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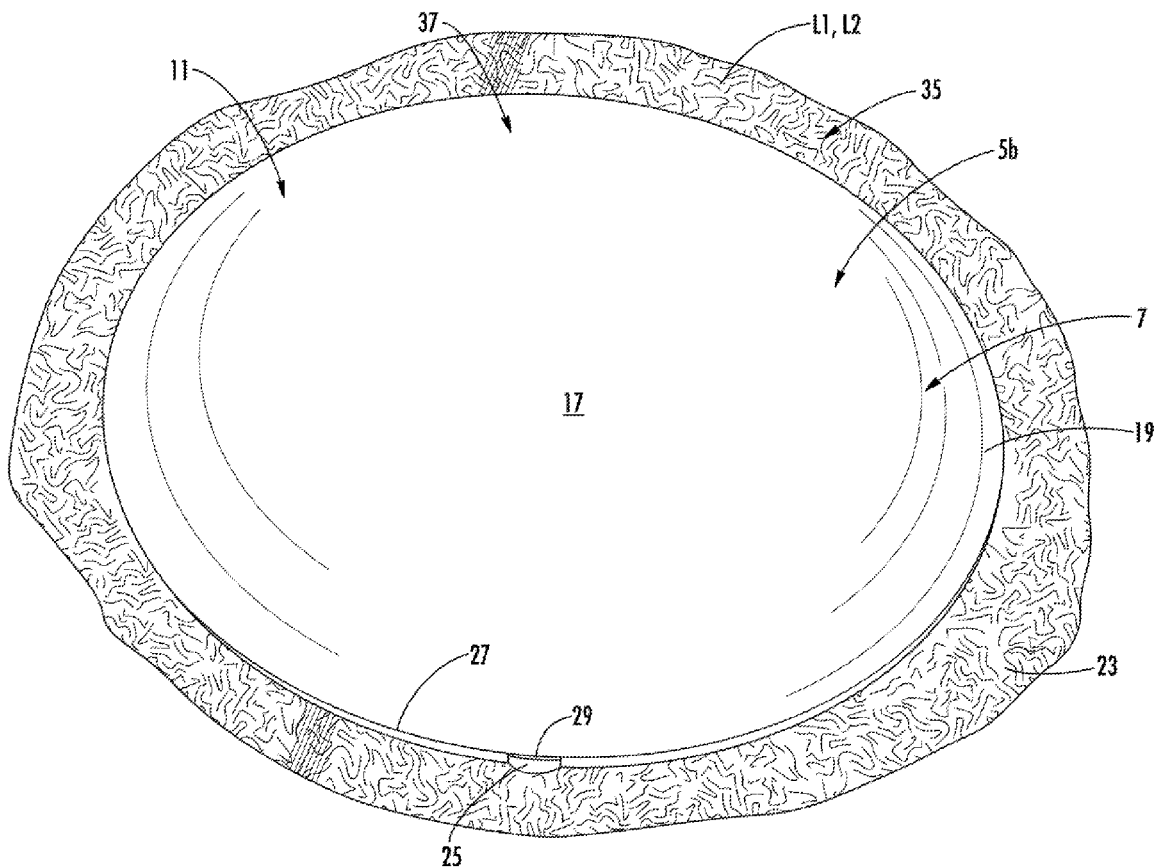
(19) **United States**(12) **Patent Application Publication**
Pinkstone(10) **Pub. No.: US 2017/0096256 A1**(43) **Pub. Date: Apr. 6, 2017**(54) **PACKAGING FOR FOOD PRODUCT****Publication Classification**(71) Applicant: **Graphic Packaging International, Inc.**, Atlanta, GA (US)(72) Inventor: **Felicia A. Pinkstone**, Aston, PA (US)(51) **Int. Cl.****B65D 21/02** (2006.01)**B65D 81/34** (2006.01)**B65D 1/34** (2006.01)(52) **U.S. Cl.**CPC **B65D 21/0234** (2013.01); **B65D 1/34** (2013.01); **B65D 81/3453** (2013.01)(21) Appl. No.: **15/282,174**(22) Filed: **Sep. 30, 2016****Related U.S. Application Data**

(60) Provisional application No. 62/236,502, filed on Oct. 2, 2015.

(57)

ABSTRACT

A package for holding and protecting a food product. The package has a first tray with a first liner laminated to the first tray and a second tray with a second liner laminated to the second tray. The first liner and the second liner are sealed together to hold the package in a first position protecting the food contained therein from being damaged. The package can be converted to a second position wherein the first tray and the second tray are separated and the food product is removed.



