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(54) Title: METHOD OF PREPARING A COOKED SEASONED FOOD PRODUCT AND PACKAGED SEASONED PRODUCT FOR USE THEREIN

(57) Abstract: The invention relates to a method of preparing a cooked seasoned food product, said method comprising: introducing a food product together with a seasoning composition into a cooking bag; introducing the cooking bag containing the food product and the seasoning composition into a pan; heating the pan holding the cooking bag to cook the seasoned food product within the cooking bag; and removing the cooked seasoned food product from the cooking bag; wherein the cooking bag is made of heat and oil-resistant paper, the inside of the cooking bag being coated with and/or forming a laminate with one or more layers selected from an aluminum layer and a heat-stable polymer layer; and wherein the edges of the cooking bag are sealed by stitching. This particular preparation method is very convenient and robust. The invention further provides a packaged seasoning product comprising: a package; 15-100 g of a seasoning component that is contained within the package; and an empty cooking bag as described before.
METHOD OF PREPARING A COOKED SEASONED FOOD PRODUCT AND PACKAGED SEASONING PRODUCT FOR USE THEREIN

TECHNICAL FIELD OF THE INVENTION

The invention relates to a method of preparing a cooked seasoned food product, said method comprising:
• introducing a food product together with a seasoning composition into a cooking bag;
• introducing the cooking bag containing the food product and the seasoning composition into a pan;
• heating pan holding the cooking bag to cook the seasoned food product within the cooking bag; and
• removing the cooked seasoned food product from the cooking bag.

The invention also relates to a packaged seasoning product, especially a packaged seasoning product that comprises a seasoning component and a cooking bag that can be used to cook a seasoned food product in a pan.

BACKGROUND OF THE INVENTION

Marination is the process of soaking food products in a seasoning composition, often an acidic liquid, before cooking. The 'marinade' can be acidic with ingredients such as vinegar, lemon juice, or wine or enzymatic (made with ingredients such as pineapple or papaya). Along with these liquids, a marinade often contains oils, herbs, and spices to further flavour the food items. Marination is commonly used to flavour foods and to tenderise tougher cuts of meat. The process may last seconds or days. Different marinades are used in different cuisines. For example, in Indian cuisine the marinade is usually prepared with a mixture of spices.

A variety of cooking methods are commonly used to prepare marinated food products, including frying, grilling and oven cooking.
WO 2012/016768 describes a cooking aid comprising:

a) a sheet of flexible burn resistant material;

b) a composition disposed on one face of the sheet, the composition comprising a mixture of:
   • vegetable or animal oil with a melting point below 20 °C;
   • vegetable or animal fat with a melting point above 20 °C; and
   • one or more herbs, spices and flavour enhancers.

The cooking aid may be used for cooking meat or vegetables, where pieces of the meat or vegetables are placed on the cooking aid in direct contact with the composition and are cooked in a preheated pan.

DE 2 900 195 describes an insert for a frying pan that can be used for frying meat without fat. The insert consists of a disc having a diameter slightly larger than the bottom of the frying pan, and is made of paper with a silicone polymer coating.

GB-A 2 160 539 describes a coated paper having a weight per unit area of less than 50 g/m². The coated paper is obtained by coating a paper substrate with an aqueous emulsion of a linear polydimethylsilicone resin having reactive terminal OH-groups and silicone resin, and subsequently drying the substrate. The coated paper can be used as an insert for frying and baking in pans and baking tins.

GB 12 680 describes a bag made from grease proof paper suitable for use in so called paper bag cooking.

JP 2010254368 describes a paper bag for cooking which is constructed such that a food is inserted from both end openings of a tubular paper bag and is heated and cooked with both end openings closed. The inside of the paper bag has an oil-proof surface.

EP-A 0 201 140 describes a paper bag made from baking parchment for food to be heated in microwave ovens, said paper bag having at least one overlapping adhering
seam and, except for the adhered seam portions, being provided internally with a non-adhesive coating of silicones.

Packaged seasoning products containing a seasoning component and a bag for oven cooking are currently commercially available in several European countries, e.g. under the brand Knorr®. These commercial products typically comprise a pouch with two separate chambers, one chamber containing a dry seasoning mix and another chamber containing a folded oven bag made of a heat-resistant polymer and a clip or tie for closing the bag. Instructions provided on the pouch advise the consumer to prepare a ready-to-eat foodstuff by introducing a food product, such as meat, into the oven bag together with the seasoning, closing the bag with a clip or a tie and holding the filled bag in a preheated oven for a defined period of time.

US 2010/0272868 describes a container comprising a first and a second chamber separated by a peelable seal, wherein the second chamber contains a food component such as sauces, gravies, liquids, granules, powders or combinations thereof. The container can be used to prepare a foodstuff by opening the first chamber, placing a food base in the first chamber and closing the first chamber, opening the peelable seal so that the food component in the second chamber mixes with the food base in the first chamber. The US application mentions heating the container to further prepare the food product.

