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(54) **FOOD PACKAGE**

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(76) Inventors: **Brett S. Bowman**, San Francisco, CA (US); **David A. Levine**, Palo Alto, CA (US); **Alex Q. Tilson**, Burlingame, CA (US)

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Correspondence Address:

DAVID LEVINE
658 S. CALIFORNIA AVE.
PALO ALTO, CA 94306 (US)

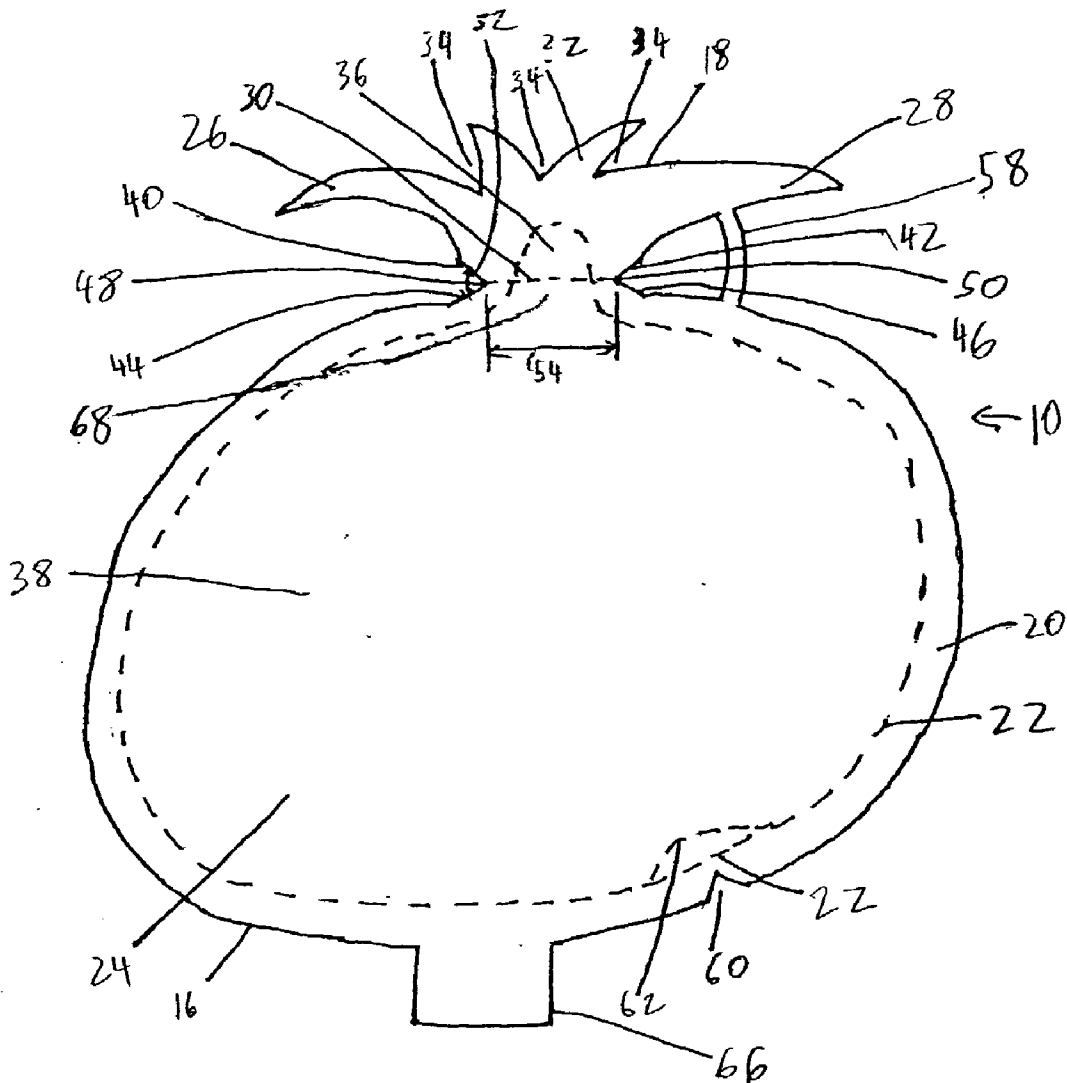
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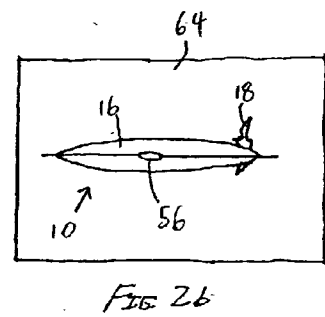
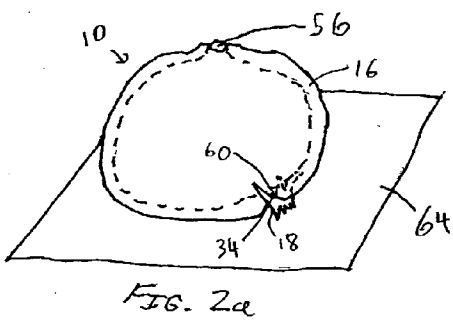
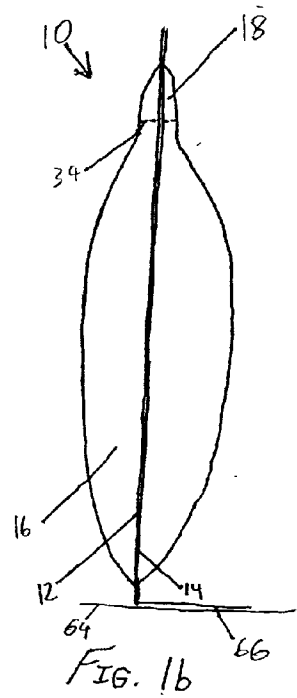
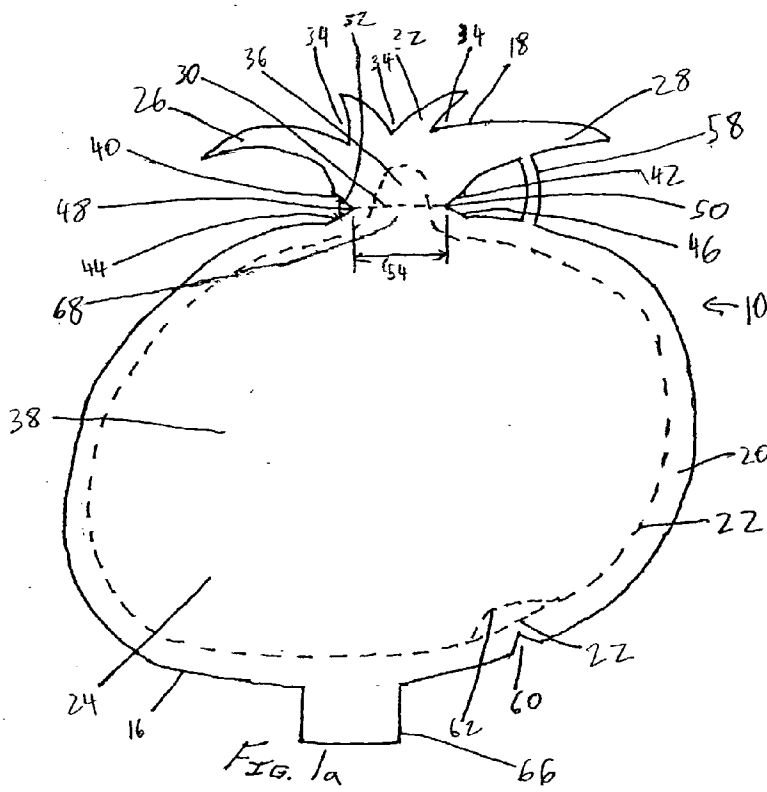
ABSTRACT