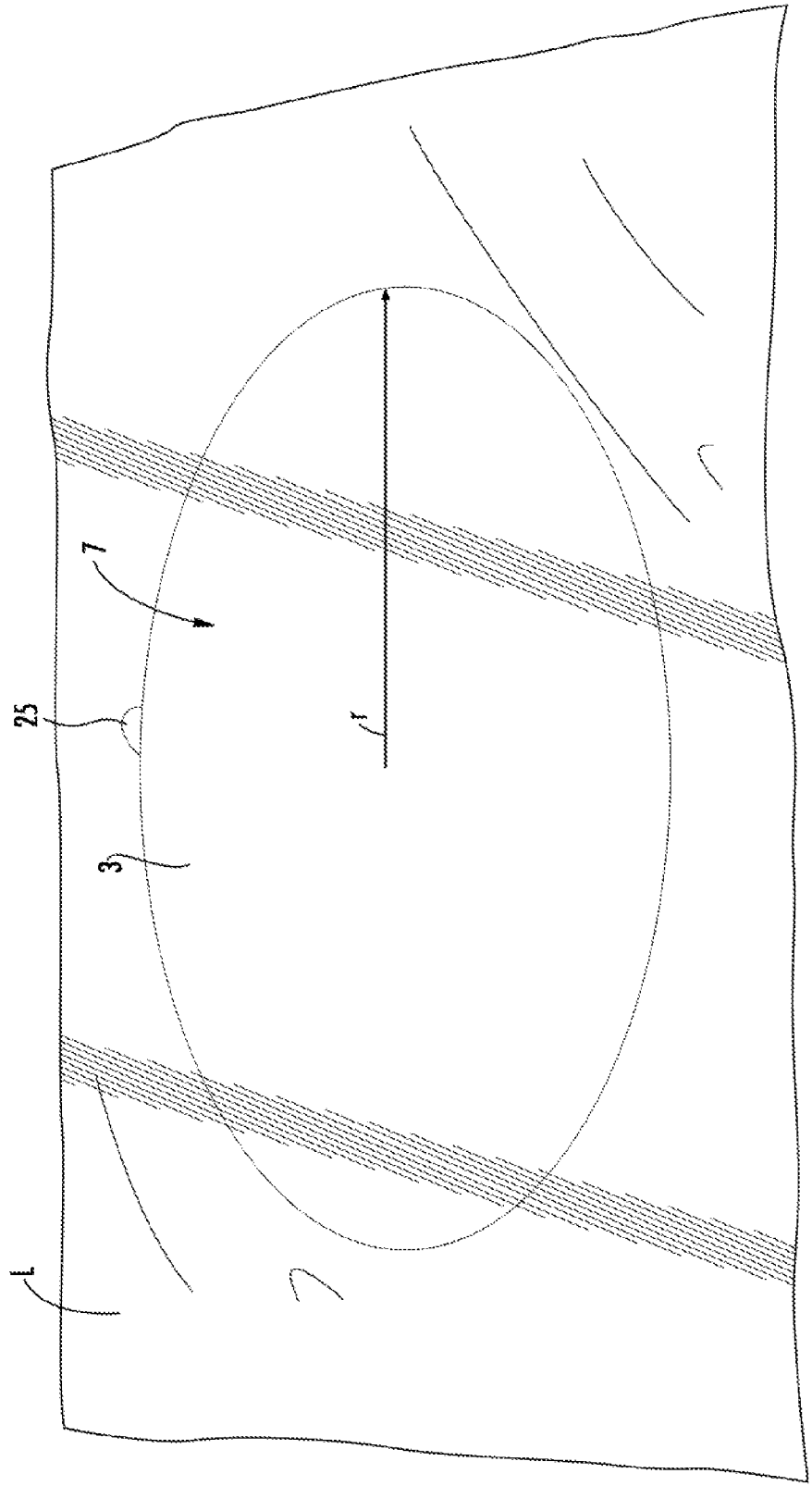


FIG. 1

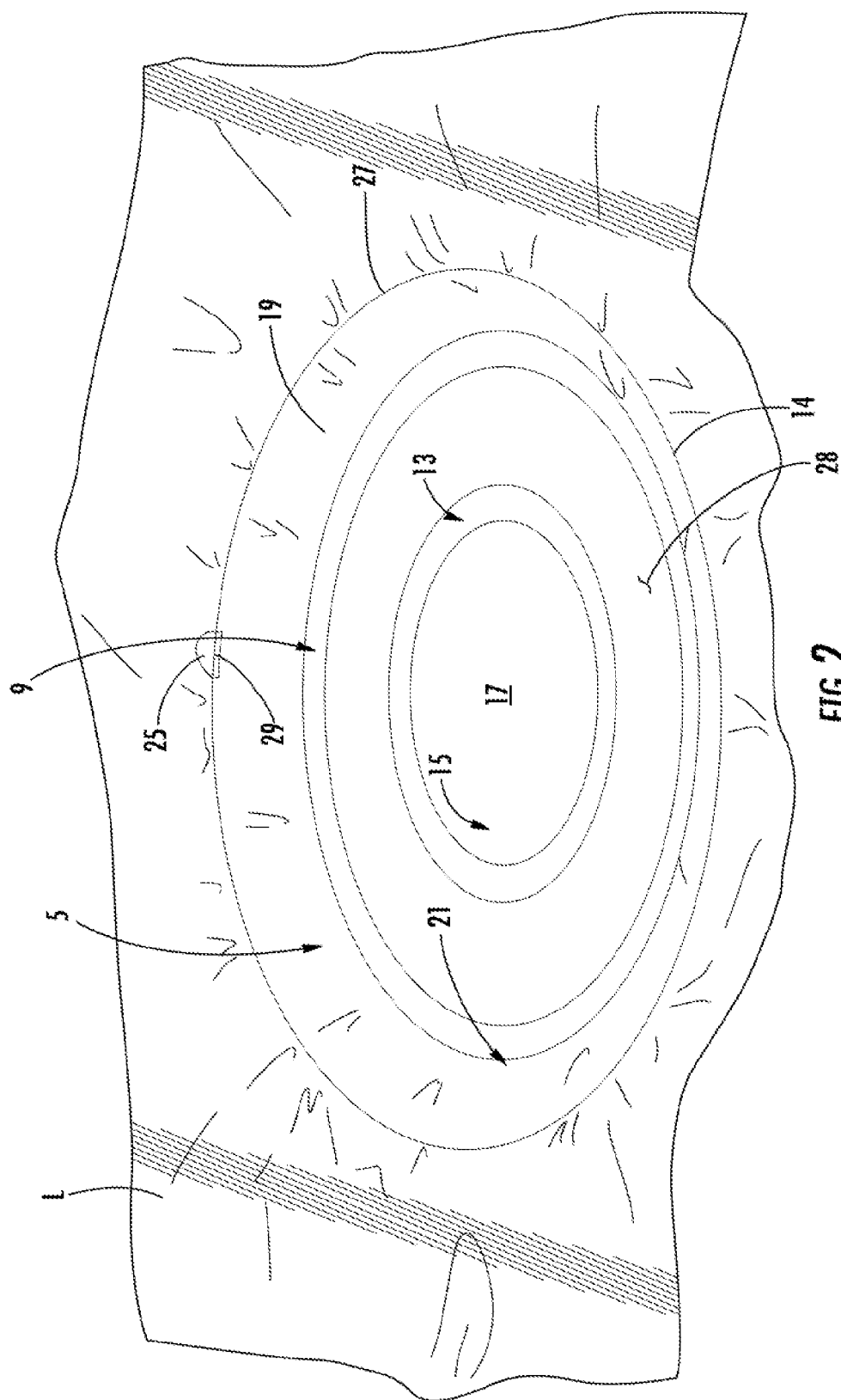
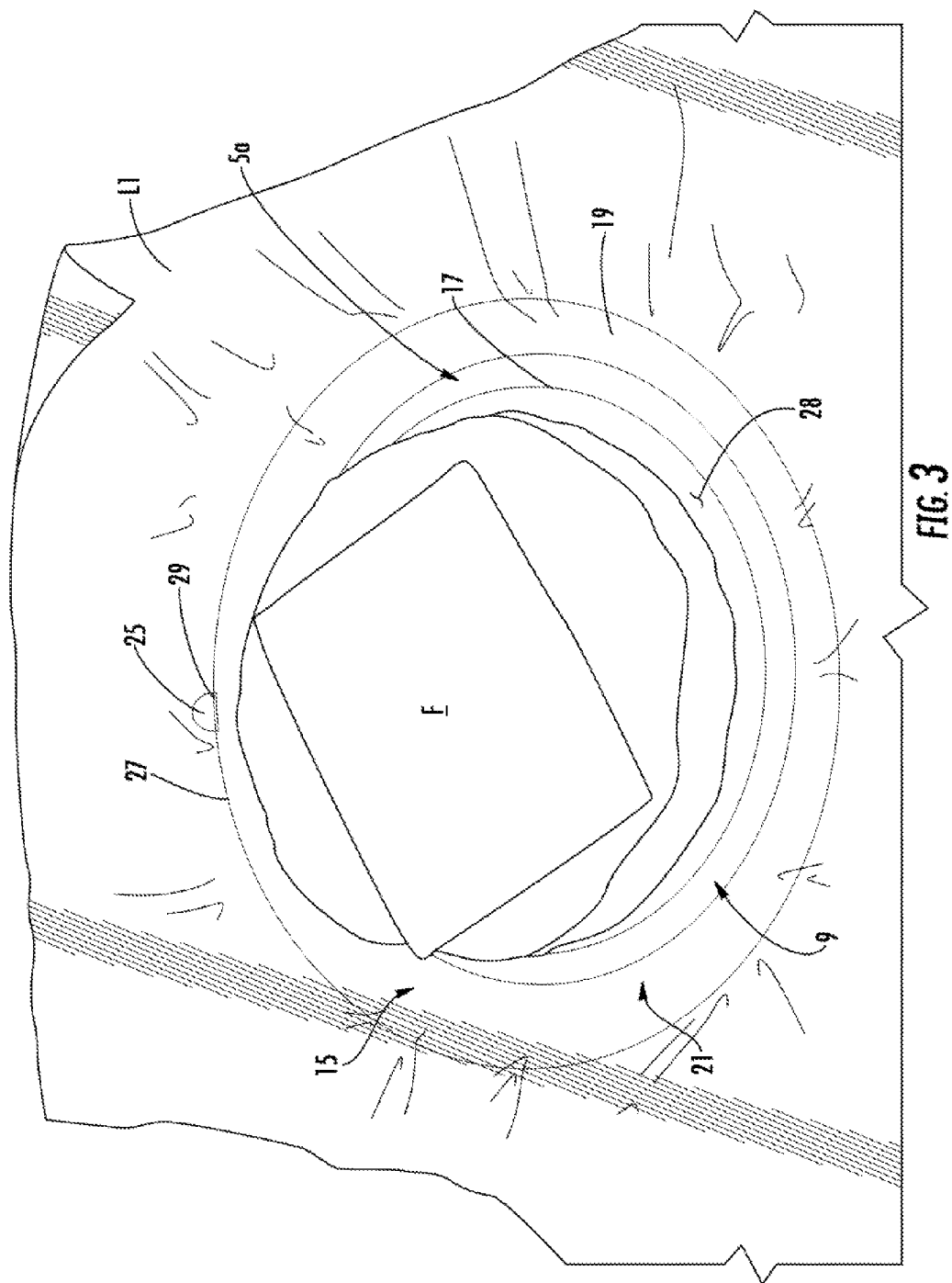


