqueous liquid and a second compartment comprises a second volume housing fine raw tahini, the fine raw tahini having a homogenous particles size distribution with an average particle size of less than 40 μ m.

Also provided by the present disclosure is a method of preparing a ready for use tahini product, the method comprises providing a multi-compartment tahini package as disclosed herein, rupturing the at least one rupturable seal of said enclosure, and mixing content of the at least two compartments to form a homogenous ready for use tahini product.

BRIEF DESCRIPTION OF THE DRAWINGS

In order to better understand the subject matter that is disclosed herein and to exemplify how it may be carried out in practice, embodiments will now be described, by way of non-limiting example only, with reference to the accompanying drawings, in which:

Figs. 1A-1C are images of two different packages (Figs. 1A-1B, first package, Fig. 1C second package) in accordance with two non-limiting embodiments of the present disclosure.

Fig. 2 is an images of package in accordance with yet another non-limiting embodiment of the present disclosure.

Fig. 3 is a schematic illustration of a unit for manufacturing a food package according to one non-limiting embodiment of the present disclosure.

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Fig. 4A-4B are optical microscope images of raw tahini having a homogenous size distribution and an average size of less than 40 μ m (Fig. 4A) and of raw tahini having an average size greater than 50 μ m (Fig. 4B).

Figs. 5A-5C are images of a fine raw tahini package before mixing the liquids within the compartments (**Fig. 5B**), after mixing (**Fig. 5A**) and the resulting homogenous, ready to use tahini product (**Fig. 5C**)

Figs. 6A-6C are images of a reference raw tahini package before mixing the liquids within the compartments (**Fig. 6A**), after mixing (**Fig. 6B**) and the resulting in a diluted tahini containing liquid and an agglomerated tahini mass remaining in the package (**Fig. 6C**).

DETAILED DESCRIPTION

The present invention is based on the development of a package suitable for the preparation of a single dose, ready for use, tahini product. The package is a multi-compartment package comprising a film defining opposed side walls of an enclosure sealed together along its perimeter and at least one rupturable seal, for example, transverse seal, dividing the enclosure into at least two sealed compartments, the at least two sealed compartments comprising, respectively, at least two fluids to be mixed,

wherein a first compartment comprises a first volume housing an aqueous liquid and a second compartment comprises a second volume housing fine raw tahini, the fine raw tahini being characterized by at least one of, preferably both a homogenous particles size distribution and an average particle size of less than 40 μ m.

As appreciated, when brought into contact with water, any raw tahini is susceptible of microbial development and contamination. Thus, it is essential that raw tahini is kept at minimal moisture content and is formed into an edible product by mixing with water, only prior to consumption. Thus, the package disclosed herein was found to be of particular relevance when raw tahini is held in one of the package's compartments while the aqueous liquid (water, citrus juice etc.) is maintained in one other compartment. Thus, not only the low microbial count of the raw tahini is maintained, the consumer is provided with the amount of aqueous liquid required in order to effectively mix the

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ingredients into a homogenous, ready to use, tahini paste or sauce and thus avoiding the cumbersome agglomeration and clumps formation in the edible product.

It has been found that when using fine raw tahini (raw tahini having a homogenous particle size of below 40 μ m) it is possible to easily form a smooth “*ready for use*” tahini product, once the aqueous liquid, e.g. water, and the fine raw tahini are homogeneously mixed.

When referring to “*raw tahini*” it is to be understood as meaning ground sesame seeds without the addition of external water. In other words, the raw tahini contains at least 98% sesame seeds material, i.e. at least 98%, at times, at least 99% and further at times 100% of only the sesame seeds material.

Sesame seeds are well known in the art as the seeds of the sesame plant (*Sesamum indicum* or *benniseed*). The seeds are characterized as being rich in oil, proteins, carbohydrates, fibre, minerals and vitamins and are widely used in the food industry. Sesame seeds are ovate, slightly flattened and have a weight of between 20 and 40 milligrams. Their colors vary throughout the different available varieties, including off-white, buff, tan, gold, brown, reddish, gray and black.

The sesame seeds from which the raw food product can be produced are, in accordance with some examples, mature seeds, namely, seeds that have reached their full maturity. Maturity of seeds is understood by those versed in the art. For example, *Growers Guides* [Sesaco, Sesame Coordinators by D. Ray Langham, Jerry Riney, Glenn Smith, and Terry Wiemers March 2008] define the following phases and stages of sesame growing, including the stage of maturation.

The *raw tahini* comprises the ground roasted (hulled or non-hulled) sesame seed particles dispersed in sesame oil that is derived from the seeds during the process of production of the raw product. Thus, the raw tahini is a fluid product.

Ground hulled sesame seeds are typically obtained by first soaking hulled sesame seeds in water and then crushing to separate the bran from the kernels. The crushed seeds are soaked in salt water, causing the bran to sink. The floating kernels are skimmed off the surface, roasted, and ground to produce an oily paste comprising sesame oil and cell debris (the latter corresponding to the particulated carbohydrates) which together constitute raw tahini.

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When referring to *roasted* sesame seeds it is to be equivalently regarded as *roasted* seeds with the meaning of being subjected to controlled heating at temperatures of less than 100°C, at time, less than 80°C, less than 70°C, less than 60°C, or even less than 50°C that while being browned, the seeds are not burnt.

5 When referring to "*ready for use*" tahini it is to be understood as meaning raw tahini after being diluted with another aqueous based fluid such as water, lemon juice or the like.

When referring to "*fine raw tahini*" it is to be understood as meaning raw tahini that has a homogenous size distribution and/or an average particle size below 40µm.

10 In some examples, the fine raw tahini comprises microparticles of the ground roasted sesame seeds. The overall grinding (including milling and/or crushing) is conducted to obtain particles of essentially uniform size (e.g. a single peak in a Size Distribution Curve, SDC), having an average size of not more than 50µm, at times, not more than 40µm, at times not more than 30µm, at times between 5µm to 40µm, at times
15 between 5µm to 40µm, at times between 5µm to 30µm, at times, between 15µm to 40µm, at times, between 10µm to 40µm.

In some examples, the fine raw tahini has an essentially symmetrical peak in the SDC. In some examples, the fine raw tahini is of a type where in a SDC, all mean value (average), median value (the value where half of the population resides above this point,
20 and half resides below this point) and mode value (the highest peak seen in the distribution) are essentially identical ($\pm 10\%$ deviation).

In some examples, the fine raw tahini has a narrow distribution width in a SDC with any one of D10 is between 1µm to 10µm, at times between 1µm to 5µm, D50 is between 10µm to 30µm, or between 20µm to 40µm, D90 is between 40µm to 50µm or
25 even D90=40µm. In some examples, D50 is between 20-40µm.

In some cases, the particles of the fine raw tahini have a size distribution span ($\text{Span} = (D90 - D10)/D50$) of between 5µm to 30µm or between 5µm to 25µm.

A unique feature of the fine raw tahini incorporated within the package disclosed herein is that it is stable during storage, namely it is maintained, within the package, as a
30 single homogenous phase, without any visible showing of oiling of processes. As

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appreciated, "*oiling off*" concerns the uncontrolled separation of oil out of the sesame protein material, as occurs also with cheese, halva etc., a phenomena that deteriorates the quality of the food product in time. Such phase separated in raw tahini is often considered by consumers as damaged, spoiled and having low quality raw tahini. As such,
5 incorporating fine raw tahini that is devoid of or has minimal oiling off, into the multi-compartment package disclosed herein is advantageous.

In addition or alternatively, the term *stable* in connection with the present disclosure denotes that the fine raw tahini maintains a homogeneous uniform fluid phase. In other words, in time there is essentially no separation into two immiscible layers.

