

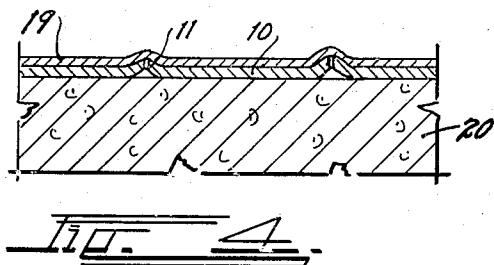
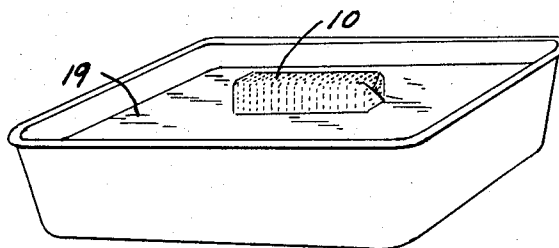
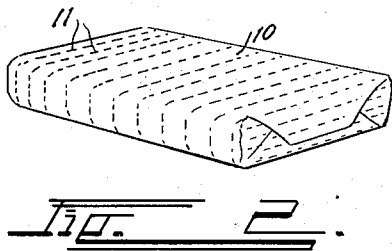
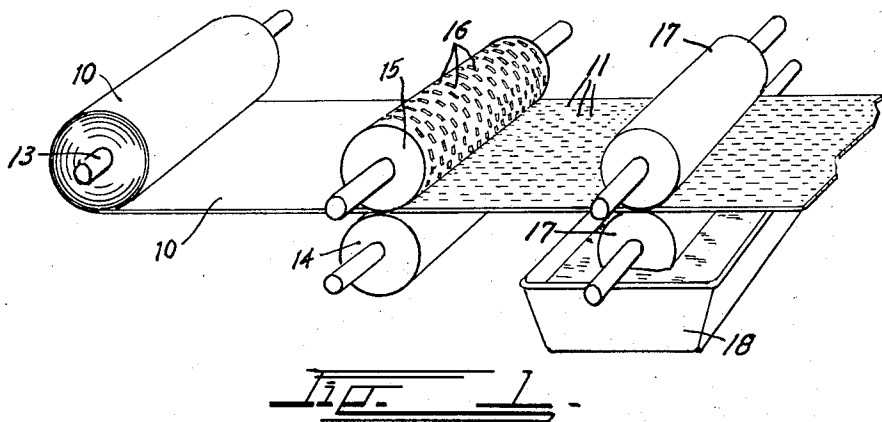
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2,342,969

METHOD OF WRAPPING CHEESE AND PRODUCT

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2,342,969

METHOD OF WRAPPING CHEESE AND PRODUCT

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5 Claims. (Cl. 99-178)

This invention relates to a method and means for wrapping and sealing cheese.

Heretofore tinfoil has been the only wrapping which has been satisfactory for wrapping natural cheese. Tinfoil due to its extreme softness and flexibility can be rolled down tight against the surface of the cheese to extrude and exclude all air from between the cheese and the wrapping. Any air remaining would quickly create mold. Waxed paper and other wrappings are entirely worthless due to the fact they cannot force the air from between the wrapping and the cheese. In the present war emergency, it is impossible to obtain tinfoil for this purpose.

The principal object of this invention is to provide a wrapping and a method of wrapping which will accomplish all of the advantages formerly obtained from tinfoil without the use of the latter and to provide a highly efficient wrapping which will automatically drive the air from under the wrapping and seal the latter to prevent reentrance of air.

Other objects and advantages reside in the detailed construction of the invention, which is designed for simplicity, economy, and efficiency. These will become more apparent from the following description.

In the following description of the invention reference is had to the accompanying drawing which forms a part hereof. Like numerals refer to like parts in all views of the drawing and throughout the description.

In the drawing:

Fig. 1 is a diagrammatic view illustrating the method of preparing the improved wrapping material;

Fig. 2 is a perspective view of a block of cheese in the new wrapping;

Fig. 3 is a diagrammatic illustration of the dipping step of the improved process; and

Fig. 4 is a magnified section through a portion of the wrapping.

In carrying out the process, a sheet of flexible, absorbent paper 10 is used. This sheet is formed with a multitude of slight, elongated cuts or slits. The sheet is dampened before being wrapped about the cheese. After the cheese has been wrapped in the damp paper 10 the entire package is dipped into melted wax to drive off the moisture and form an impervious enclosing wax coating.