FIG. 2



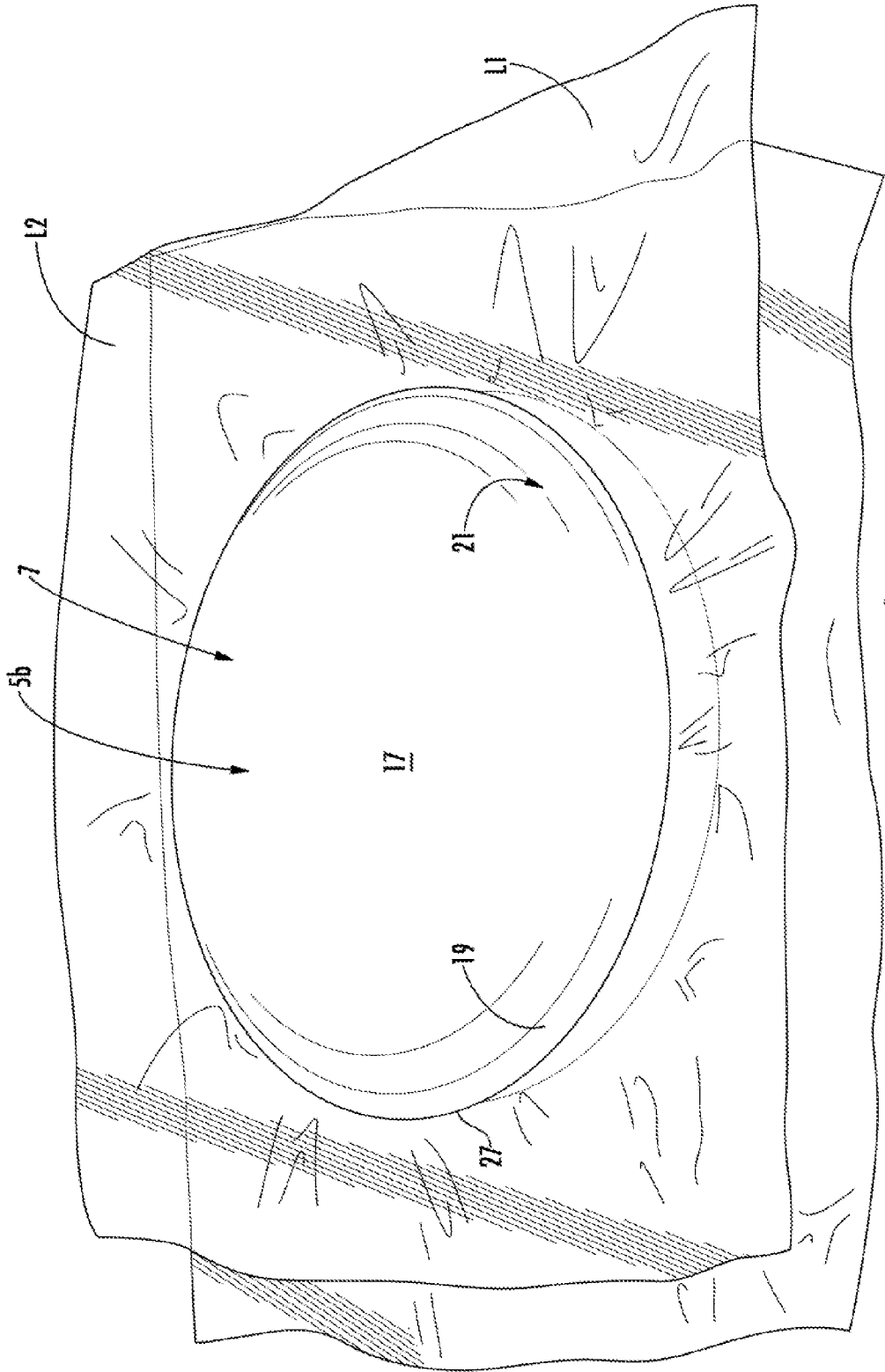


FIG. 4

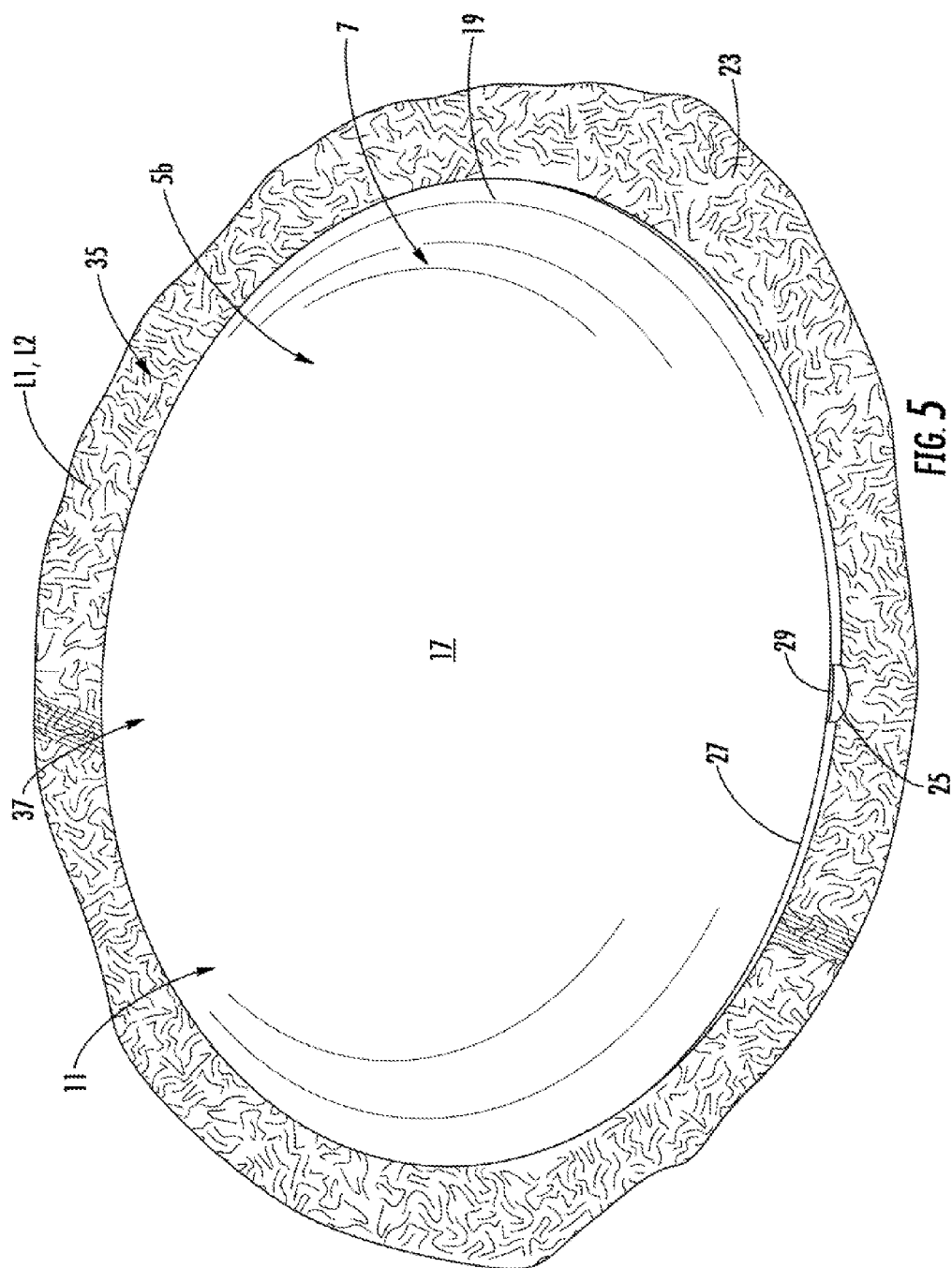


FIG. 5

