Title: FOODSTUFF MADE OF PASTA FOODSTUFF AND THEIR PROCEEDING TO BE DONE

Abstract: This invention relates to food products and a method of manufacturing, conditioning and cooking the same to the aim of being rolled after the cooking phase and relates in particular to a food product in the form of a sheet of pasta which is known generally by its Italian traditional name "lasagna" or "lasagne" used to be cooked as "lasagne al forno".

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This invention relates to food products and a method of manufacturing, conditioning and cooking the same to the aim of being rolled after the cooking phase and relates in particular to a food product in the form of a sheet of pasta which is known generally by its Italian traditional name “lasagna” or “lasagne” used to be cooked as “lasagne al forno”.

Heretofore lasagne have been manufactured from wheat flour, especially from the coarsely milled durum wheat flour - which is known as semolina - used for lasagne of dried pasta. The term “semolina” as hereinafter employed refers to the milled product of the durum wheat as well as to any milled product of cereals or to any milled product of other vegetable seeds. The lasagne are made by adding to the solid wheat flour or the durum wheat semolina a predetermined quantity of water at a suitable temperature and mixing the constituents to obtain a dough. The dough is then pressed and formed into pasta’s sheets finally cut of a desired size. The finished lasagne are than dried at a suitable temperature or left to cool in air.

The term “pasta” as hereby employed refers to the product made by adding to the solid: wheat flour, or durum wheat semolina, or any milled product of cereals, or any milled product of camut, or any milled product of any vegetable seed (plus other solid or liquid ingredients in a smaller percentage) a predetermined quantity of water at a suitable temperature and mixing the constituents to obtain a dough.

Lasagne prepared in this manner from these materials, after having been boiled for a few minutes have the tendency, when stored in closely relationship - before or during preparation of the recipe known by its Italian name “lasagne al forno”, - to stick together.

It is an object of the present invention to provide a method by means of which lasagne may be made which is not subject to this disadvantage, which they have particularly after having boiled them.
In order that the invention may be clearly understood, a specific example thereof will now be described, but it is to be understood that this is not in any way to be construed as being limitative.

Figure 1 shows an example - not exhaustive - of three models of pasta’s sheet, having a wave draw curved onto the surface or having a smooth surface, having a classic shape of lasagna or having a shape of trapezium or parallelogram with oblique angles.

Figure 2 shows an example - not exhaustive - of conditioning the pasta’s sheet called lasagne by means of interchanging the pasta’s sheets A with other sheets B made, for example, of aluminium suitable for foodstuff.

According to the invention the dry ingredients employed in the inventive method of making lasagne comprise essentially semolina of camut. It has been found particularly advantageous to employ in the inventive method semolina from this variety of vegetable.

Lasagne having this solid ingredient - eventually mixed with any milled product of cereals or with any milled product of any variety of vegetable who assumes the shape of seeds that can be milled- , show very much less tendency to stick to one another.

Moreover they keep better the aforesaid purpose than lasagne of conventional composition and manufacture when lasagne’s surfaces are printed, carved or drown, one or both parts of the lasagne’s surface, with a design or a sign that improves any kind of discontinuity along the surface thus diminishing the points of contacts between boiled lasagne who are stored one upon another or accidentally are in closely relationship.

Moreover the method of printing, carving or drown the lasagne sheets with a design or a sign to prevent the tendency to stick together may be also used for the lasagne of conventional composition.

Moreover they keep better to the aim of been rolled, after being boiled, when they are cut giving them the shape of a trapezium.

Moreover the method of cutting of the lasagne giving them the shape of a trapezium may be also used for the lasagne of conventional composition.

Moreover they keep better than lasagne of conventional composition and manufacture when a method of pre-conditioning the lasagne sheets is provided to prevent the tendency to stick together, functional to the cooking phase of boiling them and subsequently the proceeding of storing them onto a tray, till the moment of final consumption. The cooking process to be
done avoiding the unique known and used method that consists of the phase of cooking the
"lasagne al forno" - usually following the boiling phase - that means avoiding to complete
the cooking process in the oven (also microwave) adding food and sauce to them.
Moreover the method of pre-conditioning the lasagne sheets to prevent the tendency to stick
together, may be also used for the lasagne of conventional composition functional to boil
them, specifically when the subsequent phase of cooking them into the oven is avoided, and
to store them one upon another onto any tray after been boiled till the final consumption.
Moreover the method that controls the lasagne tendency to stick to one another, that is
functional to the process of boiling lasagne and the subsequent proceeding of storing
lasagne one upon another onto a tray till the final consumption, can be applied for different
industrial product's applications as it is functional to a different lasagne consumption.
Conventionally, therefore, the apparatus for making lasagne may comprise a machine for
printing the lasagne sheets before are cooled and dried off, and or a drawplate rolled around
a cylinder or a drawplate having the shape of a cylinder to carve them, and or a machine to
cut off them giving them the shape of a trapezium and or a machine to pre-cook them and or
a machine to pre-conditioning any sheet of lasagne in a way that they can be boiled - if
dried or not when conditioned - and can be subsequently stored one upon another onto a tray
where any sheet is separate to one another, and or a machine to fill and roll them.
Due to the excellent keeping qualities of lasagne thus obtained, the method of the present
invention can be carried out on an industrial scale and the lasagne sheets may be also
delivered dry, pre-cooked or fresh to bars, pubs, snack bars, restaurants where clients having
available the boiled lasagne can make their own lasagne filled and rolled or can choose rolls
already stuffed, or slices of them. Moreover the boiled lasagne sheets may be also
delivered, in the shape of rolls or slices of them, by undertakings who already stuff and roll
them.
A conventional method of separating lasagne during the phase of boiling them consists of
pouring a bit of olive oil in the water, this method is limited in that after stored one upon
another for few minutes onto a tray the lasagne sheets still stick together or if the oil is in
excess they appear oily and not agreeable to be hand rolled or just hand picked up from the
tray or not agreeable to be eaten when oiled.
Further, this method of pouring some oil do not provide undertakings or consumers new product features, that are able to offer a new product’s application when it may be cooked and consumed in a different way from the solely known “lasagne al forno”. By means of the invention a customised way of giving consumers the possibility to make their self made lasagne, just boiled and ready to be stuffed and rolled, allow them to choose between a plurality of combinations of different food and sauces for filling the lasagne sheets.

