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(54) **FOOD BAG**

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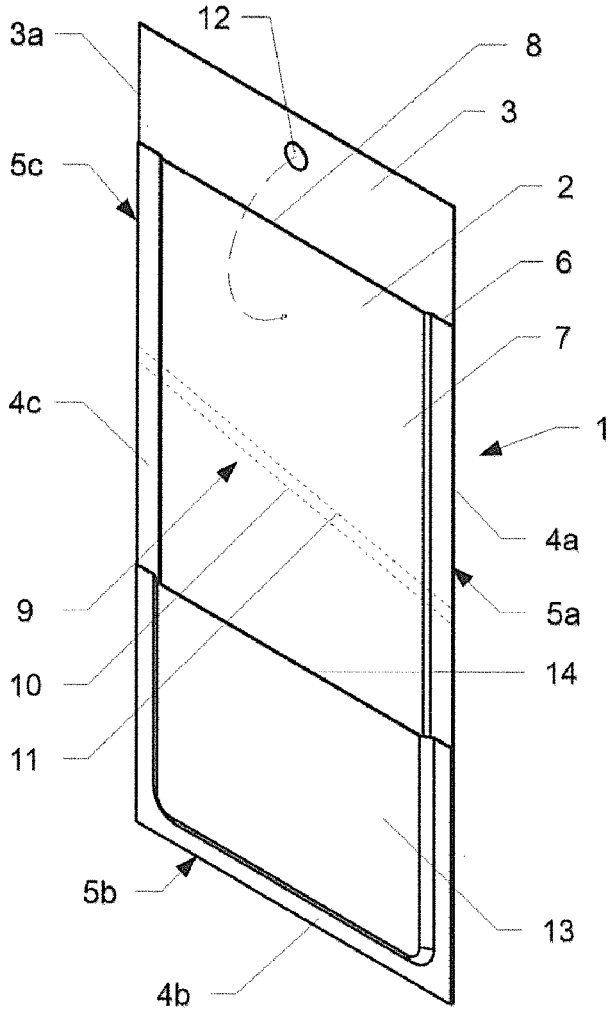
(57) **ABSTRACT**

A food bag for a food product includes a front layer and a back layer wherein the front layer and the back layer are interconnected to each other along at least one peripheral interconnection joint to form a pouch suitable to receive the food product between the front layer and the back layer through a pouch opening. The front layer and the back layer are arranged adjacent the pouch opening. A sealing means seals the pouch opening after the food product is received in the pouch. The front layer and the back layer each comprise a tear feature for separating the pouch into a first part for holding the food product and a second part. The tear feature of the front layer and the tear feature of the back layer are interconnected to each other in the area of the at least one peripheral interconnection joint.



