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(54) Title: FOOD CONTAINER

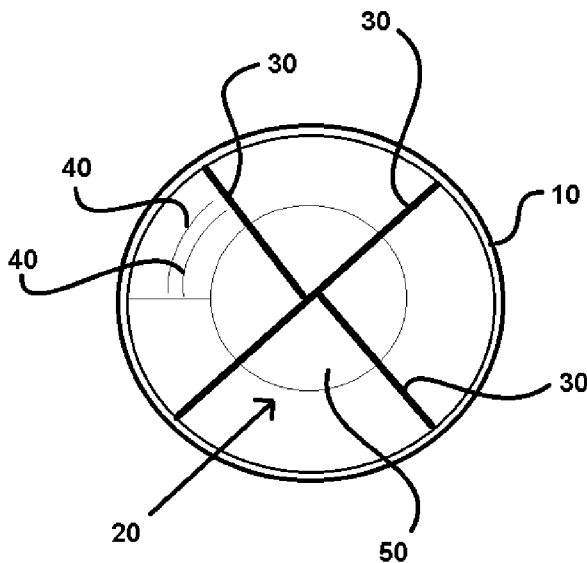


FIG. 1

(57) Abstract: An efficient container apparatus equipped with at least one removable separator is described. The at least one separator is disposed within a cavity of the container, and is configured to separate frozen contents housed within the container in order to prevent the sticking of the food contents together into a singular mass during freezing and/or refreezing. The at least one separator is preferably a cross-sectional separator, configured to temporarily divide the cavity of the container. The use of the present invention is designed for the preparation, and consumption thereof, a smoothie or similar frozen mixed product. After blending of the frozen food contents, the contents may be returned to the container to facilitate consumption of the smoothie from the container via a straw or spoon.



FOOD CONTAINER

CONTINUITY

This application is a PCT application of non-provisional patent application number 15/271,805, filed on September 21, 2016, and priority is claimed thereto.

FIELD OF THE PRESENT INVENTION

The present invention relates to the field of frozen foods and the design of their respective packaging containers. More specifically, the present invention present comprises an efficient design which prevents frozen foods such as fruits, vegetables and others to stick together when stored together. This design allows one to separate the mixture of ingredients within the container, and ultimately make it easier to blend, separate and/or liquefy at the moment of use.

BACKGROUND OF THE PRESENT INVENTION

There are several techniques used to prevent frozen foods such as fruits from sticking one another when packed together in one container. Freezing the fruits separately and individually, is among the most common. Current methods of freezing foods to prevent them from sticking

together include freezing them separately (individually) first, best known as IQF (Individually Quick Frozen). For instance mango slices, blueberries, pears, strawberries, peaches and so on are frozen individually first before being stored in a bag together. This technique prevents the fruits from sticking together when packed together in a bag or container. However, this solution is not perfect because if the food is not maintained frozen until use it can unfreeze and stick together again when frozen again.

The problem with this method is that when customers buy a frozen package of fruits, the fruit unfreezes in the time that it takes the customer to take the frozen package back home. When customers buy a frozen bag of fruits in a supermarket or grocery store, they take it out of the freezer to buy it and take it home. In this period of time, while the product is exposed to external heat until it is placed again in a freezer at home, the product unfreezes, and then sticks together when it is frozen again at home. When the customer arrives home and stores the package of fruit in his freezer, the fruit is frozen again, and since the fruit pieces are no longer separated they stick together forming large chunks of fruit, which are difficult to blend.

Thus, there is a need for a new form of frozen food container apparatus, which is configured to separate the frozen ingredients needed to prepare a smoothie in such a way that when it unfreezes and subsequently freezes again, it forms smaller pieces. In such an apparatus, the food pieces still stick together; however, the re-freezing process forms smaller pieces, which are ultimately easier to blend at the moment of use upon removal from the apparatus. The bulk size of the food pieces is smaller which ultimately makes it easier to separate and/or liquefy at the moment of use. Additionally, such an apparatus is preferably configured to be used as a

container for consumption of the frozen foods (via a straw configured to fit into a lid) after blending with a mixer or blender.

SUMMARY OF THE PRESENT INVENTION

This Summary of the Invention is provided to introduce a selection of concepts in a simplified form that are further described below in the Detailed Description. This Summary is not intended to identify key features or essential features of the claimed subject matter, nor is it intended to be used to limit the scope of the claimed subject matter.

The present invention is a frozen food container apparatus equipped with at least one separator housed within the container. The at least one separator is disposed within the cavity of the container, and ensures that small (easily blendable/separable) segments of frozen food are present within the container in which frozen foods may be stored until use.

