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(54) **CONTAINER AND PROCESS FOR  
PROLONGING THE EDIBLE LIFESPAN OF A  
FOOD PRODUCT**

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(57) **ABSTRACT**

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Herein taught is a container/device and a method or process of use, for prolonging the edible life span of a food product. The container/device comprising of either one bag, or in combination, an inner bag within an outer bag, and a reusable closure means. Thus, when a food product after purchase is stored within the container/device, the edible life span of the food product is greatly prolonged.

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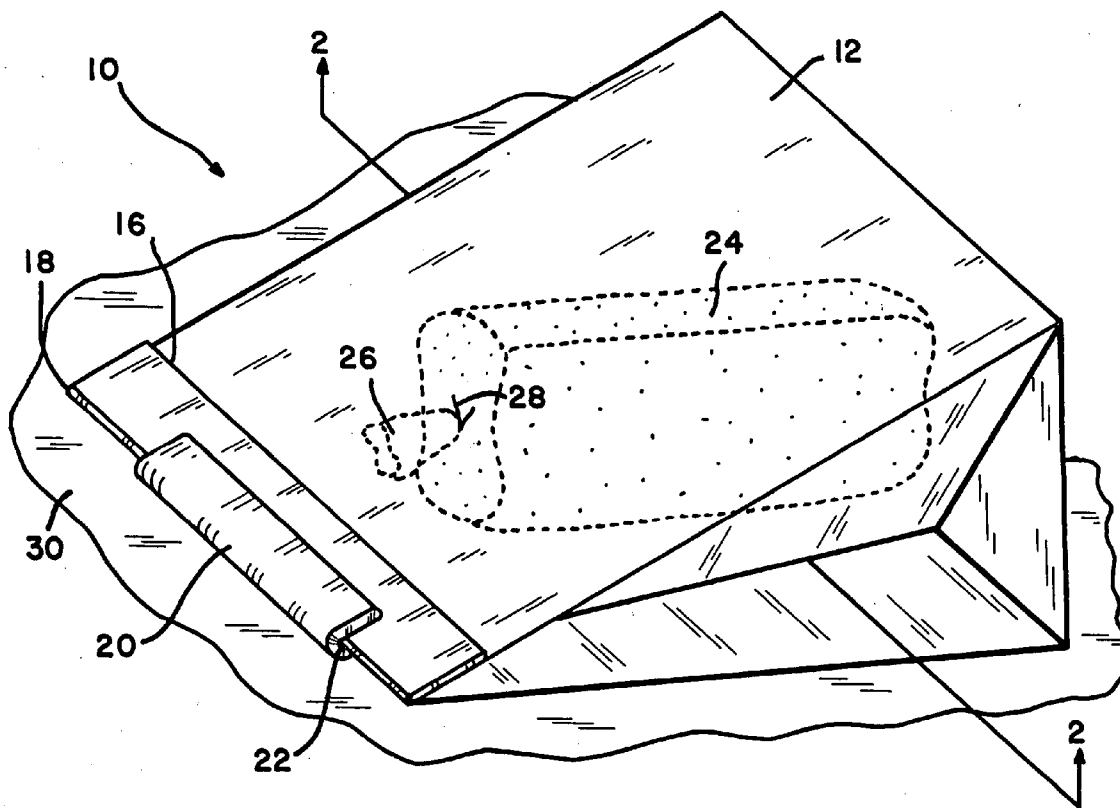
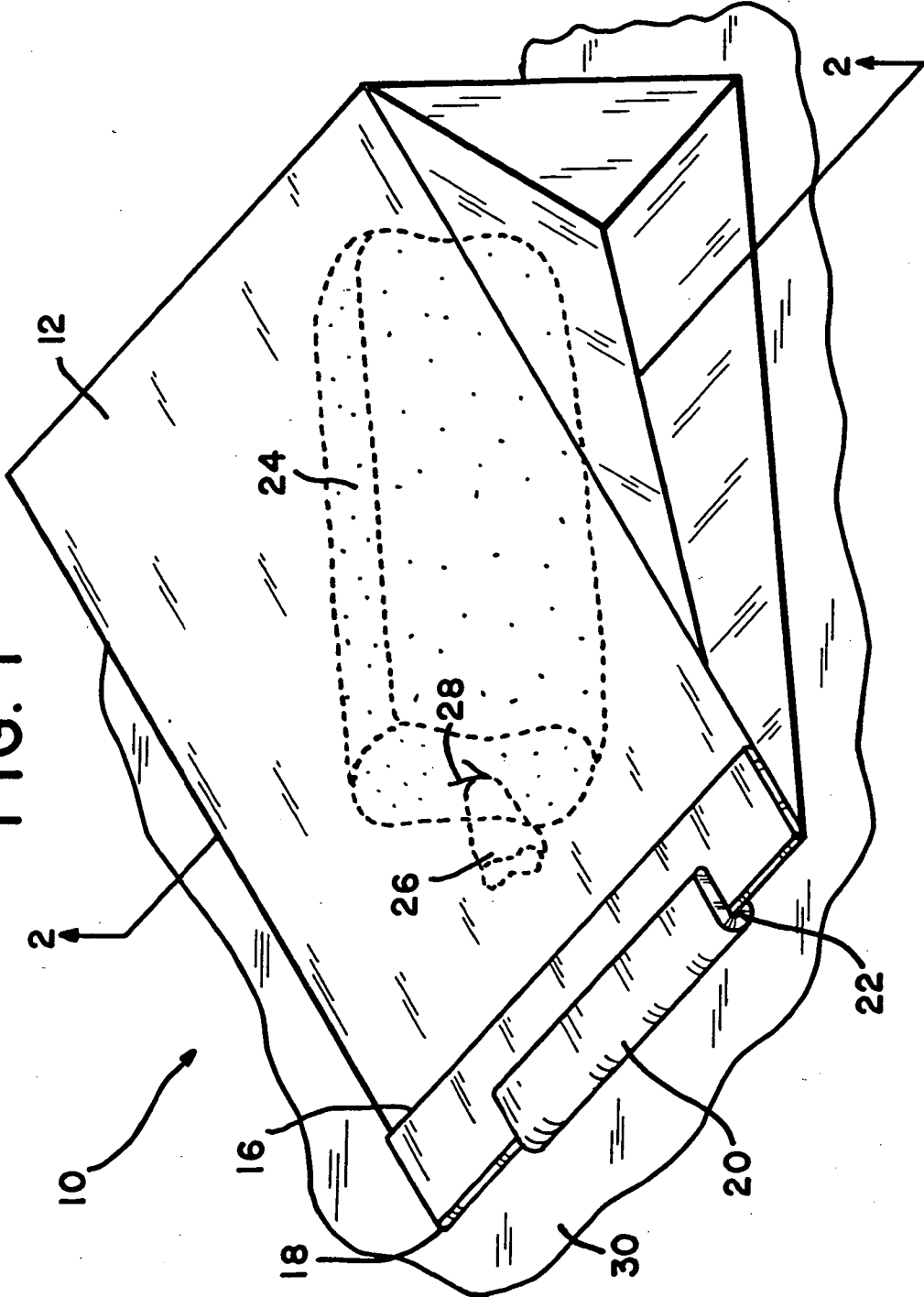
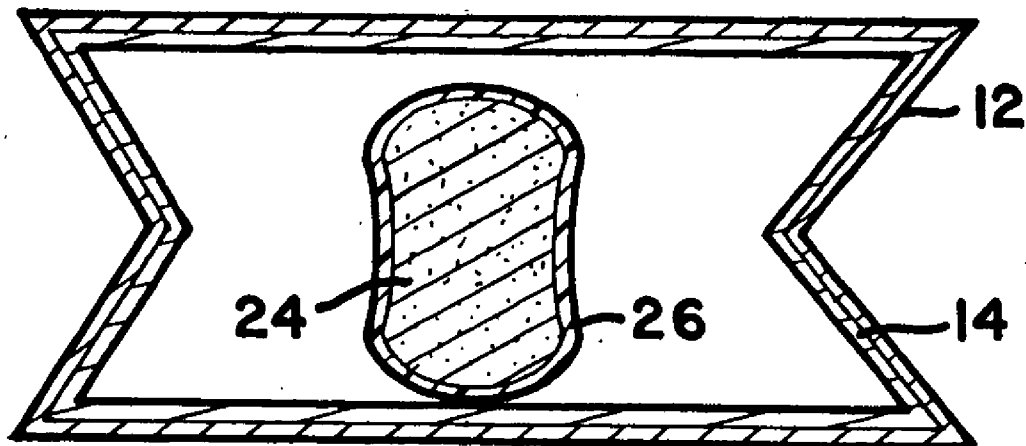