SUMMARY OF THE INVENTION

The inventors have developed a very convenient and robust method for preparing a cooked seasoned food product. This method employs a cooking bag made of heat- and oil-resistant paper for the cooking of the seasoned (e.g. marinated) food product. The edges of the cooking bag are sealed by stitching and the inside of the paper bag is covered by one or more layers selected from an aluminium layer and a heat-stable polymer layer. In accordance with the invention the cooking of the seasoned food product is realised by introducing the cooking bag containing the seasoned food product into a pan and by heating the pan until the seasoned food product is adequately cooked.
Accordingly, the invention relates to a method of preparing a cooked seasoned food product, said method comprising:

• introducing a food product together with a seasoning composition into a cooking bag;

• introducing the cooking bag containing the food product and the seasoning composition into a pan;

• heating the pan holding the cooking bag to cook the seasoned food product within the cooking bag; and

• removing the cooked seasoned food product from the cooking bag;

wherein the cooking bag is made of heat- and oil-resistant paper, the inside of the cooking bag being coated with and/or forming a laminate with one or more layers selected from an aluminium layer and a heat-stable polymer layer, said cooking bag having an internal volume of 0.1-2 litre and comprising an opening with a maximum diameter of 5-50 cm; and wherein the edges of the cooking bag are sealed by stitching.

If the food product and the seasoning composition are separately introduced in the cooking bag, the bag may be closed and the seasoning composition may be distributed evenly across the surface of the food product by, for instance, turning and/or gently shaking the bag and its contents. Alternatively, the seasoning composition may be applied onto the food product before it is introduced into the cooking bag.

Cooking of the seasoned food product is achieved by heating the cooking bag containing the seasoned food product in a pan. Since there is no need to grease the pan and since the seasoned food product is not in direct contact with the pan during the cooking, the pan does not need to be cleaned, or can easily be cleaned after the cooking. The use of the cooking bag offers the additional advantage that the seasoned food product can be cooked more quickly. The present method further enables the preparation of a cooked, seasoned product with a uniform, roasted appearance and a succulent texture.

The cooking bag of the present invention is very robust and can repeatedly be flipped and pushed around the frying pan without becoming damaged. Furthermore, the bag
may be reused to cook multiple times thanks to its excellent heat-, oil- and moisture-resistance.

The stitched seals of the cooking bag are heat-, moisture- as well as fat-resistant. As a result the bag can be kept closed during cooking and steam is retained within the bag during the cooking. Steam contributes to the cooking process in that it prevents the surface of the food product to develop burns whilst at the same time accelerating the actual cooking of the (interior of) the product. Thus, the food product becomes fully cooked more rapidly than if an open cooking bag or no cooking bag is used.

The internal coating of the bag facilitates removal of the ready-to-eat food product after the cooking and contributes to the heat, moisture and fat resistance of the bag.

The invention further provides a packaged seasoning product comprising:

- a package;
- 15-100 g of a seasoning component that is contained within the package; and
- an empty cooking bag that is also contained within the package wherein the cooking bag is made of heat- and oil-resistant paper, the inside of the cooking bag being coated with and/or forming a laminate with one or more layers selected from an aluminium layer and a heat-stable polymer layer, said cooking bag having an internal volume of 0.1-2 litre and comprising an opening with a maximum diameter of 5-50 cm; and wherein the edges of the cooking bag are sealed by stitching.

BRIEF DESCRIPTION OF THE DRAWINGS

Fig. 1 depicts a perspective view of the packaged seasoning product of the present invention

Fig. 2 depicts a sectional view taken on line 1-1 of Fig. 1

Fig. 4 depicts an unfolded, opened cooking bag containing a food product and a seasoning composition

Fig. 5 depicts a cooking bag containing a seasoned food product that has been closed by folding
Fig. 6 depicts a frying pan on a stove, the frying pan holding a cooking bag containing a seasoned food product.

DETAILED DESCRIPTION OF THE INVENTION

Accordingly, one aspect of the present invention relates to a method of preparing a cooked seasoned food product, said method comprising:

- introducing a food product together with a seasoning composition into a cooking bag that is made of heat- and oil-resistant paper, said cooking bag having an internal volume of 0.1-2 litre and comprising an opening with a maximum diameter of 5-50 cm;
- introducing the cooking bag containing the food product and the seasoning composition into a pan;
- heating the pan holding the cooking bag to cook the seasoned food product within the cooking bag; and
- removing the cooked seasoned food product from the cooking bag wherein the cooking bag is made of heat- and oil-resistant paper, the inside of the cooking bag being coated with and/or forming a laminate with one or more layers selected from an aluminium layer and a heat-stable polymer layer, said cooking bag having an internal volume of 0.1-2 litre and comprising an opening with a maximum diameter of 5-50 cm; and wherein the cooking bag is a cooking bag (A) comprising:
  - a folded sheet comprising a front sheet and a back sheet that are operatively associated with each other by a folded edge;
  - the front sheet comprising second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another;
  - the back sheet comprising first, second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the third edge of the first sheet being operatively associated with the third edge of the second sheet by stitching;
• an opening formed by the first and second sheets defined in part by the fourth edge of the first sheet and the fourth edge of the second sheet; or wherein the cooking bag is a cooking bag (B) comprising:
  • a folded sheet comprising a front sheet and a back sheet that are operatively associated with each other by a folded edge;
  • the front sheet comprising second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another;
  • the back sheet comprising first, second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the fourth edge of the first sheet being operatively associated with the fourth edge of the second sheet by stitching;
  • an opening formed by the first and second sheets defined in part by the third edge of the first sheet and the third edge of the second sheet; or wherein the cooking bag is a cooking bag (C) comprising:
    • a first sheet comprising first, second, third and fourth edges so disposed that the first and third edges are substantially parallel to one another, and the second and fourth edges are substantially parallel to one another;
    • a second sheet comprising first, second, third and fourth edges so disposed that the first and third edges are substantially parallel to one another, and the second and fourth edges are substantially parallel to one another, the first edge of the first sheet being operatively associated with the first edge of the second sheet by stitching, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the third edge of the first sheet being operatively associated with the third edge of the second sheet by stitching;
    • an opening formed by the first and second sheets defined in part by the fourth edge of the first sheet and the fourth edge of the second sheet.