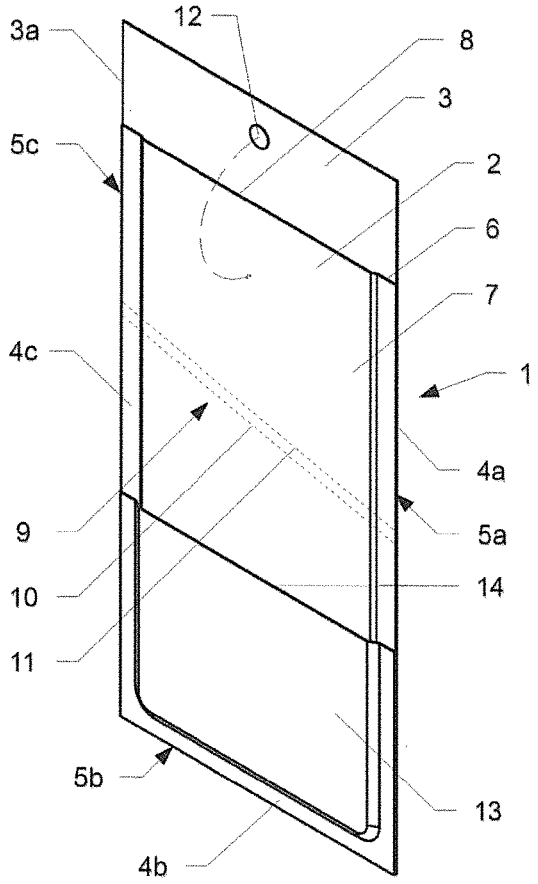


Fig. 1

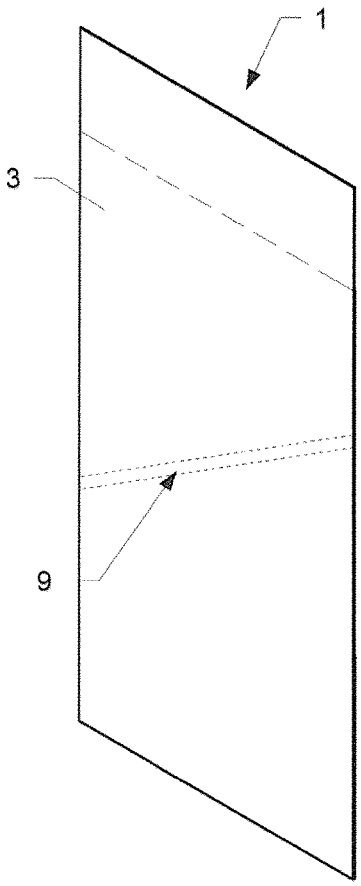


Fig. 2

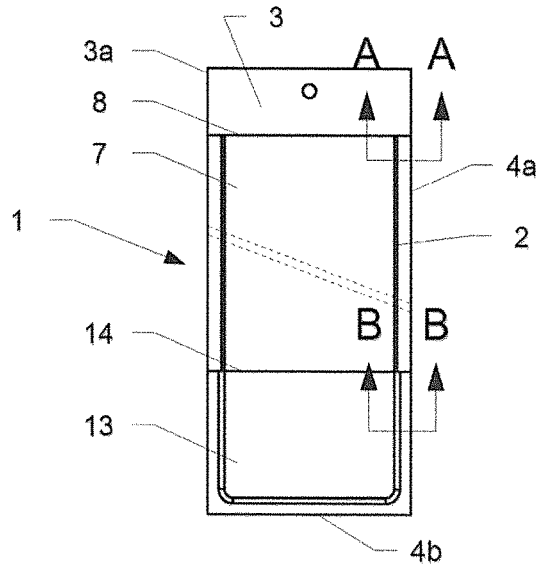


Fig. 3

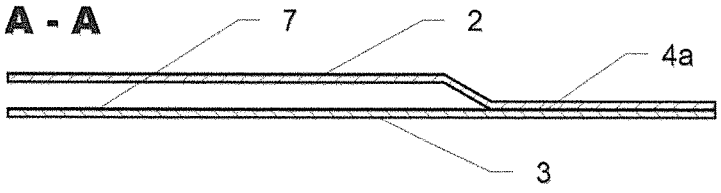


Fig. 4

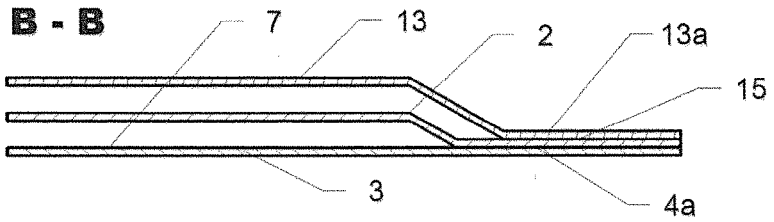


Fig. 5

FOOD BAG

FIELD OF THE INVENTION

[0001] The present invention relates to a food bag for a food product comprising a front layer and a back layer according to the preamble of patent claims.

BACKGROUND OF THE INVENTION

[0002] The demand for ready-to-eat products, buoyed by the rising number of working men and women in the labour force having less time to lunch at restaurants or to cook at home, has made competitive packaging of such ready-to-eat or ready-to-cook products a priority in the packaging industry. Enterprises and their retail outlets selling such ready-to-eat products increasingly demand packaging having not only brand-differentiating and aesthetic appeal, but also offering practical advantages to consumers. Packaging manufacturers are therefore keen to meet these demands, preferably at low cost. For example, a food packaging with features enabling a sandwich, wrap or burger to be eaten without spillage and/or touching the food with fingers have a clear advantage with consumers and also reduce food waste.

DISCUSSION OF RELATED ART

[0003] DE202013007303U1 discloses a food bag including at least one front part and back part connected to each other via at least one side-fold or gusset, wherein a pouch is formed there between having an open end and a closed end. The bag is in particular characterized by the front part being folded back over the back part along a fold, wherein the bag comprises a right part and a left part connected to each other along an overlap region extending between an upper end and lower end. In the overlap region or adjacent the overlap region side is at least one line of weakening along which both the right bag part and the left bag part can be separated from one another. At least one strengthening strip is arranged parallel to the line of weakening.

[0004] US2015158628A discloses a package for holding a food product, the package including a flexible material having a first portion forming a first side of the package, a second portion forming a second side of the package, a first closed end, and a second closed end. The first portion and the second portion are in face-to-face contact at each of the first closed end and the second closed end and are spaced apart to form an interior space. A removable portion is removably attached to a base portion by an opening feature. The opening feature comprises at least one line of weakening in at least one of the first portion and the second portion. The at least one line of weakening extends across the first closed end and the second closed end and the at least one of the first portion and the second portion defining the interior space.

[0005] EP2700592A2 discloses a bag having a rear wall whose region projects over a front wall, wherein side edges and bottom edges of the walls are connected together to form a bag. An adhesive point i.e. glue layer, of the front wall is arranged in the projecting region of the rear wall. The adhesive point is attached to a non-adhesive point, where the bag is folded into the projection region of the rear wall along a bending fold such that the adhesive point rests upon the non-adhesive point. The bag is made from paper, a paper bonding material or a foil.