10 Stability in the context of the present disclosure is determined following the product storage. In some embodiments, the product described herein is stable for at least 1 month when stored at room temperature, at times for at least 2 month, at times for at least 3 month, at times for at least 4 month, at times for at least 5 month, at times for at least 6 month, at times for at least 8 month, at times for at least 12 month.

15 Further characteristics of the fine raw tahini incorporated within the multi-compartment package disclosed herein relate to its ability to hold water when mixed with an aqueous liquid. It has been found that the raw tahini having a homogenous particles size distribution with a particle size of less than 40 μ m, at times less than even 30 μ m or between about 5 μ m to 30 μ m is capable of holding an amount of water that is greater than
20 the amount of water held by raw Tahini of other size distribution (e.g. having a particle size greater than 50 μ m and/or non-homogenous size distribution), and thus swiftly forms into a smooth tahini paste, once the seal of the multi-compartment package is ruptured and the content of the compartments are mixed.

In some examples, it has been found that the fine raw tahini within the package is
25 of a type capable of holding at least 10% w/w, at times, at least 20%, or at least 30% more water than a raw tahini having a particle size greater than 50 μ m and/or a non-symmetrical and/or non homogenous size distribution. The ability of the fine raw tahini within the package is crucial in order to form homogenous and uniform tahini sauce once mixed with the aqueous liquid. "*Holding*" thus should be understood to refer to the capability of
30 the fine raw tahini within the package of being mixed with water and yet being maintained as a single phase, i.e. without breaking. A "broken" tahini is one where, upon mixing with

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water, the protein containing matter therein agglomerates or aggregates in the fluid oily medium and this agglomeration is visible to the eye (see in this connection the non-limiting comparative examples).

In some additional or other examples, the fine raw tahini within the package is
5 characterized as being thixotropic.

Thixotropy denotes the behavior of the tahini upon sheering, i.e. it's viscosity decreases over time while being subjected to shearing forces, while after a time period in rest state (i.e. no stress applied), the material returns completely to its original viscosity.

In some examples, the fine raw tahini is characterized by a viscosity (at rest state,
10 i.e. before applying any shear forces or mixing that would change the viscosity of the tahini) of at least 750cps, at times at least 1,000cps, at times, at least 1,500cps, at times, at least 2,000cps, at times, at least 2,500 cps, at times, even at least 3,000cps, or even at least 3,500cps.

The result of having a fine raw tahini that has at least one of (i) a uniform particle
15 size and (ii) viscosity of at least 1,000cps, at times, at least 1,500cps, at times, at least 2,000cps, at times, at least 2,500 cps, at times, even at least 3,000cps allowed the long term storage of the tahini in the multi-compartment package and upon easy and quick mixing provide a ready for use tahini that is smooth and homogenous in texture. In some cases, the fine raw tahini, suitable for packaging within the package disclosed herein, is
20 one characterized by the herein defined uniform size and the herein defined viscosity both contributing together to the stability of the raw tahini, namely, being maintained as a single liquid phase, when stored within the package, at room temperature and for a time period of at least six months, and to its ease of mixing it with aqueous medium.

Without being bound by theory, it is believed that the gentle processing of the
25 sesame seeds with several batch milling stages and the least damage to the protein structure provides fine raw tahini with less denatured protein matter and higher water holding capacity, the latter contributing to the stability of the tahini within the package.

Some fine raw tahini that can be incorporated in the multi-compartment package disclosed herein and the manner of its preparation is described in WO2016/207887, the
30 content of which is incorporated herein by reference.

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The package disclosed herein is configured to store, separately, the fine raw tahini as defined herein and the aqueous medium, such that upon their mixing together, a ready for use tahini product is prepared.

5 The multi-compartment food package that includes at least two compartments which may be the same or different in their internal volume, as will be discussed below.

The package can include more than one rupturable seal, thus dividing the package into more than two compartments. Thus, each compartment may have one, two or several neighboring compartments, each being separated from at least one neighbor compartment by a rupturable seal.

10 The compartments in the package comprise at least fine raw tahini and at least an aqueous liquid. The compartments may include other fluids to be mixed upon rupturing o the rupturable seal.

For the purpose of the present disclosure the term "*fluids*" denotes any edible fluid substance. This includes liquids, semi-liquids (e.g. pastes), powders and gaseous material.

15 Generally, raw tahini includes particulated carbohydrates and/or particulate proteinous material that are hydrophilic in nature and thus upon mixing with the aqueous liquid, agglomeration of the particulated matter takes place, at times to an extent where a solid mass or lumps are formed within the oil matter making it difficult to further mixing it into an edible form.

20 Yet, it has been found and now disclosed that the use of fine raw tahini as defined herein with a headspace volume within the package, allows the easy mixing of the fine raw tahini with water while within the package, whereby a homogenous final product (lacking lumps or agglomerates visible to the eye) is formed.

25 For the purpose of the present disclosure, the term "*headspace volume*" denotes a volume within the enclosure other than that occupied by the edible liquids or other edible matter within the enclosure. In some examples, the headspace volume comprises or is filled with a gaseous material, e.g. air, oxygen or an inert gas such as nitrogen.

In some examples, the headspace volume is contained within one of the compartments of the multi-compartment raw tahini package. In some other examples, the

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headspace volume is divided (not necessarily equally) between the compartments of the multi-compartment package.

The headspace volume should be sufficient to facilitate mixing of the content of the compartments into a homogenous edible ready for use tahini product. In fact, it has
5 been found that due to the nature of raw tahini that tend to agglomerate upon contact with water, without a sufficient headspace volume, the formation of a homogenous fluid is either almost impossible or is laboring, and in accordance with some examples, even when using fine raw tahini of the type described herein.

In some examples, the headspace volume constitutes at least 10%, at times, at least
10 11%, 12%, 13%, 14%, 15%, 16%, 17%, 18%, 19% or even at times, at least 20%, further at times at least 25% or any value above 10% or above 16% or above 20% out of the total volume formed within the walls of the enclosure, i.e. of the total volume of all compartments together.

In some examples, the headspace volume constitutes between 15% to 25% out of
15 the total volume formed within the walls of the enclosure.

In some examples, the headspace volume constitutes between 18% to 22% out of the total volume formed within the walls of the enclosure

The volume of the headspace volume may be determined in a non-compressed state of the all compartments in the multi-compartment package, in Standard Temperature
20 and Pressure (STP) conditions, namely when no external force is applied on the compartments and the ambient conditions of the food package are about the STP conditions. Alternatively, the headspace volume may be defined as the volume that is matching for an amount of incompressible liquid.

The volume ratio between the aqueous liquid and the fine raw tahini may vary
25 depending on the desired texture of the resulting edible ready for use tahini product.

In some examples, the volume of the edible fine raw tahini is lower than the volume of the aqueous liquid.

In some examples, the volume of the edible fine raw tahini is about the same as the volume of the aqueous liquid

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In some examples, the volume of the edible fine raw tahini is greater than the volume of the aqueous liquid.

In some examples, the volume ratio between the aqueous liquid and edible fine raw tahini (including the particulated matter, e.g. carbohydrates) is 1:1 to 2, at times 1:1.1, at times 1:1.2, at times 1:1.3, at times 1:1.4, at times 1:1.5 and at times even up to two volumes of the edible fine raw tahini per one volume of the aqueous liquid.

In some examples, the volume ratio between the edible fine raw tahini (including the particulated carbohydrates) and the aqueous liquid is 1:1 to 2, at times 1:1.1, at times 1:1.2, at times 1:1.3, at times 1:1.4, at times 1:1.5 and at times even up to two volumes of the aqueous liquid per one volume of the edible raw tahini.