The term "seasoning composition" as used herein refers to a composition that can be added to foods to impart taste and/or smell thereto. The seasoning composition may be
a powder, a paste or a liquid (including a viscous liquid). Seasoning compositions typically include at least one of herbs, spices and salt. Examples of seasonings include:

- Marinated
- Acid seasonings, e.g. vinegar, vinegar aromatized with herbs, lemon juice
- Hot seasonings, e.g. peppercorns, ground or coarsely chopped pepper, or mignonette pepper; paprika, curry, cayenne, and mixed pepper spices
- Saline seasonings, e.g. salt and spiced salt
- Saccharine seasonings, e.g. sugar or honey
- Condiments, e.g. onions, shallots, garlic, chives, and horseradish.
- Hot condiments, e.g. mustard, capers, Worcestershire, chili, Tabasco
- Fatty substances, e.g. butter, olive oil, infused oils

The term "bag" as used herein refers to a non-rigid container or tube that is made of a flexible material.

The terminology “heat- and oil-resistant paper” as used herein refers to a paper that is capable of withstanding temperatures in excess of 150°C and that is largely impermeable to oil due to a very low porosity.

The term “parchment paper” as used herein refers to a cellulose-based paper that is used in baking as a disposable non-stick surface. Modern parchment paper is made by running sheets of paper pulp through a bath of sulfuric acid or sometimes zinc chloride. This process partially dissolves or gelatinizes the paper, a process which is reversed by washing the chemicals off followed by drying. This treatment forms a sulfurized cross-linked material with high density, stability, and heat resistance, and low surface energy - thereby imparting good non-stick or release properties. The treated paper has an appearance similar to that of traditional parchment.

The term “greaseproof paper” as used herein refers to paper that is impermeable to oil or grease and is normally used in cooking or food packaging. Normally greaseproof paper is produced by refining the paper stock and thus create a sheet with very low porosity. This sheet is supercalendered to further improve the density creating a paper called glassine. The glassine is treated with starches, alginates or CMC in a size press.
to fill pores or treat the paper chemically to make it fat repellent. Basis weights are usually 30-50 g/m².

The heat- and oil-resistant paper employed in the cooking bag of the present invention is preferably selected from parchment paper and greaseproof paper. The cooking bag of the present invention is most preferably made of parchment paper.

The heat- and oil-resistant paper of the cooking bag typically has a paper density of at least 10-100 g/m². More preferably, the paper density is in the range of 20-80 g/m², most preferably of 25-60 g/m².

The cooking bag may suitably be closed by folding the bag at the open end so as to seal these openings. Preferably, the cooking bag employed in accordance with the present invention has only one opening.

In accordance with the present method the food product and seasoning composition may be introduced into the cooking bag separately, or together. Preferably, the seasoning composition is applied onto the food product before the thus seasoned food product is introduced into the cooking bag. The seasoning composition may suitably be applied onto the food product by, for instance, brushing, spreading, spraying, pouring, dipping, immersing etc.

According to another preferred embodiment, the seasoned food product is left at ambient or refrigeration conditions for not more than 30 minutes before the seasoned food product is introduced in the cooking bag. Even more preferably, the seasoned food product is kept at ambient or refrigeration conditions for not more than 10 minutes, most preferably for not more than 3 minutes before it is introduced into the cooking bag.

After the food product and the seasoning composition have been introduced into the cooking bag and before the filled cooking bag is introduced in the pan, the cooking bag is preferably closed by folding it. This form of closing offers the advantage that it allows hot gases (e.g. steam) to escape from the cooking bag while it is heated in the pan.
The cooking bag employed in accordance with the present invention preferably can withstand a temperature of 200°C, more preferably of 220°C for at least 15 minutes without degrading, e.g. without giving off smoke.

The quantity of food product introduced in the cooking bag preferably lies in the range of 50-1,200 g, more preferably of 100-1,000 g and most preferably of 200-600 g.

The food product that is cooked in the present method preferably comprises a meat product, a vegetable product and combinations thereof. Advantageously, at least 30 wt.% , more preferably at least 90 wt.% and most preferably at least 100 wt.% of the food product is meat.