[0006] EP2371728B1 discloses a paper bag, comprising at least one front part and one rear part which are each connected to one another by means of an at least one side gusset or a side fold and which form a main pouch, the rear part extending into a cover flap which projects upwards beyond the top edge of the front part. The front part with the side gussets or a side fold extends downwards beyond a fold of the rear part. The paper bag is folded rearward at the fold and with its folded-back region is glued to the rear part for the purpose of the formation of an additional pouch which is open at the top, and the cover flap comprises a punching which is backed by an adhesive point embodied as an adhesive film.

SUMMARY OF THE INVENTION

[0007] An object underlying the present invention is to improve upon known food bags, in particular to provide an easily manufacturable food bag having convenient means for accessing a food product contained therein. A further object of the invention is to offer improved tamper evidence to indicate initial opening of the food bag.

[0008] A food bag for a food product is proposed, comprising a front layer and a back layer, wherein the front layer and the back layer are interconnected to each other along at least one peripheral interconnection joint to form a pouch suitable to receive the food product between the front layer and the back layer through a pouch opening. The front layer and the back layer are arranged adjacent the pouch opening. The food bag may further comprise a sealing means to seal the pouch opening after the food product is received in the pouch. In addition, the front layer and the back layer each comprise a tear feature for separating the pouch into a first part for holding the food product and a second part. The tear feature of the front layer and the tear feature of the back layer are normally interconnected to each other in the area of the at least one peripheral interconnection joint, such that the front layer and the back layer may be separated in one continuous movement. In a preferred variation, the tear feature of the front layer and the tear feature of the back layer merge in the area of the at least one peripheral interconnection joint.

[0009] The food bag has the advantage that it can be easily manufactured, for example by overlaying the front and back layer and interconnecting them along the at least one peripheral interconnection joint in one or several steps to create the pouch. Depending on the field of application, the tear features enable a reliable, neat and full separation of the food bag into two parts, in particular into an upper part and a lower part of the food bag, wherein the lower part may contain the food product which can be easily accessed by the consumer and the upper part can be discarded or used as a sheet on which the food product can be placed, for example on a support such as a table or a bench. Under certain conditions the upper and the lower part can remain functionally interconnected to each other.

[0010] The food bag is in particular suitable to receive food products that can be grasped by the hands of the consumer for eating, such as sandwiches, baguettes, burgers, doners, kebabs, crepes, pastries, meat in one piece such as a chicken leg, sausages, and the like.

[0011] In a variation of the food bag, the at least one peripheral interconnection joint includes a direct interconnection between the front layer and the back layer, for example a laminar or planar interconnection of the front

layer and the back layer to each other. This structure simplifies the manufacture of the food bag and saves bag material, helping to reduce the energy used in manufacturing and the amount of litter or garbage the food bag can cause.

[0012] In a variation of the food bag, the front layer and the back layer stick or adhere chemically (glue) to each other at the peripheral interconnection joint, for example by means of a fixing means such as a band or strip of adhesive, in particular a heat-activated adhesive. Alternatively or in addition, the front layer and the back layer adhere mechanically to each other at the at least one peripheral interconnection joint, said peripheral interconnection joint comprising fixing means such as nesting, crimping, interlacing and/or interleaving of the front layer with the back layer. These fixing means are simple and save bag material and have the above described positive effects with respect to the environment impact. Suitable fixing means are chosen out of at least one material of the group including: hot-melt, heat-activated adhesive, cold glue, weld-seam, LPDE, HDPE, PP (polypropylene), PVDC (polyvinylidene chloride).

[0013] In a variation of the food bag, the at least one peripheral interconnection joint extends along at least one side of the pouch or along all sides of the pouch other than the side comprising the pouch opening. In a variation, the at least one peripheral interconnection joint extends along at least a part of the length of at least one side of the pouch.

[0014] Alternatively or in addition, the tear feature of the first layer and the tear feature of the second layer each comprise a structurally weakened section of the respective layer, in particular a section structurally weakened against a shear or tensile force. For example, the tear features may each comprise recesses and/or debossments, in particular regular patterns thereof, for example in a tear line or in a plurality of tear lines, extending across the respective layer. The tear lines may each comprise at least one perforation line.

[0015] Good results can be achieved if the tear feature of the front layer and the tear feature of the back layer overlap one another at least partially in a direction normal to the faces of the front layer and the back layer. Preferably, the tear feature of the front layer and the tear feature of the back layer, in particular lines of structural weakening, are congruent or essentially congruent. This facilitates reliable, clean and full separation of the food bag into two parts. The tear feature of the front layer may comprise at least one tear line and the tear feature of the back layer may comprise at least one tear line, and the at least one tear line of the front layer is essentially congruent with the at least one tear line of the back layer.

