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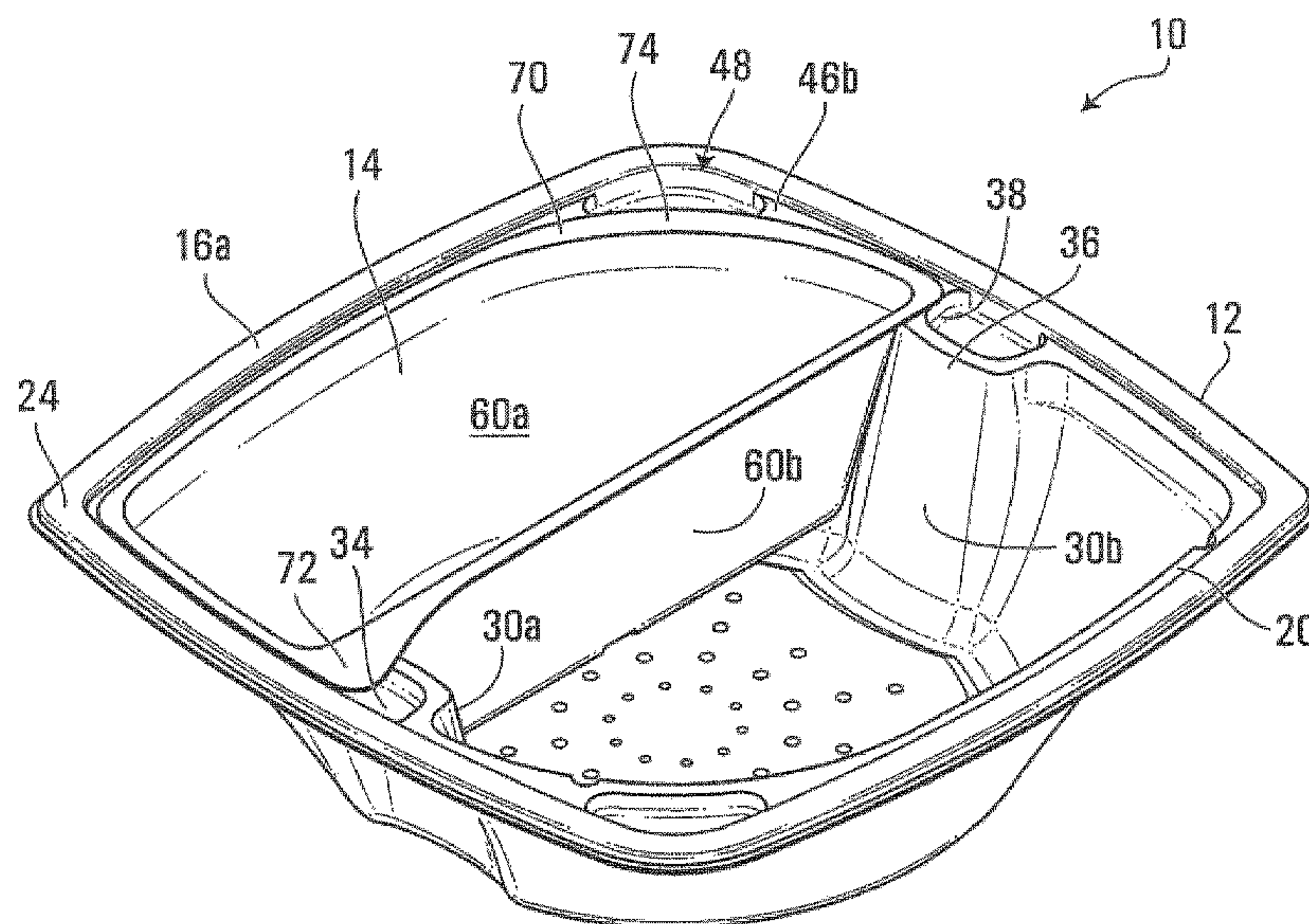


FIG. 1

(57) **Abrégé/Abstract:**

Food packaging has a base tray and a second tray which nests in the base tray. The base tray has one or more walls terminating in a land. The land has an indent in its upper surface at least partially surrounded by an indent wall which extends continuously along an inward side of the indent so as to separate the indent from a main cavity formed by the base tray walls. The second tray nested has a flange supported by the land. The flange extends partially over the indent. The indent is sized to admit a finger within the indent below the flange. In consequence, after cooking of the foods in the trays, the consumer can use the indent in gripping the flange of the second tray without direct exposure to steam from the food cooked in the base tray. The consumer can then add a selected amount of food from the second tray to the base tray.

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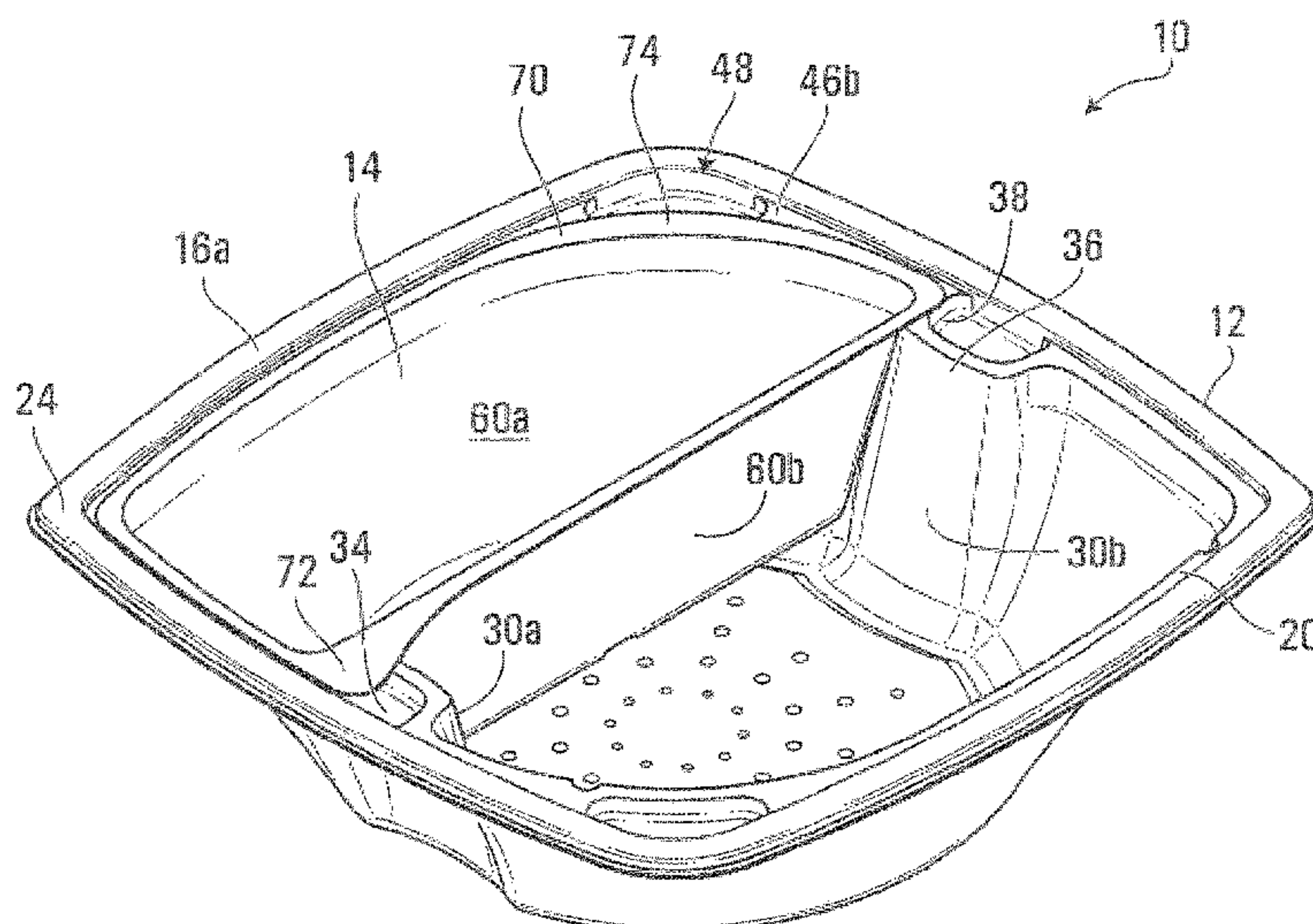