The amount of seasoning composition that is introduced into the cooking bag typically lies in the range of 1-100 g, more preferably of 2-50 g and most preferably of 4-25 g. Calculated as dry matter, the amount of seasoning composition that is introduced into the cooking bag typically is in the range of 1-50 g, more preferably of 1-25 g.

Expressed differently, the seasoning composition is preferably introduced into the cooking bag in an amount of 0.5-50%, more preferably of 1-20% and most preferably of 1-10% by weight of the food product.

According to a particularly preferred embodiment of the present method the seasoning composition is obtained by mixing a seasoning powder with a water- and/or oil-containing edible ingredient. Typically, the seasoning composition is obtained by mixing 10 parts by weight of the seasoning powder with 5-100 parts by weight, more preferably 10-80 parts by weight of the water-and/or oil-containing edible ingredient. Preferably, the seasoning composition so obtained is a (viscous) liquid or a paste.

The seasoning powder employed preferably is a dry blend comprising 20-100 wt.%, more preferably 50-100 wt.% and most preferably 80-100 wt.% seasoning ingredients selected from spices, herbs, salt and combinations thereof.
The water- and/or oil-containing edible ingredient used in the preparation of the seasoning composition is advantageously selected from the group of aqueous liquids, oil, butter, margarine, dressings, mayonnaise, yogurt, quark, soft cheese, cream, ketchup and combinations thereof.

After the introduction of the food product and the seasoning composition into the cooking bag, the cooking bag may be kept under ambient or refrigerator conditions for some time before the introduction of the cooking bag into the pan. Preferably, the cooking bag is introduced into the pan within 10 minutes, more preferably within 5 minutes and most preferably within 1 minute after both food product and seasoning composition have been introduced into the cooking bag.

The pan holding the cooking bag is heated to cook the seasoned food product within the cooking bag by supplying heat to the bottom side of the pan. Heat may suitably be supplied to the pan by a stove. Although in principle any type of pan may be used in the present method, the use of a frying pan is preferred.

The cooking bag preferably is in direct contact with the inside of the frying pan during the cooking step. Furthermore, it is preferred that the cooking step is conducted in an open pan.

In order to properly cook the seasoned food product the cooking bag typically stays in the heated pan for at least 1 minute, more preferably for at least 3 minutes minutes and most preferably 5-20 minutes.

According to a particularly preferred embodiment, the cooking bag holding the seasoned food product is turned after it has been heated in the pan for at least 30 seconds and is left in the pan for at least another 30 seconds. Typically, the cooking bag is turned at least 2 times, more preferably at least 4 times during the cooking in the pan.

The inside of the cooking bag that is employed in accordance with the present invention is coated with a non-sticky coating. Such an internal coating facilitates the
introduction and removal of the cooked seasoned food product. In addition, it prevents the seasoned food product from getting stuck to the cooking bag during the cooking process.

According to a particularly preferred embodiment, both the inside and the outside of the cooking bag are coated with a non-sticky coating. The presence of a coating on both the inside and the outside of the cooking bag improves its oil impermeability. In addition, the external non-sticky coating helps to prevent sticking of the bag to the hot surface of the pan.

The non-sticky coating(s) employed can be made of any coating material that reduces adhesion of the seasoned food product to the interior of the cooking bag, provided it is heat resistant and provided the material is suitable for packaging food products. Particularly good results can be obtained if the non-sticky coating comprises a heat-resistant material selected from silicone, aluminium, PET (polyethylene terephthalate), Teflon (polytetrafluorethylene). Most preferably, the non-sticky coating is silicone based.

The non-sticky coating typically has a thickness of 0.3-20 μηι, more preferably of 0.7-10 μηι, most preferably of 1-5 μηι

The walls of the cooking bag (including coating and laminate layers) typically have a thickness of 10-100 μηι, more preferably of 20-80 μηι, most preferably of 25-50 μηι.

Another aspect of the present invention is a packaged seasoning product comprising:

- a package;
- 15-100 g of a seasoning component that is contained within the package; and
- an empty cooking bag that is also contained within the package wherein the cooking bag is made of heat- and oil-resistant paper, the inside of the cooking bag being coated with and/or forming a laminate with one or more layers selected from an aluminium layer and a heat-stable polymer layer, said cooking bag having an internal volume of 0.1-2 litre and comprising an opening with a maximum diameter of 5-50 cm; and
wherein the cooking bag is a cooking bag (A) comprising:
- a folded sheet comprising a front sheet and a back sheet that are operatively associated with each other by a folded edge;
- the front sheet comprising second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another;
- the back sheet comprising first, second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the third edge of the first sheet being operatively associated with the third edge of the second sheet by stitching;
- an opening formed by the first and second sheets defined in part by the fourth edge of the first sheet and the fourth edge of the second sheet;

or wherein the cooking bag is a cooking bag (B) comprising:
- a folded sheet comprising a front sheet and a back sheet that are operatively associated with each other by a folded edge;
- the front sheet comprising second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another;
- the back sheet comprising first, second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the fourth edge of the first sheet being operatively associated with the fourth edge of the second sheet by stitching;
- an opening formed by the first and second sheets defined in part by the third edge of the first sheet and the third edge of the second sheet;
- or wherein the cooking bag is a cooking bag (C) comprising:
- a first sheet comprising first, second, third and fourth edges so disposed that the first and third edges are substantially parallel to one another, and the second and fourth edges are substantially parallel to one another;
• a second sheet comprising first, second, third and fourth edges so disposed that the first and third edges are substantially parallel to one another, and the second and fourth edges are substantially parallel to one another, the first edge of the first sheet being operatively associated with the first edge of the second sheet by stitching, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the third edge of the first sheet being operatively associated with the third edge of the second sheet by stitching;

• an opening formed by the first and second sheets defined in part by the fourth edge of the first sheet and the fourth edge of the second sheet.