[0016] Preferably, the tear features extend across the entire width of the food bag at an angle with respect to the direction of food insertion. In a preferred variation, the tear features are both slanted with respect to an insert direction of the food product. This further facilitates reliable, clean and full separation of the food bag into two parts, in particular because the slanted run of the respective tear feature divides the shear or tensile force typically associated with the tear movement applied by the user to the food bag evenly between the two parts of food bag. This helps to prevent unintended or erratic tear runs and related negative impacts, such as spilling of the product.

[0017] The tear features of the front layer and of the back layer may each comprise a tear-aid in at least one area, thereby facilitating the separation of the food bag into two parts. The tear-aid may be arranged in at least one area of the at least one interconnection joint. For example, a tear-aid may include a notch in the area of the at least one peripheral interconnection joint. The notch preferably comprises a tapering form with a vertex from which the respective tear feature extends across the respective layer.

[0018] In a variation of the food bag, the tear features are arranged so as to cross the food product contained in the food bag when the food bag is torn along the tear features. Preferably, the tear features are situated in an area of the front layer and the back layer of the food bag approximately midway along the length of the food bag in the basic direction of food insertion into the bag. For example, a food bag is suitable wherein the tear features are arranged in an area between 15% and 85%, between 30% to 70% or between 40% and 60% of the length along the food bag's length.

[0019] The front and/or the back layer of the food bag may comprise a flap section extending beyond the front layer counter to the direction of food insertion into the bag. The flap section is suitable to be folded over the other layer, thereby reversing its orientation. The flap section folded over the front layer may act as a kind of sealing means which at least partially restricts access to the interior of the pouch and at least partially restricts exiting of the food product from the pouch. In a variation, the flap section is suitable to be folded and inserted into the food pouch.

[0020] In a variation of the food bag, the sealing means comprises fixing means chosen out of any of or a combination of hot-melt, heat-sealant, heat-sealing lacquer, adhesive, heat-activated adhesive, cold glue, weld-seam, at least one glue dot or at least one weld seam, LPDE, HDPE, PP (polypropylene), PVDC (polyvinylidene chloride).

[0021] The sealing means may be arranged on the inside of the back layer, the inside of the front layer or on the inside of both the front layer and the back layer, the insides of each layer being defined in particular with respect to the pouch. For example, the sealing means is arranged on the flap section of the back layer, in particular on the face of the flap section that meets the front layer when the flap section is folded over.

[0022] Where appropriate, either the front layer or the back layer or both the front and the back layer include a plastic material, in particular a thermoplastic material, preferably as a film. For example, the front layer or the back layer comprises at least one material selected from the group: BOPP (biaxially oriented polypropylene), OPP (oriented polypropylene), LDPE (low-density polyethylene), HDPE (high-density polyethylene), PET (Polyester), Coex-PET (co-extruded PET), in particular a film of any or a combination of these material. Preferably, either the front or the back layer or both are permeable to light, in particular are transparent. For example, the front layer and/or back layer may contain a light permeable material or light permeable material compound, or consist entirely of a light permeable material or light permeable material compound.

[0023] In variations of the food bag, either the front layer or the back layer or both the front and the back layer alternatively or in addition include a base material for paper, such as cellulose fibres, whereby the front and/or the back layer may consist entirely of paper or include areas including said base material for paper or paper itself. For example, either the front layer or the back layer comprises kraft paper

and/or lipophobic paper. In addition, the front layer or back layer or both comprising said base material for paper may be coated with at least one material chosen out of the group LPDE, HDPE, PP (polypropylene), PVDC (polyvinylidene chloride), heat-sealant, heat-sealing lacquer.

[0024] In certain fields of application, e.g. for hot sandwiches, the front layer and the back layer contain, in particular are made of, a thermal resistant material, such that the food product in the food bag can be grilled or heated. Such a variation is an aspect of the multiplicity of possible uses for the food bag not being limited to the carrying and consumption of the food product.

[0025] In a variation of the food bag, the back layer of the food bag comprises a transparent plastic and the front layer comprises paper, the layers being interconnected along three interconnection joints at corresponding three sides of the food bag by means of a fixing means, such as a heat-activated adhesive.

[0026] The front layer and the back layer may be oblong, for example rectangular. Such a shape is advantageous for food products having an oblong shape, such as a baguette, a rolled or folded crepe, dUrilm doner or a sausage. The lateral or width dimensions of the front layer and the back layer may differ from one another. In this manner, the volume of the pouch can be varied to accommodate the intended food product or products.

[0027] Furthermore, the food bag may comprise a secondary pouch suitable to receive a napkin and/or a condiment such as tomato sauce provided in a sachet. For example, it was found suitable when either the front layer or the back layer of the food bag comprise a section folded over the respective other layer to form the secondary pouch having a secondary pouch opening and being interconnected to said respective other layer at a secondary peripheral interconnection joint.

