Aug. 28, 1962 J. M. TINDALL 3,051,583

BACON PACKAGE

Filed June 8, 1959

Fig. 1

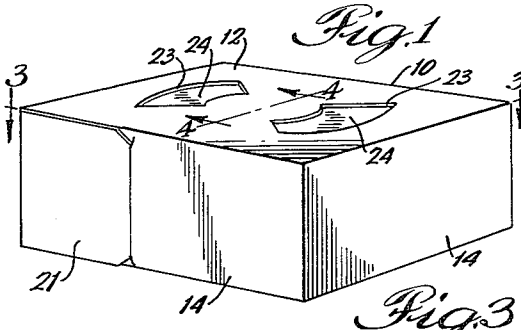


Fig. 2

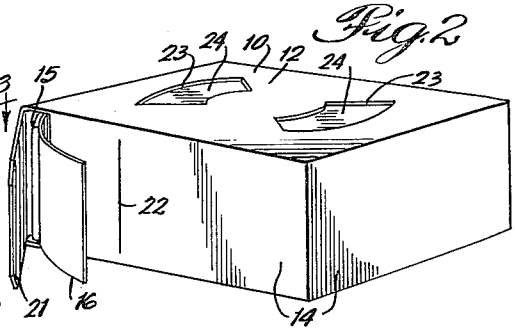


Fig. 3

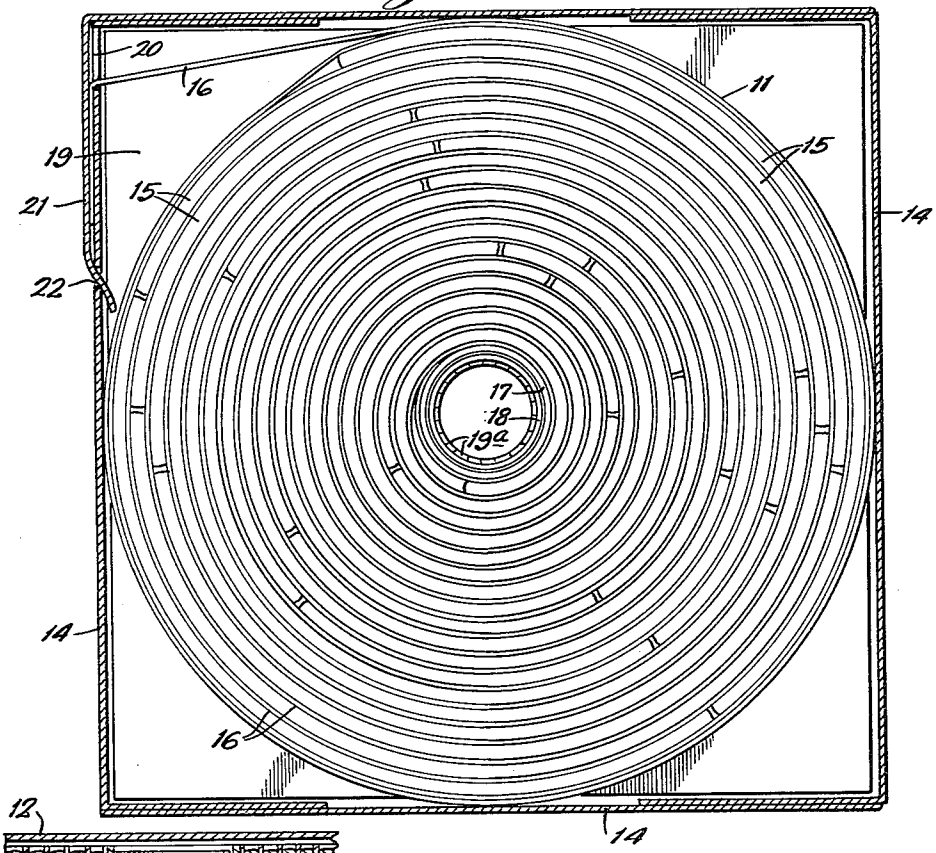
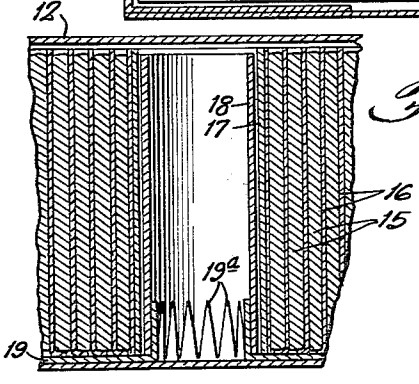


Fig. 4



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BACON PACKAGE

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This invention relates to a package for bacon slices and similar food products.