According to the invention the method of producing lasagne includes the steps of making lasagne using solely or partially semolina of camut that is an unknown and unused recipe for the lasagne production.

According to the invention the method of producing lasagne includes the steps of making lasagne using solely or partially semolina of camut and or all the following descriptions that may be used cumulatively or may be used each one singularly or cumulatively with anyone of them where the first already mentioned is included in this possibility to be combined with anyone.

According to the invention the method of producing lasagne includes the steps of printing the lasagne’s surface before drying them or of carving the dough during the phase of pressing it - to make the pasta sheet - by means of a rounded drawplate having a cylindrical shape whose surface is appositely modified to design a waving sign onto the pasta sheet.

According to the invention the method of cutting of lasagne includes the steps of giving them the shape of a trapezium enough big to be rolled when stuffed.

According to the invention the method of producing lasagne includes the steps of conditioning any lasagne sheet when packed dried, pre-cooked or fresh by means of separating one another with an aluminium sheet, or other product having hygienic features that can stay in contact with foodstuff also during the process of boiling them also in the microwave, and able to control the internal pressure of the conditioned fresh lasagne during the boiling process when foreseen by the kind of the chosen conditioning stuff, and able to keep separate the lasagne sheets during the boiling process and/ or during the lasagne storage one upon another onto any tray before been stuffed, rolled and consumed.

According to the invention the method of producing lasagne includes the steps of pre-cooking and conditioning any lasagne sheet by means of separating one another with an aluminium sheet, or other product having hygienic features that can stay in contact with
foodstuff also during the process of worming them also in the microwave, and able to keep separate the lasagne sheets during the lasagne storage one upon another onto any tray before been stuffed, been rolled and consumed.

According to the invention the method for reducing the tendency of lasagne to stick together includes the steps of giving a new specific feature to the product that enable undertakings to make specific lasagne for a new way of lasagne preparation and consumption as lasagne become easily separable one another - after the boiled lasagne are stored one upon another, in any tray - to be filled or to be filled and rolled in a self made way for immediate consumption, possibly changing the kind food to be stuffed into each sheet of lasagne.

According to the invention the method for reducing the tendency of lasagne to stick together, to be stuffed and rolled, includes the steps of giving the lasagne a second specific application as, the specific innovative feature allows undertakings to produce and deliver lasagne already stuffed and rolled, to any shop, distributor or consumer or also to make and pack ready lasagne for the take away.
WHAT I CLAIM

1. A method of making a pasta foodstuff of the kind described comprising the steps of pre-conditioning the manufactured pasta sheets to be them boiled or wormed together with the conditioning staff that separates one another, and to have the manufactured pasta sheets stored one upon another together with the conditioning staff to keep them separate one another before their consumption.

2. A method of making a pasta foodstuff of the kind described comprising the steps of the ingredients to be used that can be kamut or mixture of it with wheat flour or durum wheat semolina or with other vegetable seeds that can be milled and adding or not other ingredients.

3. A method as claimed in claim 1 or 2 wherein before the pasta becomes dried the same is printed thus having the pasta surface a design or a sign to diminish the points of contact between two or more pasta’s sheets and or during the phase of making the pasta’s sheet - that subsequently is cut of the desired size - the pasta dough is pressed and drow or curved, by means of a rounded drawplate having a cylindrical shape, to diminish the points of contact between two or more pasta sheets by means of a waving sign.

4. A method as claimed in claim 3 wherein the pasta carving when used mechanically foresee the use of a roller appositely modified to design a waving sign onto the pasta’s sheet.

5. A method as claimed in claim 1 or 2 wherein the steps of pre-conditioning the manufactured pasta sheets include dried pasta, pre-cooked pasta or fresh pasta.

6. A method as claimed in any of the preceding claims wherein the pasta sheets is given the shape of a trapezium enough big to be rolled when stuffed .

7. A method as claimed in any of the preceding claims wherein the cooking process for cooking the pasta’s sheets is made avoiding to use the oven or the microwave to cook, thus changing the unique used and known possibility that consists of completing the cooking process using the oven or similar gear.

8. Applications of the method as claimed in any of the preceding claims wherein undertakings can manufacture the pasta described thus when it is just boiled, or warmed when pre-cooked, also by another undertakings (bar, pub, restaurants etc..)
or by the consumer, it is suitable for making the self made pasta that can be stuffed, and stuffed and rolled, and can be consumed immediately, or undertakings can manufacture and also boil (or use a similar process) the pasta described and directly stuff and roll it and pack it - the whole or slices of it - to deliver it to shops, distributors or directly to consumers, or to sell it in the take away formula.