[0028] In an aspect of the invention, a method for manufacturing a food bag for a food product is proposed, including providing a front layer and a back layer and arranging them on top of one another. The front layer and the back layer are interconnected to each other along at least one peripheral interconnection joint to form a pouch suitable to receive the food product between the front layer and the back layer through a pouch opening. The method further includes working a tear feature into the front layer and the back layer for separating the pouch into a first part for holding the food product and into a second part. The tear feature of the front layer and the tear feature of the back layer are preferably created simultaneously. Preferably, the front layer and/or the back layer are provided with at least one sealing means to seal the pouch opening after the food product is received in the pouch.

[0029] In a variation of the method, the front layer and the back layer are provided as separate sheets and are arranged on top of one another by stacking. For example, the front layer and the back layer are stacked with an offset in the direction the food is inserted into completed food bag. In particular, the offset is such that a section of the back layer or the front layer extends beyond the respective opposite layer with respect to direction of food insertion and is suitable to be folded back over the respective opposite layer and fixed thereto such as to close the pouch.

[0030] Further, in a variation of the method, a section of the back layer or the front layer extends beyond the respective opposite layer with respect to direction of food insertion and is folded back over the respective opposite layer and fixed thereto such as to form a secondary pouch. The front layer and the back layer may each be oblong, in particular rectangular, in which case the direction of food insertion coincides with the longitudinal direction of the oblong shape.

[0031] Alternatively, the front layer and the back layer are provided as different parts of one base sheet, whereby a first part of the base sheet is folded over a second part of the base sheet along a crease which then constitutes the at least one interconnection joint. The folded-over first part of the base sheet constitutes the front layer or the back layer. Preferably, the crease extends in a direction essentially parallel to the direction food is inserted into the completed food bag. Preferably, the crease constitutes a demarcation line between the first part of the base sheet and the second part of the base sheet. The first part of the base sheet and the second part of the base sheet may be oblong, wherein the first part of the base sheet is longitudinally offset with respect to the second part of the base sheet, whereby the first part of the base sheet is folded over the second part of the base sheet along a demarcation line between the first part and the second part of the base sheet.

[0032] In a variation of the method, the first part of the base sheet and the second part of the base sheet have different material constitutions, each preferably containing at least one of the materials mentioned in this document. For example, the first part of the base sheet includes at least one area with a base material for paper while the second part of the base sheet includes at least one area comprising a light permeable material. Alternatively, however, the first part and the second part of the base sheet have the same material constitution.

[0033] Further, the front layer and the back layer may be interconnected to each other along the at least one peripheral interconnection joint by means of a fixing means such as an adhesive, in particular by means of a heat-activated adhesive. In addition or alternatively, the front layer and the back layer are interconnected to each other by means of nesting, crimping, interlacing or interleaving along the at least one peripheral interconnection joint.

[0034] Preferably, the tear features are worked into the pouch extending across the pouch between opposite sides of the pouch, preferably at a slant with respect to the opposite sides of the pouch. To form the tear features, the front layer and the back layer may be structurally weakened in a band, a line or multiple lines, for example perforated or debossed.

[0035] It is to be understood that both the foregoing general description and the following detailed description present variations and embodiments intended to provide an overview or framework for understanding the nature and character of the disclosure. The accompanying drawings are included to provide a further understanding, and are incorporated into and constitute a part of this specification. The drawings illustrate various variations and embodiments, and together with the description serve to explain the principles and operation of the concepts disclosed.

BRIEF DESCRIPTION OF SEVERAL VIEWS OF THE DRAWINGS

[0036] The herein described invention will be more fully understood from the detailed description given herein below and the accompanying drawings which should not be con-

sidered limiting to the invention described in the appended claims, wherein FIG. **1** shows a variation of the food bag;

[0037] FIG. **2** shows the opposite side of the food bag according to FIG. **1**;

[0038] FIG. **3** is a top view of the food bag according to FIGS. **1** and **2** showing section lines A-A and B-B;

[0039] FIG. **4** shows section A-A of the food bag according to FIG. **3**;

[0040] FIG. **5** shows section B-B of the food bag according to FIG. **3**;

DETAILED DESCRIPTION OF THE INVENTION

[0041] Reference will now be made in detail to certain variations of the food bag, examples of which are illustrated in the accompanying drawings, in which some, but not all features are shown. Indeed, the variations disclosed herein may be carried out in many different forms and should not be construed as limiting; rather, they are provided so that this disclosure satisfies applicable legal requirements. Whenever possible, like reference numbers will be used to refer to like components or parts.

[0042] In the perspective view according to FIG. **1**, a food bag **1** is shown comprising a stacked arrangement of an essentially rectangular front layer **2** and an essentially rectangular back layer **3** connected to each other via three interconnection joints **4***a*, **4***b* and **4***c* at sides **5***a*, **5***b* and **5***c* of the food bag. The front layer is made of kraft paper, which is preferably lipophobic. The interconnection joints comprise fixing means in the form of an arrangement of heat-activated or hot melt adhesive **6** extending along the respective side **5***a*, **5***b* and **5***c* of the food bag **1** between the front layer **2** and the back layer **3**, preferably in a strip or band. A variety of adhesives may be used, including, but not restricted to, ethylene-vinyl acetate (EVA) and including additives as needed such as a resin or wax. The back layer is preferably made of a clear plastic film, such as BOPP (biaxially oriented polypropylene film).