The empty cooking bag contained in the package preferably is a cooking bag as defined herein before.

The seasoning component contained in the package preferably is a seasoning powder, a seasoning paste or a seasoning liquid. Most preferably, the seasoning component is a seasoning powder, especially a seasoning powder as defined herein before.

The amount of seasoning component contained in the present package preferably lies within the range of 18-80 g, most preferably of 20-60 g.

According to particular preferred embodiment of the packaged seasoning product, the package comprises at least two chambers, wherein one chamber contains the seasoning and the other chamber contains the empty cooking bag.

Examples of packages that can be employed in the present product include pouches, containers, cans, tubs, cartons. According to a particularly preferred embodiment, the package is a pouch, preferably a pouch comprising a layer of food grade polymeric material and a layer of non-polymeric material (e.g. aluminium or a metallised layer).

Unlike the cooking bag, the package of the present product typically is not heat-resistant. The package typically has an internal volume of 40-500 ml, more preferably of 50-200 ml and most preferably of 60-100 ml.
The package of the present product preferably comprises instructions for preparing a ready-to-eat cooked food product, notably instructions advising a consumer to do so by introducing a food product together with the seasoning component in the empty bag and heating the so enclosed food product in a pan, optionally after allowing the food product to become marinated. These instructions may indicate that the seasoning component is to be applied onto the food product as such or, alternatively, they may indicate that the seasoning is to be mixed with other ingredients (e.g. an oil- and/or water-containing edible ingredient) before being applied.

The cooking bag should be sufficiently large to allow to be closed by folding. Preferably, the foldable bag has an internal volume of 0.15-1.5 litre, most preferably of 0.2-1 litre.

The cooking bag preferably comprises an opening having a maximum diameter of 6-40 cm, more preferably of 8-25 cm.

The cooking bag preferably is rectangular in shape. Even more preferably, the length of the foldable bag is 10-50 cm and the width of the foldable bag is 10-50 cm.

The cooking bag is preferably contained in the packages as a folded item. Even more preferably, the folded foldable bag has a length of 3-15 cm and a width of 1-10 cm. Typically, the folded foldable bag comprises at least 4 folds (i.e. at least 16 layers).

In a general embodiment shown in Fig. 1 the present invention provides a packaged seasoning product 1. Pouch 10 comprises a first chamber 20 and a second chamber 30. A seal 40 separates the first chamber 20 and the second chamber 30. The pouch 10 can be made, for example, from two plies of laminate that are sealed about the periphery of the pouch 10 at the edges to form an outer seal 50. A portion of the outer seal 50 can define notches 60 and 62. The notches 60 and 62 allow a consumer to more easily tear open the pouch 10 and thus gain access to the first chamber 20 and the second chamber 30.
The cross sectional view of the packaged seasoning product 1 shown in Fig. 2 depicts pouch 10. The pouch 10 comprises the first chamber 20 holding a folded cooking bag 22 and the second chamber 30 having a seasoning mix 32 stored therein.

Fig. 3 depicts a close-up of the folded bag 22. The bag 22 has been folded 6 times is held together by tape 24.

To use the packaged seasoning product 1 in the preparation of a cooked foodstuff by a consumer may, for instance, proceed as follows (see Fig. 4, 5 and 6):

- Tear pouch 10 at notch 60 to access the first chamber 20. Remove the folded cooking bag 22 from the first chamber 20 and peel off the tape 24. Completely unfold the bag 22 so it is ready for use.
- Tear pouch 10 at notch 62 to create an opening in the second chamber 30.
- Introduce the seasoning mix 32 through the opening in the second chamber 30 into a bowl containing oil and stir the contents of the bowl to prepare a seasoning composition 39.
- Apply a seasoning composition 34 onto a food product 70 (e.g. a piece of chicken breast).
- Introduce the food product 70 and the seasoning composition 34 into the opened cooking bag 22 (see Fig. 4).
- Close the cooking bag 22 by folding it (see Fig. 5).
- Introduce the closed cooking bag 22 into a frying pan 70 that is heated on a stove 80 (Fig. 6).
- Turn the cooking bag 22 every 2 minutes and heat the cooking bag 22 in the frying pan 70 for 10 minutes.
- Remove the cooking bag 22 from the frying pan 70.
- Open the bag 22 and remove the cooked seasoned food product 70 from the opened bag 22.

The cooked seasoned foodstuff so obtained is ready to serve and may be combined with other food components, e.g. pasta, rice, vegetables, potatoes, French fries, sauce, etc.
The invention is further illustrated by the following non-limiting examples.

