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## DESCRIPTION

The present invention relates to a baking underlay for preparation of foodstuffs, comprising a sheet-shaped material with an upper side and a lower side which is placeable on a support.

A baking underlay is known from EP 2 044 842, the underlay being formed from a sheet-shaped material which has curved elevations and depressions and thus enables aeration of the item to be baked. Such baking underlays have proved themselves in practice, but are very lightweight and easily shift on a baking tray or a worktop. If the baking underlay is wound on a roll, the inherent tendency of rolling back up is also disturbing. In addition, there is the risk that the baking underlay is moved during operation of a baking oven with air circulation.

DE 10 2005 047 257 B3 discloses a baking tray which has a cooking, roasting or baking surface with an upwardly pointing surface normal as well as a stand surface with a downwardly pointing surface normal. In order to achieve an improvement in the capability of gripping of the tray it is provided in accordance with the invention that the stand surface is provided with a contact element with a high coefficient of adhesive friction.

EP 2 002 723 B1 discloses a food support with an inlay consisting of paper. The inlay can be provided at its lower side in sub-regions with a slip-resisting coating.

Moreover, in US 5 520 945 there is provided an underlay for foodstuffs, which underlay is of multi-layer construction and has a permeable upper layer and an absorbent layer lying thereunder. Such a multi-layer underlay is of comparatively costly construction and not specifically provided as a sheet-shaped baking underlay.

FR 2 545 415 A1 discloses a glassfibre fabric which is coated with a silicon and

which can be employed as a reusable underlay for items to be baked.

It is therefore the object of the present invention to create a baking underlay for preparation of foodstuffs, which has improved capability of handling.

This object is fulfilled by a baking underlay with the features of claim 1.

The baking underlay comprises a sheet-shaped material, particularly a sheet or a strip, in which a slip-resisting coating is provided at least regionally at the lower side. As a result, there is improvement in the adhesion properties of the sheet-shaped material, which can then be better deposited on a worktop or a baking tray without slipping taking place. In addition, the slip-resisting coating reinforces the sheet-shaped material, so that this is somewhat stiffer in the region of the coating. Due to the weight of the slip-resisting coating, the risk of the baking underlay moving in the case of operation of a baking oven with air circulation is reduced.

The slip-resisting coating comprises an elastomer, particularly a silicon. The coating can in that case be applied over the whole area or in a pattern only over a part region at the lower side. The coating can additionally be formed by symbols, instructions or company logos, which is also visually appealing.

The baking underlay has a heat resistance of more than 200° C, particularly more than 220° C, so that use in a baking oven is possible. In addition, the sheet-shaped material of the baking underlay is impermeable to water and grease so that use for baking and cooking is possible.

In a preferred embodiment the slip-resisting coating is printed on the lower side of the sheet-shaped material. In that case, the slip-resisting coating can be formed in a colour different from the sheet-shaped material so that the slip-resisting coating also forms a decorative surface.

According to the invention the sheet-shaped material is a baking paper. Use can be made of, for example, a parchment paper having an area weight between 30 to 60 g/m<sup>2</sup>, particularly 35 to 50 g/m<sup>2</sup>. In addition, the sheet-shaped material can be coated with silicon at the upper side.

According to a preferred embodiment the slip-resisting coating comprises a magnetic material, particularly a permanently magnetic material. As a result, adhesion to a baking tray is improved. The proportion of magnetic material can lie in a range between 20 weight % and 89 weight % of the coating.

The invention is explained in more detail in the following on the basis of several embodiments with reference to the accompanying drawings, in which:

Figure 1A shows a view of a baking underlay according to the invention in use;

Figure 1B shows a view of the lower side of the baking underlay of Figure 1A;

Figure 2 shows a view of a baking underlay with whole-area coating;

Figure 3 shows a modified embodiment of a baking underlay; and

Figure 4 shows a modified embodiment of a baking underlay.

A baking underlay comprises a sheet-shaped material 1, which can either be unwound from a strip and then cut off or used as a sheet-shaped blank. The sheet-shaped material 1 has an upper side 2 and a lower side 3, which can be placed on a support, for example a worktop or a baking oven. A slip-resisting coating 4, which ensures better adhesion of the sheet-shaped material 1 to a support, in the form of strips is applied to the lower side 3. For example, dough can be rolled out on the baking underlay and shifting of the baking underlay is at

least reduced by the slip-resisting coating 4.