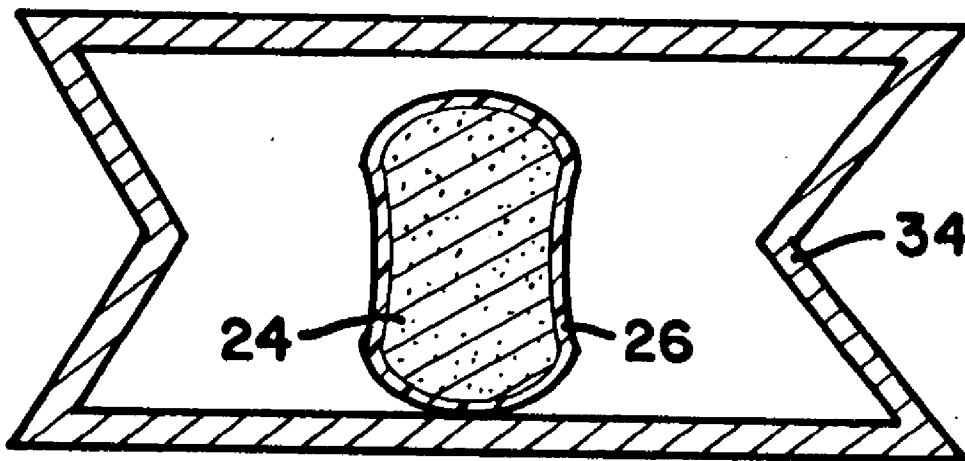
FIG. 1



# FIG. 2



# FIG. 3



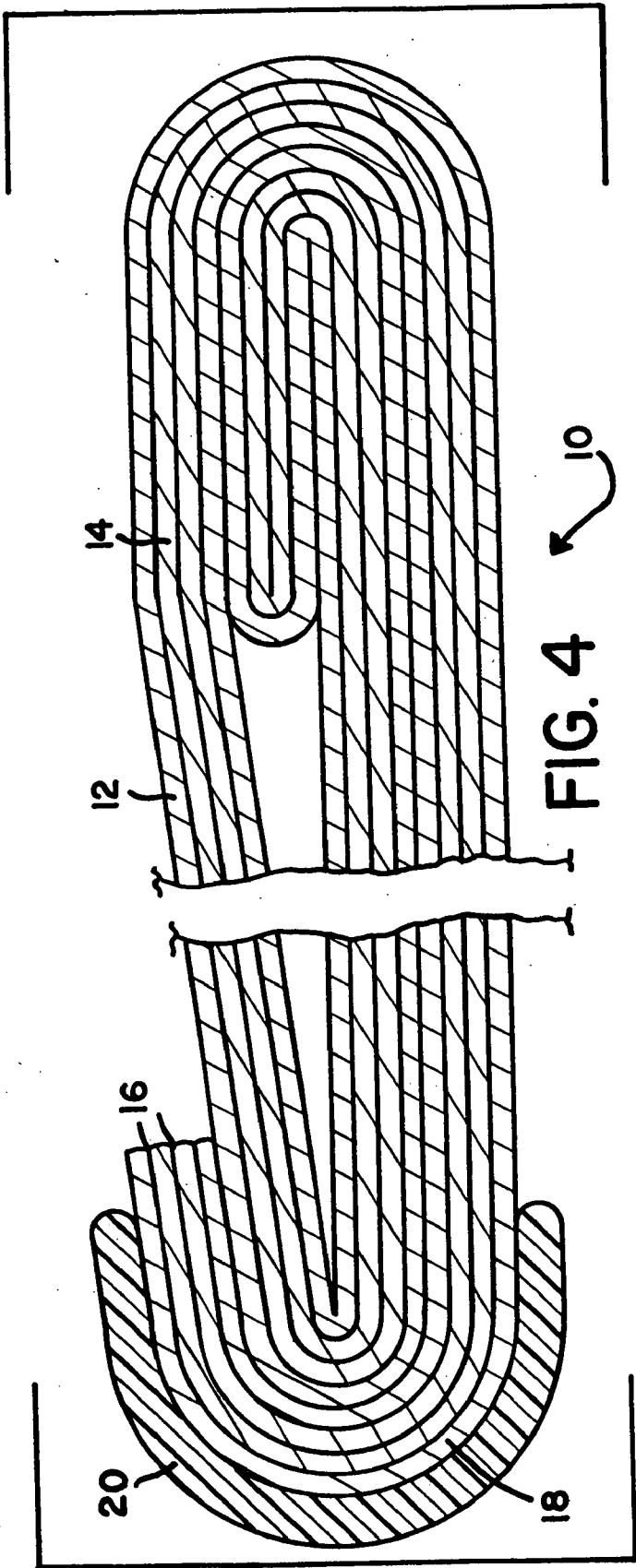


FIG. 4 ↪ 10

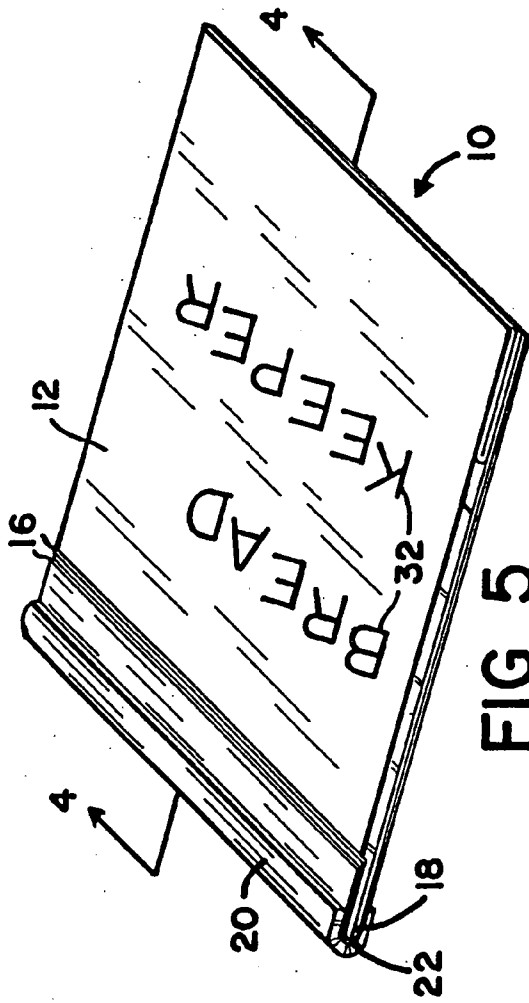


FIG. 5

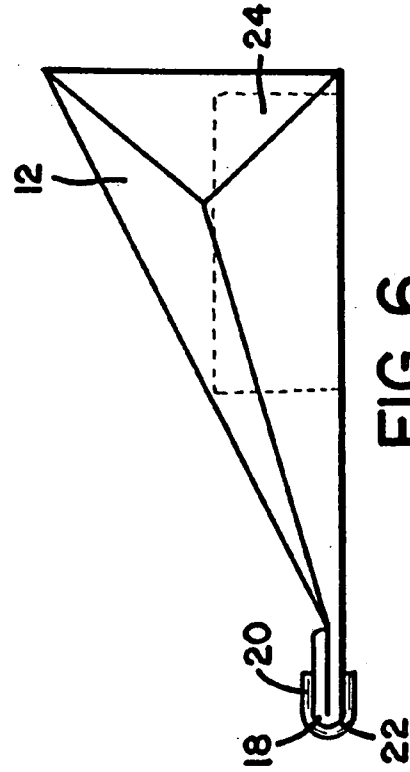


FIG. 6

### CONTAINER AND PROCESS FOR PROLONGING THE EDIBLE LIFESPAN OF A FOOD PRODUCT

[0001] The present invention is related to containers and methods which will keep food products fresh for a longer period of time, thus, prolonging the edible lifespan of the food product, but more particularly relates to the use of a paper bag, or multiple paper bags, which in combination with a closure means will provide the unusual results of lengthening the edible lifespan of the food product when stored therein. Also, this process is usable with any type of food product of choice. However, it is especially useful for bakery goods, such as bread, donuts, pastries, etc.