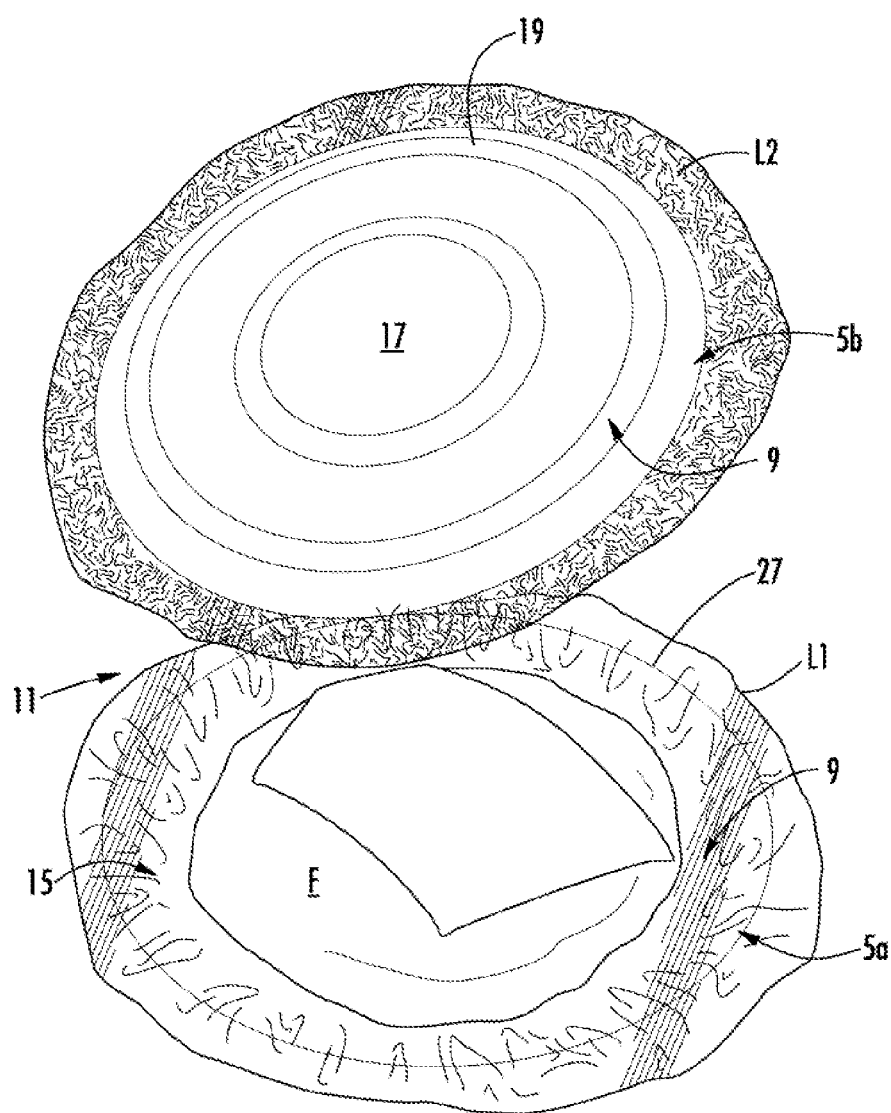


FIG. 6

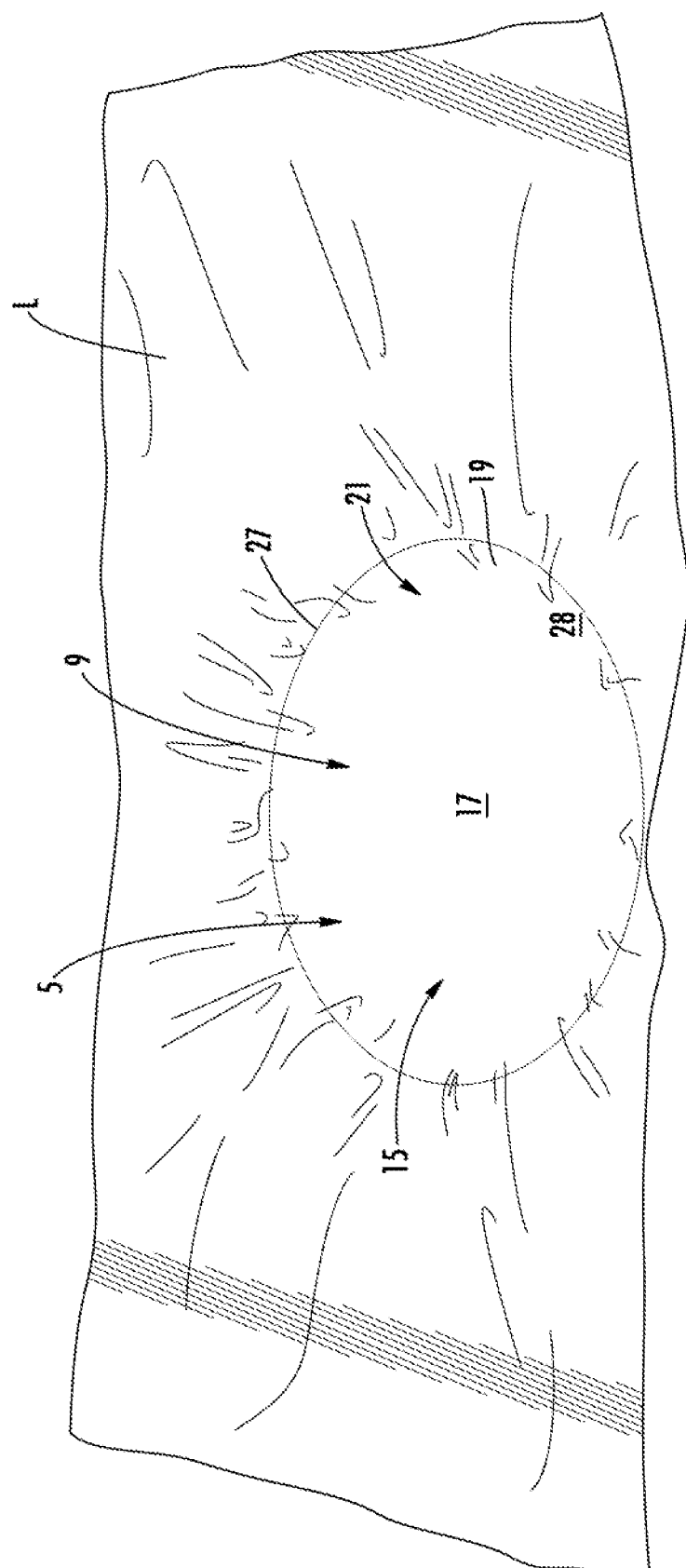


FIG. 7

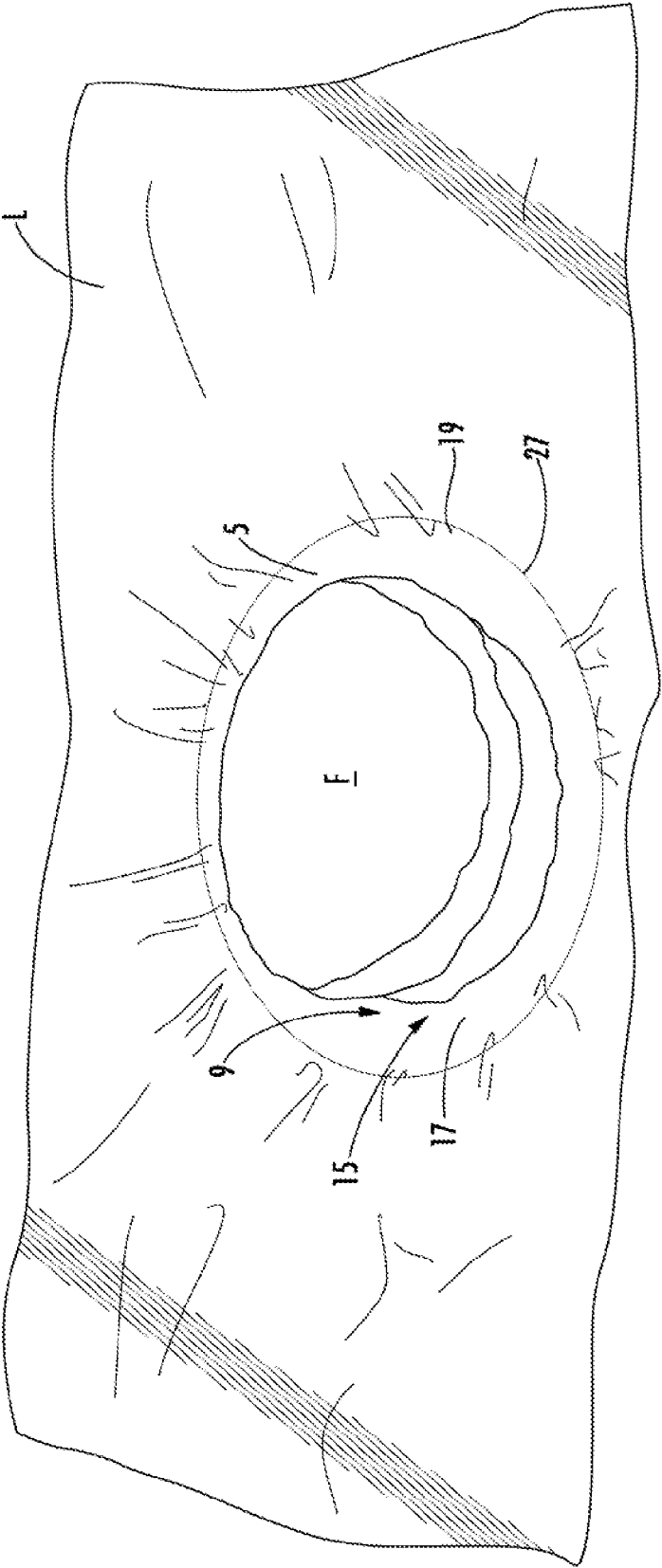