In Figures 1A and 1B the slip-resisting coating 4 in the form of strips, which run parallel to the longitudinal direction of the sheet-shaped material 1 and are arranged adjacent to the longitudinal edges, is applied to the lower side 3 of the sheet-shaped material 1. It is also possible to provide, instead of the two strips, only one strip or more than two strips.

In the embodiment of Figure 2 a whole-area coating 5 of a slip-resisting material is provided at the lower side 3 of the baking underlay.

In the embodiment shown in Figure 3 two transverse strips as slip-resisting coating 6 are provided at the lower side 3 of the baking underlay.

In Figure 4 a slip-resisting coating 7 in the form of dots is provided at the lower side 3 of the baking underlay.

The slip-resisting coating comprises an elastomer, particularly a silicon, or is formed substantially from the elastomer or silicon. In that case, the amount of coating material can be, for example, between 2 g/m<sup>2</sup> and 20 g/m<sup>2</sup>, particularly 4 g/m<sup>2</sup> to 10 g/m<sup>2</sup>.

According to the invention, as strip-shaped material 1 use is made of a baking paper, especially a parchment paper, which can be coated at the upper side, for example with silicon, so that adhesion of the item to be cooked to the upper side 2 is avoided. The sheet-shaped material 1 is preferably heat-resistant up to temperatures of at least 200° C, particularly at least 220° C, so that use in a baking oven is possible without problems.

The slip-resisting coating 4, 5, 6, 7 is applied to the lower side 3 of the baking underlay preferably in a printing method, for example a screen printing method, an intaglio printing method, a flexographic printing method or a high-pressure

printing method. The coating 4, 5, 6, 7 can also be realised in the form symbols, texts, logos or similar, in which case the coating material then preferably has a colour different from the lower side 3 of the sheet-shaped material 1. The coating can for that purpose be coloured, for example by means of pigments. Not only the slip-resisting coating 4, 5, 6, 7, but also the remaining materials of the baking underlay are acceptable in the foodstuffs field so that use for preparation of foodstuffs is possible.

The upper side 2 of the sheet-shaped material 1 can be coated with silicon, particularly platinum-silicon, in which case the application amount is in a range between 0.3 to 1 g/m<sup>2</sup>, particularly 0.4 to 0.6 g/m<sup>2</sup>.

In a further embodiment the slip-resisting coating 4, 5, 6, 7 includes a magnetic material, particularly a permanently magnetic material, which is present in a proportion of, for example, 20 weight % to 80 weight % referred to the coating material. The baking underlay can thereby better adhere to magnetisable materials such as iron or steel, which are generally used for baking trays.

#### Reference numeral list

- 1 sheet-shaped material
- 2 upper side
- 3 lower side
- 4 coating
- 5 coating
- 6 coating
- 7 coating

## Patentkrav

1. Bageunderlag for tilberedning af levnedsmidler, omfattende et bladformet materiale (1) af bagepapir, der er vand- og fedt-uigennemtrængeligt, med en  
5 overside (2) og en underside (3), og som kan lægges på et underlag, **kendetegnet ved, at** undersiden (3) i det mindste områdevist er udstyret med en skridfast belægning (4, 5, 6, 7), hvorved den skridfaste belægning(4,5,6,7) omfatter en elastomer, navnlig en silikone, og bageunderlaget udviser en varmebestandighed på mere end 200° C, navnlig mere end 220° C.
- 10
2. Bageunderlag ifølge krav 1, **kendetegnet ved, at** den skridfaste belægning (4, 5, 6, 7) er trykt på det bladformede materiales (1) underside (3).
3. Bageunderlag ifølge krav 1 eller 2, **kendetegnet ved, at** den skridfaste be-  
15 lægning (5) er anbragt over hele undersidens (3) overflade.
4. Bageunderlag ifølge krav 1 eller 2, **kendetegnet ved, at** den skridfaste belægning (4, 6, 7) er placeret i et mønster, navnlig i striber, på et delområde af undersiden (3).
- 20
5. Bageunderlag ifølge et af de foregående krav, **kendetegnet ved, at** det bladformede materiale (1) er et pergamentpapir med en fladevægt på 30 g/m<sup>2</sup> til 60 g/m<sup>2</sup>, navnlig 35 til 50 g/m<sup>2</sup>.
- 25
6. Bageunderlag ifølge et af de foregående krav, **kendetegnet ved, at** det bladformede materiale (1) på oversiden (2) er belagt med silikone.
7. Bageunderlag ifølge et af de foregående krav, **kendetegnet ved, at** den skridfaste belægning (4, 5, 6, 7) indeholder et magnetisk materiale, navnlig et  
30 permanentmagnetisk materiale.