The invention is directed to a food package with an easily removable top and controllably pouring spout. The food package can also have shape relating to the contents of the package and a handle shaped like a naturally occurring feature of the package's analog to provide users with a visual guide directing the users to the handles.

(21) Appl. No.: **10/192,284**

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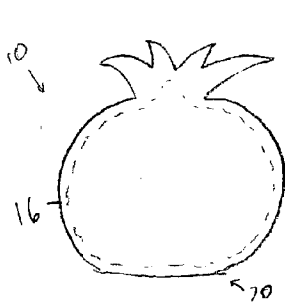


FIG. 3a

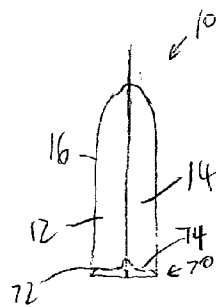


FIG. 3b

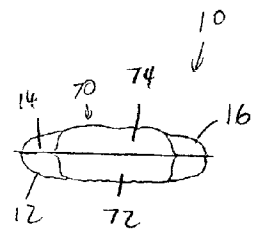


FIG. 3c

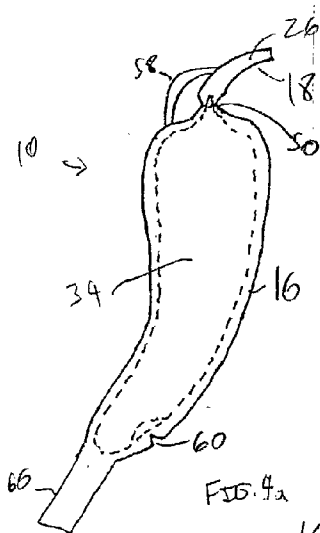


FIG. 4a

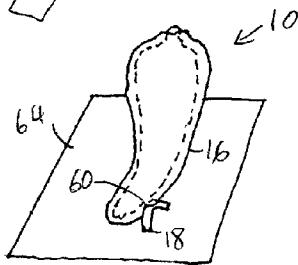


FIG. 5a

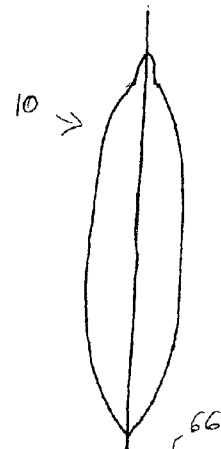


FIG. 4b

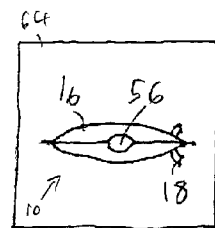
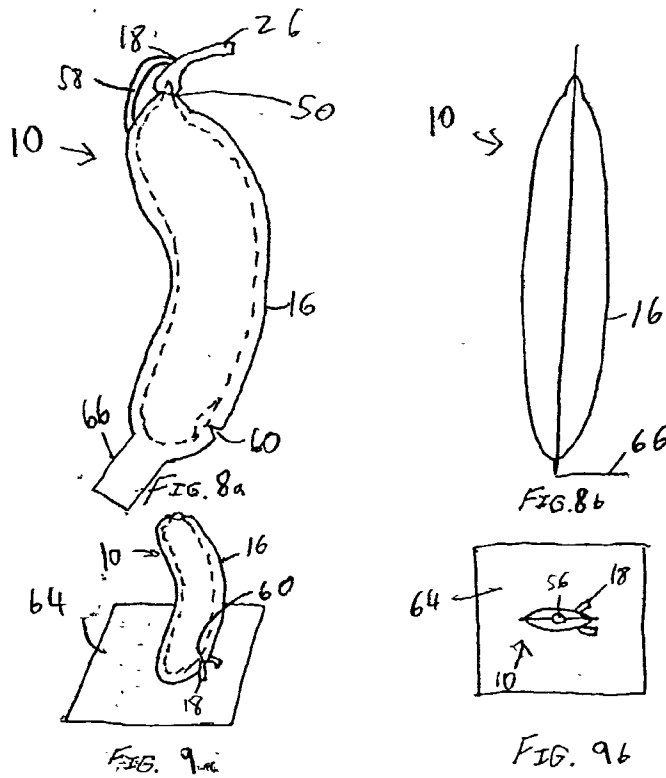
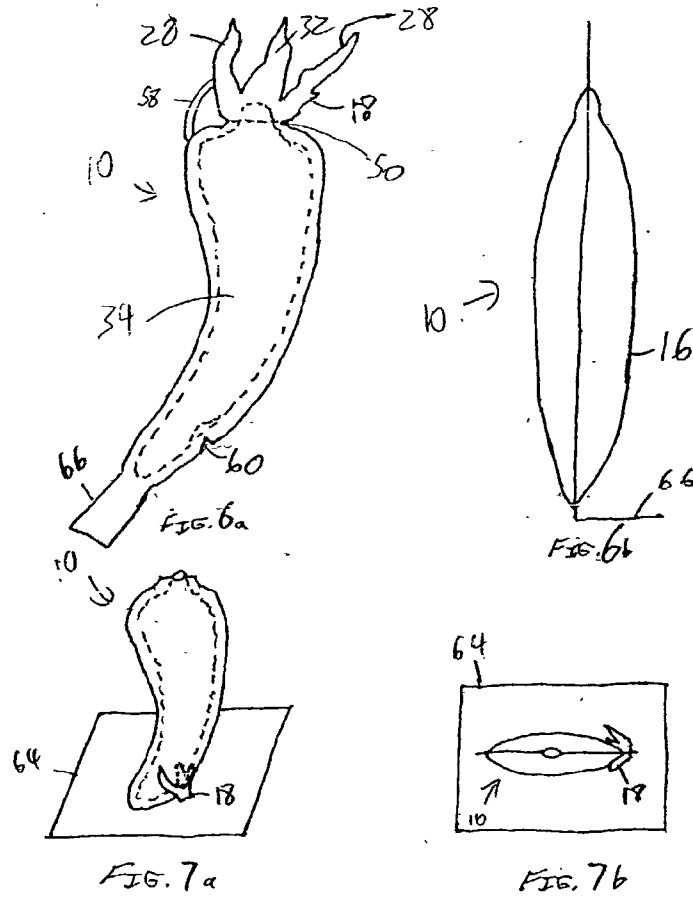