The aqueous liquid and the edible fine raw tahini may each be distributed between several compartments or each may be contained in a single compartment.

The aqueous liquid may be water. Yet, in accordance with some examples, the aqueous liquid is a water based liquid. This may include any liquid food ingredient, including, without being limited thereto, citrus juice, vinegar, soy sauce, etc.

The mixing of the content of the compartments is facilitated by the rupturing of the rupturable seal or seals.

In some examples, the rupturable seal is a transverse seal as illustrated in some non-limiting examples provided hereinbelow.

In some examples, the rupturable seal is configured to be ruptured upon application of force. Thus, when such a force is applied on the walls of the enclosure, the rupturable seal is ruptured and the content of the compartments is allowed to be come into contact. The rupturable seal and the sealing of the walls at the perimeter of the enclosure can be obtained by any means known in the art.

In some examples, the sealing is provided by thermos-sealing techniques (thermoseal or heat-welding seal). In some other embodiments, the sealing is provided by ultrasonic techniques (ultrasonic seal or ultrasonic welding seal).

The sealing of the rupturable seal and the sealing of the walls do not need to be made by the same technique. Yet, the sealing of the rupturable seal must be weaker than that to the walls of the enclosures, to ensure that upon application of the pressure onto the

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enclosure, only the rupturable seal opens. In other words, the sealing of the walls at the perimeter of the enclosure is of resistance to rupture that is greater than that of the at least one rupturable seal.

In some examples, the rupturable seal is ruptured by rubbing of or applying
5 friction on the walls of the enclosure, one against the other.

In some examples, the rupturable seal is a pressure breakable seam.

In some examples, each wall of the enclosure comprises a pulling member, e.g. pull tabs, for grasping and pulling apart the walls of the enclosure to cause opening of the rupturable seal.

10 With respect to the sealing of the walls at the perimeter of the enclosure, it is to be noted that the perimeter of the enclosure does not necessarily mean the outmost ends/edges of the film forming the walls. At times, the sealing is distanced from the edges of the film, forming two flanking walls surrounding the enclosure.

In some examples, the film or at least a portion thereof is formed by at least one
15 sheet of flexible material, such that the walls of the enclosure and thus the volume within the compartments can be deformed.

In some examples, the film is formed of a food compatible material. For example, the film may be formed of a food compatible plastic material.

Without being limited thereto, the film comprises or is formed of multi layers.

20 In some examples, the film is a multilayer laminated film selected from the group consisting of polyethylene (PE)/ polyethylene terephthalate Metalized (PETM)/polyethylene terephthalate (PET), PE/aluminum (AL)/PET; PE/PET.

In some further examples, the film is a multilayer film selected from PE/ethylene vinyl alcohol (EVOH)/polyamide (PA) and PE/PA.

25 In some examples, the film is composed of two or more different layers attached to one another around.

In some examples, at least a portion of the film is transparent to allow visualization of content of at least a portion of content of the package. This may allow to verify the

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state of the content before opening the package, after mixing the content of the compartments etc.

In some examples, the package may be completely opaque or otherwise non-transparent.

5 In some examples, the food package includes a dispensing end formed by a tear-away portion. The tear-away portion is integrated with the walls of at least one compartment of the enclosure such that when tearing away the wall portion, the content of the compartment or of the entire enclosure (e.g. after mixing) is free to be dispensed.

10 The walls of the enclosure may be defined as having an inner surface (facing the internal volume of the enclosure) and an outer surface.

In accordance with some examples, to facilitate mixing, and in accordance with some examples, at least a portion of the inner surface of the walls comprises abutments extending inwardly. It has been envisaged that such abutments may reduce agglomeration and lump formation of the particulated carbohydrates including proteinous material when
15 brought into contact and mixed with the aqueous liquid.

Specifically, and without being bound thereto, the abutments provide mechanical friction assisting in the breaking of the agglomerates, thereby facilitating the formation of a smooth and homogenous edible ready for use tahini product.

20 For the purpose of the present disclosure, when referring to "*abutments*" it is to be understood as any slight physical deviation (typically in micrometer scale) from the surface of the wall. The abutment may be in the form of In some embodiments, the abutments are in the form of rails, dimples, corrugations, ripples or any other form of roughness on the inner surface of the wall. The abutment may be a combination of different forms of physical deviations such as any combination of the above.

25 The package disclosed herein can be obtained by known techniques, including vertical packaging machines as well as horizontal packaging machines.

The package should not be limited to a specific dimension. When the package is used for preparing a single dose of ready for use tahini (e.g. tahini sauce) the dimensions may be configured to provide a volume of ready for use tahini in the range of 5ml to 20ml,
30 at times between 10ml to 20ml, at times between 5ml to 15ml. Yet the package can be

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configured to provide larger volumes of ready to use tahini without undue experimentations.

In some cases, the package is designed to be in a rectangle, double sachet form, with easy peel partition between the two compartments and a width and a length, each
5 independently in the range of between 30mm-200mm, at times between 40mm to 150mm.

The disclosed package provides a solution for preparing a ready to use edible tahini product which is known to be difficult to mixed and/or require specific ingredients ratio and mixing conditions so as to form therefore a smooth paste or sauce. One unique feature of the package disclosed herein is that the volume of the aqueous liquid and the
10 volume edible raw tahini holding the particulate carbohydrates including proteinous material is *a priori* selected to allow, in the presence of the pre-determined minimal headspace volume, simple and quick (e.g. less than a minute) mixing of the ingredients within the enclosure and only when mixing is complete (e.g. a homogenous liquid is visualized), dispensing the content of the package. As noted above, at least the raw tahini
15 is selected to have a homogenous size distribution (single narrow peak in a SDC) and an average size of less than 40µm, both as defined herein (referred to herein as a “fine raw tahini”) and preferably also a thixotropic behavior with a viscosity of at least 1,000cps, all as defined hereinabove.

It is important to note that the package disclosed herein is not suitable for any raw
20 tahini and as shown in the non-limiting examples, when using raw tahini of a size greater than 50µm, the tahini aggregates and it is impossible to mix it with water to obtain a smooth tahini sauce.

The present disclosure also provided a method of preparing a ready for use edible tahini product, the method comprises providing a multi-compartment food package as
25 disclosed herein, rupturing the at least one rupturable seal of the enclosure that separates the content of the compartments, and mixing the contents of the compartments to form the edible ready for use fluid tahini product.

In accordance with the method disclosed herein, since the package includes raw tahini with the unique characteristics defined herein, the method is also unique in that it
30 allows the formation of a smooth and homogeneous tahini sauce within very few seconds of mixing after the seal is ruptured. In some examples, the homogenous tahini product

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(tahini and water mixture) is ready, without visible lumps and/or differences in mixture color, within less than 20 seconds from bringing the water and raw tahini into contact (e.g. mixing), at times, less than 15 seconds from beginning of mixing or even less than 10 seconds from beginning of mixing.

5 In some examples, the mixing involves shaking the mixed contents. In some other examples, mixing involves rubbing the walls of the enclosure.

It is to be noted that the term "*about*", when referring to a value, means that there is a tolerance with respect to the nominal value of 20%. For example, about 30% should be referred as 24-36%.

10 DETAILED DESCRIPTION OF EMBODIMENTS

Reference is now being made to **Figs. 1A-1C** which provide images of non-limiting examples of food packages in accordance with some embodiments of the present disclosure.

15 **Figures 1A-1B** are, respectively, top and side view schematic illustrations of a food package **100** in accordance with one embodiment of the present disclosure. Food package **100** includes a first compartment **102A** and second compartments **102B**. First compartment **102A** comprises a first fluid food ingredient **104A** which is in this non-limiting example, water, and second compartment **102B** comprises a second fluid raw tahini ingredient **104B** (ground hulled sesame seeds).