EXAMPLES

5 Example 1
Seasoned chicken breast was prepared in a frying pan using four different frying procedures.

The pieces of chicken breast used had a weight of 240-280 g. A seasoning paste was prepared by mixing a Paprika seasoning powder (consisting of salt, spices, sugar, vegetable powders, starch and herbs with a vegetable oil (75 g/100 ml). The pieces of chicken breast were marinated with the seasoning paste by gently spreading the paste onto the meat surface.

15 After the pieces of marinated chicken breast had been prepared in this fashion, they were prepared in a 25 cm Teflon coated frying pan that was heated on a gas hob to a temperature of 200-250°C.

The pieces of marinated chicken breast were prepared in the frying pan as such or using different paper devices as shown in Table 1.

Table 1

<table>
<thead>
<tr>
<th>Test</th>
<th>Device</th>
</tr>
</thead>
<tbody>
<tr>
<td>A</td>
<td>None</td>
</tr>
<tr>
<td>B</td>
<td>Paper sheet – 300x200 mm, 40 g, parchment paper, silicone coated on both sides</td>
</tr>
<tr>
<td>C</td>
<td>Pager bag - 125x234 mm, 38 g, greaseproof paper, glued with ethylene vinyl based hot melt glue</td>
</tr>
<tr>
<td>D</td>
<td>Pager bag – 130x180 mm, 40 g, parchment paper, silicone coated on both sides. Bag made by sewing/stitching with polyester thread</td>
</tr>
</tbody>
</table>

The results of these tests are shown in Table 2
Table 2

<table>
<thead>
<tr>
<th></th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking time</td>
<td>14 min.</td>
<td>12-13 min.</td>
<td>10 min.</td>
<td>10 min.</td>
</tr>
<tr>
<td>Spattering</td>
<td>Oil spatters around the hob</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Smoke formation</td>
<td>Significant</td>
<td>Significant</td>
<td>Noticeable</td>
<td>Not noticeable</td>
</tr>
<tr>
<td>Appearance</td>
<td>Burned, no sauce</td>
<td>Roasted (dark) surface, no sauce</td>
<td>Roasted surface, with sauce</td>
<td>Roasted surface, with sauce</td>
</tr>
<tr>
<td>Taste</td>
<td>Very dry</td>
<td>Dry</td>
<td>Tender</td>
<td>Tender</td>
</tr>
<tr>
<td>Condition pan</td>
<td>Dirty</td>
<td>Dirty</td>
<td>A little dirty</td>
<td>Clean</td>
</tr>
</tbody>
</table>

Example 2

Marinated pieces of chicken breast were prepared in the same way as described in Example 1. This time the pieces of marinated chicken breast were prepared in the same paper bag that was used in test D of Example 1, using a frying pan, a microwave oven or a conventional oven. The conditions used and the results obtained are shown in Table 3.

Table 3

<table>
<thead>
<tr>
<th></th>
<th>Frying pan</th>
<th>Microwave oven</th>
<th>Conventional oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooking conditions</td>
<td>200-250°C</td>
<td>700 W</td>
<td>220°C, fan assisted</td>
</tr>
<tr>
<td>Cooking time</td>
<td>10 min.</td>
<td>8-10 min.</td>
<td>25-30 min.</td>
</tr>
<tr>
<td>Appearance</td>
<td>Roasted surface, with sauce</td>
<td>Boiled appearance, water loss</td>
<td>Boiled appearance, no sauce</td>
</tr>
<tr>
<td>Taste</td>
<td>Tender</td>
<td>Dry inside, not tender</td>
<td>Dry not tender</td>
</tr>
</tbody>
</table>

Example 3

Marinated pieces of chicken breast were prepared in the same way as described in Example 1 using the 5 different paper bags described in Table 4.
Table 4

<table>
<thead>
<tr>
<th></th>
<th>Bag a</th>
<th>Bag b</th>
<th>Bag c</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paper type</td>
<td>Glassine</td>
<td>Glassine</td>
<td>Glassine</td>
</tr>
<tr>
<td>Sealing type</td>
<td>Stitching</td>
<td>Stitching</td>
<td>Glue</td>
</tr>
<tr>
<td>Coating inside</td>
<td>Silicone</td>
<td>Silicone</td>
<td>Silicone</td>
</tr>
<tr>
<td>Coating outside</td>
<td>Silicone</td>
<td>None</td>
<td>Silicone</td>
</tr>
<tr>
<td>Bag dimensions</td>
<td>130x180mm</td>
<td>130x180mm</td>
<td>130x180mm</td>
</tr>
</tbody>
</table>