[0043] The front layer, back layer and the interconnection joints bound a pouch **7** comprising a pouch opening **8** through which food is inserted into the food bag. The front layer **2** and the back layer **3** may have different widths to enlarge the pouch opening **8** and facilitate insertion of the food product. For inserting the food product into the food bag **1**, the distance between opposing lateral sides **4***a* and **4***c* of the food bag can be shortened by moving the lateral sides closer to each other to increase the separation between the front layer **2** and the back layer **3** which bound the interior of the pouch **7**, thereby changing the shape of the pouch **7** to receive bulkier food products.

[0044] The food bag comprises tear features **9** including a straight tear line **10** extending across the width of the front layer **2** at a slant and a straight tear line **11** extending across the width of the back layer **3** at a slant, the tear lines **10** and **11** being essentially congruent (the spacing between the tear lines **10** and **11** apparent is exaggerated in the drawing for clarity). Each tear line **10**, **11** comprises a perforated line with holes extending fully through the thickness of the respective layer. Instead of tear lines, however, tear sections comprising a plurality of perforation lines or structural weakening of the respective layer **2**, **3** such as recesses or debossments may constitute the tear feature **9**. The tear features **9** including such features such as at least a perforation line, recess or debossment preferably extend between lateral sides **4***a* and **4***c* of the food pouch **1** in a section of the food bag crossing the food product inserted into the pouch **7**, for example between 40% and 60% along the length of the food bag as seen from the direction of food insertion, i.e. in area roughly midway along said length of the food bag **1**. When a shear force is applied on both sides of the tear features **9**, the food bag separates into a first part containing the food product and into a second part which may be discarded. The pouch **7** of the food bag **1** is then effectively shortened, the pouch opening **8** being newly delineated by what was the tear feature **9** prior to separation. The height of the tear features **9** and thus of the pouch opening **8** following separation of the food bag into the two parts is such that the food product projects outside of the food bag, i.e. it is exposed to the outside, and may be directly accessed by the consumer for eating while holding the first part of the food bag. To facilitate tearing the food bag into two parts, the tear features **9** may each extend away from a tear-aid such as a cutout provided in the at least one lateral interconnection joint **4***a* or **4***c*. The cut-out may be tapered away from the edge of the food bag, for example in a triangular form.

[0045] The back layer **3** of the food bag **1** according to FIG. **1** comprises a flap section **3***a* extending beyond the front layer **2** in the direction counter to the direction that the food product is inserted into the food bag **1**. When the flap section **3***a* is folded over the pouch opening **8**, it restricts access to the interior of the pouch **7** and helps to restrict the food product exiting the food bag. On the face of the flap section **3***a* that meets the front layer **3** when folded over the pouch opening **8**, the flap section **3***a* comprises sealing means **12**, for example an adhesive, for sealing the pouch **7**, preferably in such a manner that the pouch **7** opened after having sealed it once reveals that the food bag, possibly its contents, have been opened or tampered with. To that end, the material of the sealing means **12** reveals disintegration in the form of breaks, cracks or tears when it has been opened that are easily visible to the human eye. For example, the sealing means **12** comprises an adhesive with these material properties, such as a glue dot. The sealing means **12** therefore functions as a guarantee, tamper and/or freshness seal but need not fully close the pouch in the sense of fully enclosing it or sealing it off against the exterior. Preferably, the front layer **2** comprises paper while the back layer **3** comprises a transparent plastic film, however other materials may be used for each layer as disclosed generally within the framework of this document. Generally, the sealing means **12** can be provided as an area of adhesive on the section **3***a*, for example as a circular or rectangular patch, in particular as a glue dot.

[0046] While FIG. **1** shows a flap section **3***a* of the back layer **3** extending beyond the front layer, alternatively, the front layer **2** and the back layer **3** terminate congruently at the food insertion side of the food bag, i.e. neither layer comprises a section extending beyond the respective other layer. In this case, the sealing means **12** having the aforementioned features is provided on the inside either of the front layer **2** the back layer **3** or on both layers near the pouch opening **8**.