20 First compartment **102A** and second compartment **102B** are separated from each other by an hermetic yet rupturable seal section **106**.

The rupturable seal **106** is a heat-welding seal. Yet, as detailed above, the seal may be provided by other techniques.

25 Size and shape of the first compartment **102A** and second compartment **102B** are defined, respectively, by a welded edge **108A** of the first compartment **102A** and edge **108B** of the second compartment **102B**, which are, in this example, essentially the same as the size and contour **108A** of the second compartment **102A**.

In **Fig 1C**, the size of the first compartment **102A** is smaller than the size of the second compartment **102B**. In addition, compartment **102B** has a contour **108A** that has

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a trimmed portion **110A**. This trimmed portion may be configured as a tear-away portion (not specifically illustrated), for dispensing therethrough the edible food after being mixed within the enclosure.

Each compartment also includes a headspace volume **112A** and **112B**. The
5 headspace volume **112A** and **112B** is a volume which is essentially free of the fluid food ingredients and may include gas, e.g. air, inert gas, etc., or may be a substantially vacuumed volume.

The rupturable seal may be formed from a single transverse sealing thread, such as rupturable seal **106** that is illustrated in **Fig. 1C** or may be formed from two transverse
10 sealing threads as illustrated in **Fig. 1A-1B**.

Compartments **102A** and **102B** are formed from two opposite facing films **114A** and **114A'** and **114B** and **114B'**, where films **114A** and **114B** are transparent, thus showing the content of the compartment, while films **114A'** and **114B'** are made of aluminum foil, which is non-transparent.

15 **Fig. 2** provides an image of a package in accordance with yet another embodiment of the present disclosure. For simplicity, reference numerals of elements of **Fig. 1A-1C** are shifted by **100** for elements in **Fig. 2** that serve the same function. Thus, for example, package **100** in **Fig. 1A-1C** is represented as package **200** in **Fig. 2**.

Specifically, package **200** is equipped with a dispensing arrangement **220**
20 equipped with a screw type cap, for dispensing therethrough the mixed edible product. The dispensing arrangement **220** is controllable between a closed state and an open state that permits dispensing of the edible product from enclosure. The transition between the a closed and open state may be irreversible or in some embodiments, the dispensing arrangement may be configured to allow repeated transitions from a closed to open state.

25 The package can be manufactured by any technique known in the packaging industry. Yet, **Fig. 3** provides a schematic illustration of a non-limiting example of a packaging unit **330** for manufacturing a food package according to some embodiments of the present disclosure.

For simplicity, reference numerals of elements of **Fig. 1A** are shifted by **200** for
30 elements in **Fig. 3** that serve the same function. Thus, for example, film **114A** in **Fig. 1A** is represented as film **314A** in **Fig. 3**

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Packaging unit **350** comprises a conveyer (not illustrated) through which two elongated, parallel facing films **314A** and **314B**, are transferred (alternatively, a single elongated film that is folded along its center). Along the conveyer there are three sequential heat welding units, including a first welding unit **354** for longitudinally heat-sealing the two parallel films along their longitudinal edges **354A** and **354B**, a second welding unit **356** for introducing a median seal **356A** forming an (easy peel/rupturable) partition between two compartments of the packages, illustrated as compartment **302A** and **302B**. Welding unit **356** is configured to produce a seal that is less resistant to rupture (easy peel) than longitudinal heat-sealed edges **354A** and **354B**. the median seal **356A** constitute the rupturable seal described hereinabove; and a third welding unit **358** for introducing a segmenting seal **358A** that defines the division of the elongated and films into the individual packages **300A**, **300B**, **300C** etc. Segmenting seal **358A** is formed and designed such to allow a cut along the seal so as to physically separate between the packages after completion of the manufacturing process.

Packaging unit **350** also includes two feed pipe, a first fluid feed pipe **360** and a second fluid feed pipe **362**. Feed pipes **360** and **362** are configured such that in operation, each pipe feeds fluid into a compartment formed by welding unit **356** while the longitudinal films are conveyed within the unit and thereafter the compartments are sealed by welding unit **358**.

In operation, the two elongate films **314A** and **314B** (or the single folder film) are conveyed through the packaging unit **350** in a generally continuous manner, with pausing events to allow the effective welding and feeding of the thus created compartments. From third welding unit **358** an elongated strip **380** of filled packages connected to each other along the segmenting seal **358A** exists. This elongated strip **380** can then be cut along segmenting seal **358A** into individual packages (not illustrated).

SOME NON-LIMITING EXAMPLES

Determining particles size

“Package raw tahini” (i.e. the raw tahini to be packaged) was prepared as described in WO 2016/207887. This tahini is also commercially available under the brand name Baracke 100% Tahini (Baracke, Israel). As a reference raw tahini a commercially available product having a greater particle size was used. This reference raw tahini was

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prepared by a single step milling of hulled and roasted sesame seeds until reaching particles size that are between 50µm to 100µm. In the following description and non-limiting examples, the term “*reference raw tahini*” denotes raw tahini fluid prepared by a single milling stage and/or that has a particle size greater than 50µm. Further, in the present description the term “fine raw tahini” denotes one that has a homogenous size distribution and a particle size of less than 40 µm or even less than 30 µm, as further defined herein and preferably also a viscosity above 1,000cps, or even above 2,000cps as defined herein.

Generally, the package raw tahini was prepared using an Ethiopian line of sesame seeds (Sesamum Indicum, Ethiopian Withish seeds, Humera type, Certificate of Ethiopian Chamber of Commerce and Sectorial Association No. 156295) characterized by a characterized by a weight of 20mg to 40mg and dimensions: length between 3mm to 4mm, width 2mm and thickness 1mm, 4-6% moisture, 50-57% fat and 22-27% protein.

Inter alia, the seeds were sifted using a 1-1.2mm sifter and the sifted seeds were then continuously washed with water to remove pesticides and the like, and then suspended in clean water for 20 to 30 minutes. The soaked seeds were then peeled in a wet-peeling process during which separation between the seed coat (bran, hull) and the kernel was achieved. De-coating was conducted by gentle mixing in a blender at a spin rate of 170rpm to 220rpm (without applying pressure on the seeds, to avoid breaking of the seeds), while maintaining the moisture of the seeds in the range of 39%-46%.

The de-coated kernels were roasted, using a steam oven, at a temperature around 120°C. During the roasting period samples of kernels are extracted in hexane to verify quality of the kernels and in particular, protein content and quality. The moisture of the roasted kernels at the end of the process was determined to be about 1.5%.

The kernels were then cooled to a temperature of 20°C -30°C. Residual hull were removed by sifting the roasted kernels. The kernels had an average size of 210µm which are then transferred to the milling stage.

The kernels were collected and initially ground to obtain particles of average size known in the industry, and then further ground in two sequential ball mills (total passing through a ball mill of about 4-8 times or more), maintained at a temperature of 30°C-80°C

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in accordance with the process steps illustrated in Figures 1 and 2 of WO2016/207887.

Overall, the kernels were passed through at least four ball mills and possibly more. After the first ball mill, the average size of the crushed kernels was about 120µm; after a second ball mill the crushed product had an average size of about 80µm; after
5 the third ball mill the crushed product had an average size of 40µm and after the fourth ball mill the crushed kernels has an average size of 25µm. Further milling can satisfy reaching even smaller size particles of less than 25µm or even less than 20µm, e.g. between 5µm to 30µm or even between 5µm to 15µm, so as to improve the stability of the raw tahini.