FIG. 1

(57) Abstract: Food packaging has a base tray and a second tray which nests in the base tray. The base tray has one or more walls terminating in a land. The land has an indent in its upper surface at least partially surrounded by an indent wall which extends continuously along an inward side of the indent so as to separate the indent from a main cavity formed by the base tray walls. The second tray nested has a flange supported by the land. The flange extends partially over the indent. The indent is sized to admit a finger within the indent below the flange. In consequence, after cooking of the foods in the trays, the consumer can use the indent in gripping the flange of the second tray without direct exposure to steam from the food cooked in the base tray. The consumer can then add a selected amount of food from the second tray to the base tray.

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FOOD PACKAGING

BACKGROUND

[0001] This invention relates to food packaging.

[0002] A great variety of packaged convenience foods are available to a consumer. However, there is a continuing need for packaged convenience foods that suit the tastes of as many consumers as possible. Furthermore, a consumer will be drawn to a convenience food which can be prepared conveniently and safely, therefore, there is also a need for packaging for convenience foods that helps ensure convenient and safe preparation of the foods.

SUMMARY

[0003] An aspect of the present invention provides food packaging with a base tray and a second tray which nests in the base tray. The base tray has one or more walls terminating in a land. The land has an indent in its upper surface at least partially surrounded by an indent wall which extends continuously along an inward side of the indent so as to separate the indent from a main cavity formed by the base tray walls. The second tray has a flange supported by the land. The flange extends partially over the indent. The indent is sized to admit a finger within the indent below the flange. In consequence, after heating or cooking of the foods in the trays, the consumer can use the indent in gripping the flange of the second tray without direct exposure to steam from the food in the base tray. The consumer can then add a selected amount of food from the second tray to the base tray.

[0004] The land may be a circumferential lower land and there may be an upward step from the lower land to a circumferential upper land outbound of the lower land.

[0005] The flange of the second tray may be circumferential and an upper surface of the flange and an upper surface of the circumferential upper land of the base tray may lie in a common plane.

[0006] A topping film may be adhered to the circumferential upper land and to the flange.

[0007] The base tray may have an inwardly directed protuberance, with the indent being in an upper surface of the protuberance.

[0008] The protuberance may be located at a base tray side wall and the second tray may abut the protuberance and a base tray end wall, such that said second tray is located by the protuberance and the base tray end wall.

[0009] The land may be a protuberance land, the indent a protuberance indent, and the flange a first flange portion and the base tray may have a corner land with a corner indent in its upper surface at least partially surrounded by a corner indent wall, the corner indent wall extending continuously along an inward side of the corner indent so as to separate the corner indent from the main cavity formed by the base tray walls, and the second tray may have a second flange portion supported by the corner land, the second flange portion extending partially over the corner indent, the corner indent sized to admit a finger within the corner indent below the second flange portion.

[0010] The base tray side wall may be a first base tray side wall and the corner land may be at a corner of the base tray between a second side wall of the base tray opposite the first side wall and the base tray end wall.

[0011] The second tray may taper to a pouring corner spaced between the first flange portion and the second flange portion.

[0012] The protuberance may be a first protuberance with a first protuberance indent and there may be a second inwardly directed protuberance having a second protuberance indent in its upper surface at least partially surrounded by a second protuberance indent wall, the second protuberance indent wall extending continuously along an inward side of the second protuberance indent so as to separate the second protuberance indent from the main cavity formed by the base tray walls, the second protuberance located at the second base tray side wall.

[0013] The second tray may abut the second protuberance and the base tray end wall, such that the second tray is further located by the second protuberance and the base tray end wall.

[0014] The second tray may have a third flange portion supported on the second protuberance upper surface and the pouring corner may be at the third flange portion.

[0015] The base tray may have a circumferential land incorporating the corner land, the upper surface of the first protuberance and the upper surface of the second protuberance.

[0016] The second tray may have a circumferential flange incorporating the first flange portion, the second flange portion and the third flange portion.

[0017] There may be a first food component in the base tray and a second food component in the second tray, the second food component comprising a sauce.

[0018] The corner land may be a first corner land and a second corner land may be diagonally across from the first corner land, the second corner land having a second corner indent in its upper surface at least partially surrounded by a second corner indent wall, the second corner indent wall extending continuously along an inward side of the second corner indent so as to separate the second corner indent from the main cavity formed by the base tray walls.

[0019] The first protuberance may be a first column extending upwardly from a bottom wall of the base tray and the second protuberance may be a second column extending upwardly from the bottom wall of the base tray.

[0020] There may be a series of wells in the bottom wall of the base tray.

[0021] A bottom wall of the second tray may be free of openings such that the bottom wall of the second tray is steam impervious.

[0022] The bottom wall of the second tray may be spaced above a bottom wall of the base tray when the second tray is nested in the base tray.

[0023] A third tray may be nested in the base tray having a third tray flange portion supported by the upper surface of the second protuberance, the third tray flange portion extending over the second protuberance indent.

[0024] Other features and advantages of the present invention will be apparent from the following detailed description in conjunction with the drawings.

BRIEF DESCRIPTION OF THE DRAWINGS

[0025] In the drawings which illustrate aspects of this invention,

[0026] **FIG. 1** is a perspective view of food packaging made in accordance with an embodiment,

[0027] **FIG. 2** is a perspective view of a base tray of the packaging of **FIG. 1**,

[0028] **FIG. 2A** is a top view of the tray of **FIG. 2**,

[0029] **FIG. 3** is a perspective view of an upper tray of the packaging of **FIG. 1**,

[0030] **FIG. 3A** is a bottom view of the upper tray of **FIG. 3**,

[0031] **FIG. 4** is a perspective view of the food packaging of **FIG. 1** shown containing food components and covered by a topping film,

[0032] **FIG. 5** is a perspective view of food packaging made in accordance with another embodiment,

[0033] FIG. 6 is a perspective view of a base tray of the packaging of FIG. 1, and

[0034] FIG. 6A is a top view of the tray of FIG. 2.

DETAILED DESCRIPTION

[0035] Turning to FIG. 1, food packaging 10 has a base tray 12 and an upper tray 14 which nests within the base tray.

[0036] Turning to FIGs. 2, 2A, 6 and 6A, the base tray 12 has a pair of end walls 16a, 16b; a pair of side walls 18a, 18b; and a bottom wall 17 defining a cavity 19. The side and end walls extend upwardly to a circumferential lower land 20. An upward step 22 defines the outer periphery of the lower land and the upward step terminates at an upper land 24. The outer periphery of the upper land terminates in a depending reinforcing rib 26.

[0037] Each side wall 18a, 18b has an inwardly directed protuberance 30a, 30b, respectively. Each protuberance is a vertical column extending upwardly from the bottom wall 17 of the base tray. Each protuberance has a protuberance indent 34 in its upper surface which is partially surrounded by a protuberance indent wall 36, the top surface of which is part of the lower land 20. As will be apparent from the figure, this indent wall extends continuously along a first end 38 of the indent, along an inward side 40 of the indent and along a second end 42 of the indent which is opposite to end 38 of the indent so as to separate the indent 34 from cavity 19 of the base tray.