[0047] FIG. **1** also shows a secondary pouch **13** arranged on the face of the front layer **2** directed away from the back layer **3**. The secondary pouch **13** is formed by a flap section **2***a* of the front layer **2** extending beyond the back layer **3** in the direction the food is inserted into the food bag **1**, said flap section **2***a* being folded over the front layer **2** itself. The

hinge of the flap section **2***a* preferably coincides with or is essentially congruent with the edge of the food bag **1** at its bottom or terminated side **5***b*, i.e. the closed end of the food bag opposite the pouch opening **8** in the direction of food insertion into the food bag. The flap section **2***a* is fixed to the periphery of the front layer **2** on its face directed away from the back layer **3** at a secondary interconnection joint (see FIG. **5** for a close up of the secondary interconnection joint), for example comprising a strip or adhesive band as described in the case of the interconnection joints **4***a* to **4***c*. The secondary pouch **13** comprises a pouch opening **14** analogous to that of the pouch opening **8** through which the food is inserted into the bag. Secondary pouch **13** and opening **14** thereof however have dimensions suitable for receiving a napkin or condiment to accompany the food product inserted into the food bag. Flap section **2***a* comprises the same material as the front layer **2** of the food bag **1**. However, it may comprise a different material, for example a material permeable or transparent to light for revealing the contents of the secondary pouch **13**, such as the type of condiment inserted therein.

[0048] Although the secondary pouch **13** has been described as comprising folded over section **2***a* of the front layer **2**, it may instead be formed by laying a separate secondary pouch layer **13***a* (see FIG. **5**) onto the front layer **2** at the bottom or terminated end of the food pouch **1** and fixing the periphery of said secondary pouch layer **13***a* onto the corresponding periphery of the front layer **2** at a secondary interconnection joint **15** (see FIG. **5**).

[0049] In the perspective view according to FIG. **2**, the reverse or back side of the food bag **1** is shown, including the tear feature **9** extending through the back layer **2** of the food bag.

[0050] FIG. **3** is a top view of the food bag shown in FIG. **1** indicating cross sections A-A and B-B.

[0051] The section view according to FIG. **4** shows the at least one interconnection joint **4***a* of the food bag **1** by which the front layer **2** and the back layer **3** are interconnected in a laminar manner at the periphery of the food bag **1**. An adhesive layer **6** is provided between the front and back layers in this area, preferably as a band of adhesive. Adjacent the interconnection joint **4***a*, the front layer **2** and the back layer **3** are separated from one another by a greater distance to create a cavity, in particular the pouch **7** for receiving the food product.

[0052] The section view according to FIG. **5** corresponds to that of FIG. **4** with the distinction that the front layer comprises a secondary pouch **13**. The secondary pouch **13** comprises a secondary pouch layer **13***a* interconnected to the front layer **2** at secondary interconnection joints **15** on the face of the first layer **2** opposite the interconnection joints **4***a*, **4***b* and **4***c* interconnecting the first layer **2** and the second layer **3** of the food bag. This layer **13***a* of the secondary pouch **13** may be a separate layer interconnected to the front layer **2** or it may comprise a flap section **2***a* of the front layer **2** folded over itself. Similar to the pouch **7** shown in FIG. **4**, adjacent the secondary interconnection joint **15**, the layer **13***a* diverges from the front layer **2** to create a cavity or secondary pouch **13** for receiving an item accompanying the food product such as a napkin, a wet tissue, a condiment, a voucher, an advertisement, an additional bag for storing the food product after partial consumption, or other items to be provided together with the food product.

[0053] The words used in the specification are words of description rather than limitation, and it is understood that various changes may be made without departing from the spirit and scope of the invention.

It is claimed:

1. A food bag (**1**) for a food product that includes a front layer (**2**) and a back layer (**3**), the food bag comprising:

a. at least one peripheral interconnection joint (**4***a*, **4***b*, **4***c*) connecting the front layer (**2**) and the back layer (**3**) to form a pouch (**7**) suitable to receive the food product between the front layer (**2**) and the back layer (**3**) through a pouch opening (**8**), the front layer (**2**) and the back layer (**3**) being arranged adjacent the pouch opening (**8**);

b. a sealing means (**12**) to seal the pouch opening (**8**) after the food product (I) is received in the pouch (**7**);

c. a tear feature (**9**) for separating the pouch (**7**) into a first part for holding the food product and a second part; and

d. the tear feature (**9**) of the front layer (**2**) and the tear feature (**9**) of the back layer (**9**) are interconnected to each other in the area of the at least one peripheral interconnection joint (**4***a*, **4***b*, **4***c*).

2. The food bag (**1**) according to claim **1**, wherein the tear feature (**9**) of the front layer (**2**) and the tear feature (**9**) of the back layer (**3**) overlap one another at least partially in a direction normal to the faces of the front layer (**2**) and the back layer (**3**).

3. The food bag (**1**) according to claim **2**, wherein the tear feature (**9**) of the front layer (**2**) comprises at least one tear line (**10**) and the tear feature of the back layer (**3**) comprises at least one tear line (**11**), and wherein the at least one tear line (**9**) of the front layer (**2**) is essentially congruent with the at least one tear line (**9**) of the back layer (**3**).

4. The food bag (**1**) according to claim **1**, wherein the tear feature (**9**) of the front layer (**2**) and the tear feature (**9**) of the back layer (**3**) are each slanted with respect to an insert direction of the food product.

5. The food bag according to claim **1**, wherein the tear features (**9**) each comprise a plurality of recesses, a plurality of debossments and/or a perforation.