In carrying out the process, the paper 10 is fed from a roll 13 between a pair of slitting rolls 14 and 15. The roll 15 is provided with a plurality of parallel lines of cutting knives 16

which slit the paper with a multitude of fine cuts or slits 11. These slits are not open perforations.

The paper passes from the slitting rolls between two moistening rolls 17, the lower one of which rotates in water within a suitable water container 18. The wet roll constantly supplies a film of water to the paper and squeezes this water into and through the slits. The wetting of the paper renders it extremely soft and pliable.

The cheese is immediately wrapped in this wet paper, as shown in Fig. 2. The paper is forced tightly and smoothly against the cheese to cause the moisture to be forced through the slits so that the paper and the cheese are separated by a thin film of water which replaces the air.

The moist, wrapped package is then dipped into hot melted wax, as diagrammatically indicated at 19 in Fig. 3. The melted wax floats the surface water from the paper and seals the remainder therein. The wax instantly solidifies in an impervious coating over the entire cheese before air can enter, as shown at 19 in Fig. 4, in which the cheese is indicated at 20.

For some types of cheese the wax may be heated to a temperature in excess of 212° C. in which case all of the water in the paper and slits is instantly vaporized and replaced by the wax without opportunity for air to enter.

It is desired to call attention to the fact that there are no open perforations in the paper. It has been found that open perforations allow the wax to enter and adhere directly to the cheese at the perforations making it difficult to remove the wrapper and contaminating the flavor of the cheese. It has also been found that with open perforations the wax will rim the hole and leave an opening or puncture for the air. In applicants' paper the sides of the slits remain together to prevent the wax from entering to the cheese but allows the air to easily escape from the cheese.

While a specific form of the improvement has been described and illustrated herein, it is desired to be understood that the same may be varied, within the scope of the appended claims, without departing from the spirit of the invention.

Having thus described the invention, what is claimed and desired secured by Letters Patent is:

1. A method of wrapping cheese comprising: forming slits in a sheet of flexible, absorbent material; moistening the sheet; wrapping the cheese in the moistened sheet; forcing the moistened

sheet tightly against the cheese to force entrapped air through the slits; and thence dipping the moistened, wrapped package in melted wax.

2. A method of packaging cheese comprising forming slits in a sheet of flexible absorbent paper, with the opposed side edges of each slit touching each other, moistening the slitted sheet, wrapping a piece of cheese in the moistened sheet, forcing the moistened wrapper tightly against the surfaces of the piece of cheese so as to displace any air from between the cheese and the wrapper sheet through said slits, the opposed edges of the slits being automatically separated from one another during the last mentioned step, and then dipping the moistened wrapped package in melted wax to form an impervious coating over the entire outer face of the wrapper, without any of the wax entering the interior of the wrapper through said slits.

3. A method of packaging cheese comprising forming slits in a sheet of flexible absorbent paper, with the opposed side edges of each slit touching each other, moistening the slitted sheet, wrapping a piece of cheese in the moistened sheet, pressing the moistened wrapper into intimate contact with the surfaces of the cheese so as to displace any air from between the cheese and the wrapper sheet through said slits, the opposed edges of the slits being automatically separated from one another during the last-mentioned step, then dipping the moistened wrapped package in a bath of melted wax heated above 212° centigrade so that all of the moisture in the wrapper sheet and in the slits will be vaporized and thus form an impervious wax coating over the entire outer surface of the wrapper.

4. A method of packaging cheese comprising forming slits in a sheet of flexible absorbent paper with the opposed side edges of each slit touching each other, moistening the slitted sheet, wrapping a piece of cheese in the moistened sheet, pressing the moistened wrapper into intimate contact with the surfaces of the cheese so as to displace any air from between the cheese and the wrapper sheet through said slits, the opposed edges of the slits being automatically separated from one another during the last-mentioned step, then dipping the moistened wrapped package in a bath of melted wax heated above 212° C. so that all of the moisture in the wrapper sheet and in the slits will be vaporized and thus form an impervious wax coating over the entire outer surface of the wrapper, the slits remaining closed to prevent the entrance of wax therethrough and into the interior of the wrapper.

5. A cheese package comprising a piece of cheese, a wrapper therefor formed from a sheet of absorbent paper, said wrapper having a series of normally closed slits formed therein over the entire surface thereof, said slits being automatically separated to permit the escape of entrapped air when the sheet is wrapped around the piece of cheese and is pressed into intimate contact with the surface of the cheese, and an impervious coating of wax over the entire outer surface of the wrapper.

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