#### BACKGROUND OF THE INVENTION

[0002] In just about every household in the world, food products are purchased and consumed on a regular basis. Most often, the food product is sold and packaged in some type of plastic bag, or the like, and then once taken home, the user simply stores the food product (still in the plastic bag) at a location of choice, such as within a kitchen cupboard, or within a bread box, etc., or they may simply leave the food product on the kitchen counter for easy access at a later time. Unfortunately, storage of food products in this manner does not prove to be the most successful means for preserving the edible lifespan of the food product.

[0003] Typically, when a consumer buys a food product, for example a loaf of bread, the edible life expectancy is approximately 2 weeks, thereafter, the bread will become quite stale and mold will even form, which can be very dangerous if undetected and then eaten. Also, when the bread becomes stale, having unpleasant visual and flavor changes, the end result most often is the consumer will throw out the remaining bread. This is most costly and wasteful and economically unacceptable.

[0004] Therefore, it is contended by the applicants that there is a great need for an improved means of keeping food products fresh for a longer period of time than what has heretofore been available.

[0005] It is definitely recognized that this is a continuing problem that many inventors have tried to solve, as prepared packaged food products have been in existence for a very long time. However, there has not been much success and/or attempts that prove to be promising. Exemplary of such an attempt is U.S. Pat. No. 4,034,895, wherein they teach substantially a housing having a front and rear doors and a bread ejecting mechanism with the device being formed from a material such as plastic, wood, or even metal. Unfortunately, this reference is substantially only a typical breadbox having means to eject individual slices of bread there from for individual use. Clearly this reference does not solve any problems related to extending the edible lifespan of the bread, but only provides a suitable means for easy access and individual use, and nowhere do they claim that the device will help extend the edible life span of the bread.

[0006] Another example of the prior art is taught within U.S. Pat. No. 5,409,717, wherein they teach a "PROCESS FOR PREPARING EXTENDED SHELF-LIFE BAGEL". This process involves many steps and also includes a unique recipe having specified ingredients. It is clear that this reference may extend the shelf life of the bagel when prepared in this manner, but the present invention is not

concerned with the actual preparation and recipe of the bakery product, but is more concerned with, and addresses preserving the shelf life of a food product after purchase by the consumer.

#### SUMMARY OF THE INVENTION

[0007] It is therefore contended by the applicants that there is a great need for an improved container/device which may be used for storage of a food product and a method of use which further extends the normal edible life expectancy of the food product when stored within the container, such as taught by the present invention.

[0008] It is therefore an object of the present invention to provide a device and/or a food bag container that may be used for containment of various food products of choice, for example, donuts, bagels, cookies, potato chips, crackers, fruit, etc. However, the applicants have discovered that this method is exceptionally suitable for a loaf of bread. It is to be noted that the applicants have concluded multiple experiments with most unusual results. The following are examples of some of the experiments conducted:

[0009] One of the first successful experiments conducted was attained with a loaf of bread, with the bread being packaged within a plastic bag having a tie-wrap closure and the bread being purchased from the local store. Thereafter, the bread was taken home and inserted inside two grocery sized paper bags, one bag within the other, thus forming an air pocket between the bags, (with each bag being produced and sold by Willamette Industries, Inc.) and the open ends of the bags being folded over and then release ably held by a prior art clip device. The following day the applicant removed the clip, untied the tie-wrap and removed a couple of slices of bread. Thereafter, she did not re-close the plastic bag with the tie-wrap but instead only folded the opened end of the plastic bag underneath the bread itself, then closed the paper bags with the clip device as previously described. During the next several weeks, the applicant would occasionally when needed, remove one or two slices of bread in this manner, the last of the bread was eaten after approximately 4 weeks and to the applicants delight, the bread was still as edible as the day of purchase. There was no mold at all and the bread was not stale. The applicants found this to be most unusual and decided further experimentation was required.