10 The resulting product was a smooth and stable raw tahini product.

The fine raw tahini and the reference raw tahini were imaged using an optical microscope under x400 magnifications, as shown in **Figures 4A** and **4B** respectively. Specifically, **Figure 4A** shows that the particles of the fine raw tahini used in the multi-compartment package of the present disclosure have much smaller sizes and a narrow
15 size distribution as compared to that of the reference raw tahini (**Figure 4B**) with extreme differences in the sizes of the particles (2 extremities circled).

The average size of the particles was determined based on optical microscope images of the two examined materials. **Figure 4A** shows particles of the fine raw tahini forming part of the package of the present disclosure while **Figure 4B** show particles of
20 raw tahini prepared by conventional techniques.

Quantitative analysis of the two images (scale at left bottom corner being 100 µm) resulted in the determination that the particles of **Figure 4B** have particles size of more than 50µm and specifically between 50 and 100µm while the fine raw tahini used in accordance with the present disclosure and shown in **Figure 4A**, has an essentially
25 homogeneous size distribution of the particles (i.e. narrow size distribution of the particles) with a size that is less than 40µm or even less than 30µm and specifically between 5 to 30µm.

Determining headspace volume

For determining the minimal headspace volume in a two compartment package
30 containing raw tahini and water, the following experiments were conducted:

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In a series of two compartment packages as illustrated in Figure 1A two equal volumes (5ml) of water and sesame paste (tahini) were separately enclosed. Each package included a different headspace volume, as shown in Table 1. The headspace volume was divided between the two compartments. After rupturing of the seal and a mixing time of
5 8 seconds, the level of mixing of the content of the two compartments, the quality of the mixed product was evaluated. The results are presented in Table 1.

Table 1: effect of headspace volume on mixed product quality

Headspace volume	Quality of mixing
5%	The mixed content was not homogenous, included left oil residue and did not reach a desired consistency and uniformity in terms of color and texture (thickness). To obtain a desired texture (homogenous, smooth liquid) further mixing time was required.
15%	The mixed content was not homogenous, included left oil residue and did not reach a desired consistency and uniformity in terms of color and texture (thickness). To obtain a desired texture (homogenous, smooth liquid) further mixing time was required.
20%	A homogenous mixture was obtained with no residual oil. In addition, the mixture had a consistent color and texture (thickness)
30%	A homogenous mixture was obtained with no residual oil. In addition, the mixture had a consistent color and texture (thickness)

In a further experiment, the effect of the volume of the headspace on the mixing of raw tahini within a two compartment package such as that illustrated in **Figure 1A** was examined. Specifically, raw tahini having homogenous particles size with particles size of less than 40 μ m with headspace volumes from 10% to 20% (out of the total volume of the two compartments) was packed in a two compartment packages, each compartment including 10ml liquid (raw tahini or water) and the indicated headspace volume. The mixing time until obtaining a smooth (lump-free) spread was examined, and the results are presented in **Table 2**.

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Table 2: effect of headspace volume on mixing time of raw tahini and water

Headspace %	Mixing time (s)	Comments
10	15	The mixture contained a significant amount of agglomerates
15	10	The mixture contained some level of agglomerates (less than that with 10% headspace volume)
20	6-8	Mixing was quick, provided a homogenous mixture with no visible lumps or agglomerates in the resulting paste.

Figures 5A-5C provide images of the two-compartment package containing 20% headspace volume before rupturing the seal (Fig. 5B), after mixing for 6-8 seconds (Fig. 5A) and of the homogenous ready for use tahini product after being extracted from the package (Fig. 5C). Figs. 5A-5C show that the resulting mixture provides a smooth product with no proteinous lumps visible to the eye.

In comparison, the *Reference Raw Tahini* was packed in the same two compartment package with the same headspace volumes, and mixing time was examined, the results of which are presented in **Table 3**:

Table 3: effect of headspace volume on mixing time of *Reference Raw Tahini* and water

Headspace %	Mixing time (s)	Comments
10	25	The mixture contained a significant amount of agglomerates and could not reach a homogenous mixture or a desired viscosity
15	25	
20	25	

The results show that when using raw tahini that is not homogenous in size and has particles size greater than 50 μ m, it is almost impossible to get a smooth, homogenous mixture of the water and raw tahini. This finding is also exhibited in **Figures 6A-6C**

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where a package with the *Reference Raw Tahini* (**Fig. 6A**) is ruptured and the two liquid are immiscible, leaving lumps of proteinous material (indicated by the arrows). When expelled from the package, most of the raw tahini remains in the package with only a very diluted/watery (low viscosity) tahini being retrieved (**Fig. 6C**, indicated by dashed arrow).

- 5 It was further noted that during storage, the packages containing the *Reference Raw tahini* exhibited a degree of oiling off within the compartment containing the reference raw tahini, a phenomena that did not take place in the packages with the product raw tahini even after a period of 6 months storage (not shown).

CLAIMS:

1. A multi-compartment tahini package comprising a film defining opposed side-walls of an enclosure sealed together along the enclosure's perimeter and at least one rupturable seal dividing the enclosure into at least two sealed compartments, ,

wherein a first sealed compartment comprises a first volume housing an aqueous liquid;

wherein the second sealed compartment comprises a second volume housing the raw tahini, the raw tahini having a homogenous particle size with an average particle size of less than 40 μ m; and

wherein said multi-compartment tahini package comprises a headspace volume that constitutes at least 10% out of the total volume of all compartments together.

2. The multi-compartment tahini package of claim 1, wherein said raw tahini has a viscosity of at least 1,000cps while no shear forces are applied onto the raw tahini.

3. The multi-compartment tahini package of claim 1 or 2, wherein said raw tahini has an average particle size of less than 30 μ m and a viscosity of at least 2,500cps while no shear forces are applied onto the raw tahini.

4. The multi-compartment tahini package of any one of claims 1 to 3, wherein the volume of the headspace is between 15-25% out of the total volume of the enclosure.

5. The multi-compartment tahini package of any one of claims 1 to 4, wherein the first volume and the second volume are essentially equal.

6. The multi-compartment tahini package of any one of claims 1 to 5, wherein said raw tahini has particles with a particle size distribution appearing as a single peak in a size distribution curve.

7. The multi compartment tahini package of claim 6, wherein said size distribution curve is an essentially symmetrical curve having a single peak.

8. The multi-compartment tahini package of any one of claims 1 to 7, wherein the at least one rupturable seal is configured to be ruptured upon application of force onto at least a portion of the side-walls.
9. The multi-compartment tahini package of any one of claims 1 to 8, wherein the film is formed by at least one sheet of flexible material.
10. The multi-compartment tahini package of any one of claims 1 to 9, wherein the film is composed of two or more different layers sealed to one another around the entire perimeter of the side-walls of the enclosure.
11. The multi-compartment tahini package of any one of claims 1 to 10, wherein the side-walls of the enclosure are sealed at the entire perimeter of the side-walls.
12. The multi-compartment tahini package of any one of claims 1 to 11, comprising a dispensing end formed by a tear-away portion, the dispensing end configured for expelling content out of the enclosure.
13. The multi-compartment tahini package of any one of claims 1 to 12, wherein the sealing of the side-walls at the perimeter has a resistance to rupture that is greater than that of the at least one rupturable seal.
14. The multi-compartment tahini package of any one of claims 1 to 13, wherein at least a portion of the film is transparent to allow visualization of content of at least a portion of said enclosure.
15. The multi-compartment tahini package of any one of claims 1 to 14, wherein the film comprises an inner surface facing at least a portion of the first volume and second volume, said inner surface comprises abutments extending inwardly or the inner surface of the film is roughened, so as to facilitate mixing of the at least two liquids after rupture of the at least one rupturable seal.
16. A method of preparing a ready for use tahini product, the method comprises providing the multi-compartment tahini package of any one of claims 1 to 15, rupturing the at least one rupturable seal of said enclosure, and mixing content of the at least two compartments to form said ready for use tahini product.
17. The method of claim 16, comprising shaking the mixed contents.