FIG. 5b



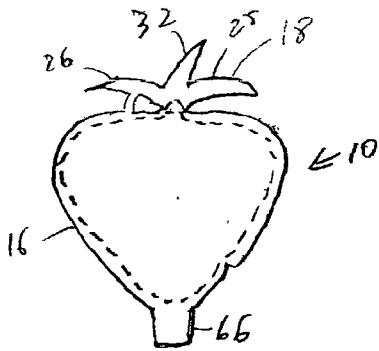


FIG. 10a

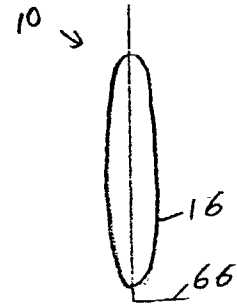


FIG. 10b

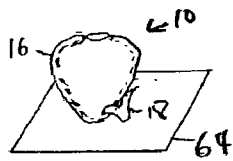


FIG. 11a

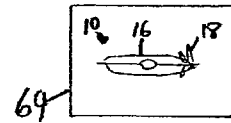


FIG. 11b

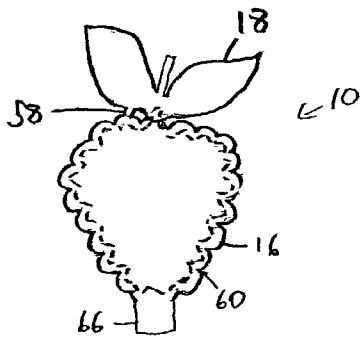


FIG. 12a

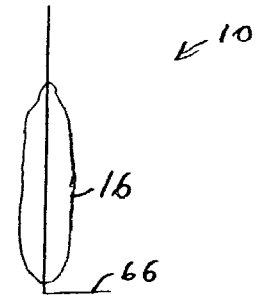


FIG. 12b

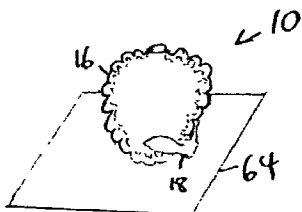


FIG. 13a

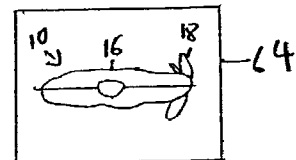


FIG. 13b

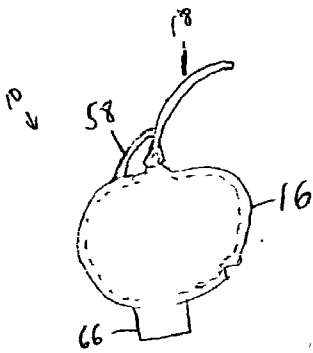


FIG. 14a

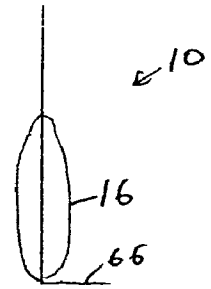


FIG. 14b

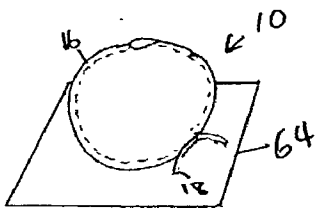


FIG. 15a

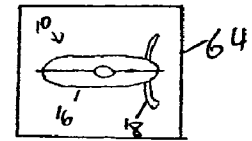


FIG. 15b

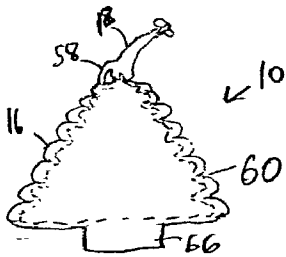


FIG. 16a

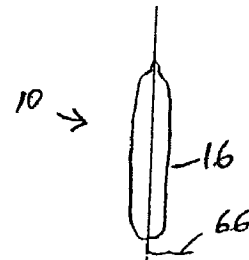


FIG. 16b

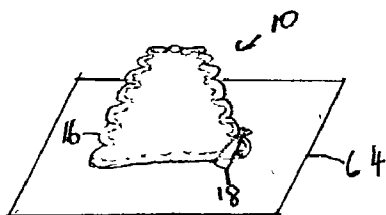


FIG. 17a

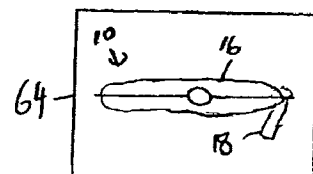
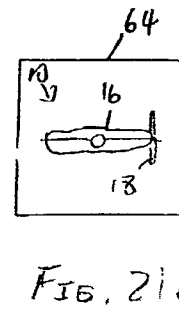
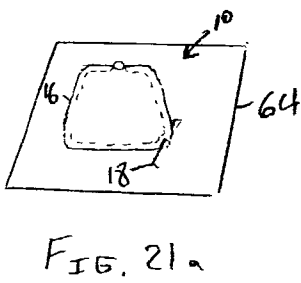
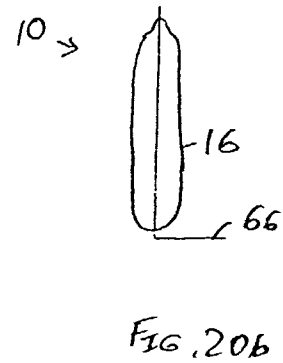
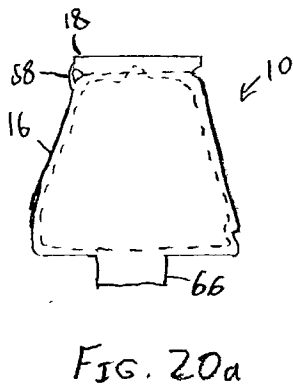
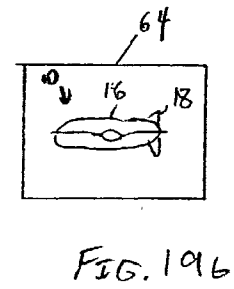