FIG. 8

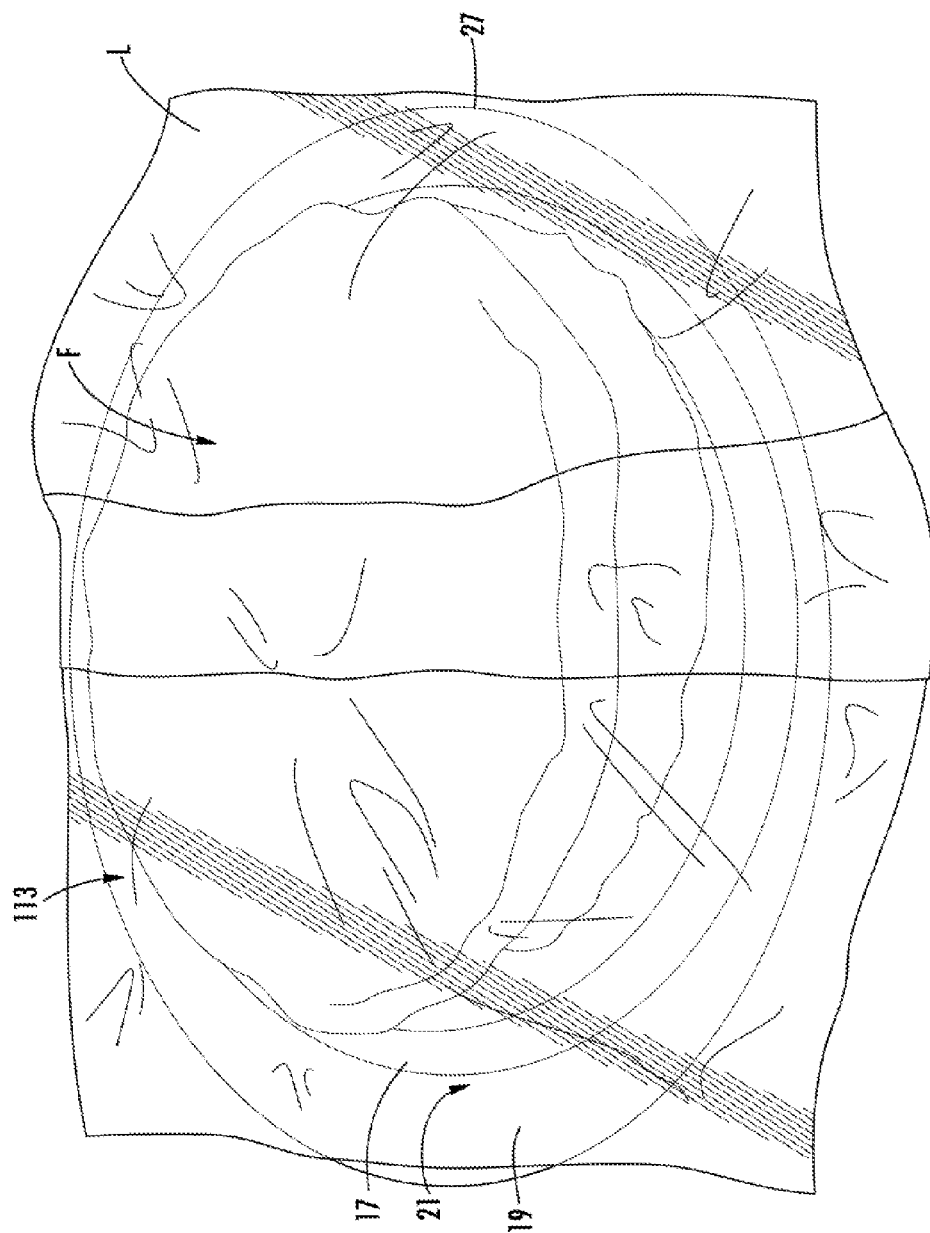
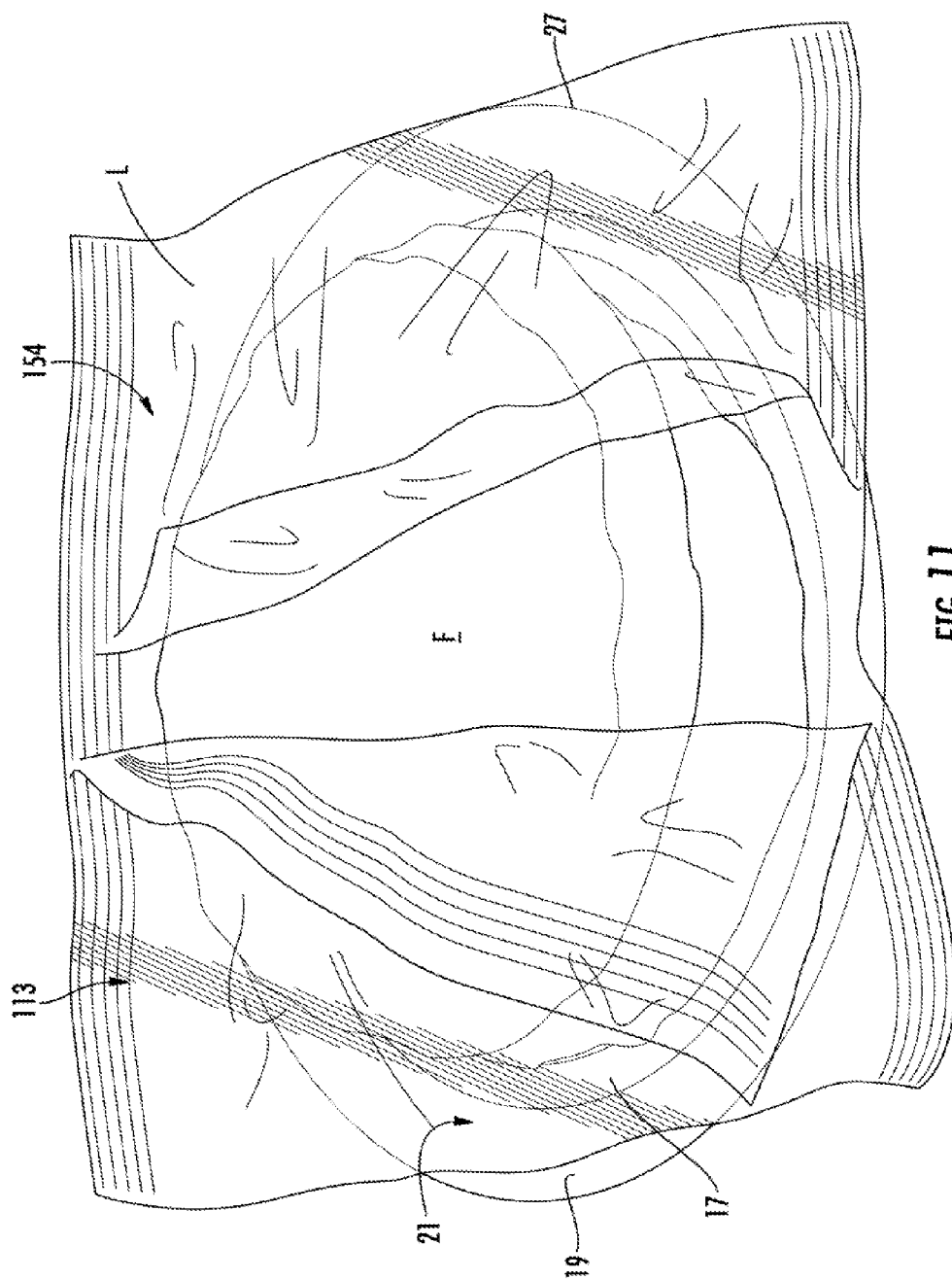
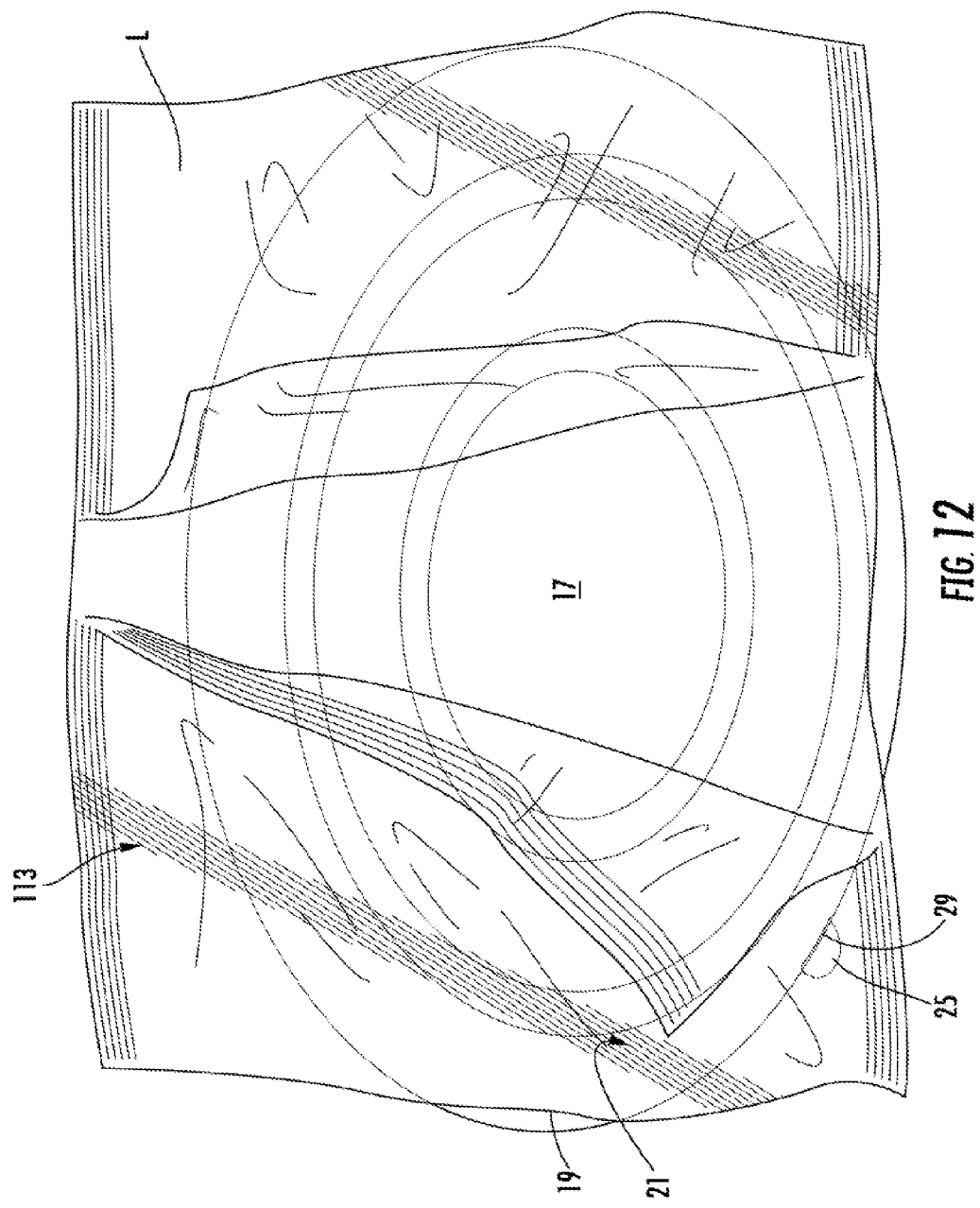