[0010] Therefore, another experiment was conducted exactly as previously described. However, only one paper bag was used rather than two, with the end results being that the bread was still edible but was not quite as fresh as when compared to the first experiment.

[0011] Still a further test was performed with three bags, again, the end results were the same as the single bag experiment.

[0012] Yet another experiment involved use of two recycled bags, unfortunately, this did not prove nearly as successful as non-recycled bags. The applicants cannot explain why this is not as successful, but we presume this to be caused by the recycling process and/or chemicals involved therewith.

[0013] Many other experiments have proven that this unique process using two non-recycled paper bags (as previously described) is most successful, not only with

bread, but with various foods of choice such as potato chips, cakes, cookies, bagels, fruits, etc., and in each case the edible lifespan of the food product was definitely prolonged much longer than what would normally be expected.

[0014] It is to be noted that some of the experimentation was conducted with the food product itself being positioned within the bags with no packaging thereon, and again this was very successful.

[0015] It is to be also noted that the applicants found this to be a perfect container/device and process method for preserving the freshness of substantially any item of choice for a longer period of time, for example, one experiment involved a carton of cigarettes, which again was most usually successful.

[0016] It is also to be noted that the applicants cannot explain why this container/device and method is so successful, but the applicants presume that the combination of the double bag and closure means provides ultimate circulating atmosphere, thus providing perfect moisture containment, due to the air pocket formed between the two bags, and also due to the construction of the paper bags.

[0017] It is to be further noted that various sized bags and various types of closure means have also proven successful.

[0018] It is a further object of the present invention to provide a container and/or a food bag which is of simple construction and only requires one paper bag having a pre-determined thickness and/or in combination, multiple paper bags with each having a pre-determined thickness of engineering choice.

[0019] Yet another object of the present invention is to provide a container and/or food bag which may be closed by substantially any suitable re-usable closure means of choice, such as a tie-wrap, a rubber band, tape, etc., or as we prefer, a clip.

[0020] Still another object of the present invention is to provide a container and/or a food bag which may include attractive indicia of engineering choice thereon.

[0021] Also another object of the present invention is to provide a container and/or food bag which may be produced in a variety of sizes of engineering choice, for example, after a baker has baked their product, the baker may wish to store the final product in bulk storage as multiple bakery items may be stored within one bag and/or within a double bag device/container.

[0022] Also, another object of the present invention is to provide a container and/or a food bag which may be produced and manufactured in a variety of colors of engineering choice.

[0023] Still a further object of the present invention is to provide a container and/or a food bag which teaches and provides a new use for an old idea, as bags in general are well known and various releasable closure means are well known. However, the unique combination of either one bag, and/or multiple bags which are held in a release ably closed position by a closure means with the bag/bags being of a size and shape to contain a food product of choice therein provides most unusual results which extend edible lifespan for the food product contained therein. It is contended that

such containers when used in the manner as taught herein has not heretofore been seen nor taught within the prior art.

[0024] Also, a further object of the present invention is to provide a container and/or food bag that may be sold and manufactured as a complete kit which may be used for extending the normal edible life expectancy of a food product when the product is stored therein.

[0025] Yet another object of the present invention is to provide a method for prolonging the edible life expectancy of a food product using a container/device comprising in combination a paper bag made from non-recycled material and a closure means, the container having pre-determined thickness and an open end, with the method of use comprising the following steps of;

- [0026] a. obtaining said food product of choice;
- [0027] b. positioning the paper bag into its open position;
- [0028] c. inserting the food product into the paper bag;
- [0029] d. folding the open end over upon itself, thus forming a fold;
- [0030] e. attaching the closure means in a secure manner so as to hold the fold in a closed position;
- [0031] f. removing the closure means;
- [0032] g. unfolding the fold;
- [0033] h. positioning the paper bag into its open position;
- [0034] i. removing a portion of the food product;
- [0035] j. repeating steps b-e;
- [0036] k. repeating steps b-j periodically until the food product is completely consumed,
- [0037] whereby;

[0038] the food product will remain fresh and the edible life expectancy of the food product is greatly prolonged.