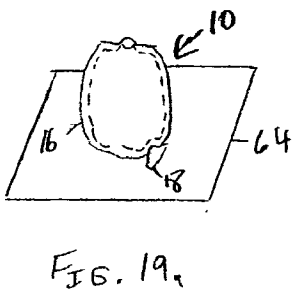
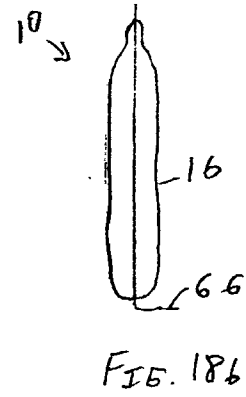
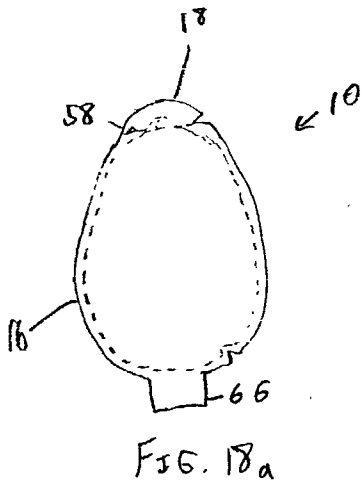


FIG. 17b



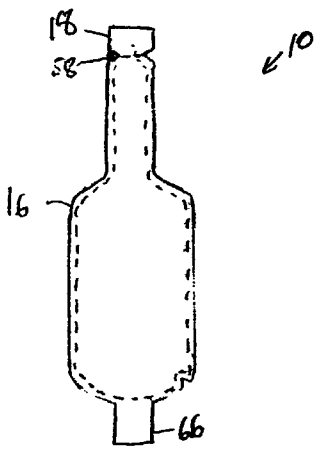


FIG. 22a

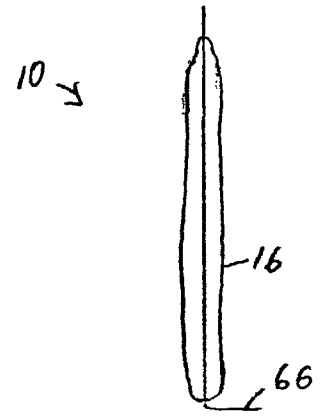


FIG. 22b

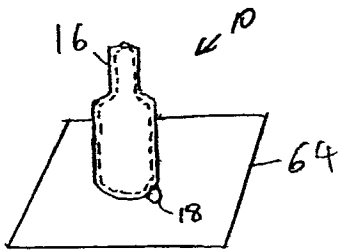


FIG. 23a

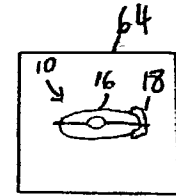


FIG. 23b

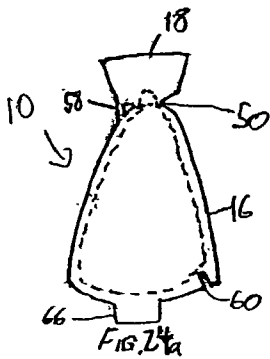


FIG. 24a

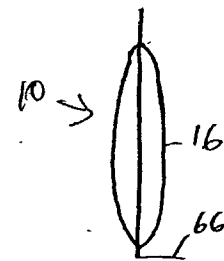


FIG. 24b

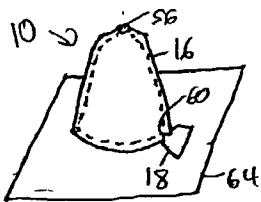


FIG. 25a

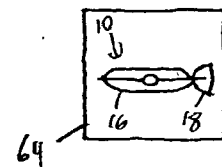
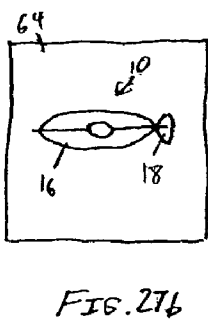
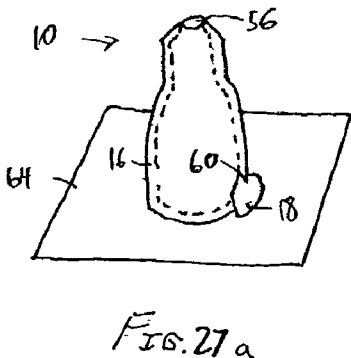
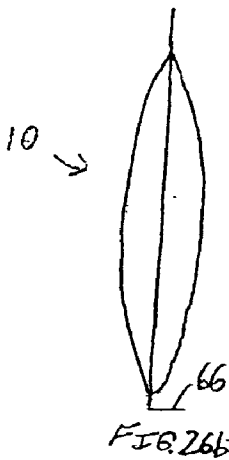
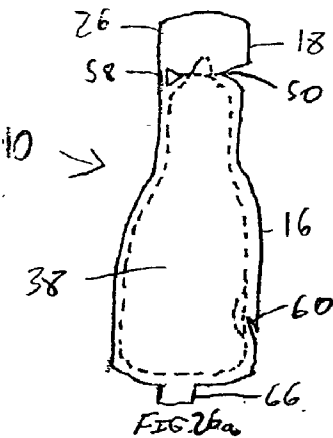


FIG. 25b



FOOD PACKAGE

BACKGROUND OF THE INVENTION

[0001] 1. Field of the Invention

[0002] This invention relates generally to food containers, such as packages for condiments. More particularly, this invention relates to a package with a removable top in the shape of a biological analog of the contents of the package.