FIG. 9





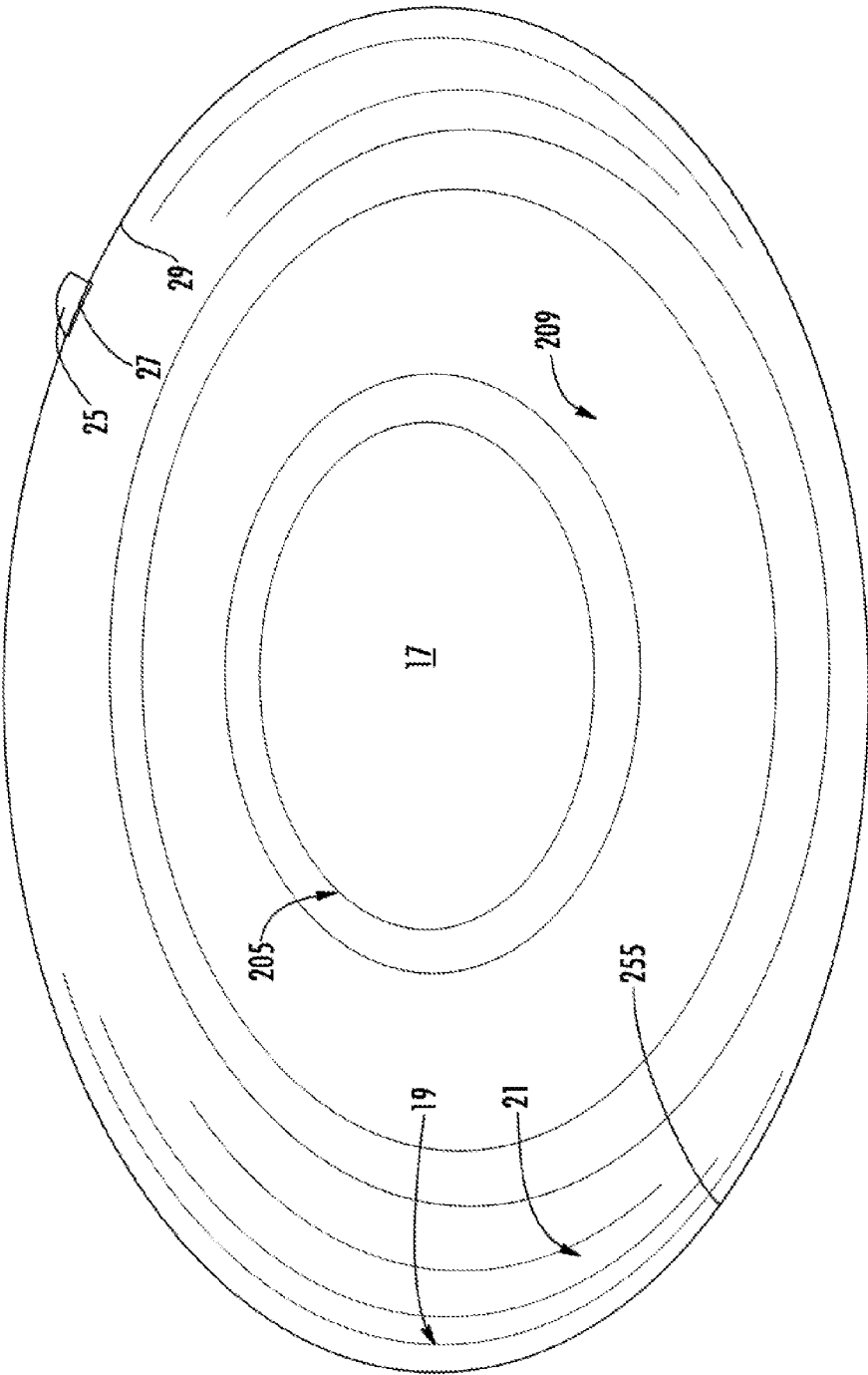


FIG. 13

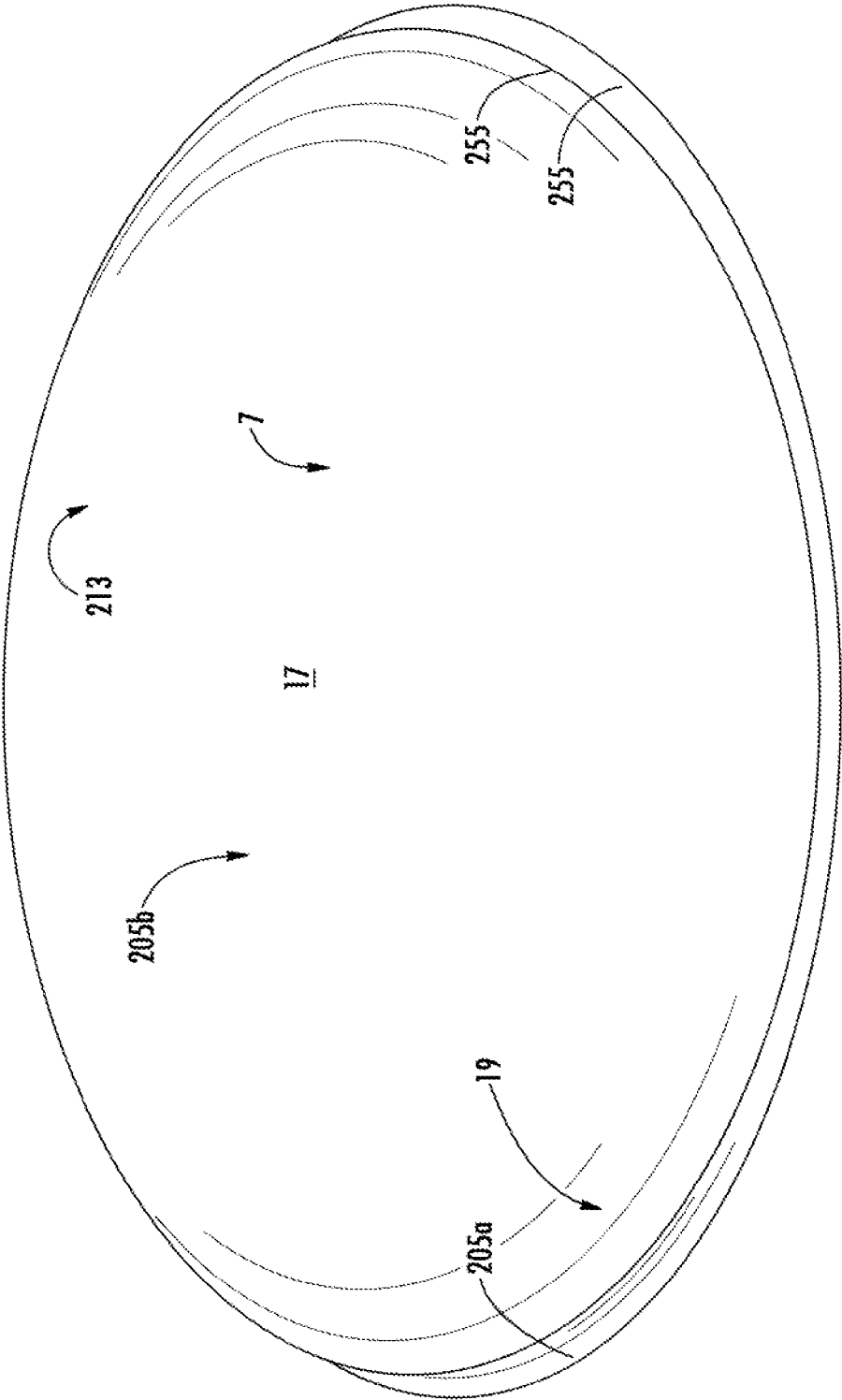


FIG. 14

PACKAGING FOR FOOD PRODUCT

CROSS-REFERENCE TO RELATED APPLICATION

[0001] This application claims the benefit of U.S. Provisional Patent Application No. 62/236,502, filed Oct. 2, 2015.

[0002] Incorporation by Reference

[0003] The disclosure of U.S. Provisional Patent Application No. 62/236,502, filed Oct. 2, 2015, is hereby incorporated by reference as if presented herein in its entirety.

BACKGROUND OF THE DISCLOSURE

[0004] The present disclosure relates to trays or packages for holding and protecting food products.

SUMMARY OF THE DISCLOSURE

[0005] In one aspect, the disclosure is generally directed to a blank with an interior surface, and a liner attached to the interior surface.

[0006] In another aspect, the disclosure is generally directed to a tray with a liner. The tray has a bottom wall and at least one side wall.

[0007] In another aspect, the disclosure is generally directed to a package for holding and protecting a food product. The package has a first tray having a first bottom wall and a first side wall that cooperate to form a first cavity, a second tray having a second bottom wall and a second side wall that cooperate to form a second cavity, and at least one liner attached to at least one of the first tray and the second tray, the liner encloses the food product. The first tray and the second tray are positioned so that the food product and at least a portion of the liner are contained in the first cavity and the second cavity.

[0008] In another aspect, the disclosure is generally directed to a package for holding a protecting a food product. The package has a first tray with a first liner laminated to the first tray and a second tray with a second liner connected to the second tray. The first liner and the second liner are sealed together to hold the first tray and the second tray in a first position protecting the food contained therein from being damaged. The package can be converted to a second position wherein the first tray and the second tray are separated and the food product is removed.

[0009] In another aspect, the disclosure is generally directed to a package for holding and protecting a food product. The package having a tray and a liner attached to the tray. The package can be converted from a first position wherein the liner contains the food product, to a second position wherein the liner is opened and the food product is removed from the liner.

[0010] In another aspect, the disclosure is generally directed to a package for holding and protecting a food product. The package comprises a first tray having a first flange and a second tray having a second flange. The first flange and the second flange are adhered together to protect the food product contained therein.

[0011] In another aspect, the disclosure is generally directed to a method of forming a package for holding a food product. The method comprises obtaining a first blank, obtaining a second blank, attaching at least one liner to at least one of the first blank and the second blank, forming the first blank into a first tray having a first bottom wall and a first side wall that cooperate to form a first cavity, forming

the second blank into a second tray having a second bottom wall and a second side wall that cooperate to form a second cavity, enclosing the food product with the at least one liner that is attached to at least one of the first tray and the second tray, and positioning the first tray and the second tray so that the food product and at least a portion of the liner are contained in the first cavity and the second cavity.

[0012] In another aspect, the disclosure is generally directed to a method of forming a package for holding and protecting a food product. The method comprises obtaining a first tray having a first liner and a second tray having a second liner and placing the food product inside the interior of the first tray. The method further comprises closing the package by placing the second tray on top of the first tray and sealing the first liner to the second liner.

[0013] In another aspect, the disclosure is generally directed to a method of forming a package for holding and protecting a food product. The method comprises obtaining a tray having a liner and placing the food product inside the interior of the liner. The method further comprises closing the package by sealing the liner closed.

[0014] In another aspect, the disclosure is generally directed to a method of forming a package for holding and protecting a food product. The method comprises obtaining a first tray with a first flange and a second tray with a second flange. The method comprises placing the food product inside the interior of the first tray and positioning the second tray on top of the first tray. The method further comprises closing the package by sealing the first flange to the second flange.

[0015] In another aspect, the disclosure is generally directed to a package for holding a food product. The package comprises a tray having a bottom wall and a side wall that cooperate to form a cavity. A liner is attached to the tray. The liner encloses the food product. The tray is positioned so that the food product and at least a portion of the liner are contained in the cavity.

[0016] In another aspect, the disclosure is generally directed to a package for holding a food product. The package comprises a first tray having a first bottom wall and a first side wall that cooperate to form a first cavity, and a second tray having a second bottom wall and a second side wall that cooperate to form a second cavity. The first tray and the second tray are positioned so that the food product is contained in the first cavity and the second cavity.

[0017] Those skilled in the art will appreciate the above stated advantages and other advantages and benefits of various additional embodiments reading the following detailed description of the embodiments with reference to the below-listed drawing figures.

BRIEF DESCRIPTION OF THE DRAWINGS

[0018] According to common practice, the various features of the drawings discussed below are not necessarily drawn to scale. Dimensions of various features and elements in the drawings may be expanded or reduced to more clearly illustrate the embodiments of the disclosure.

[0019] FIG. 1 is a perspective view of a blank and liner for forming a package of a first embodiment of the disclosure.

[0020] FIG. 2 is a perspective view of a tray and liner formed from the blank of the first embodiment.

[0021] FIG. 3 is a view similar to FIG. 2 with a food product placed on the liner.

[0022] FIG. 4 is a view similar to FIG. 3 with a second tray and liner placed to cover the food product.

[0023] FIG. 5 is a perspective view of a package of the first embodiment.

[0024] FIG. 6 is a view similar to FIG. 5, but with the package opened to access the food product.

[0025] FIG. 7 is a perspective of a tray and liner for forming a package of a second embodiment of the disclosure.

[0026] FIG. 8 is a view similar to FIG. 7 with a food product placed on the liner.

[0027] FIG. 9 is a view similar to FIG. 8, but with the liner positioned to enclose the food product.

[0028] FIG. 10 is a perspective of the package of the second embodiment.

[0029] FIG. 11 is a view similar to FIG. 10, but with the package opened to access the food product.

[0030] FIG. 12 is a view similar to FIG. 11, but with the food product removed from the package.

[0031] FIG. 13 is a perspective view of a tray for forming a package of a third embodiment of the disclosure.

[0032] FIG. 14 is a perspective of the package of the third embodiment.

[0033] Corresponding parts are designated by corresponding reference numbers throughout the drawings.