From the standpoint of the consumer, the handling and storage of bacon slices, packaged in shingle fashion in a conventional wrapper, present a number of problems. For one thing, the shingled slices tend to adhere to each other, especially when they are cold, and may be extremely difficult to separate without tearing or mutilating the strips. Also, the wrapper itself may be difficult to open without tearing the thin sheet material from which it is formed and, even if it is successfully opened without ripping, it is usually ineffective as a flavor and odor sealing refrigerator wrapper for the remaining unused slices. As a result, housewives must often repackage the unused slices in new wrapping material, discarding the original wrapper as unsuitable for the purpose.

Efforts have been made to overcome these problems but while some packages have been developed to reduce the difficulty usually encountered in separating individual bacon slices, no package has been developed for commercial use which is also capable of maintaining its integrity and flavor-sealing characteristics after initial opening.

Therefore, one of the principal objects of the present invention is to provide a bacon package which overcomes both of the aforementioned problems. Another object is to provide a package in which a selected number of slices may be easily removed without destroying the container itself and without exposing the remaining unused slices. Another object is to provide a sturdy package well suited for displaying and storing bacon in markets, and particularly adapted for the handling and storing of bacon by consumers. A still further object is to provide a bacon package in which all of the slices are separated from each other by non-porous sheet material, thereby facilitating removal of the bacon strips and reducing the possibilities of flavor loss and spoilage during storage.

Other objects will appear from the specification and drawings, in which—

FIGURE 1 is a perspective view of a sealed bacon package embodying the present invention;

FIGURE 2 is a perspective view similar to FIGURE 1 but showing the package in opened condition for the removal of bacon slices;

FIGURE 3 is an enlarged horizontal sectional view of the package taken along line 3—3 of FIGURE 1; and

FIGURE 4 is an enlarged and broken vertical sectional view of the package, showing details of the core or spindle construction thereof.

The bacon package illustrated in the drawings essentially comprises a container **10** having a bacon and webbing roll **11** disposed therein. The container is preferably rectangular in shape, having top, bottom and side walls **12—14** respectively, and is formed from a suitable material which is both sturdy and flexible. In the illustration given, the container is formed from a folded sheet of stiff cardboard with the overlapping wall portions thereof cemented or otherwise secured together. However, it is to be understood that other sheet materials may be used and that, if desired, the container may be molded or pressed from polyethylene, polystyrene, or other suitable plastic materials.

Roll **11** comprises a spiral arrangement of bacon strips

15 with a single elongated strip or web **16** enterposed between each of the layers or coils of the bacon roll. The roll is formed by placing freshly cut slices of bacon in longitudinal, spaced series upon a single narrow web of grease-resistant material and then winding the web and bacon into the roll form shown most clearly in FIGURES 3 and 4. It is to be noted that the successive slices in the series do not overlap but have their ends spaced apart, and that each slice is insulated or separated from slices in adjacent layers by the web barrier. Preferably, the web is at least slightly wider than the maximum width of the slices, as indicated in FIGURE 4 of the drawings.

The web may be formed from glassine paper or any other suitable sheet material which is flexible, tough and grease-resistant. Paper coated with wax or other impervious release agents may be used. It is also to be understood that the web may, if desired, be formed from flexible plastic materials such as polyethylene, regenerated cellulose, vinylidene chloride, or the like. Preferably, the under side of the web strip is coated with a silicone release film, formed by applying a liquid silicone such as a dimethyl silicone polymer dissolved or diluted by a suitable volatile solvent which then evaporates to leave a tough release film, so that there will be no tendency for strips of bacon to adhere to the under surface of the web as the roll is unwound.