Table 5

<table>
<thead>
<tr>
<th>Performance bag during heating</th>
<th>1</th>
<th>2</th>
<th>A</th>
<th>B</th>
<th>C</th>
</tr>
</thead>
<tbody>
<tr>
<td>Remained closed</td>
<td></td>
<td></td>
<td>Bag opened</td>
<td>Bag opened</td>
<td>Bag opened</td>
</tr>
<tr>
<td>Smoke formation during heating</td>
<td>Minimal</td>
<td>Slight</td>
<td>Significant</td>
<td>Significant</td>
<td>Significant</td>
</tr>
<tr>
<td>Quality of the cooked product</td>
<td>Excellent</td>
<td>Very good</td>
<td>Not fully cooked</td>
<td>Burned</td>
<td>A little burned</td>
</tr>
<tr>
<td>Appearance of the cooked product</td>
<td>Roasted</td>
<td>Roasted</td>
<td>Roasted</td>
<td>Over roasted</td>
<td>Roasted</td>
</tr>
<tr>
<td>Appearance bag after cooking</td>
<td>No burns</td>
<td>No burns</td>
<td>No burns</td>
<td>Torn and burned</td>
<td>Burned</td>
</tr>
<tr>
<td>Appearance frying pan after cooking</td>
<td>Clean</td>
<td>Clean</td>
<td>Unclean</td>
<td>Unclean</td>
<td>Unclean</td>
</tr>
</tbody>
</table>

The thread used in the stitching of bags 1 and 2 consisted of polyethylene terephthalate (PET). The results of the cooking tests are shown in Table 5.

The glued seals of bags A, B and C separated during heating of the bags in the frying pan. As a result seasoning and meat juice were released into the frying pan, thereby fouling the pan and contributing to smoke formation. The bags made from glassine paper were found to have less heat/oil resistance than the bags made from parchment paper, contributing to the burning of the meat during the cooking.

Opening of a bag during the cooking as observed for bags A, B and C causes steam to escape from the bag. As a result the meat takes longer to get fully cooked, while at the same time the outer surface becomes overcooked and starts to develop burns.
Claims

1. A method of preparing a cooked seasoned food product, said method comprising:
   • introducing a food product together with a seasoning composition into a cooking bag;
   • introducing the cooking bag containing the food product and the seasoning composition into a pan;
   • heating the pan holding the cooking bag to cook the seasoned food product within the cooking bag; and
   • removing the cooked seasoned food product from the cooking bag wherein the cooking bag is made of heat- and oil-resistant paper, the inside of the cooking bag being coated with and/or forming a laminate with one or more layers selected from an aluminium layer and a heat-stable polymer layer, said cooking bag having an internal volume of 0.1-2 litre and comprising an opening with a maximum diameter of 5-50 cm; and

wherein the cooking bag is a cooking bag (A) comprising:
   • a folded sheet comprising a front sheet and a back sheet that are operatively associated with each other by a folded edge;
   • the front sheet comprising second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another;
   • the back sheet comprising first, second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the third edge of the first sheet being operatively associated with the third edge of the second sheet by stitching;
   • an opening formed by the first and second sheets defined in part by the fourth edge of the first sheet and the fourth edge of the second sheet;

or wherein the cooking bag is a cooking bag (B) comprising:
   • a folded sheet comprising a front sheet and a back sheet that are operatively associated with each other by a folded edge;
• the front sheet comprising second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another;
• the back sheet comprising first, second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the fourth edge of the first sheet being operatively associated with the fourth edge of the second sheet by stitching;
• an opening formed by the first and second sheets defined in part by the third edge of the first sheet and the third edge of the second sheet;
or wherein the cooking bag is a cooking bag (C) comprising:
• a first sheet comprising first, second, third and fourth edges so disposed that the first and third edges are substantially parallel to one another, and the second and fourth edges are substantially parallel to one another;
• a second sheet comprising first, second, third and fourth edges so disposed that the first and third edges are substantially parallel to one another, and the second and fourth edges are substantially parallel to one another, the first edge of the first sheet being operatively associated with the first edge of the second sheet by stitching, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the third edge of the first sheet being operatively associated with the third edge of the second sheet by stitching;
• an opening formed by the first and second sheets defined in part by the fourth edge of the first sheet and the fourth edge of the second sheet.

2. Method according to claim 1, wherein the seasoning composition is obtained by mixing a seasoning powder with a water- and/or oil-containing edible ingredient.

3. Method according to claim 2, wherein the seasoning powder is a dry blend comprising 30-100 wt.% seasoning ingredients selected from spices, herbs, salt and combinations thereof.
4. Method according to claim 2 or 3, wherein the water- and/or oil-containing edible ingredient is selected from the group of aqueous liquids, oil, butter, margarine, dressings, mayonnaise, yogurt, quark, soft cheese, cream, ketchup and combinations thereof.

5. Method according to any one of the preceding claims, wherein 50-1,200 g of food product and 1-100 g of seasoning composition are introduced into the cooking bag.

6. Method according to any one of the preceding claims, wherein the cooking bag is turned after it has been heated in the pan for at least 30 seconds and is left in the pan for at least another 30 seconds.

7. Method according to any one of the preceding claims, wherein the food product comprises at least 30 wt.% of meat.

8. Method according to any one of the preceding claims, wherein the inside of the cooking bag is coated with a non-sticky coating comprising a heat-resistant material that is selected from silicone, aluminium, polyethylene terephthalate, polytetrafluoroethylene.

9. Method according to any one of the preceding claims, wherein the outside of the cooking bag is coated with a non-sticky coating comprising a heat-resistant material that is selected from silicone, aluminium, polyethylene terephthalate, polytetrafluoroethylene.