The container apparatus of the present invention enables a consumer to easily remove the frozen food contents of the container for placement into a blender, such as in cases of making a smoothie. Then, once the frozen food is blended, the at least one separator may be removed from the container such that the blended smoothie may be easily returned to the container for consumption on-the-go. As such, the present invention provides an all-in-one solution for storage, preparation, transportation, and consumption of a frozen blended smoothie, ice cream, or similar food which is fit for transit.

BRIEF DESCRIPTION OF THE DRAWINGS

The accompanying drawings, which are incorporated herein and form a part of the specification, illustrate the present invention and, together with the description, further serve to explain the principles of the invention and to enable a person skilled in the pertinent art to make and use the invention.

The present invention will be better understood with reference to the appended drawing sheets, wherein:

FIG. 1 depicts a view of a top of the container apparatus of the present invention, depicting a four-way separator housed within the container.

FIG. 2A exhibits an alternate embodiment of the container apparatus of the present invention, showing a cylindrical separator housed within the container, as seen from the side.

FIG. 2B exhibits an alternate embodiment of the container apparatus of the present invention, showing a cylindrical separator housed within the container, as seen from the top.

FIG. 3A shows an embodiment of the container apparatus of the present invention, depicting the use of a single cross-sectional separator, as seen from the top.

FIG. 3B shows an embodiment of the container apparatus of the present invention, depicting the use of a single cross-sectional separator, as seen from the side.

FIG. 4 exhibits a flow-chart detailing the process of use of the present invention.

DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT

The present specification discloses one or more embodiments that incorporate the features of the invention. The disclosed embodiment(s) merely exemplify the invention. The scope of the invention is not limited to the disclosed embodiment(s). The invention is defined by the claims appended hereto.

References in the specification to “one embodiment,” “an embodiment,” “an example embodiment,” etc., indicate that the embodiment described may include a particular feature, structure, or characteristic, but every embodiment may not necessarily include the particular feature, structure or characteristic. Moreover, such phrases are not necessarily referring to the same embodiment. Further, when a particular feature, structure, or characteristic is described in connection with an embodiment, it is submitted that it is within the knowledge of one skilled in the art to effect such feature, structure, or characteristic in connection with other embodiments whether or not explicitly described.

The present invention is a container for transport and consumption of frozen foods. The container is equipped with a body (10), cavity (20), and at least one separator (30) disposed within the cavity (20). The at least one separator (30) is not preferably affixed to the body (10) of the container, but rather loosely rests within the cavity (20) of the container. As such, the at least one separator (30) is preferably easily removable from the cavity (20) of the container. The

body (10) of the container has a bottom (50) which may be smaller than a top or opening of the body (10) of the container of the present invention. The at least one separator (30) preferably extends all the way to the bottom (50) of the container, and may be in contact with the bottom (50).

The at least one separator (30) of the present invention separates the cavity (20) of the container into smaller spaces to facilitate the storage of frozen foods. For instance, a cylindrical embodiment of the container could be used to store a mixture of ingredients to prepare a smoothie. By separating the cylindrical cavity (20) into smaller spaces using a cross-sectional design, the smaller spaces created by the at least one separator (30) prevent the mixture of ingredients, and thereby prevents the formation of a large and bulky mass. Instead the cross sectional separation provided by the at least one separator (30) only allows some of the ingredients to stick, forming smaller chunks of ingredients. At the moment of use, when trying to liquefy the mixture using a blender, this separation is very effective. Separating the mixture of ingredients into smaller pieces can reduce the blend time significantly, expediting the smoothie creation process. It should be noted that the at least one separator (30) of the present invention could be horizontal, vertical, and/or curved. If curved, the at least one separator (30) of the present invention could resemble a letter "c" when placed inside the cavity (20). The at least one separator (30) could also be a smaller version of cavity (20) placed within cavity (20) – such as a cup within a cup whereas the cup acting as the at least one separator would have smaller dimensions than the cup acting as cavity (20) or the cup acting as the at least one separator (30) would have less height than cavity (20) but a very similar diameter to cavity (20).

Another remarkable use of the apparatus is to easily prepare Ice Cream in a healthier and fresher manner. All present ice creams available on the market, even the most "natural and

additive free" ones contain at least some food additive to provide a creamy texture to prevent the ice cream from becoming a solid ice chunk difficult to spoon and stabilizers to keep uniformity in the mixture of ingredients. The food additive is sometimes Guar Bean and or Acacia Tree Gum, but there are many others.

What is unique about the present invention when used for Ice Cream preparation, is that the frozen food ingredients can be turned into a healthy and creamy Ice Cream in less than one minute without containing any food additives. In less than one minute, the whole frozen ingredients of the container of the present invention can be easily transformed into a guilt-free ice cream by simply blending with a smaller liquid base quantity.