[0038] At the corners 45a, 45b, 45c, and 45d of the base tray, there are corner lands which are part of the circumferential lower land 20. Two of these corner lands, namely corner lands 46b, 46d, have corner indents 48 in their upper surfaces. These corner lands 46b, 46d are diagonally across from each other: corner land 46b is at corner 45b which is formed by end wall 16a and side wall 18b and corner land 46d is at corner 45d which is formed by side wall 16b and side wall 18a. Each corner indent 48 is partially surrounded by a corner indent wall 50, the top surface of which is part of the lower land 20. As will be apparent from the

figure, each corner indent wall extends continuously along an inward side **52** of the corner indent so as to separate the indent **48** from cavity **19** of the base tray.

[0039] Corners **45b** and **45d** at the inner periphery of the inner land **20** are rounded whereas corners **45a** and **45c** at the inner periphery of the inner land **20** are relatively sharp.

[0040] The bottom wall **17** of the base tray has a series of hemi-spherical wells **54**. There is a nesting lug **56** proximate each of the four corners of the base tray and located at the inner periphery of the lower land **20**.

[0041] Turning to **FIGs. 3** and **3A**, upper tray **14** has a pair of side walls **60a**, **60b**, a pair of end walls **62a**, **62b** and a bottom wall **64** defining a cavity **66**. As will be apparent from **FIG. 3A**, the bottom wall **64** is free of openings such that the bottom wall is steam impervious. The upper end of the side and end walls terminate in a circumferential, outwardly extending, flange **70**. Circumferential flange **70** has a first widened flange portion **72** at a corner **75d** where side wall **60b** meets end wall **62a** and a second widened flange portion **74** at a rounded corner **75b** where side wall **60a** meets end wall **62b**. Thus, these widened flange portions are diagonally across from one another.

[0042] The upper tray tapers to a pouring corner **75c** between the first widened flange portion **72** of corner **75d** and the second widened flange portion **74** of corner **75b**.

[0043] The bottom wall **64** of the upper tray has a number of upwardly directed nesting lugs **78**.

[0044] Returning to **FIG. 1**, upper tray **14** may be nested in base tray **12** with the upper tray flange **70** resting on lower land **20** of the base tray. The upper tray **14** is located in the base tray by base tray end wall **16a** and the protuberances **30a**, **30b**.

More specifically, side wall **60a** of upper tray **14** abuts base tray end wall **16a** and side wall **60b** of the upper tray abuts protuberances **30a** and **30b**. Thus, the upper tray is restrained against movement while nested in the base tray.

[0045] It will further be noted that with the upper tray nested in the base tray, widened flange portion **72** of the upper tray rests on top of a portion of the protuberance wall **36** of protuberance **30a** and extends partially over protuberance indent **34** of protuberance **30a**. This indent **34** is sized, and the extent of the overlap is chosen, so that a finger can be inserted into the indent below flange portion **72**. Furthermore, with the upper tray nested, widened flange portion **74** extends partially over corner indent **48** of corner land **46b**. Again, indent **48** is sized and the extent of the overlap is chosen so that a finger can be inserted into the indent **48** below flange portion **74**.

[0046] A third portion of the flange **70**, at corner **75c**, rests on a portion of lower land **20** which forms the part of the protuberance wall **36** which extends along end **38** of the protuberance **30b**. With both widened flange portion **72** and the portion of the flange at corner **75c** supported on the protuberances **30a**, **30b**, the upper tray is supported along a portion of side wall **60b**.

[0047] The depth of the upper tray is chosen so that when the upper tray is nested in the base tray, the bottom wall **64** of the upper tray **14** is spaced above the bottom wall **17** of the base tray **12**.

[0048] The height of the upward step **22** of the base tray is chosen so that with upper tray **14** nested within base tray **12**, an upper surface of the circumferential flange **70** of the upper tray and an upper surface of the circumferential upper land **24** of the base tray lie in a common plane. As shown in **FIG. 4**, this allows a topping film **80** to be adhered to the circumferential upper land **24** and to the circumferential flange **70**. The topping film may be a peelable film and have a tab **82** to facilitate its removal.

[0049] Food packaging **10** can be used to package a convenience food. For example, with continued reference to **FIG. 4**, base tray **12** may hold a first component **84** of a convenience food, such as a pasta or a pasta and a protein (as, for example, a meat), and upper tray **14** may hold a second food component **86**, such as a sauce.

[0050] Both the base tray **12** and nested tray **14** may be made of a microwaveable plastic material.

[0051] A convenience food producer may employ stacks of base trays **12** and upper trays **14**. Nesting lugs **56** of the base tray facilitate removal of a base tray from a stack of base trays. Nesting lugs **78** of the upper tray have a similar purpose.

[0052] To package a convenience food, a first food component may be added to a base tray **12**, a second food component to an upper tray **14**, and the upper tray placed into nesting relation with the base tray. Next topping film **80** may be adhered to the upper land **24** of the base tray and, optionally, to the flange **70** of the upper tray. The topping film may be a self-venting film or a steam impervious film. Typically, the food components will be frozen. To prepare the convenience food, the consumer may simply place the filled food packaging of **FIG. 4** in the microwave where the film **80** is self-venting. If the film is not self-venting, a portion of the film may be peeled back or the film may be punctured prior to microwave heating or cooking.

[0053] During microwave heating or cooking, the wells **54** in the bottom wall **17** of the base tray may serve as a repository for moisture that may rise through the first food component as steam.

[0054] Where topping film **80** is a peelable film, at the conclusion of microwave heating or cooking, the consumer may grasp tab **82** and pull to peel away film **80**. Next the consumer may insert a finger of one hand into indent **34** and under

widened flange portion **72** and the finger of another hand into indent **48** and under widened flange portion **74**. It may be expected that the contents of the base tray and upper tray will continue to steam when removed from the microwave. However, when the consumer inserts a finger into indent **34** of protuberance **30a**, the consumer's finger is isolated from steam rising from the base container by virtue of wall **36** that separates indent **34** from cavity **19** of the base tray. Similarly, when the consumer inserts a finger into indent **48** of corner land **46b**, the consumer's finger is isolated from steam rising from the base container by virtue of wall **50** that separates indent **48** from cavity **19** of the base tray.

[0055] The consumer may then grasp these widened flange portions **72**, **74** between the thumb and finger of both hands to lift the upper tray from the base tray. In this regard, since the widened flange portions are thin, they will quickly cool such that the consumer should be able to grasp these flange portions without discomfort. Because the widened flange portions **72**, **74** are diagonally across from one another, the consumer will be able to control upper tray **14** from these two grasping points. Therefore, with a grasp on widened flange portions **72** and **74**, the consumer may tip the upper container toward corner **75c** to pour the second food component from upper tray **14** into base tray **12**. Advantageously, the consumer can choose the portion of the second food component to pour onto the first food component. Further, the separation of the foods in the trays during heating or cooking can improve the taste experience of the prepared food.

[0056] Packaging **10** also allows for the possibility of preparing each of the first and second food components separately. Thus, for example, the upper tray could be removed from the base tray and the base tray placed by itself into the microwave. The upper tray could then be separately placed in the microwave (allowing the second food component **86** to be heated or cooked for a different length of time than the first food component **84**) or, possibly, the second food component could be used without need for microwave heating.

[0057] In other embodiments, the first and second food components may be designed to be consumed in a frozen state. Further, it could be that only the second food component was designed to be heated (e.g., a sauce for ice cream) and the first food component (e.g., ice cream) left frozen.

[0058] Packaging **10** allows for all of these possibilities.

[0059] Optionally, the topping film could be only adhered to the upper land **24** of the base tray and not to the flange **70** of the upper tray. In this instance, upward step **22** could be larger so that the upper tray nested lower in the base tray. Further, with the topping film only adhered to the upper land **24**, the lower land **20** would not need to extend continuously around the circumference of the base tray and flange **70** would also not need to extend continuously around the circumference of the upper tray. Instead, there could be flange portions at the four corners of the upper tray **14** to allow the upper tray to be supported on corresponding lower lands of the base tray. This may not be an optimal design, however, as the circumferential flange **70** also acts to stiffen the upper tray.