10. Method according to any one of the preceding claims, wherein the cooking bag is made of parchment paper.

11. A packaged seasoning product comprising:
    - a package;
    - 15-100 g of a seasoning component that is contained within the package; and
    - an empty cooking bag that is also contained within the package;
wherein the cooking bag is made of heat- and oil-resistant paper, the inside of the cooking bag being coated with and/or forming a laminate with one or more layers.
selected from an aluminium layer and a heat-stable polymer layer, said cooking bag having an internal volume of 0.1-2 litre and comprising an opening with a maximum diameter of 5-50 cm; and

wherein the cooking bag is a cooking bag (A) comprising:

- a folded sheet comprising a front sheet and a back sheet that are operatively associated with each other by a folded edge;
- the front sheet comprising second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another;
- the back sheet comprising first, second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the third edge of the first sheet being operatively associated with the third edge of the second sheet by stitching;
- an opening formed by the first and second sheets defined in part by the fourth edge of the first sheet and the fourth edge of the second sheet;

or wherein the cooking bag is a cooking bag (B) comprising:

- a folded sheet comprising a front sheet and a back sheet that are operatively associated with each other by a folded edge;
- the front sheet comprising second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another;
- the back sheet comprising first, second, third and fourth edges so disposed that the third edge is substantially parallel to the folded edge and the second and fourth edges are substantially parallel to one another, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the fourth edge of the first sheet being operatively associated with the fourth edge of the second sheet by stitching;
- an opening formed by the first and second sheets defined in part by the third edge of the first sheet and the third edge of the second sheet;

or wherein the cooking bag is a cooking bag (C) comprising:
• a first sheet comprising first, second, third and fourth edges so disposed that the first and third edges are substantially parallel to one another, and the second and fourth edges are substantially parallel to one another;
• a second sheet comprising first, second, third and fourth edges so disposed that the first and third edges are substantially parallel to one another, and the second and fourth edges are substantially parallel to one another, the first edge of the first sheet being operatively associated with the first edge of the second sheet by stitching, the second edge of the first sheet being operatively associated with the second edge of the second sheet by stitching, the third edge of the first sheet being operatively associated with the third edge of the second sheet by stitching;
• an opening formed by the first and second sheets defined in part by the fourth edge of the first sheet and the fourth edge of the second sheet.

12. Packaged seasoning product according to claim 11, wherein the inside of the cooking bag is coated with a non-sticky coating comprising a heat-resistant material that is selected from silicone, aluminium, polyethylene terephthalate, polytetrafluoroethylene.

13. Packaged seasoning product according to claim 11 or 12, wherein the inside of the cooking bag is coated with a non-sticky coating comprising a heat-resistant material that is selected from silicone, aluminium, polyethylene terephthalate, polytetrafluoroethylene.

14. Packaged seasoning product according to any one of claims 11-13, wherein the cooking bag is made of parchment paper.

15. Packaged seasoning product according to any one of claims 11-14, wherein the walls of the cooking bag have a thickness of 10-100 \( \mu \eta \).

16. Packaged seasoning product according to any one of claims 11-15, wherein the package comprises at least two chambers, wherein one chamber contains the seasoning and the other chamber contains the cooking bag.
17. Packaged seasoning product according to any one of claims 11-16, wherein the cooking bag is folded and the folded cooking bag has a length of 3-15 cm and a width of 1-10 cm.

18. Packaged seasoning product according to claim 17, wherein the folded cooking bag comprises at least 4 folds.

19. Packaged seasoning product according to any one of claims 11-18, wherein the package comprises instructions to prepare a ready-to-eat cooked food product by introducing a food product together with the seasoning in the cooking bag and by cooking the so enclosed food product by heating the cooking bag containing the food product and the seasoning in a pan.
INTERNATIONAL SEARCH REPORT

A. CLASSIFICATION OF SUBJECT MATTER

INV. A23L1/01 B65D81/34 A23L1/223 A23L1/31

ADDITIONAL INFORMATION

According to International Patent Classification (IPC) also both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

A23L B65D

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

EPO-Internal, BIOSIS, FSTA, PAJ, WPI Data

C. DOCUMENTS CONSIDERED TO BE RELEVANT

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<th>Category</th>
<th>Citation of document, with indication, where appropriate, of the relevant passages</th>
<th>Relevant to claim No.</th>
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"Z" document member of the same patent family

Date of the actual completion of the international search

22 October 2013

Date of mailing of the international search report

15/11/2013
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<td>GB 1 112 227 A (COROGA CO) 1 May 1968 (1968-05-01) page 1, lines 21-41 page 2, lines 4-20 page 2, lines 66-107</td>
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<td>A</td>
<td>JP 2010 254368 A (0JI TOKUSHUSHI KK; 0JI PAPER CO) 11 November 2010 (2010-11-11) cited in the application abstract paragraphs [0001] - [0003], [0006] - [0010], [0019], [0021], [0054] claim 17</td>
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<td>A</td>
<td>DATABASE GNPD [Online] MINTEL; July 2012 (2012-07), &quot;Dill &amp; White Wine Seasoning Kit for Fish Roasting&quot;, XP002691401, accession no. 1834492 Database accession no. 1834492 the whole document</td>
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