DETAILED DESCRIPTION OF THE EXEMPLARY EMBODIMENTS

[0034] The present disclosure relates generally to various aspects of containers, constructs, trays, materials, packages, elements, and articles, and methods of making such containers, constructs, trays, materials, packages, elements, and articles. Although several different aspects, implementations, and embodiments are disclosed, numerous interrelationships between, combinations thereof, and modifications of the various aspects, implementations, and embodiments are contemplated hereby. In one illustrated embodiment, the present disclosure relates to forming a container or tray for holding food items or various other articles. However, in other embodiments, the container or tray can be used to form other non-food containing articles or may be used for heating or cooking.

[0035] FIG. 1 illustrates a blank 3 used to form a tray 5 (FIGS. 2 and 3), and FIGS. 4-6 illustrate two trays 5a, 5b combined to form a package 11 (FIG. 5) for holding and protecting a food product F according to a first embodiment of the disclosure. FIG. 1 shows an exterior side 7 of the blank 3 with a liner or film "L" adjacent the interior side of the blank. The liner L may be a polymer or plastic film, flow wrap, foil, parchment paper, or any other suitable material for lining the interior surface 9 of the tray 5 and holding the food product F. Also, the liner L may contain a microwave interactive layer or susceptor material without departing from the disclosure. In one embodiment, the blank 3 is generally circular having a substantially uniform radius "r". In the illustrated embodiment, the blank 3 is for being press formed with the film into the tray 5. It is understood that the blank 3 can be press-formed into the tray by a forming tool (not shown). Also, the blank 3, the tray 5, and package 11 could be shaped other than circular (e.g., oval, rectangular, irregular, etc.) without departing from the scope of this disclosure.

[0036] In one embodiment, the blank 3 can be formed from a laminate that includes more than one layer, but

alternatively the laminate can be replaced with a single ply of material, such as, but not limited to, paperboard, cardboard, paper or a polymeric sheet. In accordance with the exemplary embodiments of the present disclosure, the laminate can include a microwave interactive layer 13 such as is common in MicroRite® containers available from Graphic Packaging International of Marietta, GA. The microwave interactive layer 13 can be commonly referred to as, or can have as one of its components, a foil, a microwave shield, or any other term or component that refers to a layer of material suitable for causing heating in a microwave oven. The microwave interactive layer 13 comprises the inner/interior surface 9 of the tray (FIG. 2), and in one embodiment, is attached to a base layer 14 of paperboard. Nonetheless and in accordance with the exemplary embodiments, the blank 3 typically is a clay-coated paperboard. The microwave interactive layer 13 can be other suitable microwave interactive materials set forth below, or any other suitable material.

[0037] In one embodiment, the blank 3 can have features, such as radial score lines or any other suitable feature, that facilitate forming the blank 3 into the tray 5. The blank 3 can be similar to the blanks disclosed in U.S. Pat. No. 8,464,871, which is incorporated by referenced herein for all purposes.

[0038] As shown in FIG. 2, the blank 3 can be formed into the tray 5 with an optional liner or film "L" attached (e.g., laminated, glued, pressed, and/or etc.) to the inside surface 9 of the tray. In one embodiment, the tray 5 includes a bottom wall 17 and a sidewall 19 extending upwardly from the bottom wall. As shown in FIG. 2, the sidewall 19 extends around the perimeter of the tray 5. The container may have a bottom corner 21 between the sidewall 19 and the bottom wall 17. In one embodiment, the bottom corner 21 may be curved; however the bottom corner may be generally orthogonal relative to the sidewall 19 and the bottom wall 17 without departing from the disclosure. As shown in FIG. 2, the sidewall 19 comprises a top edge or flange 27 of the tray 5. In one embodiment, a tab 25 (FIG. 2) may be foldably connected to an outer edge 27 of the tray along fold line 29. Alternatively the edge or flange 27 could comprise a portion of the tray that extends generally perpendicular to the side panel and that can be generally parallel to the bottom wall 17 without departing from the disclosure.

[0039] The blank 3, with liner or film L attached, can be press-formed into the tray 5 in a method similar to the blanks and containers disclosed in the '871 incorporated-by-reference patent. The press-formed tray 5 and liner L includes a cavity 28 formed by the bottom wall 17, sidewall 19, and bottom corner 21. The tray 5 could be otherwise shaped, arranged, and/or configured without departing from the disclosure.

[0040] In one exemplary method of forming the package 11, the food product F is positioned on the interior surface 15 of the liner L1 in the cavity 28 of the first tray 5a as illustrated in FIG. 3. A second tray 5b having a second liner L2 laminated thereto, is positioned on top of the food as illustrated in FIG. 5, such that the flange 27 of the first tray 5a is generally aligned with the flange 27 of the second tray 5b and the tabs 25 are aligned. Each of the liners L1, L2 of the first tray 5a and the second tray 5b are heat sealed together in the marginal portion that extends beyond the trays to form a seal 23 between the liners. The sealed liners L1, L2 and the seal 23 form a sealed inner enclosure 35 of the package 11 that contains the food product F. The sealed

inner enclosure 35 including the liners L1, L2 sealed together at the seal 23 and may be impermeable to air, water, and other material. The trays 5a and 5b of the package 11 also from a rigid outer protective layer or rigid outer enclosure 37, protecting the food product F contained in the sealed inner enclosure 35 formed by the sealed flexible liners L1, L2 from being crushed or damaged when the package is being used to transport the food product “F”. The sealed liners L1, L2 may also provide tamper evidence to the end user. The package 11 may be heated in a microwave to warm or cook the food product F. In one embodiment, the package may be opened after heating by pulling the tabs 25 of the trays 5a, 5b apart as shown in FIG. 7 to open the rigid outer enclosure 47 and tear or separate the liners L1, L2 to open the sealed inner enclosure 35 to access the food product F. Once opened, the package 11 can be used as a serving dish to hold the food product F for consumption. The package 11 can have other features and/or can be otherwise shaped, arranged, and/or configured without departing from the disclosure.

[0041] FIG. 7 illustrates an interior 9 of a tray 5 for forming a package 113, according to a second embodiment of the disclosure. The second embodiment is generally similar to the first embodiment, except for variations noted and variations that will be apparent to one of ordinary skill in the art. Accordingly, similar or identical features of the embodiments have been given like or similar reference numbers. In the second embodiment, the tray 5 may be formed similarly to the first embodiment having a liner L laminated to the interior surface 9. The package 113 is formed by positioning the food product F inside the interior of the liner L as shown in FIG. 8. In one embodiment the liner L is a flow wrap and is folded and heat sealed to form the sealed enclosure 154 of the package 113. The tray 5 forms a rigid outer enclosure 27 that supports the sealed enclosure 154 of the package 113. The liner L may be die cut straight, in a semi circle, or in any other suitable configuration. FIG. 10 illustrates the ends 151 and 153 of the liner are die cut straight and sealed to form the sealed inner enclosure 154. The package may be opened by tearing or cutting the sealed liner open and removing the food product as shown in FIGS. 11 and 12. Alternatively, the food product F may be eaten directly out of the opened package 113 with the tray 5 acting as a serving dish without departing from the disclosure. The liner L of the package 113 of FIG. 10 is attached to the tray 5 and wrapped around the food product F and sealed to form the sealed inner enclosure 154 of the package 113. In an alternative embodiment, a second tray 5 can overlap and cooperate with a bottom tray to form a rigid outer enclosure of the package 113 in a similar manner as the two trays 5a, 5b of the first embodiment. Also, the package 113 could comprise only a single tray 5 without departing from the disclosure.

[0042] FIG. 13 illustrates a tray 205 for forming a package 213 (FIG. 14), according to a third embodiment of the disclosure. The third embodiment is generally similar to the first embodiment, except for variations noted and variations that will be apparent to one of ordinary skill in the art. Accordingly, similar or identical features of the embodiments have been given like or similar reference numbers.

[0043] The tray 205 of the third embodiment does not have a liner “L” laminated to the interior surface 209. In one embodiment, the tray 205 has a flange 255 and when the trays 205a and 205b are formed into the package 213 the

first tray 205a is overlapped with the second tray and the flanges of the trays are sealed together to form the closed package 213. Once the package 213 is formed, the flanges 255 may be die cut into a desired shape. The flanges 255 of the third embodiment, or of other embodiments, may be alternatively shaped to include a flat surface that extends outwardly from the sidewall 19 and is generally parallel to the bottom wall 17. Also, the flanges 255 can be in face-to-face contact and adhesively secured together by suitable materials such as suitable adhesive or other materials without departing from the disclosure. The package 213 can be opened by separating the trays 205a, 205b and accessing the food product in a similar manner as the previous embodiments.

[0044] Optionally, one or more portions of the blank or other constructs described herein or contemplated hereby may be coated with varnish, clay, or other materials, either alone or in combination. The coating may then be printed over with product advertising or other information or images. The blanks or other constructs also may be selectively coated and/or printed so that less than the entire surface area of the blank or substantially the entire surface area of the blank may be coated and/or printed.

[0045] Further, the trays and packages may be for heating and/or cooking a food product that is held therein without departing from the disclosure.

[0046] Any of the blanks 3, trays 5 and 205, packages 11, 113, 213 or other constructs of this disclosure may optionally include one or more features that alter the effect of microwave energy during the heating or cooking of a food item that is associated with the tray or other construct. For example, the blank, tray, container, or other construct may be formed at least partially from one or more microwave energy interactive elements (hereinafter sometimes referred to as “microwave interactive elements”) that promote heating, browning and/or crisping of a particular area of the food item, shield a particular area of the food item from microwave energy to prevent overcooking thereof, or transmit microwave energy towards or away from a particular area of the food item. Each microwave interactive element comprises one or more microwave energy interactive materials or segments arranged in a particular configuration to absorb microwave energy, transmit microwave energy, reflect microwave energy, or direct microwave energy, as needed or desired for a particular construct and food item.