[0003] 2. Description of the Background

[0004] Small-serving condiment packages are commonly used in restaurant settings, such as for free dissemination of ketchup at a fast food restaurant. Conventional small-serving condiment packages are commonly made from pouches with tear away portions. Once the tear away portion is removed, the pre-loaded contents of the pouch can exit the pouch through an outlet formed by the removal of the tear-away portion. The conventional pouch is made in a generally rectangular shape and filled with a food, typically a liquid condiment. The outlet is created by tearing off a corner 4 of the rectangle. These pouches do not reliably tear open in the same place and form an inconsistently located outlet from which the package contents can flow with unpredictable flow dynamics (e.g., speed and direction of discharge). The pouch generally dispenses the contents in a messy fashion with minimal user control of the content flow and results in poor ejection fraction and an unpleasurable experience for the user.

[0005] The force needed to begin to tear open the pouch is also substantially higher than the force needed to continue to tear open the pouch once the tear has begun. This can result in jerking the pouch during use, causing spills and premature ejection.

[0006] The user also must hold or dispose of the tear-away portion while using the package and can not place the package in a standing position during use without increasing the risk of dirtying the outlet from the surface (e.g., the frequently-used table-top of a fast food restaurant) on which the user plans to rest the package before further use of the package. The torn-away top of the package also produces an additional piece of waste. To solve these problems, expensive and brittle glass jars with metal lids are used.

[0007] These packages also must be labeled to clearly communicate the package contents to the consumer, increasing the cost and time needed to produce the package. Further, the food within the package is generally not identifiable from observing the package other than by viewing the printed labeling. Small packages, inherently having small labeling, can be difficult for users to identify, particularly for packages without a lot of labeling and for users with visual impairments. With most small-serving condiment packages being nearly identical except from the labeling, one condiment can easily be mistaken for another until it is already distributed from the point of sale or applied to the food. Further, the packages must be labeled in different languages when the packages are intended for international sale.

[0008] Accordingly, there is a need for an small or single-serving condiment package that has an outlet with a predictable size, shape and location that dispenses the contents in a clean fashion. There also exists a need for a condiment

package having a tear-away portion that reduces the pieces of waste produced by using the package. There is a further need for a condiment package that is inexpensive and non-brittle. There is also a need for a small or single-serving condiment package that clearly communicates, without labeling, the package's contents to the user.

SUMMARY OF THE INVENTION

[0009] In accordance with one aspect of the embodiments of the invention, a package for storing and dispensing a small serving or a single serving of a condiment is provided. The package can include a flexible body having a cavity. The body can be shaped as a biological analog of the condiment, and the condiment can be within the cavity. The package can also have a top extending from the body and a spout on the body where the top extends from the body. The top can be removable from the body. The spout can be configured to permit the release of the condiment from the cavity when the top is removed from the spout.

[0010] In accordance with another embodiment of the invention, the package can include a flexible body having a cavity and the top can extend contiguously from the body. The spout can be on the body where the top extends from the body. The spout can be configured to permit release of the condiment from the cavity when the top is removed from the body. The top can be attached to the body when the spout is exposed. The package can also have a leash. The leash can join the body to the top when the spout is exposed.

[0011] In accordance with yet another embodiment of the invention, the package can have a body made from a flexible material, a top contiguously extending from the body, and a stand extending from the body. The body can have a cavity and a seal. The stand can be a foldable tab extending from the body.

[0012] Further, the invention is well suited for small or single serving condiment packaging, but is not limited thereto.

SUMMARY OF THE FIGURES

[0013] FIG. 1a illustrates a front view of a tomato-shaped embodiment of the inventive food container.

[0014] FIG. 1b illustrates a side view of a tomato-shaped embodiment of the inventive food container.

[0015] FIG. 2a illustrates a perspective view of a tomato-shaped embodiment of the inventive food container in use.

[0016] FIG. 2b illustrates a top view of a tomato-shaped embodiment of the inventive food container in use.

[0017] FIG. 3a illustrates a front view of a tomato-shaped embodiment of the inventive food container.

[0018] FIG. 3b illustrates a side view of a tomato-shaped embodiment of the inventive food container.

[0019] FIG. 3c illustrates a bottom view of a tomato-shaped embodiment of the inventive food container.

[0020] FIG. 4a illustrates a front view of a pepper-shaped embodiment of the inventive food container.

[0021] FIG. 4b illustrates a side view of a pepper-shaped embodiment of the inventive food container.

[0022] FIG. 5a illustrates a perspective view of a pepper-shaped embodiment of the inventive food container in use.

[0023] FIG. 5b illustrates a top view of a pepper-shaped embodiment of the inventive food container in use.

[0024] FIG. 6a illustrates a front view of a pepper-shaped embodiment of the inventive food container.

[0025] FIG. 6b illustrates a side view of a pepper-shaped embodiment of the inventive food container.

[0026] FIG. 7a illustrates a perspective view of a pepper-shaped embodiment of the inventive food container in use.

[0027] FIG. 7b illustrates a top view of a pepper-shaped embodiment of the inventive food container in use.

[0028] FIG. 8a illustrates a front view of a pickle-shaped embodiment of the inventive food container.

[0029] FIG. 8b illustrates a side view of a pickle-shaped embodiment of the inventive food container. FIG. 9a illustrates a perspective view of a pickle-shaped embodiment of the inventive food container in use.

[0030] FIG. 9b illustrates a top view of a pickle-shaped embodiment of the inventive food container in use.

[0031] FIG. 10a illustrates a front view of a strawberry-shaped embodiment of the inventive food container.

[0032] FIG. 10b illustrates a side view of a strawberry-shaped embodiment of the inventive food container.

[0033] FIG. 11a illustrates a perspective view of a strawberry-shaped embodiment of the inventive food container in use. FIG. 11b illustrates a top view of a strawberry-shaped embodiment of the inventive food container in use.

[0034] FIG. 12a illustrates a front view of a grape-shaped embodiment of the inventive food container.

[0035] FIG. 12b illustrates a side view of a grape-shaped embodiment of the inventive food container.

[0036] FIG. 13a illustrates a perspective view of a grape-shaped embodiment of the inventive food container in use.

[0037] FIG. 13b illustrates a top view of a grape-shaped embodiment of the inventive food container in use.

[0038] FIG. 14a illustrates a front view of a cherry-shaped embodiment of the inventive food container.

[0039] FIG. 14b illustrates a side view of a cherry-shaped embodiment of the inventive food container.

[0040] FIG. 15a illustrates a perspective view of a cherry-shaped embodiment of the inventive food container in use.

[0041] FIG. 15b illustrates a top view of a cherry-shaped embodiment of the inventive food container in use.