18. The method of claim 17, wherein said shaking comprises rubbing side-walls of the enclosure.
19. The multi-compartment tahini package of any one of claims 1 to 15, wherein the volume of the headspace is between 18% and 22% out of the total volume of the enclosure.
20. The multi-compartment tahini package of any one of claims 1 to 15, wherein the volume of the headspace is at least 20% out of the total volume of the enclosure.
21. The multi-compartment tahini package of any one of claims 1 to 15, being sized to produce a volume of ready-to-use tahini that is in a range of from 5 mL to 20 mL when the aqueous liquid and the raw tahini are mixed.

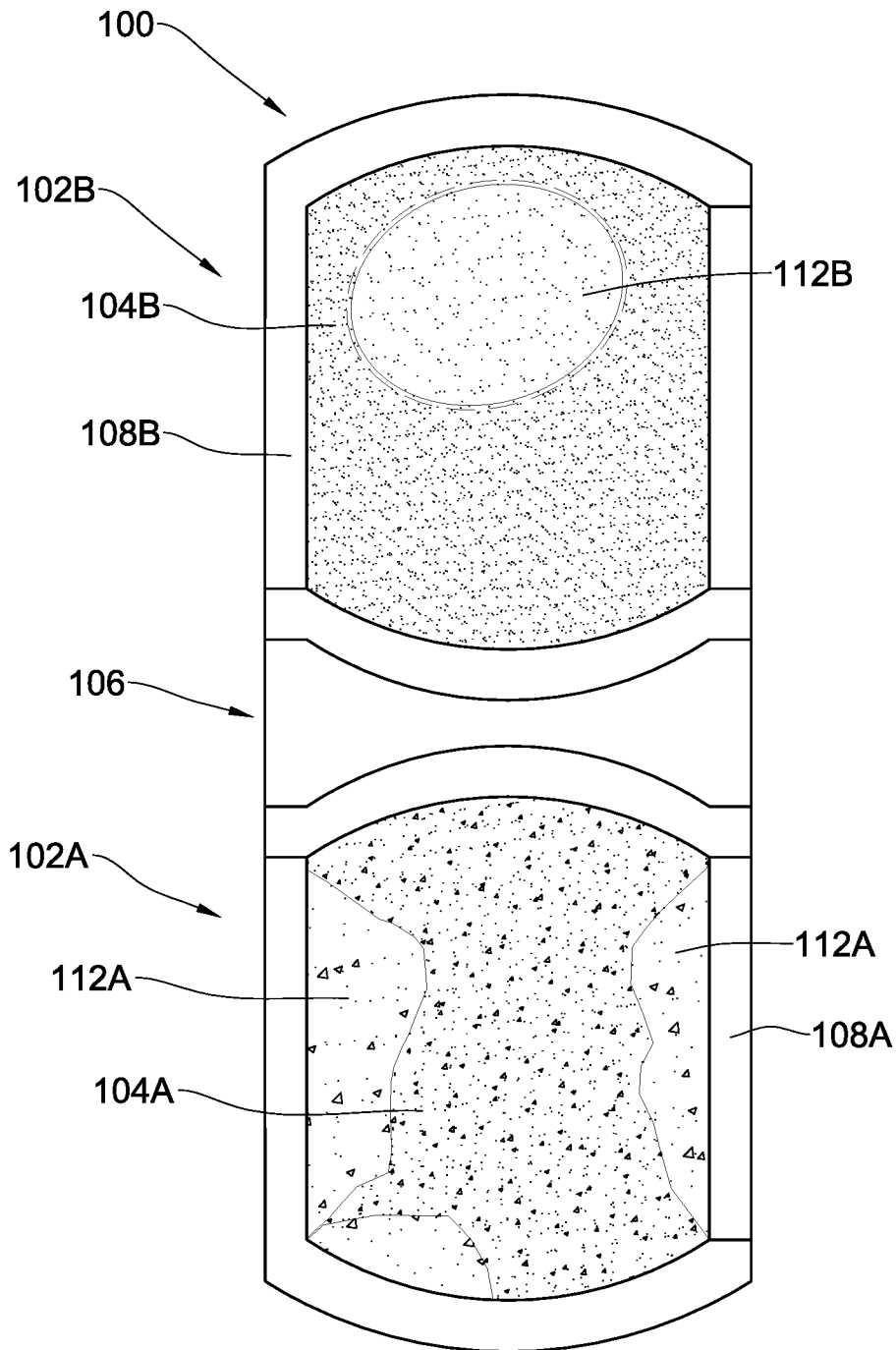


Fig. 1A

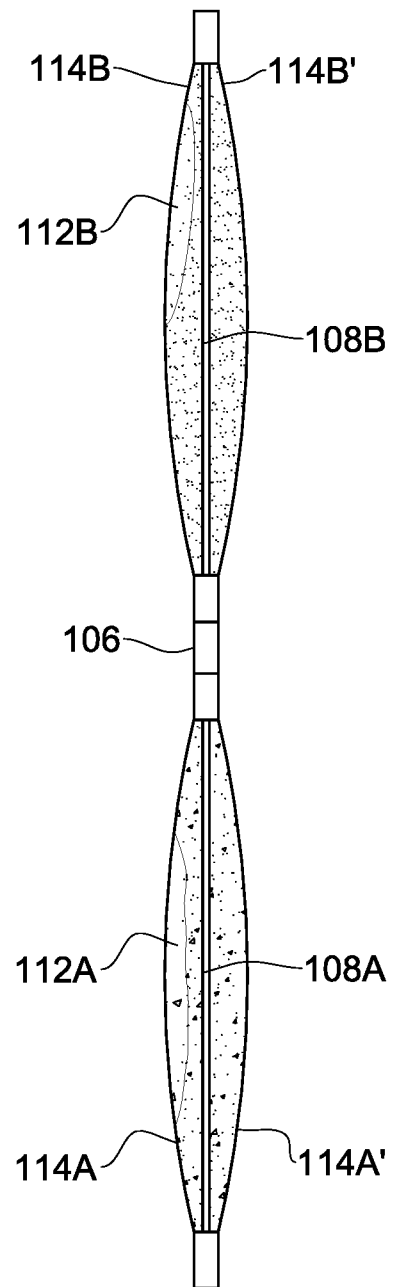


Fig. 1B

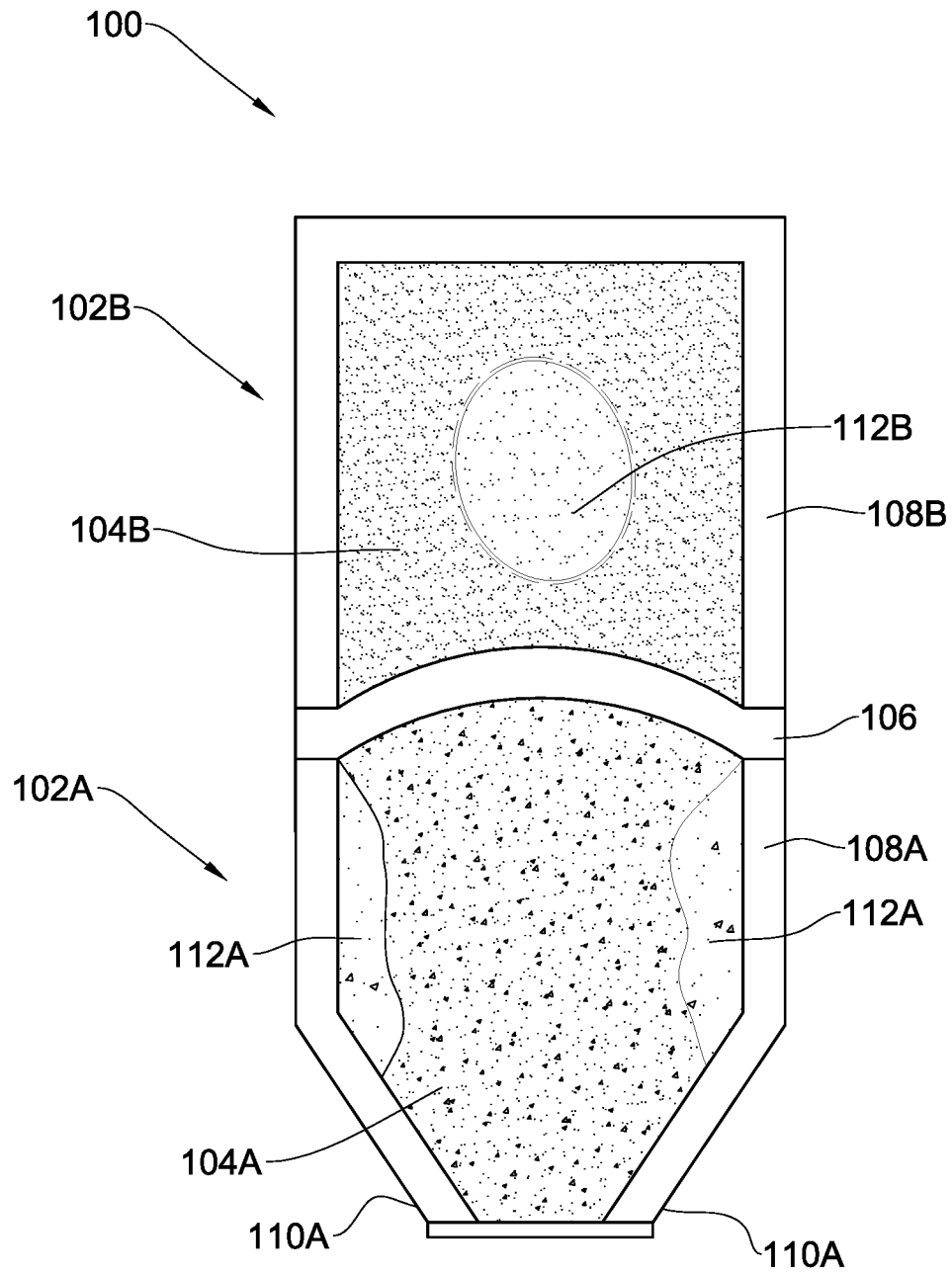


Fig. 1C

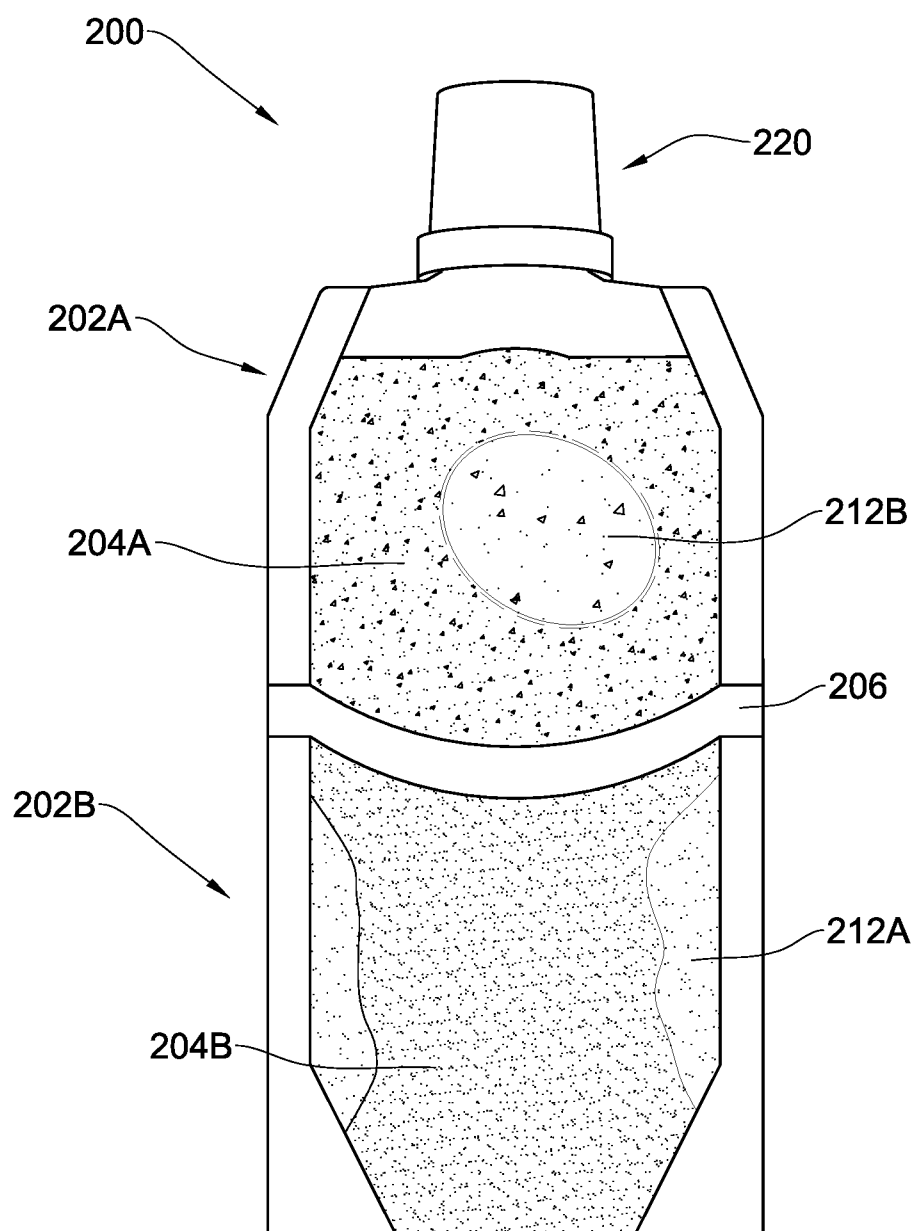


Fig. 2

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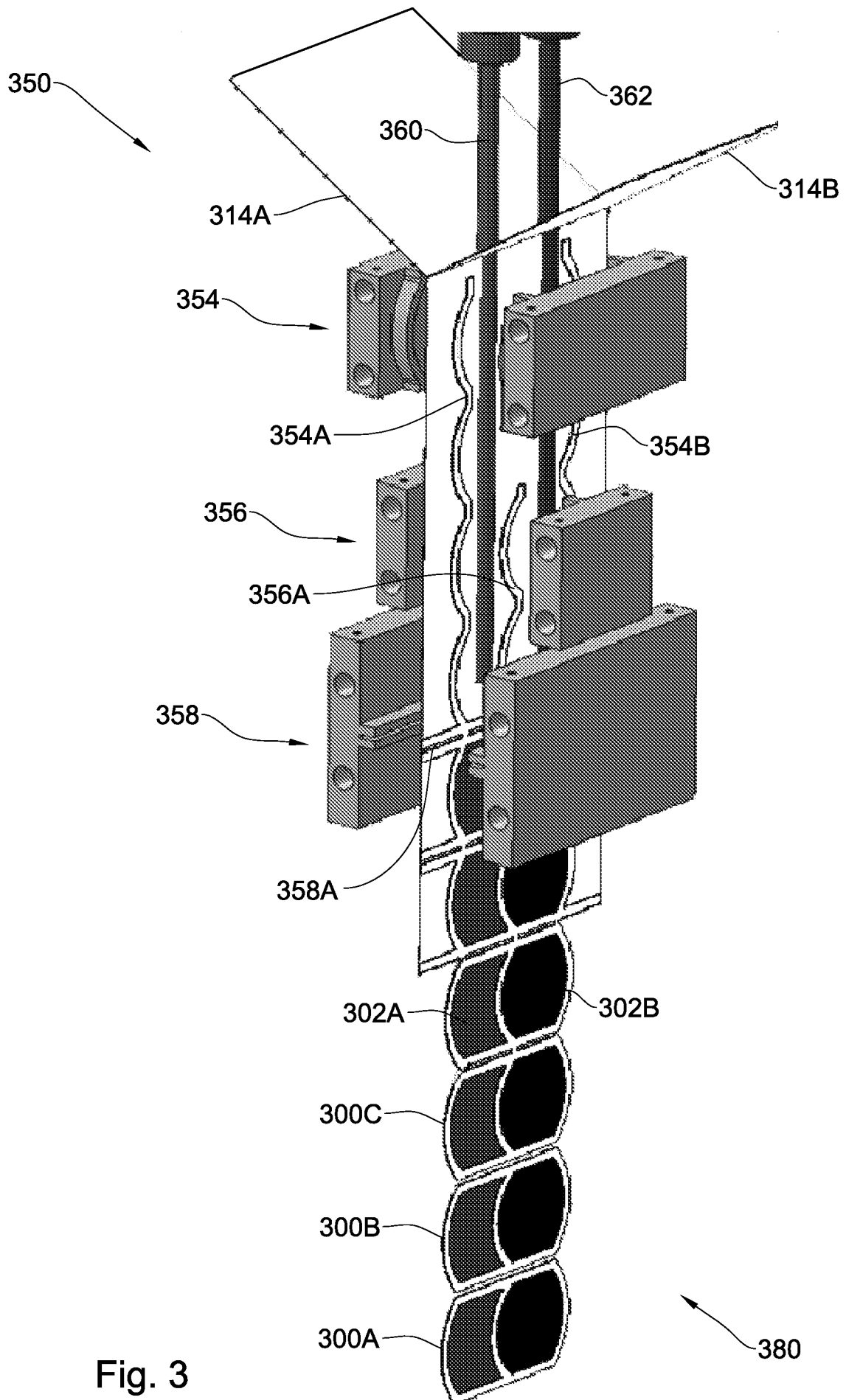