[0060] The trays could, of course, have other shapes. The hemi-spherical wells **54** could also have other shapes, such as channel shapes.

[0061] In a further embodiment, as shown in **FIG. 5**, two upper trays **14**, **14'** are nested in base tray **12** with the upper trays **14**, **14'** having opposite orientations. Thus, widened flange portion **72** of tray **14** and flange **70'** at corner **75c'** of tray **14'** are supported on protuberance **30a** while flange **70** at corner **75c** of tray **14** and widened flange portion **72'** of tray **14'** are supported on protuberance **30b**. The shape of base tray **12** allows the two upper trays **14**, **14'** to nest into the base tray in this way.

[0062] Other features of the invention will be apparent to those skilled in the art and, therefore, the invention is defined in the claims.

WHAT IS CLAIMED IS:

1. Food packaging comprising:
 - a base tray with walls terminating in a land, said land having an indent in its upper surface at least partially surrounded by an indent wall, said indent wall extending continuously along an inward side of said indent so as to separate said indent from a main cavity formed by said base tray walls;
 - a second tray nested in said base tray and having a flange supported by said land, said flange extending partially over said indent,
 - said indent sized to admit a finger within said indent below said flange.
2. The packaging of claim 1 wherein said land is a circumferential lower land and further comprising an upward step from said lower land to a circumferential upper land outbound of said lower land.
3. The packaging of claim 2 wherein said flange of said second tray is circumferential and an upper surface of said flange and an upper surface of said circumferential upper land of said base tray lie in a common plane.
4. The packaging of claim 3 further comprising a topping film adhered to said circumferential upper land and to said flange.
5. The packaging of claim 1 wherein said base tray has an inwardly directed protuberance, said indent being in an upper surface of said protuberance.
6. The packaging of claim 5 wherein said protuberance is located at a base tray side wall and wherein said second tray abuts said protuberance and a base tray end wall, such that said second tray is located by said protuberance and said base tray end wall.

7. The packaging of claim 6 wherein said land is a protuberance land, said indent is a protuberance indent, and said flange is a first flange portion and wherein:

said base tray has a corner land with a corner indent in its upper surface at least partially surrounded by a corner indent wall, said corner indent wall extending continuously along an inward side of said corner indent so as to separate said corner indent from said main cavity formed by said base tray walls, and

said second tray has a second flange portion supported by said corner land, said second flange portion extending partially over said corner indent, said corner indent sized to admit a finger within said corner indent below said second flange portion.

8. The packaging of claim 7 wherein said base tray side wall is a first base tray side wall and wherein said corner land is at a corner of said base tray between a second side wall of said base tray opposite said first side wall and said base tray end wall.

9. The packaging of claim 8 wherein said second tray tapers to a pouring corner spaced between said first flange portion and said second flange portion.

10. The packaging of claim 9 wherein said protuberance is a first protuberance with a first protuberance indent and further comprising a second inwardly directed protuberance having a second protuberance indent in its upper surface at least partially surrounded by a second protuberance indent wall, said second protuberance indent wall extending continuously along an inward side of said second protuberance indent so as to separate said second protuberance indent from said main cavity formed by said base tray walls, said second protuberance located at said second base tray side wall.

11. The packaging of claim 10 wherein said second tray abuts said second protuberance and said base tray end wall, such that said second tray is further located by said second protuberance and said base tray end wall.

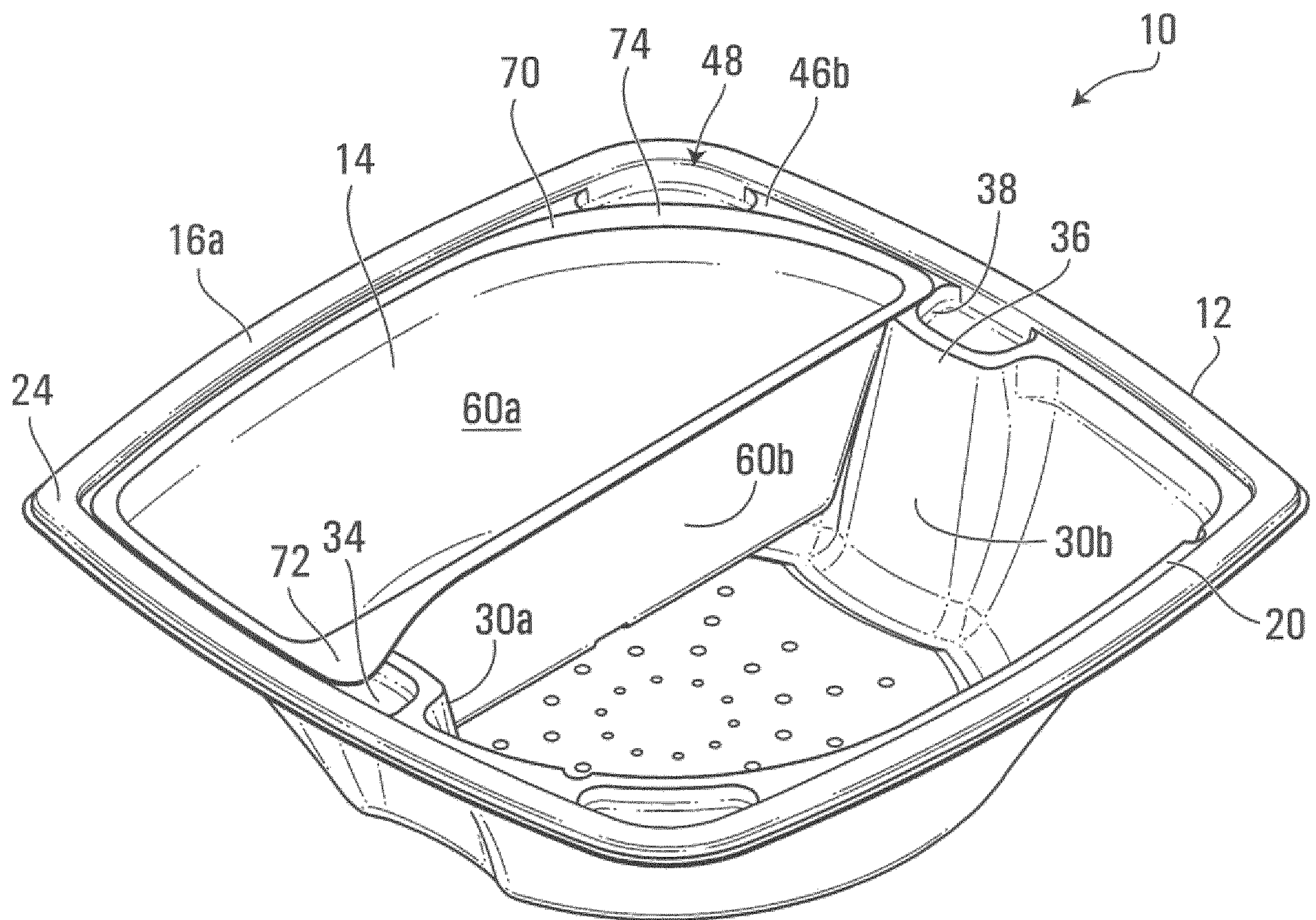
12. The packaging of claim 11 wherein said second tray has a third flange portion supported on said second protuberance upper surface and wherein said pouring corner is at said third flange portion.

13. The packaging of claim 12 wherein said base tray has a circumferential land incorporating said corner land, said upper surface of said first protuberance and said upper surface of said second protuberance.