Roll **11** is wound about a tube **17** which may be formed of board material upon a spiral winding machine and which is centrally disposed within the container, extending substantially the entire distance between the top and bottom walls thereof. Tube **17** is in turn rotatably carried upon a tubular spindle or core **18** which is mounted upon a rectangular bottom liner sheet **19**. As shown in FIGURES 3 and 4, sheet **19** is substantially the same dimensions as the container's interior bottom surface and, at its center, is provided with an annular series of upturned and integrally-formed segments **19***a* which are adhesively secured to the core's inner surface. Thus, in the preferred embodiment of the invention, spindle **18** is fixed within the container so that tube **17** and roll **11** are free to rotate thereabout. While sheet **19** may be adhesively secured to the bottom inside surface of the container, it has been found that such attachment is not necessary because the relative dimensions of the sheet and the carton interior effectively prevent lateral displacement of the roll.

The outer free end portion of web **16** extends through a side opening **20** in the container adjacent one of the corners thereof. The end portion of the web disposed externally of the container is in turn concealed by a hinged side flap **21** which is normally held in closed position by its free end which projects into a slit **22** in the container's side wall. As shown most clearly in FIGURE 1, the free corners of the flap **21** may be clipped so that the tapered end of that flap may be easily inserted into and withdrawn from slit **22**.

The top wall of the container is provided with at least one pair of openings **23** through which the lean edges of the rolled bacon strips within the container are visible. While openings **23** are shown as arcuate, it is to be understood that various shapes of openings may be used depending upon the preference of the particular manufacturer or packager. Sheets of cellophane **24** or other transparent material are adhesively secured to the under side of the container's top wall so that the slices which are exposed for viewing through openings **23** are nevertheless sealed within the container.

The bacon package is to be marketed in the sealed condition illustrated in FIGURES 1 and 3. The packing of such packages in freezers and self-service counters is facilitated by reason of the rectangular configuration

of the containers and, because of their sturdy construction, such containers may be handled and inspected by shoppers without losing their fresh appearance. For the same reasons, such a package is well adapted to withstand repeated handling in the home and may be readily stored within a home refrigerator because of its rectangular shape and compact construction.

When bacon is to be withdrawn from the container, the user simply bends flap **21** into the open position illustrated in FIGURE 2 and pulls the exposed end of web **16** outwardly. When the desired number of bacon slices have been drawn from the package upon the extracted web, the housewife then simply cuts or tears the web, leaving a short portion of it exposed beyond opening **20**, and then replaces flap **21** in the closed position of FIGURE 1. Thus, only the desired number of strips required for a particular serving are exposed at any given time, the unused strips of bacon remaining in rolled condition within the container. It is believed apparent, therefore, that oxidation and flavor loss of the packaged food product, as well as spoilage and transference of flavors to other foods stored within a refrigerator cabinet, are greatly reduced by reason of the present package construction.

Roll **11** is of course set in rotation about spindle **18** as web **16** and the bacon slices carried thereby are unwound from that roll and are withdrawn from the package. Since the lower and upper longitudinal edges of the web tend to reduce the frictional contact between the bacon slices, sheet **19** and top wall **12** (FIGURE 4), the bacon and webbing roll is easily rotated within the container when the free end of the webbing is drawn outwardly away from slot **15**. Consequently, individual slices of bacon are easily extracted from the package by outward force applied to the exposed end of the web.

While in the foregoing I have disclosed an embodiment of the present invention in considerable detail for purposes of illustration, it is to be understood by those skilled in the art that many of these details may be varied considerably without departing from the spirit and scope of the invention.