[0042] FIG. 16a illustrates a front view of a beehive-shaped embodiment of the inventive food container.

[0043] FIG. 16b illustrates a side view of a beehive-shaped embodiment of the inventive food container.

[0044] FIG. 17a illustrates a perspective view of a beehive-shaped embodiment of the inventive food container in use.

[0045] FIG. 17b illustrates a top view of a beehive-shaped embodiment of the inventive food container in use.

[0046] FIG. 18a illustrates a front view of an egg-shaped embodiment of the inventive food container.

[0047] FIG. 18b illustrates a side view of an egg-shaped embodiment of the inventive food container.

[0048] FIG. 19a illustrates a perspective view of an egg-shaped embodiment of the inventive food container in use.

[0049] FIG. 19b illustrates a top view of an egg-shaped embodiment of the inventive food container in use.

[0050] FIG. 20a illustrates a front view of a jar-shaped embodiment of the inventive food container.

[0051] FIG. 20b illustrates a side view of a jar-shaped embodiment of the inventive food container.

[0052] FIG. 21a illustrates a perspective view of a jar-shaped embodiment of the inventive food container in use.

[0053] FIG. 21b illustrates a top view of a jar-shaped embodiment of the inventive food container in use.

[0054] FIG. 22a illustrates a front view of a bottle-shaped embodiment of the inventive food container.

[0055] FIG. 22b illustrates a side view of a bottle-shaped embodiment of the inventive food container.

[0056] FIG. 23a illustrates a perspective view of a bottle-shaped embodiment of the inventive food container in use.

[0057] FIG. 23b illustrates a top view of a bottle-shaped embodiment of the inventive food container in use.

[0058] FIG. 24a illustrates a front view of a bottle-shaped embodiment of the inventive food container.

[0059] FIG. 24b illustrates a side view of a bottle-shaped embodiment of the inventive food container.

[0060] FIG. 25a illustrates a perspective view of a bottle-shaped embodiment of the inventive food container in use.

[0061] FIG. 25b illustrates a top view of a bottle-shaped embodiment of the inventive food container in use.

[0062] FIG. 26a illustrates a front view of a bottle-shaped embodiment of the inventive food container.

[0063] FIG. 26b illustrates a side view of a bottle-shaped embodiment of the inventive food container.

[0064] FIG. 27a illustrates a perspective view of a bottle-shaped embodiment of the inventive food container in use.

[0065] FIG. 27b illustrates a top view of a bottle-shaped embodiment of the inventive food container in use.

DETAILED DESCRIPTION

[0066] The inventive food container can be used to hold and dispense small servings or single-servings of food contents, such as condiments, and can be shaped as a content analog, for example a biological analog or a societal analog, to the contents of the package. A biological analog is an item that is commonly associated by society as a natural source of the contents of the package, for example tomatoes are a biological analog of ketchup, pickles are a biological analog of relish, peppers are a biological analog of picante sauce, and grapes, strawberries, oranges, apricots, and other fruits are biological analogs of their respective preserves (e.g., jams, jellies, and marmalades). A societal analog is an item

that is commonly associated by society as a generic commercial source of the contents of the package, for example specific shaped bottles (for example, the bottle shape illustrated by the embodiment shown in FIG. 26a) are societal analogs for ketchup, whereas other bottle shapes (for example, the bottle shape illustrated by the embodiment in FIG. 24a) are societal analogs for soy sauce. A single or small serving can depend on the type of the contents of the package and can be from about 5 g to about 100 g, more narrowly from about 10 g to about 50 g.

[0067] FIGS. 1a and 1b illustrate an embodiment of the inventive package as a tomato-shaped package 10 that can be made from two sheets, films, or layers layer (e.g., a sheet, film, or foil) 12 and 14 (shown in FIG. 1b) forming a body 16 and a top 18. The body 16 can also be made from a single folded layer, as understood by one having ordinary skill in the art. The body 16 and top 18 can be colored appropriately for the biological analogy (e.g., a green or red body 16 and a brown, green, or red top 18).

[0068] The two layers 12 and 14 can be flexible and can be joined by any functional method known to one having ordinary skill in the art, for example by heat bonding under pressure. The two layers 12 and 14 can be lined with materials known in the art to preserve food flavor and to improve adhesion between the two layers 12 and 14. Materials that can be used as the layers 12 and 14 and/or the liner on the layers 12 and 14 include, for example, poly laminated foil, polyethylene, polyurethane, polyvinylchloride, polypropylene, rubber hydrochloride (e.g., pliofilm), chlorotrifluoroethylene (CTFE), polychlorotrifluoroethylene (PCTFE), polyflex, polyethylene tetrathalate (PET, e.g., Mylar available from E. I. DuPont Nemours and Co., Wilmington, Del.), polyvinyl alcohol (PVA), Tivac, Saran polyvinylidene chloride or Saran resins and films (PVDC), aluminum, and Nylon (available from E. I. DuPont Nemours and Co.). The method for joining can form a flattened seal 20 having a seam 22. A cavity 24 can be formed by the volume between the two layers 12 and 14 not forming the seal 20. The seal 20 can provide an area for handling the package 10 without applying pressure to the cavity 24.

[0069] The cavity 24 can be filled with any appropriate tomato-related food, called "ketchup". "Ketchup," as used herein, refers to, for example, ketchup, ketchup-substitute, tomato sauce, tomato paste, dried tomato, hot sauce, picante sauce or salsa. Smooth edges and a rounded shape of the package also reduce waste by minimizing the content of the cavity 24 that can otherwise be trapped in corners of the cavity 24 and disposed with the package 10 after use. The volume of the contents of the cavity 24 that can be ejected during regular use as a ratio of the volume of the total contents of the cavity 24 before use can be over about 90%.

[0070] The top 18 can have a first and second handle 26 and 28, respectively. The handles can be modeled after naturally occurring features of the package's analog (e.g., tomato leaves and/or a stem) to provide users with a visual guide directing the users to the handles 26 and 28 and obviating the need for labeling the handles 26 and 28. Handles 26 and 28 can be large enough for sufficient grip, for example having more than about 1.3 cm² (0.20 in²) of surface area on each side of each handle 26 and 28, and strong enough for sufficient force to be applied to each handle 26 and 28 to remove the top 18 from the body 16 in

a controlled manner substantially or completely along a tear line 30. Additional leaves 32 can extend from between the handles 26 and 28, from between the handles 26 and 28 and the body 16, or from the handles 26 and 28 themselves. Slots 34 can be formed between the handles 26 and 28 and/or the leaves 32.