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8. Bageunderlag ifølge et af de foregående krav, **kendetegnet ved, at** den skridfaste belægning (4, 5, 6, 7) har en anden farve end det bladformede materiale (1).

5

1

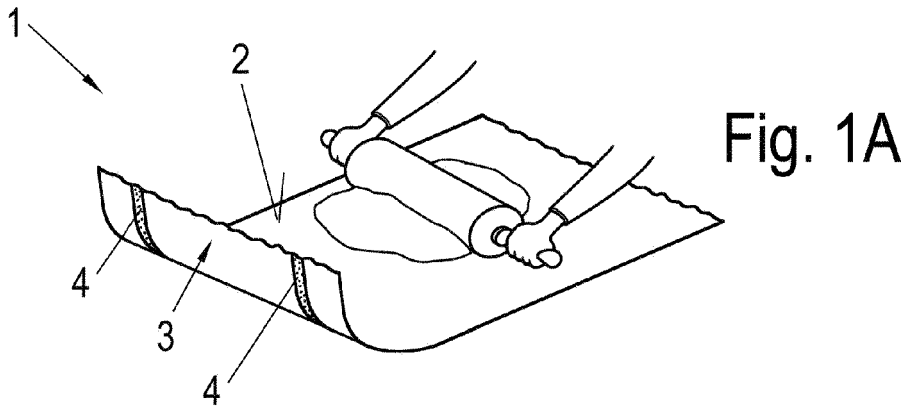


Fig. 1A

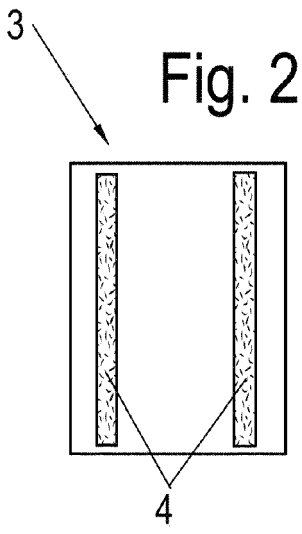


Fig. 2

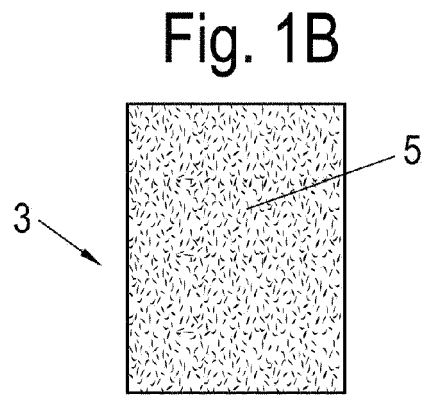


Fig. 1B

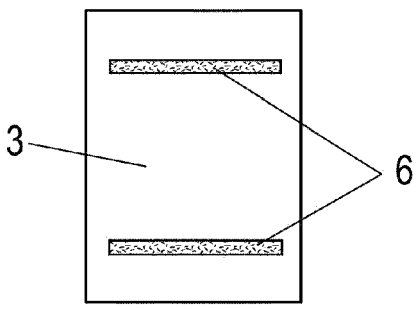


Fig. 3

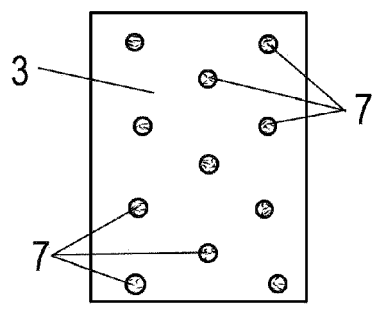


Fig. 4