Fig. 3

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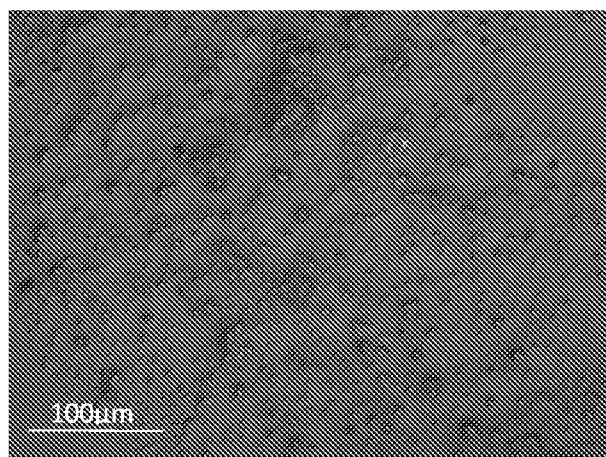


Fig. 4A

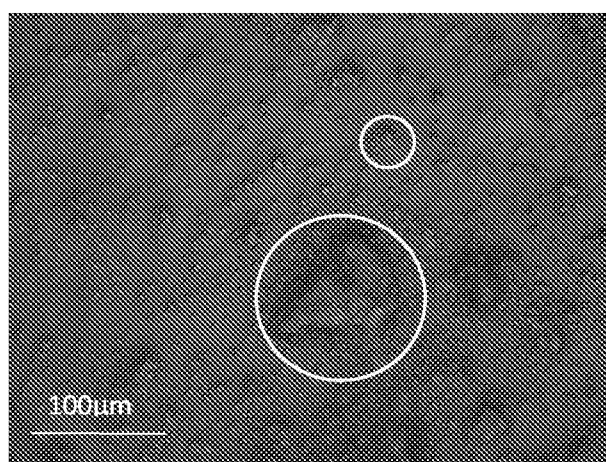


Fig. 4B

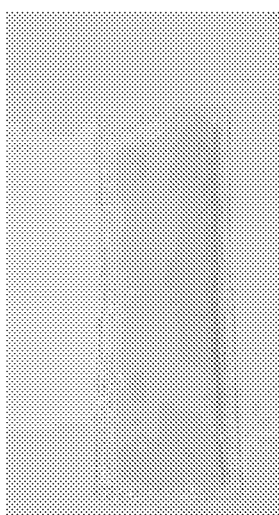


Fig. 5A

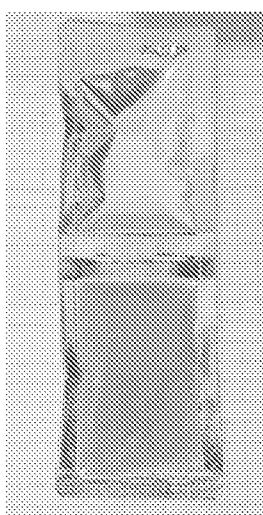


Fig. 5B

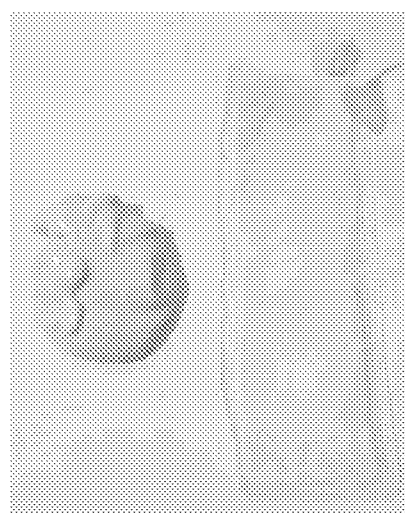


Fig. 5C

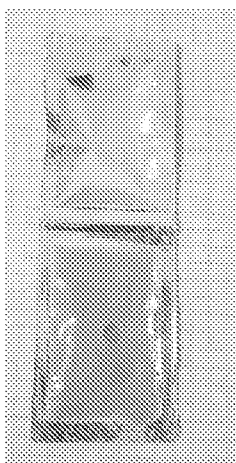


Fig. 6A

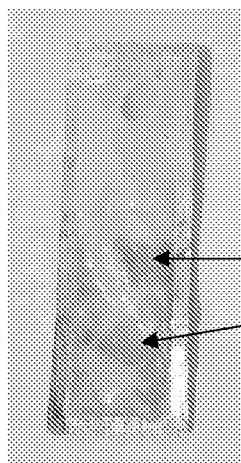


Fig. 6B

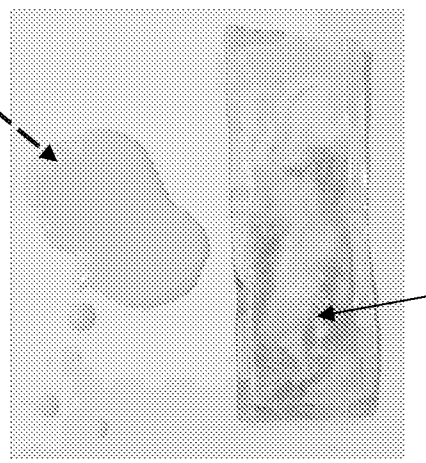


Fig. 6C