[0039] Yet another object of the present invention is to provide a method/process for prolonging the edible life expectancy of a food product, with the container/device in the preferred embodiment comprising in combination, an inner non-recycled paper bag positioned and contained within an outer non-recycled paper bag. Thus forming substantially an air pocket there between, with each said paper bag having an open position, a closed position, a pre-determined thickness and an open end, and a closure means, said method/process comprising the following steps of:

- [0040] a. obtaining the food product of choice;
- [0041] b. positioning each paper bag into its open position;
- [0042] c. inserting the food product inside the inner paper bag;
- [0043] d. folding the open end of each paper bag, thus forming a fold;
- [0044] e. attaching the closure means in a secure manner so as to hold the fold in a closed position;

- [0045] f. removing the closure means;
- [0046] g. unfolding the fold;
- [0047] h. positioning each paper bag into its open position;
- [0048] i. removing a portion of the food product;
- [0049] j. repeating steps b-e;
- [0050] k. repeating steps b-j periodically until the food product is completely consumed,
- [0051] whereby;
- [0052] the food product will keep fresh and the edible life expectancy of the food product is greatly prolonged.

[0053] Other objects and advantages will be seen when taken into consideration with the following specification and drawings.

#### BRIEF DESCRIPTION OF THE DRAWINGS

- [0054] **FIG. 1** is substantially a perspective view of the present invention.
- [0055] **FIG. 2** is substantially a sectional view taken at 2-2 of **FIG. 1** showing a two-bag embodiment.
- [0056] **FIG. 3** is substantially a sectional view showing a one-bag embodiment.
- [0057] **FIG. 4** is substantially a sectional view taken at 4-4 of **FIG. 5**.
- [0058] **FIG. 5** is substantially a perspective view of the present invention when in a folded closed position.
- [0059] **FIG. 6** is substantially a side view of the kit of **FIG. 5**.

#### DETAILED DESCRIPTION OF THE DRAWINGS

[0060] Referring now in detail to the drawings wherein like characters refer to like elements throughout the various views, arrow (10) of **FIG. 1** is substantially an overview of the present invention which is a container/device and method/process for preserving the edible life span of a food product when the product is stored within container/device (10) after purchase by the consumer or end user.

[0061] Referring now to **FIGS. 1, 2, & 4**, wherein we show the preferred embodiment for the present invention comprising, an inner paper bag (14) which is positioned and contained within an outer paper bag (12), thus forming substantially an air pocket there between respectively. Each bag (12 & 14) being a typical prior art grocery size paper bag which is made from non-recycled material, with each paper bag having a pre-determined thickness substantially between 0.004 and 0.006, such as manufactured by Willamette Industries, Inc., with bags (12) & (14) each having an open end thereof and when each end thereof are manually folded over forms a fold (18) with the fold (18) being release ably held in a closed position by a closure means of choice. It is to be noted any suitable closure means of user choice may be used, such as a paper clip, re-seal able tape, etc., or as the applicants prefer, a simple prior art clip member (20) having an elongated recess (22) therein, with recess (22) being of a shape and size to slidably release ably retain fold

(18) in its closed position, and it is to be noted that clip member (20) can be any suitable length of engineering choice.

[0062] Referring now to **FIGS. 1 and 2**, wherein we show outer bag (12) having inner bag (14) positioned therein, and each of the bags (12 & 14) in combination contain a loaf of bread (24) therein, with bread (24) being contained within a plastic wrapper (26) which is release ably secured with a typical prior art tie-wrap (28). It is to be noted that **FIG. 1** is exemplary of how the bread (24) (food product of choice), may be stored after purchase by the consumer, with the device/container (10) being positioned on a typical kitchen counter top (30). It is to be noted that the device/container (10) containing the food product may of course be stored and positioned at substantially any location of user choice. However, the applicants feel that when stored on top of a kitchen counter (30) this is most convenient and appropriate.

[0063] Referring now to **FIGS. 4 & 5**, wherein we show device/container (10) being folded with the open ends (16) and fold (18) each being held in a secure manner by clip (20) and it is to be noted that the present invention may be produced, folded, packaged and sold to the consumer as a complete kit, as illustrated within **FIGS. 4, 5 & 6** and if preferred, the kit may contain attractive indicia (32) thereon. Further shown in **FIG. 6**, the kit is depicted in a non-folded position containing a food product, such as bread (24), and this again exemplifies the method of use/process thereof.