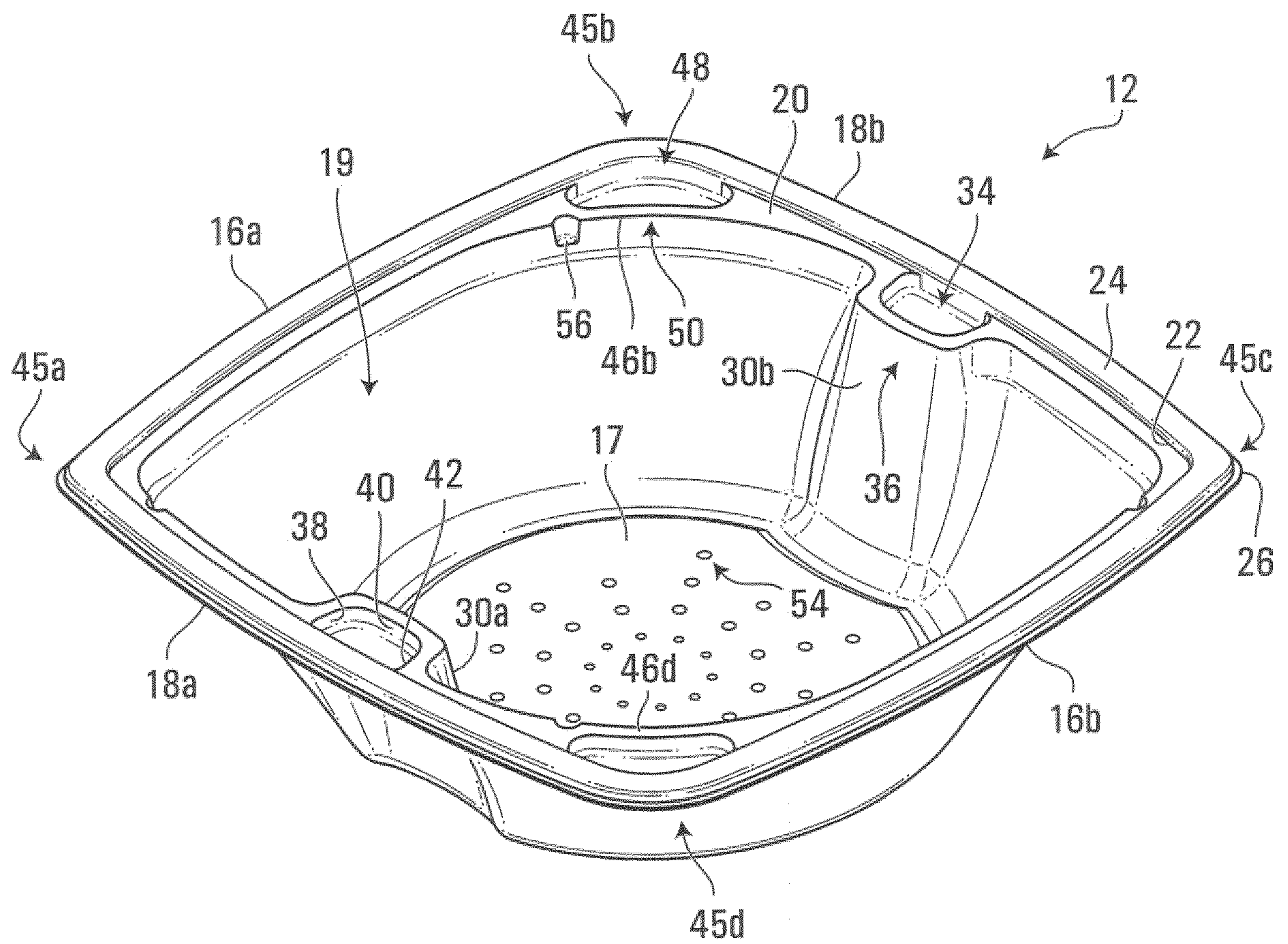
14. The packaging of claim 13 wherein said second tray has a circumferential flange incorporating said first flange portion, said second flange portion and said third flange portion.