I claim:

1. A bacon package comprising a container having rectangular top and bottom walls and having an opening in a side wall thereof, said top and bottom walls having substantially smooth and flat outer surfaces, a spindle disposed within said container and extending upwardly from the bottom wall thereof, a roll rotatably supported within said container upon said spindle and comprising a single coil strip of flexible grease-resistant material having bacon slices extending longitudinally in spaced relation therealong, a tube extending through the center of said roll and rotatably receiving said spindle, said strip having a free outer end extending through said side wall opening, and a side wall flap extending over said opening and said free outer end of said strip and being movable into an open condition for exposing said free outer end and said opening, whereby, when said flap is open, the free outer end of said strip may be grasped and pulled outwardly to unwind said roll and to withdraw the bacon slices within the container, said slices being disposed upon the outermost surface of said strip upon withdrawal of the strip from said container, said slices clinging only to the surface of said strip facing away from said roll as said strip is unwound.

2. The structure of claim 1 in which said strip is wider than the bacon slices extending therealong.

3. A bacon package comprising a narrow elongated grease-resistant web, a plurality of bacon slices adhering to and extending in longitudinal relation along said web, said web and bacon slices being spirally wound to provide a roll wherein all of the bacon slices of said roll are separated from each other by said web interposed therebetween, a container enclosing said roll and providing spindle means rotatably supporting the roll therein, said container also providing a side opening through which the outer free end of said web projects, said slices being disposed upon the outermost surface of said web upon withdrawal of the web from said container, whereby, when said web is pulled outwardly through said opening, said roll rotates within said container and the unwinding web with bacon slices supported thereon is gradually peeled away from the slaces remaining on the roll without tearing such slices and without pulling the same off of the curved surface of said roll.

4. The structure of claim 3 in which said container has substantially smooth outer surfaces, said spindle comprising a tube centrally disposed within said container and fixed at one end to the inner surface of a wall thereof.

5. The structure of claim 3 in which said web is wider than the bacon slices extending therealong, at least one longitudinal side edge portion of said web slidably engaging an inside surface of said container to prevent sticking contact between said surface and the edges of said bacon slices, thereby facilitating rotation of the said roll within the container as said web is unwound.

6. A bacon package comprising a container having rectangular top and bottom walls and having an opening in a side wall thereof, said top and bottom walls providing substantially smooth and flat outer surfaces, a spindle disposed within said container and extending between the top and bottom walls thereof, and a roll rotatably supported within said container upon said spindle and comprising a single coiled strip of flexible material having bacon slices adhering thereto and extending longitudinally therealong, said strip having a free outer end adapted to be drawn outwardly through said opening for unwinding said roll and withdrawing said slices from said container, said slices being disposed upon the outermost surface of said strip upon withdrawal of said strip from said container, whereby, when said strip is pulled through said opening said roll rotates within said container and the unwinding strip with bacon slices supported thereon is gradually peeled away from the slices remaining on the rotating roll.

7. The structure of claim 6 in which said spindle is fixed to said bottom wall within said container, said roll being rotatable about said fixed spindle as said web is unwound.

8. The structure of claim 6 in which said top wall is provided with openings therein for exposing the edges of said rolled bacon, said top wall being provided with transparent sheet material extending across said opening for maintaining the contents of said container in sealed condition.

9. A bacon package comprising a container having rectangular top and bottom walls and having an opening in a side wall thereof, said top and bottom walls providing substantially smooth and flat outer surfaces, a spindle disposed within said container and extending between the top and bottom walls thereof, and a roll rotatably supported within said container upon said spindle and comprising a single coiled strip of flexible material having bacon slices adhering thereto and extending longitudinally therealong, said strip having a free outer end adapted to be drawn outwardly through said opening for unwinding said roll and withdrawing said slices from said container, said slices being disposed upon the outermost surface of said strip upon withdrawal of said strip from said container, whereby, when said strip is pulled through said opening said roll rotates within said container and the unwinding strip with bacon slices supported thereon is gradually peeled away from the slices remaining on the rotating roll, said bacon slices being narrower than said strip and being spaced longitudinally therealong, at least one longitudinal side edge portion of said strip slidably engaging an inside surface of one of said top and bottom walls to prevent sticking contact between said surface and the edges of said bacon slices, thereby facilitat-

ing rotation of said roll within said container as said strip is unwound.

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