6. The food bag (I) according to claim **1**, wherein the tear features (**9**) each comprise a tear-aid in at least one peripheral area of the food bag (I).

7. The food bag (**1**) according to claim **6**, wherein the tear-aid is arranged in at least one area of the at least one peripheral interconnection joint (**4***a*, **4***b*, **4***c*).

8. The food bag (i) according to claim **1**, wherein tear features (**9**) are arranged between 30% to 70% of the length of the food bag (**1**) in the direction of food insertion.

9. The food bag (**1**) according to claim **1**, wherein the sealing means (**12**) is arranged on the inside of the back layer (**3**), the inside of the front layer (**2**) or on the inside of both the front layer (**2**) and the back layer (**3**).

10. The food bag (**1**) according to claim **1**, wherein the back layer (**3**) of the food bag (**1**) comprises a flap section (**3***a*) extending beyond the front layer (**2**) counter to the direction of food insertion into the food bag (I), the flap section (**3***a*) being suitable to be folded over the front layer (**2**).

11. The food bag (i) according to claim **10**, wherein the sealing means is arranged on the inside of the flap section of the back layer (**3**).

12. The food bag (**1**) according to claim **1**, wherein the sealing means (**12**) comprises an adhesive, in particular a glue dot.

13. The food bag (I) according to claim **1**, wherein the sealing means (**12**) comprises a weld seam.

14. The food bag (**1**) according to claim **1**, wherein the front layer (**2**) or back layer (**3**) or both the front and the back layer are made from a transparent material.

15. The food bag (**1**) according to claim **1**, wherein the front layer (**2**) and the back layer (**3**) are each made from a thermal resistant material, such that the food product in the food bag (**1**) can be grilled or heated in the food bag.

16. The food bag (**1**) according to claim **1**, wherein the front layer (**2**) and the back layer (**3**) are each oblong.

17. The food bag (**1**) according to claim **1**, comprising a secondary pouch (**13**) suitable to receive a napkin or a condiment.

18. The food bag (**1**) according to claim **1**, wherein the front layer (**2**) and the back layer (**3**) are interconnected to each other at the at least one interconnection joint (**4***a*, **4***b* **4***c*) by means of a fixing means chosen out of at least one of the group: adhesive, heat-activated adhesive, hot-melt, cold glue.

19. The food bag (**1**) according to claim **1**, wherein the front layer (**2**) and the back layer (**3**) are interconnected to each other at the least one interconnection joint (**4***a*, **4***b*, **4***c*) by means of a fixing means chosen out of at least one of the group: crimping, interleaving, nesting.

20. A method for manufacturing a food bag (**1**) for a food product, including:

a. providing a front layer (**2**) and a back layer (**3**);

b. arranging the front layer (**2**) and the back layer (**3**) on top of one another, the front layer (**2**) and the back layer (**3**);

c. providing the front layer (**2**) and/or the back layer (**3**) with sealing means to seal the pouch opening (**8**) after the food product (**1**) is received in the pouch (**7**);

d. interconnecting the front layer (**2**) and the back layer (**3**) to each other along at least one peripheral interconnection joint (**4***a*, **4***b*, **4***c*) to form a pouch (**7**) suitable to receive the food product between the front layer (**2**) and the back layer (**3**) through a pouch opening (**8**);

e. working a tear feature (**9**) into the front layer and the back layer (**3**) suitable for separating the pouch into a first part for holding the food product and a second part.

21. The method according to claim **20**, wherein the front layer (**2**) and the back layer (**3**) are interconnected to each other at the at least one peripheral interconnection joint (**4***a*, **4***b*, **4***c*) by means of a fixing means chosen out of at least one of the group: adhesive, heat-activated adhesive, hot-melt, cold glue.

22. The method according to claim **20**, wherein the front layer (**2**) and the second layer (**3**) are interconnected to each other by means of a fixing means chosen out of at least one of the group: crimping, interleaving, nesting.

23. The method according to claim **20**, wherein the front layer (**2**) and the back layer (**3**) are arranged on top of one another so as to overlap each other with an offset relative to the direction of food insertion.

24. The method according to claim **23**, wherein a flap section (**3***a*) of the back layer (**3**) extends beyond the front layer (**2**) counter to the direction of food insertion and is folded back over the front layer (**2**).

25. The method according to claim **20**, wherein a flap section (**2***a*) of the front layer (**2**) extends beyond the back layer (**3**) with respect to direction of food insertion and is folded back over the front layer (**2**) such as to form a secondary pouch (**13**).

26. The method according to claim **20**, wherein the tear features (**9**) are worked into the food bag (**1**) to extend between lateral sides of the food bag (**1**).

27. The method according to claim **26**, wherein the tear features (**9**) are worked into the food bag (**1**) at a slant with respect direction of food insertion.

28. The method according to claim **20**, wherein the front layer (**2**) and the back layer (**3**) are each provided with recesses, debossments or at a perforated to form each tear feature (**9**).

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