[0047] In the case of a susceptor or shield, the microwave energy interactive material may comprise an electroconductive or semiconductive material, for example, a vacuum deposited metal or metal alloy, or a metallic ink, an organic ink, an inorganic ink, a metallic paste, an organic paste, an inorganic paste, or any combination thereof. Examples of metals and metal alloys that may be suitable include, but are not limited to, aluminum, chromium, copper, inconel alloys (nickel-chromium-molybdenum alloy with niobium), iron, magnesium, nickel, stainless steel, tin, titanium, tungsten, and any combination or alloy thereof.

[0048] Alternatively, the microwave energy interactive material may comprise a metal oxide, for example, oxides of aluminum, iron, and tin, optionally used in conjunction with an electrically conductive material. Another metal oxide that may be suitable is indium tin oxide (ITO). ITO has a more uniform crystal structure and, therefore, is clear at most coating thicknesses.

[0049] Alternatively still, the microwave energy interactive material may comprise a suitable electroconductive, semiconductive, or non-conductive artificial dielectric or ferroelectric. Artificial dielectrics comprise conductive, subdivided material in a polymeric or other suitable matrix or binder, and may include flakes of an electroconductive metal, for example, aluminum.

[0050] In other embodiments, the microwave energy interactive material may be carbon-based, for example, as disclosed in U.S. Pat. Nos. 4,943,456, 5,002,826, 5,118,747, and 5,410,135.

[0051] In still other embodiments, the microwave energy interactive material may interact with the magnetic portion of the electromagnetic energy in the microwave oven. Correctly chosen materials of this type can self-limit based on the loss of interaction when the Curie temperature of the material is reached. An example of such an interactive coating is described in U.S. Pat. No. 4,283,427.

[0052] The use of other microwave energy interactive elements is also contemplated. In one example, the microwave energy interactive element may comprise a foil or high optical density evaporated material having a thickness sufficient to reflect a substantial portion of impinging microwave energy. Such elements typically are formed from a conductive, reflective metal or metal alloy, for example, aluminum, copper, or stainless steel, in the form of a solid "patch" generally having a thickness of from about 0.000285 inches to about 0.005 inches, for example, from about 0.0003 inches to about 0.003 inches. Other such elements may have a thickness of from about 0.00035 inches to about 0.002 inches, for example, 0.0016 inches.

[0053] In some cases, microwave energy reflecting (or reflective) elements may be used as shielding elements where the food item is prone to scorching or drying out during heating. In other cases, smaller microwave energy reflecting elements may be used to diffuse or lessen the intensity of microwave energy. One example of a material utilizing such microwave energy reflecting elements is commercially available from Graphic Packaging International, Inc. (Marietta, Ga.) under the trade name MicroRite® packaging material. In other examples, a plurality of microwave energy reflecting elements may be arranged to form a microwave energy distributing element to direct microwave energy to specific areas of the food item. If desired, the loops may be of a length that causes microwave energy to resonate, thereby enhancing the distribution effect. Microwave energy distributing elements are described in U.S. Pat. Nos. 6,204,492, 6,433,322, 6,552,315, and 6,677,563, each of which is incorporated by reference in its entirety.

[0054] If desired, any of the numerous microwave energy interactive elements described herein or contemplated hereby may be substantially continuous, that is, without substantial breaks or interruptions, or may be discontinuous, for example, by including one or more breaks or apertures that transmit microwave energy. The breaks or apertures may extend through the entire structure, or only through one or more layers. The number, shape, size, and positioning of such breaks or apertures may vary for a particular application depending on the type of construct being formed, the food item to be heated therein or thereon, the desired degree of heating, browning, and/or crisping, whether direct exposure to microwave energy is needed or desired to attain uniform heating of the food item, the need for regulating the

change in temperature of the food item through direct heating, and whether and to what extent there is a need for venting.

[0055] By way of illustration, a microwave energy interactive element may include one or more transparent areas to effect dielectric heating of the food item. However, where the microwave energy interactive element comprises a susceptor, such apertures decrease the total microwave energy interactive area, and therefore, decrease the amount of microwave energy interactive material available for heating, browning, and/or crisping the surface of the food item. Thus, the relative amounts of microwave energy interactive areas and microwave energy transparent areas may be balanced to attain the desired overall heating characteristics for the particular food item.

[0056] As another example, one or more portions of a susceptor may be designed to be microwave energy inactive to ensure that the microwave energy is focused efficiently on the areas to be heated, browned, and/or crisped, rather than being lost to portions of the food item not intended to be browned and/or crisped or to the heating environment. Additionally or alternatively, it may be beneficial to create one or more discontinuities or inactive regions to prevent overheating or charring of the food item and/or the construct including the susceptor.

[0057] As still another example, a susceptor may incorporate one or more "fuse" elements that limit the propagation of cracks in the susceptor, and thereby control overheating, in areas of the susceptor where heat transfer to the food is low and the susceptor might tend to become too hot. The size and shape of the fuses may be varied as needed. Examples of susceptors including such fuses are provided, for example, in U.S. Pat. No. 5,412,187, U.S. Pat. No. 5,530,231, U.S. Patent Application Publication No. US 2008/0035634A1, published Feb. 14, 2008, and PCT Application Publication No. WO 2007/127371, published Nov. 8, 2007, each of which is incorporated by reference herein in its entirety.

[0058] The foregoing description illustrates and describes various embodiments of the present disclosure. As various changes could be made in the above construction without departing from the scope of the disclosure, it is intended that all matter contained in the above description or shown in the accompanying drawings shall be interpreted as illustrative and not in a limiting sense. Furthermore, the scope of the present disclosure covers various modifications, combinations, and alterations, etc., of the above-described embodiments. Additionally, the disclosure shows and describes only selected embodiments, but various other combinations, modifications, and environments are contemplated and are within the scope of the inventive concept as expressed herein, commensurate with the above teachings, and/or within the skill or knowledge of the relevant art. Furthermore, certain features and characteristics of each embodiment may be selectively interchanged and applied to other illustrated and non-illustrated embodiments without departing from the scope of the disclosure.

What is claimed is:

1. A package for holding a food product, the package comprises:

- a first tray having a first bottom wall and a first side wall that cooperate to form a first cavity;
- a second tray having a second bottom wall and a second side wall that cooperate to form a second cavity;

at least one liner attached to at least one of the first tray and the second tray, the liner encloses the food product, the first tray and the second tray are positioned so that the food product and at least a portion of the liner are contained in the first cavity and the second cavity.

2. The package of claim 1, wherein the at least one liner comprises a first liner attached to the first tray and a second liner attached to the second tray.

3. The package of claim 2, further comprising a seal between the first liner and the second liner so that the food product is contained in a sealed inner enclosure formed by the first liner and the second liner.

4. The package of claim 3, wherein the first tray and the second tray form a rigid outer enclosure of the package that contains the sealed inner enclosure.

5. The package of claim 1, wherein the at least one liner is attached to the first tray.

6. The package of claim 5, wherein the at least one liner is folded to enclose the food product and form a sealed inner enclosure.

7. The package of claim 6, wherein the first tray and the second tray form a rigid outer enclosure of the package that contains the sealed inner enclosure.

8. A method of forming a package for holding a food product, the method comprises:

- obtaining a first blank;
- obtaining a second blank;
- attaching at least one liner to at least one of the first blank and the second blank;
- forming the first blank into a first tray having a first bottom wall and a first side wall that cooperate to form a first cavity;
- forming the second blank into a second tray having a second bottom wall and a second side wall that cooperate to form a second cavity;
- enclosing the food product with the at least one liner that is attached to at least one of the first tray and the second tray; and
- positioning the first tray and the second tray so that the food product and at least a portion of the liner are contained in the first cavity and the second cavity.

9. The method of claim 8, wherein the at least one liner comprises a first liner and a second liner, and the attaching the at least one liner comprises attaching the first liner to first blank and attaching the second liner to the second blank.

10. The method of claim 9, further comprising forming a seal between the first liner and the second liner and forming a sealed inner enclosure defined by the first liner and the second liner that contains the food product.

11. The method of claim 10, further comprising forming a rigid outer enclosure of the package defined by the first tray and the second tray, the rigid outer enclosure contains the sealed inner enclosure.

12. The method of claim 11, further comprising opening the rigid outer enclosure by separating the first tray from the second tray and opening the sealed inner enclosure by tearing at least one of the first liner and the second liner.

13. The method of claim 8, wherein the attaching the at least one liner comprises attaching the at least one liner to the first tray.

14. The method of claim 13, the enclosing the food product comprises folding the at least one liner to enclose the food product and forming a sealed inner enclosure.

15. The method of claim 14, further comprising forming a rigid outer enclosure of the package defined by the first tray and the second tray, the rigid outer enclosure contains the sealed inner enclosure.

16. The method of claim 15, further comprising opening the rigid outer enclosure by separating the first tray from the second tray and opening the sealed inner enclosure by tearing the at least one liner.

17. A package for holding a food product, the package comprises:

- a tray having a bottom wall and a side wall that cooperate to form a cavity;
- a liner attached to the tray, the liner encloses the food product, the tray is positioned so that the food product and at least a portion of the liner are contained in the cavity.

18. The package of claim 17, wherein the liner is folded to enclose the food product and form a sealed inner enclosure.

19. The package of claim 18, wherein the tray is a first tray and the package further comprises a second tray, the first tray and the second tray cooperate to form a rigid outer enclosure of the package that contains the sealed inner enclosure.

20. A package for holding a food product, the package comprises:

- a first tray having a first bottom wall and a first side wall that cooperate to form a first cavity;
- a second tray having a second bottom wall and a second side wall that cooperate to form a second cavity,
- the first tray and the second tray are positioned so that the food product is contained in the first cavity and the second cavity.

21. The package of claim 20, wherein the first tray comprises a first flange and the second tray comprises a second flange, the first flange and the second flange are in face-to-face contact to seal the package.

22. The package of claim 21, wherein the first flange is adhesively connected to the second flange.

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