[0071] The tear line 30 can be the location where the top 18 can separate from the body 16 when the package 10 is opened. The tear line 30 can be perforated and/or marked. The tear line 30 can divide the cavity 24 into a top overflow cavity 36 and a body cavity 38. The top overflow cavity 36 and the body cavity 38 can be in fluid communication.

[0072] The top 18 can have a first top slope 40 and/or a second top slope 42 that angle towards the tear line 30. The body 16 can also have a first body slope 44 and/or a second body slope 46 that angle towards the tear line 30. The tear line 30 and the slopes 40, 42, 44, and 46 can intersect on one (e.g., only first top slope 40 and first body slope 44) or both sides (with half the slopes intersecting on each side) of the package 10 forming stress concentration points 48 and 50.

[0073] The stress concentration points 48 and 50 maximize shear stresses across the tear line by combining a sharp angle 52, for example from about 0° to about 90°, more narrowly from about 0 to about 45°, with a minimized distance 54 across the package, for example from about 0.1 cm (0.04 in.) to about 5 cm (2 in.), more narrowly from about 0.3 cm (0.1 in.) to about 1 cm (0.4 in.). A spout 56 (shown in FIGS. 2a and 2b), through which the contents of the body cavity 38 can exit the package 10, can be created when the tear line 34 is at least partially severed. When the top 18 is removed, shear and tensile forces are created near the stress concentration points 48 and 50. The sharp angle 52 and the minimized distance 54 can focus the shear and tensile forces onto the tear line 30, increasing the predictability of the size, shape, and location of the spout 56 between different packages with the same design. The stress concentration points 48 and 50 also minimize the force needed to begin to tear open the package 10, thereby reducing the chance of jerking open the package 10 and accidentally spilling the contents.

[0074] One of the stress concentration points 48 and 50 can be absent so as not to maximize the stress on one side of the tear line 30. Shielding the shear and tensile forces from one side of the tear line 30 can produce a partial opening of the tear line 30, thereby leaving the top 18 connected to the body 16 on one side of the tear line 30. A leash 58 can join the body 16 to the top 18. The leash 58 can prevent the top 18 from separating from the body 16, even if the entire tear line 30 is severed.

[0075] The body 16 can have a notch 60 cut into the seal 20. The notch 60 can be shaped to receive the top 18 in any position. If the notch 60 is cut so deep into the seal 20 so as to penetrate the seam 22 and the cavity 24, or the original seam is not strong enough to retain the contents of the pouch, a seam reinforcement 62 can be formed adjacent to the notch 60. The seam reinforcement 62 can strengthen the seam 22 around the notch 60 and prevent accidental tearing or leakage from the cavity 24.

[0076] FIGS. 2a and 2b illustrate the embodiment of the inventive device in FIGS. 1a and 1b with the top 18 removed from the body 16 and placed below the body 16 as

a stand on a surface 64. The slot 34 can be interlocked with the notch 60 to position the top 18 to support the body 16. An integral stand, such as a foldable tab 66 (shown in FIGS. 1a and 1b), can also be used to support the body 16. As illustrated in FIGS. 1a and 1b, the foldable tab 66, extending from the body 16, can be folded and placed on the surface 64. The body 16 is shown in a substantially vertical position in FIGS. 1b, 2a, and 2b, but the body 16, the top 18 and/or the foldable tab 66 can be designed so the body 16 reclines at any angle depending upon the dimensions of the slots 34, the notch 60, the strength of the top 18 and/or the foldable tab 66 and the weight and center of mass of the body 16.

[0077] In use, after the top 18 is removed, the body cavity 38 can be pressurized, for example by squeezing the body 16. The pressurized contents of the body cavity 38 can move toward the spout 56. A nozzle 68 can funnel the contents into an orderly and generally linear flow in the direction of the spout 56. The contents can then eject through the spout 56 in a controlled and generally linear flow, minimizing unwanted pouring.

[0078] FIGS. 3a-3c illustrate an embodiment of the package 10 having a fluted bottom 70 forming the stand. The fluted bottom 70 can be made by joining the bottom of the layer 12 to a leaf 72, joining the leaf 72 to a leaf 74, and joining the leaf 74 to the layer 14. The leaves 72 and 74 can spread shaping the fluted bottom 70 as a flat stand as shown.