[0064] Referring now to **FIG. 3**, wherein we show a second embodiment for the present invention. It is noted by the applicants that perhaps if only one bag (34) were to be used, which has pre-determined thickness substantially equal to the combined thickness of bags (12) & (14), the unusual results would also be achieved. At this time, the applicants have not proven that such a bag (34) as described is as successful as a two-bag combination. However, current experimentation is under way and it is believed by the applicants that this is a suitable alternative (if desired) to the previously described two-bag combination.

[0065] It will now be seen that we have herein provided a new unique device/container and method of use or process therefore, which provides most unusual results and thus prolongs the edible life expectancy of a food product.

[0066] It will further be seen that we have herein provided a device/container and method of use or process which allows a consumer after purchase of a food product of choice, to store the product in a new and unusual manner which greatly prolongs the edible life span of the product.

[0067] It will also be seen that we have herein provided a device/container and method of use or process that has heretofore not been seen nor taught within the known prior art.

[0068] Although the invention has been herein shown and described in what is conceived to be the most practical and preferred embodiment, it is recognized that departures may be made there from within the scope and spirit of the invention, which is not to be limited to the details disclosed herein but is to be accorded the full scope of the claims so as to embrace any and all equivalent devices and apparatuses.



Having described our invention, what we claim as new and wish to secure by a Letters Patent is:

1. A method/process for prolonging the edible life expectancy of a food product using a device/container comprising in combination: an inner non-recycled paper bag positioned and contained within an outer non-recycled paper bag, thus forming an air pocket there between, with each said paper bag having an open position, a closed position, a pre-determined thickness and an open end, and a closure means, said method/process comprising the following steps of;

- a. obtaining said food product of choice;
  - b. positioning each said paper bag into its open position;
  - c. inserting said food product inside said inner paper bag;
  - d. folding said open end of each said paper bag, thus forming a fold;
  - e. attaching said closure means in a secure manner so as to hold said fold in a closed position;
  - f. removing said closure means;
  - g. unfolding said fold;
  - h. positioning each said paper bag into its said open position;
  - i. removing a portion of said food product;
  - j. repeating steps b-e; and
  - k. repeating steps b-j periodically until said food product is completely consumed,
- whereby;

said food product will keep fresh and the edible life expectancy of said food product is greatly prolonged.

2. A method/process for prolonging the edible life expectancy of a food product using a container/device comprising in combination a paper bag made from non-recycled material and a closure means, said container having pre-determined thickness and an open end, with the method/process of use comprising the following steps of;

- a. obtaining said food product of choice;
- b. positioning said paper bag into an open position;
- c. inserting said food product into said paper bag;
- d. folding said open end over upon itself, thus forming a fold;

- e. attaching said closure means in a secure manner so as to hold said fold in a closed position;
  - f. removing said closure means;
  - g. unfolding said fold;
  - h. positioning said paper bag into said open position;
  - i. removing a portion of said food product;
  - j. repeating steps b-e;
  - k. repeating steps b-j periodically until said food product is completely consumed,
- whereby;

said food product will remain fresh and the edible life expectancy of the food product is greatly prolonged.

3. A container/device used for prolonging the edible life expectancy of a food product, said container/device comprising in combination: a closure means; and an inner paper bag positioned and contained within an outer paper bag; thus forming an air pocket there between, with each said paper bag having an open position, a closed position, a pre-determined thickness and an open end, said open end of each said paper bag being folded over forming a fold and said fold being release ably held in a closed position by said closure means,

whereby:

when said food product of choice is stored within said container/device, said food product will keep fresh and said edible life expectancy of said food product is therefore greatly prolonged.

4. The container/device of claim 3 wherein each said paper bag is made from non-recycled material.

5. The container/device of claim 3 wherein said pre-determined thickness is between 0.004 and 0.006 millimeters.

6. The container/device of claim 3 wherein said closure means is a clip member having an elongated recess therein, said elongated recess being of a shape and size to slidably release ably retain said fold in said closed position.

7. The container/device of claim 3 is produced, packaged and sold as a complete kit.

8. The container/device of claim 3 further includes indicia thereon.

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