15. The packaging of claim 14 further comprising a series of wells in said bottom wall of said base tray.

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**FIG. 1**

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**FIG. 2**

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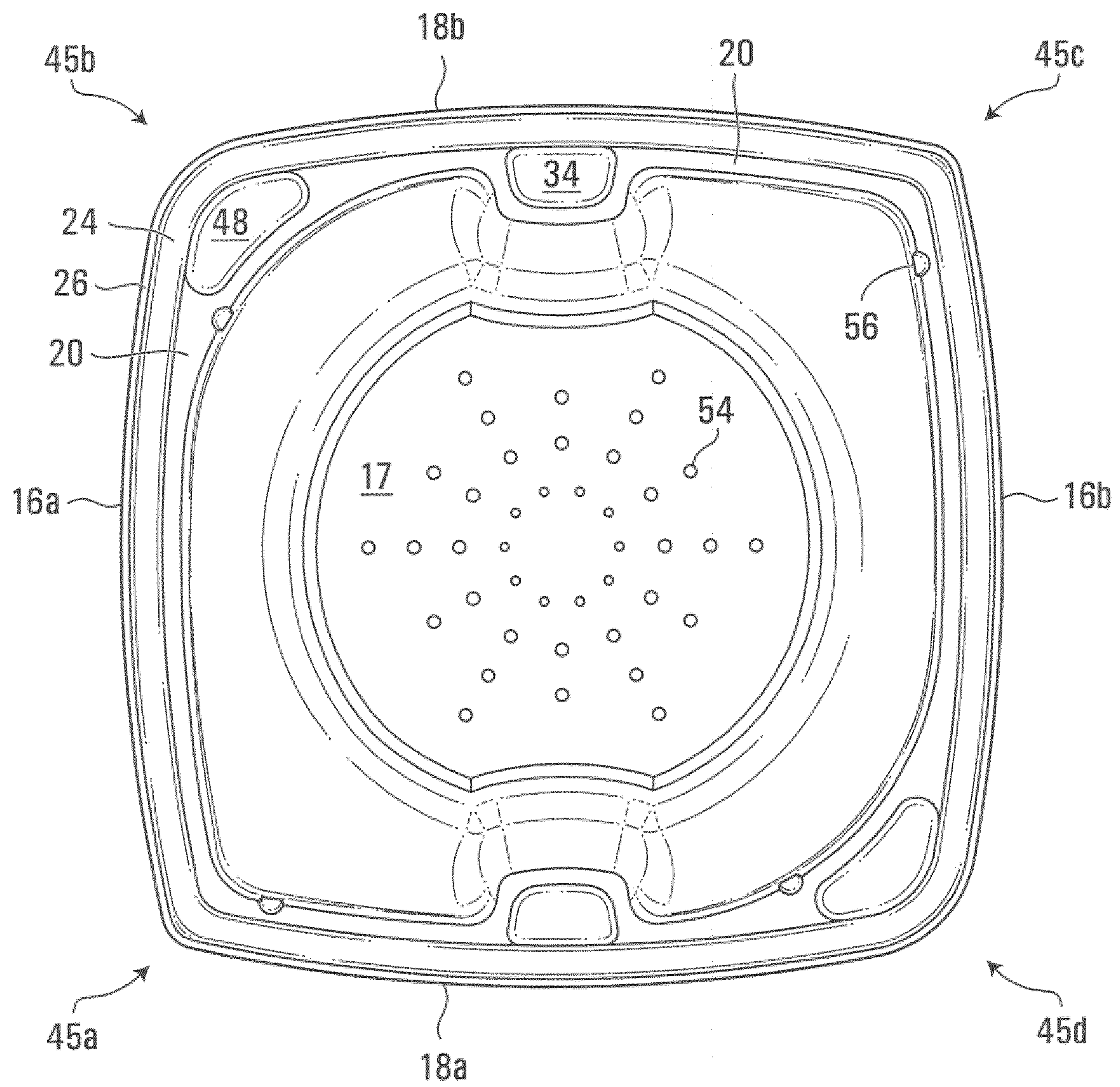
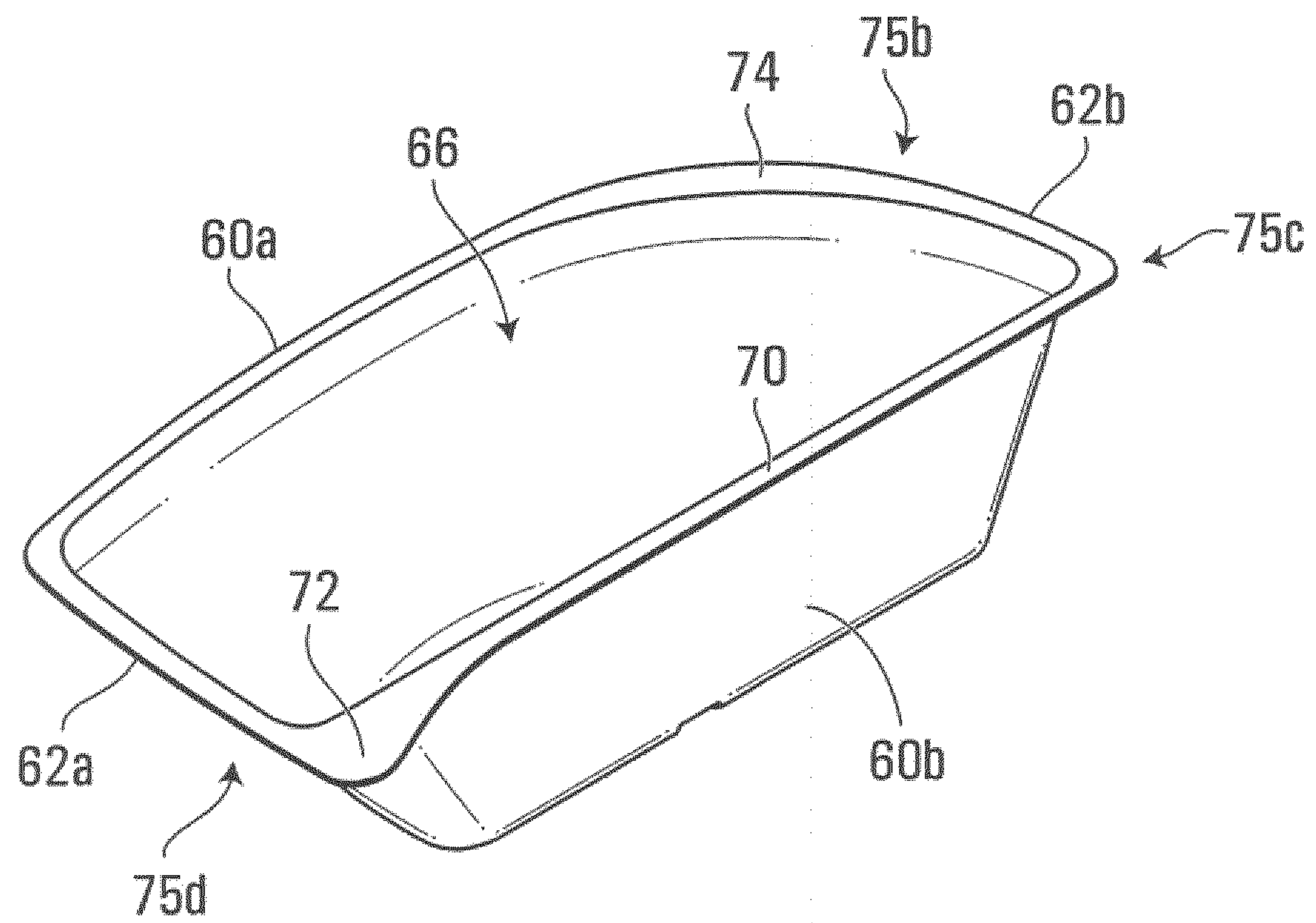
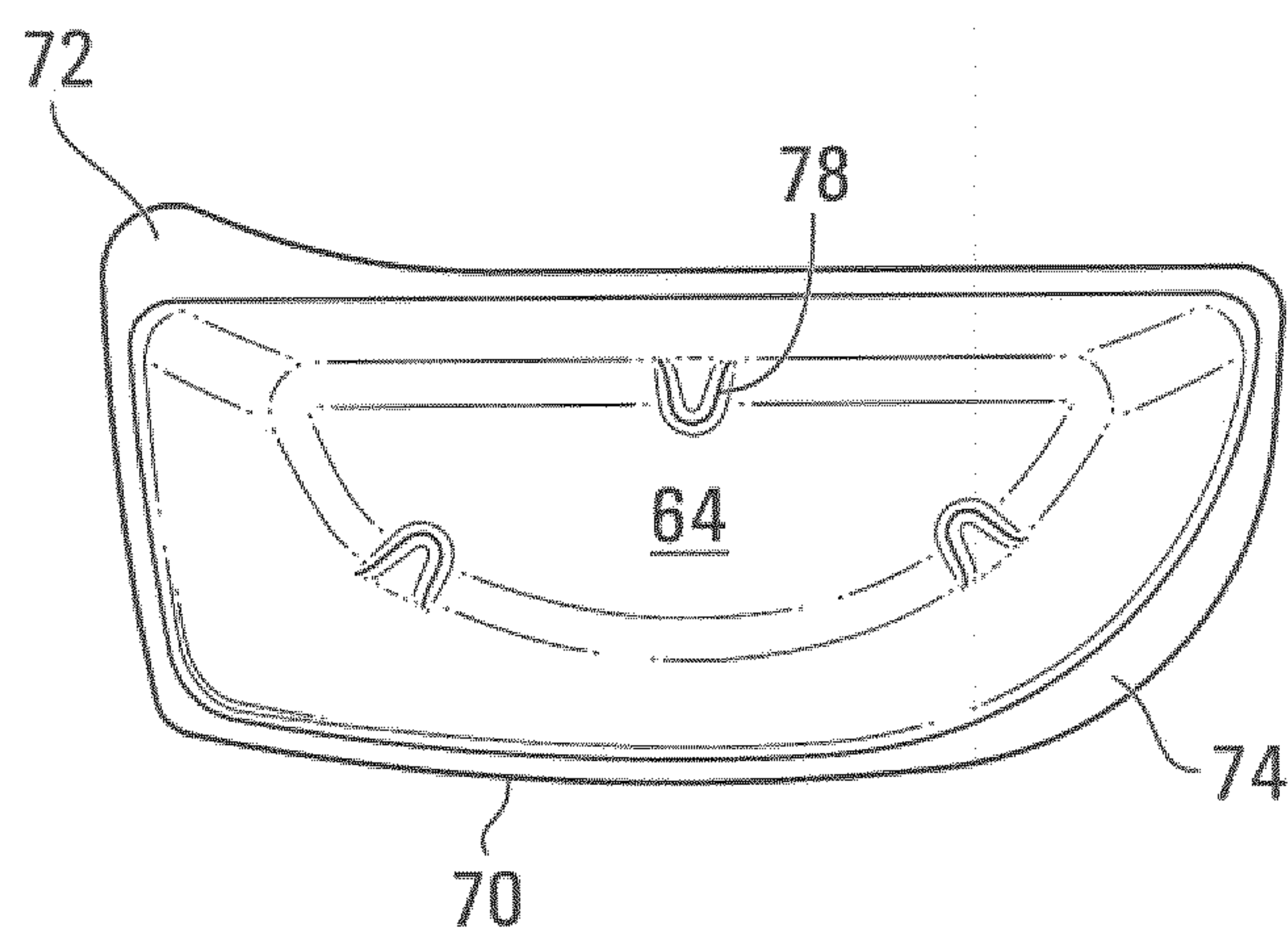
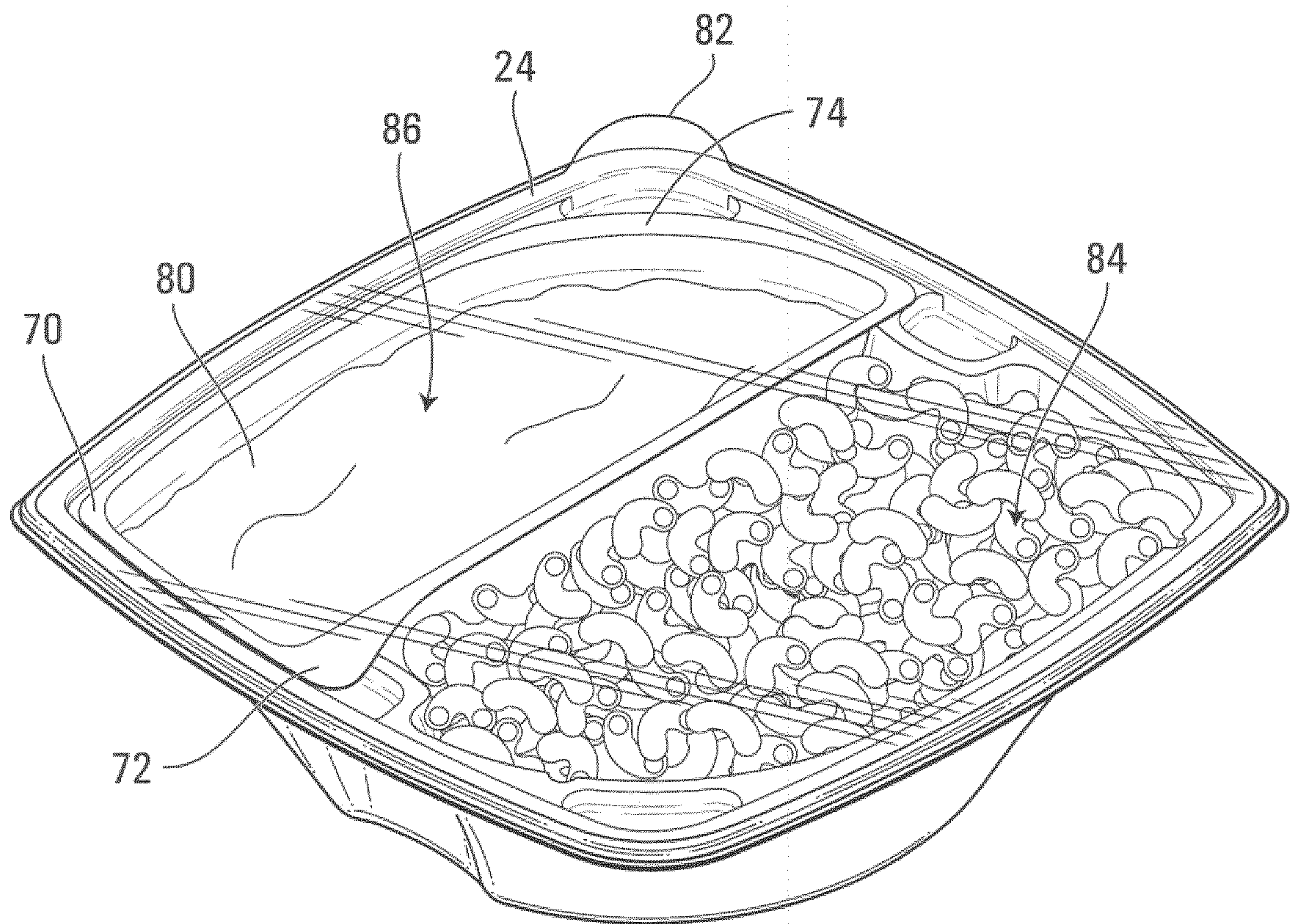