[0079] FIGS. 4a and 4b illustrate another embodiment of the inventive food container as the pepper-shaped package 10. The body cavity 34 can be used to hold spicy and/or Mexican food condiments, for example salsa, hot-sauce, picante sauce, pico de gallo, chipotle, habanero, serrano, jalepeno and tomatillo-based sauces. The foldable tab 66 can extend from the body 16 at slant so as to provide more support below the center of gravity when the foldable tab 66 is folded behind the body 16. FIGS. 5a and 5b illustrate the embodiment of the inventive device in FIGS. 4a and 4b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0080] FIGS. 6a and 6b illustrate another embodiment of the inventive food container as the pepper-shaped container 10 with a top 18 in the shape of multiple leaves 32, some of which form the handles 26 and 28, and that form a flame-like shape. The handles 26 and 28 and the leaves 32 can be colored green, red, yellow or blue. The top 18 with different shaped handles 26 and 28 and leaves 32, a different number of handles 26 and 28 and leaves 32, or different colored handles 26 and 28 and leaves 32 can be used to indicate levels of the spiciness of the contents. For example, green handles 26 and 28 and leaves 32 can indicate mildly spicy contents, yellow handles 26 and 28 and leaves 32 can be used to indicate medium spicy contents, red handles 26 and 28 and leaves 32 can be used to indicate hot, spicy contents, and blue handles 26 and 28 and leaves 32 can be used to indicate very hot, spicy contents. The foldable tab 66 can extend from the body 16 at slant so as to provide more support below the center of gravity when the foldable tab 66 is folded behind the body 16. FIGS. 7a and 7b illustrate the embodiment of the inventive device in FIGS. 6a and 6b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0081] FIGS. 8a and 8b illustrate another embodiment of the inventive food container as the pickle-shaped package 10. The body 16 can be green and the body cavity 34 can be used to hold relishes. The foldable tab 66 can extend from the body 16 at slant so as to provide more support below the center of gravity when the foldable tab 66 is folded behind the body 16. FIGS. 9a and 9b illustrate the embodiment of the inventive device in FIGS. 8a and 8b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0082] FIGS. 10a and 10b illustrate another embodiment of the inventive food container as the strawberry-shaped package 10. The handles 26 and 28 and the leaf 32 can be green, the body 16 can be red, and the body cavity 34 can be used to hold creams and strawberry sauces and preserves. FIGS. 11a and 11b illustrate the embodiment of the inventive device in FIGS. 10a and 10b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0083] FIGS. 12a and 12b illustrate another embodiment of the inventive food container as the grape-bunch-shaped package 10. The top 18 can be green and shaped as a pair of grape leaves with a stem, and the body 16 can be green or purple. The body cavity 34 can be used to hold grape sauces and preserves, as well as grape-based alcohols, for example wine or brandy. FIGS. 13a and 13b illustrate the embodiment of the inventive device in FIGS. 12a and 12b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0084] FIGS. 14a and 14b illustrate another embodiment of the inventive food container as a cherry-shaped package 10. The top 18 can be brown or green and shaped as a stem, and the body 16 can be black, red, and/or yellow. The body cavity 34 can be used to hold cherry sauces and preserves. FIGS. 15a and 15b illustrate the embodiment of the inventive device in FIGS. 14a and 14b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0085] FIGS. 16a and 16b illustrate another embodiment of the inventive food container as a beehive-shaped package 10. The top 18 can be shaped as a bee flying away from the beehive, and the body 16 can be yellow or brown. The body cavity 34 can be used to hold honey. FIGS. 17a and 17b illustrate the embodiment of the inventive device in FIGS. 16a and 16b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0086] FIGS. 18a and 18b illustrate another embodiment of the inventive food container as an egg-shaped package 10. The top 18 can be shaped as a top of an egg, and the top 18 and the body 16 can be white, yellow and/or brown. The body cavity 34 can be used to hold mayonnaise or mayonnaise substitutes (also known as sandwich spreads). FIGS. 17a and 17b illustrate the embodiment of the inventive device in FIGS. 18a and 18b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0087] FIGS. 20a and 20b illustrate another embodiment of the inventive food container as a mustard jar-shaped package 10. The top 18 can be shaped as a lid of a jar, and the body 16 can be yellow and/or brown. The body cavity 34 can be used to hold mustard. FIGS. 21a and 21b illustrate the embodiment of the inventive device in FIGS. 20a and 20b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0088] FIGS. 22a and 22b illustrate another embodiment of the inventive food container as a hot sauce bottle-shaped package 10. The top 18 can be black, red, or green, and the body 16 can be red, green, and/or brown. The body cavity 34 can be used to hold ketchup or beverages. FIGS. 23a and 23b illustrate the embodiment of the inventive device in FIGS. 22a and 22b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0089] FIGS. 24a and 24b illustrate another embodiment of the inventive food container as a soy sauce bottle-shaped package 10. The body 18 can be black and the body cavity 24 can hold soy sauce, teriyaki sauce, tamari sauce, or other Asian food sauces. FIGS. 25a and 25b illustrate the embodiment of the inventive device in FIGS. 24a and 24b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0090] FIGS. 26a and 26b illustrate another embodiment of the inventive package as bottle-shaped package 10. The body cavity 24 can hold ketchup. The body 16 can be red and the top 18 can be white. FIGS. 27a and 27b illustrate the embodiment of the inventive device in FIGS. 26a and 26b (without the leash 58 or the foldable tab 66) and with the top 18 removed from the body 16 and placed below the body 16 as a stand to support the body 16 on the surface 64.

[0091] Any of the embodiments shown in FIGS. 20a-27b can be used to hold ingredients of listed for any of the other embodiments, for example beverages, such as alcoholic beverages. The general shape of the embodiments shown in FIGS. 1a-19b can be biological analogs. The general shape of the embodiments shown in FIGS. 20a-27b can be societal analogs.

[0092] Although the invention has been disclosed in terms of particular embodiments and applications, one of ordinary skill in the art, in light of this teaching, can generate additional embodiments, combinations, and modifications without departing from the spirit of or exceeding the scope of the claimed invention. Accordingly, it is to be understood that the drawings and descriptions herein are proffered by way of example to facilitate comprehension of the invention and should not be construed to limit the scope thereof.

We claim:

1. A package for storing and dispensing a small serving or a single serving of a condiment comprising:

a flexible body having a cavity, wherein the body is shaped as a content analog of the condiment, and wherein the condiment is within the cavity.

2. The package of claim 1, wherein the content analog is a societal analog.

3. The package of claim 1, wherein the content analog is a biological analog.

4. The package of claim 3, further comprising:

a top extending from the body, the top being removably attached to the body, and

a spout on the body where the top extends from the body, the spout being configured to permit release of the condiment from the cavity when the top is removed from the spout.

5. The package of claim 4, wherein the cavity is sized to hold two or fewer servings of the condiment.

6. The package of claim 4, further comprising a stand.

7. The package of claim 6, wherein the stand comprises the top.

8. The package of claim 7, wherein the body comprises a perimeter and a seal around at least part of the perimeter, the seal comprises a notch, wherein the stand comprises the top joined with the notch.

9. The package of claim 6, wherein the stand extends from the body.

10. The package of claim 4, wherein the top has a handle.

11. The package of claim 4, wherein the top is leashed to the body when the spout is exposed.

12. The package of claim 3, wherein the body comprises a red color or a green color.

13. The package of claim 4, wherein the top comprises a red color, a green color or a brown color.

14. The package of claim 4, wherein the top is shaped like a stem.

15. The package of claim 4, wherein the top is shaped like a leaf or leaves.

16. The package of claim 3, wherein the package is fruit-shaped.

17. The package of claim 16, wherein the package is tomato-shaped.

18. The package of claim 3, wherein the package is pepper-shaped.

19. The package of claim 3, wherein the package is pickle-shaped.

20. A package for storing and dispensing a small or single serving of a condiment comprising:

a body made from a flexible material, the body comprising a cavity, wherein the condiment is in the cavity,

a top contiguously extending from the body, and

a spout on the body where the top extends from the body, the spout being configured to permit release of the condiment from the cavity when the top is removed from the body, wherein the top is attached to the body when the spout is exposed.

21. The package of claim 20, further comprising a leash, wherein the leash joins the body to the top when the spout is exposed.

22. A package for storing and dispensing a small or single serving of a condiment comprising:

a body made from a flexible material, the body having a cavity and a seal,

a top contiguously extending from the body, and

a stand extending from the body.

23. The package of claim 22, wherein the stand is a foldable tab extending from the body.

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