Since the contents of the container of the present invention are configured to be prepared right before consumption with only whole ingredients, the end result is a better, fresher taste which is even creamier than traditional ice cream without needing food additives. The container of the present invention is equipped with a liquid base measuring indicator both for a smoothie and for ice cream preparation. The liquid base measuring indicator is preferably disposed within the cavity of the container, as indicated by at least one line. (40) The at least one line (40) can be seen in FIG. 1.

The process of use of the present invention, as depicted in FIG. 4, is preferably as follows:

1. At least one separator is placed within a container. (100)

2. Foods are sliced to size, frozen, and placed in the container of the present invention at a packaging facility. The foods are placed on both sides of the at least one separator. (110) It should be noted that the foods may include fruits and vegetables, as well as nuts, seeds, coffee, herbs, cereals, grains, and/or beans.

3. The foods are frozen within the container, remaining on both sides of the at least one separator. (120)

4. The at least one separator prevents all of the food contents from sticking together during the freezing process. (130)

5. The container containing the frozen foods is shipped to a distribution facility, such as a grocery, preferably within a refrigerated truck. (140) Alternately, the container containing the frozen foods may be shipped directly to end consumers via home delivery. In such cases, the end consumer purchases the frozen food housed within the present invention online via an e-retailer or eCommerce website. Therefore, it should be understood that the present invention may be purchased from website via a computer or mobile device. Similarly, consumers may purchase via a mobile device application, Amazon TM, or other similar e-retail vendors.

6. An end consumer purchases the frozen foods housed within the container of the present invention from the grocery. (150) Alternately, the consumer receives the container of the present invention via a delivery service.

7. The at least one separator prevents the frozen foods from sticking together after they partially unfreeze on the way to the domicile of the consumer (as well as while they are refrozen in the consumer's domicile.). (160) If the container of the present invention is shipped directly to the consumer, dry ice may be used to ensure the contents remain frozen in transit. The at least

one separator mitigates the risk of the rising temperatures affecting the frozen contents due to the sublimation of the dry ice.

8. The frozen foods are refrozen in the freezer of the consumer at his/her domicile. (170)
The at least one separator (30) prevents the frozen foods from sticking together during their refreezing process.

9. The consumer desiring a smoothie or ice cream. (180)

10. The consumer retrieving the container of the present invention containing the frozen foods from his/her freezer. The consumer then removes the at least one separator from the container, and the frozen food contents of the container are emptied into a blender. (190) Due to the placement of the at least one separator, the frozen foods are easily removed from the container in multiple segments, rather than in one frozen chunk.

11. The consumer blends/liquefies the frozen foods with a liquid base (such as milk), forming a smoothie or ice cream. (200)

12. Then the consumer pours the smoothie or ice cream into the container of the present invention. (210)

13. A straw and optional lid is added to the container, facilitating consumption of the smoothie from the container. (220) Alternatively, a spoon is used to consume the food contents if in the form of ice cream. It should be noted that the straw is configured to fit into the lid.

14. After the smoothie/ice cream is consumed, the consumer throws the container away in the trash. (230)

It should be understood that the container of the present invention may be fashioned in a variety of shapes and sizes, including, but not limited to a square shape, a cylindrical shape, a rectangular shape, a hexagonal shape, or other trapezoidal shape. Additionally, it should be understood that the container and at least one separator (30) of the present invention may be fashioned of a variety of materials, all of which are preferably responsibly disposable. Likewise, the container and at least one separator (30) of the present invention may be available in a variety of colors, patterns, and textures.

Brief instructions for use are preferably displayed on the container itself, and may include the following:

Smoothie Preparation

Frozen foods can be prepared as a smoothie on-the-go when liquefied in a blender with a liquid base (i.e. 300 ml of liquid base such as skim milk).

1. Remove lid and foil from the container.
2. Remove the at least one separator from container
3. Toss the mixture of ingredients into the blender
4. Use the liquid base measure indicator for smoothie in the paper cup to add 300ml of your favorite choice of milk to the blender
5. Liquefy in the blender
6. Then pour the smoothie back into the container
7. Add the lid and straw to drink on-the-go

Ice Cream Preparation

Also, the same frozen product can easily be prepared as a guilt-free ice cream when liquefied with a smaller milk quantity (i.e. 60 ml) in a blender, or preferably within a food processor.

1. Remove lid and foil from the container.
2. Remove the at least one separator from container
3. Toss the mixture of ingredients into the blender, or preferably food processor
4. Use the liquid base measure indicator for ice cream in the container to add 60ml of your favorite choice of milk to the blender or preferably food processor.
5. Liquefy in the blender, or preferably food processor.
6. Then, toss the ice cream back to the container.
7. Use a spoon to eat on-the-go.