FIG. 2A

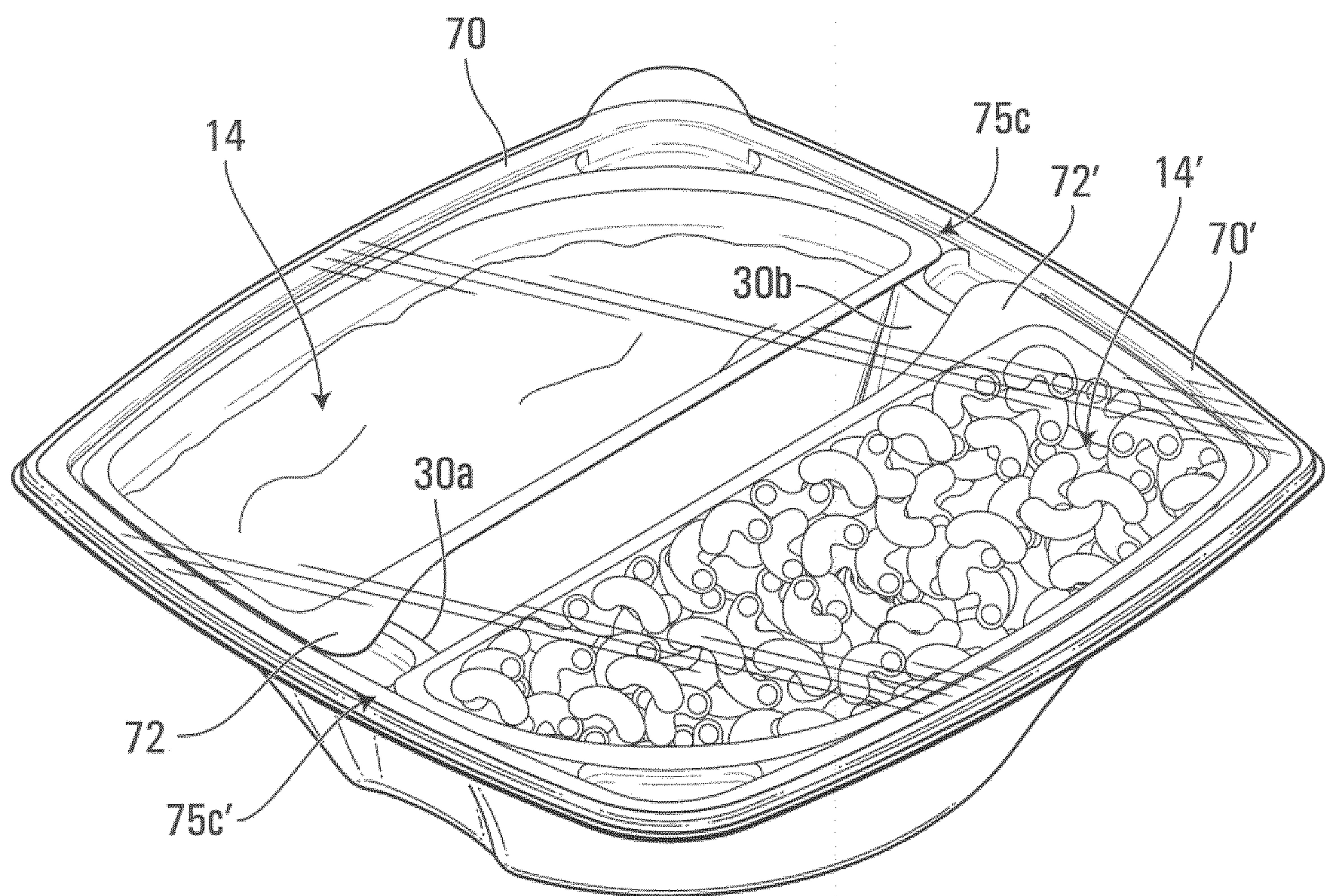
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**FIG. 3****FIG. 3A**

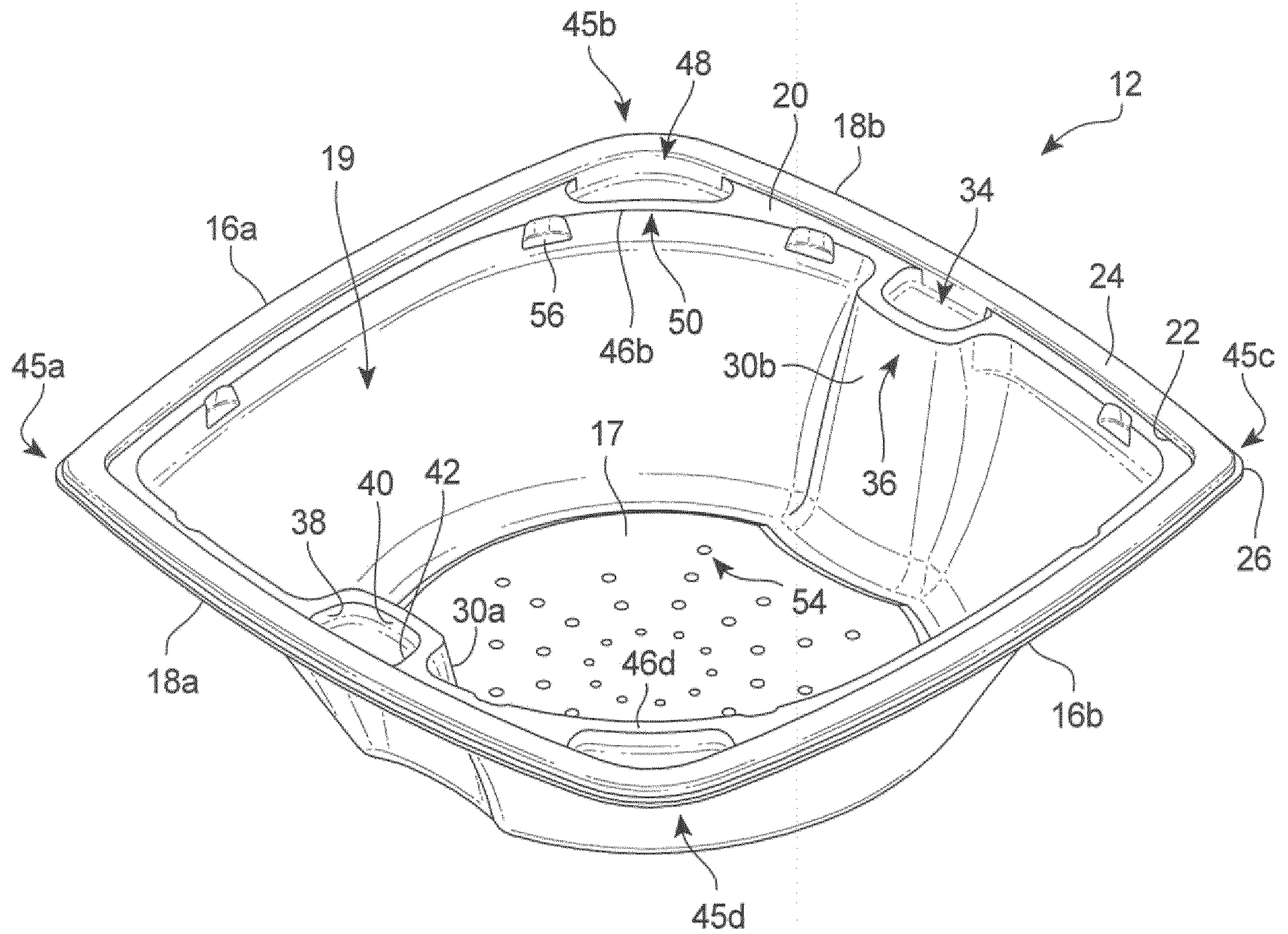
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**FIG. 4**

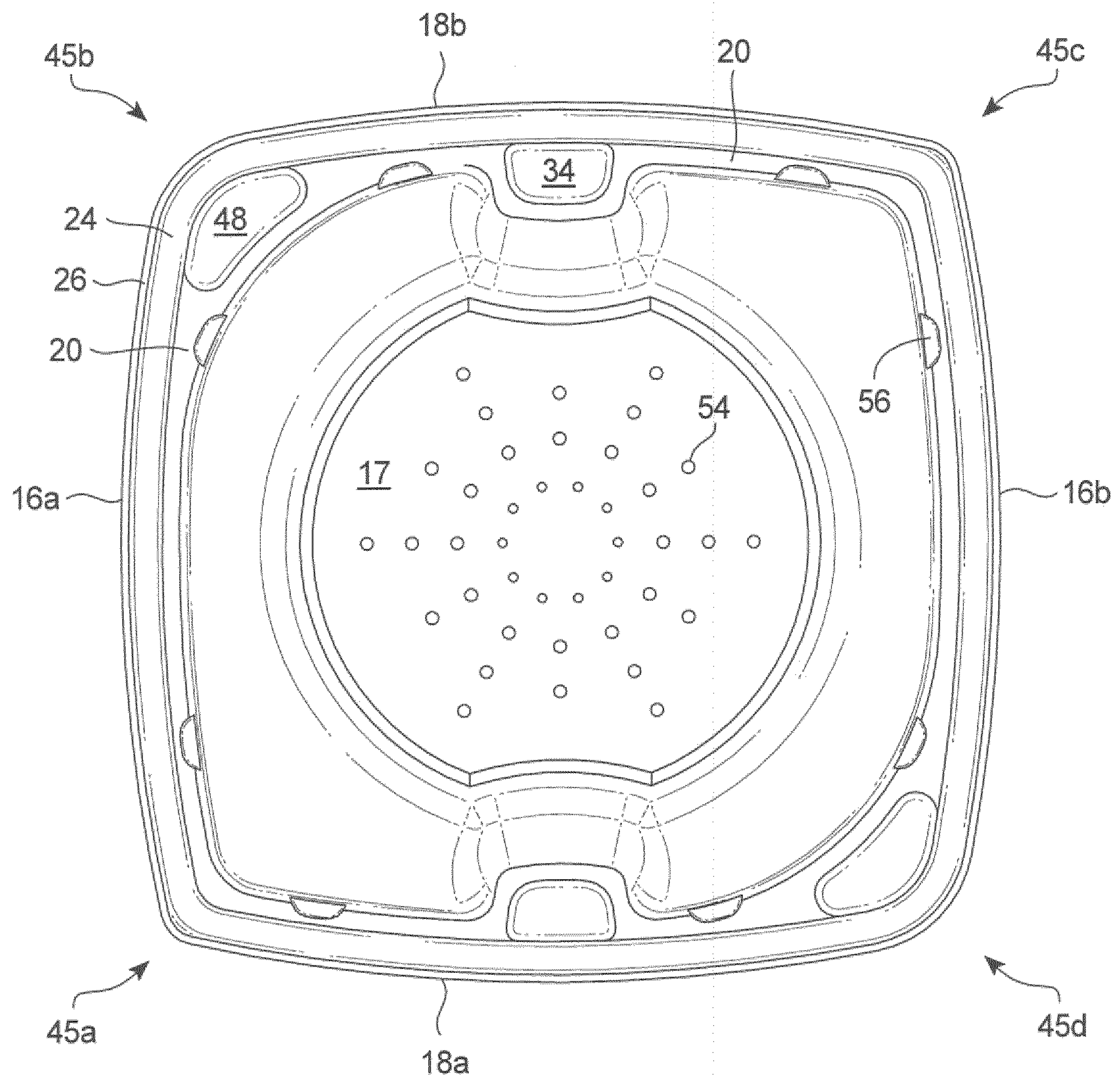
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**FIG. 5**

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**FIG. 6**

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**FIG. 6A**