It should be understood that the present invention is configured to mitigate the risk of the ingredients sticking together while being frozen during packaging, and also while refrozen after transportation. The small detail is that they do not stick together during their partial unfreezing, but instead during, the re-freezing process after being partially unfrozen.

It should be noted that, during the packaging process, the foods could be frozen or not frozen before being placed into the container, and then frozen after being put into the container. Of course, freezing the foods first could improve the quality of the final product. However, the

present invention still helps to deliver a useful, delicious product despite not freezing before packaging (it is still easy to blend), and furthermore to mitigate the risk of sticking together during transit to the consumer or distributor (partially unfreezing).

Having illustrated the present invention, it should be understood that various adjustments and versions might be implemented without venturing away from the essence of the present invention. Further, it should be understood that the present invention is not solely limited to the invention as described in the embodiments above, but further comprises any and all embodiments within the scope of this application.

The foregoing descriptions of specific embodiments of the present invention have been presented for purposes of illustration and description. They are not intended to be exhaustive or to limit the present invention to the precise forms disclosed, and obviously many modifications and variations are possible in light of the above teaching. The exemplary embodiment was chosen and described in order to best explain the principles of the present invention and its practical application, to thereby enable others skilled in the art to best utilize the present invention and various embodiments with various modifications as are suited to the particular use contemplated.

CLAIMS

I claim:

1. A frozen food container apparatus comprising:

a body, said body having a cavity;

gradations, said gradations present in the form of at least one line disposed on an inner wall of said cavity;

at least one separator, said at least one separator disposed within said cavity;

wherein said at least one separator separates said cavity into at least two sections;

wherein said at least one separator rests loosely within said cavity;

a seal, said seal affixed to a top of said body;

a lid, said lid affixed atop said seal;

a straw, configured to fit into said lid;

wherein frozen food is disposed on either side of said at least one separator; and

wherein the placement of the at least one separator prevents the frozen food from solidifying into a unitary piece.

2. The apparatus of claim 1, wherein said at least one separator is a cross-sectional separator configured to separate said cavity into four segments.

3. The apparatus of claim 1, wherein said at least one separator is a bisectonal separator configured to separate said cavity into two segments.

4. The apparatus of claim 1, further comprising:

a bottom of said body; and

wherein said at least one separator is removably in contact with said bottom.

5. The apparatus of claim 1, further comprising:

a bottom of said body; and

wherein said at least one separator is fixed to said bottom of said body.

6. A method for packaging, transporting, and consuming a frozen food product comprising:

placing at least one separator into a container;

wherein the at least one separator separates a cavity of the container into multiple segments;

slicing foods into pieces such that they fit within the segments;

placing the foods into the segments;

the at least one separator preventing the foods from freezing together into a unitary piece;

transporting the container to an end consumer;

the end consumer receiving the container;

removing the at least one separator from the container;

using a liquid base measure indicator disposed within the container to add the needed quantity of liquid base for the desired blended food;

blending the frozen food with a liquid base, forming blended food; and

pouring the blended food back into the container.

7. The method of claim 6, further comprising freezing the foods.
8. The method of claim 6, further comprising sealing the foods within the container with a seal.
9. The method of claim 6, wherein the liquid base measure indicator is disposed on the at least one separator.
11. The method of claim 6, wherein the at least one separator is disposed in a horizontal orientation within the cavity.
12. The method of claim 6, further comprising removing a lid of the container.
13. A method for packaging, transporting, and consuming a frozen food product comprising:
 - placing fruit into sections of a container;
 - wherein the sections of the container are separated by at least one separator;
 - the at least one separator keeping the frozen fruit separate;
 - removing the frozen fruit in separate pieces per the at least one separator; and

placing the blended fruit back into the container.

14. The method of claim 13, further comprising:

adding a fluid to the container prior to blending the frozen fruit; and

wherein the fluid is added such that it approaches a liquid base measure indicator.

15. The method of claim 14, wherein the liquid base measure indicator is disposed on an interior wall of the container; and

wherein the liquid base measure indicator is a horizontal line.

16. The method of claim 14, wherein the liquid base measure indicator is disposed on the at least one separator; and

wherein the liquid base measure indicator is a horizontal line.

17. The method of claim 13, further comprising removing the at least one separator from the container.

18. The method of claim 13, wherein the at least one separator is disposed in a horizontal orientation within the cavity.

19. The method of claim 15, wherein the at least one separator is disposed in a horizontal orientation within the cavity.

20. The method of claim 16, wherein the at least one separator is disposed in a horizontal orientation within the cavity.

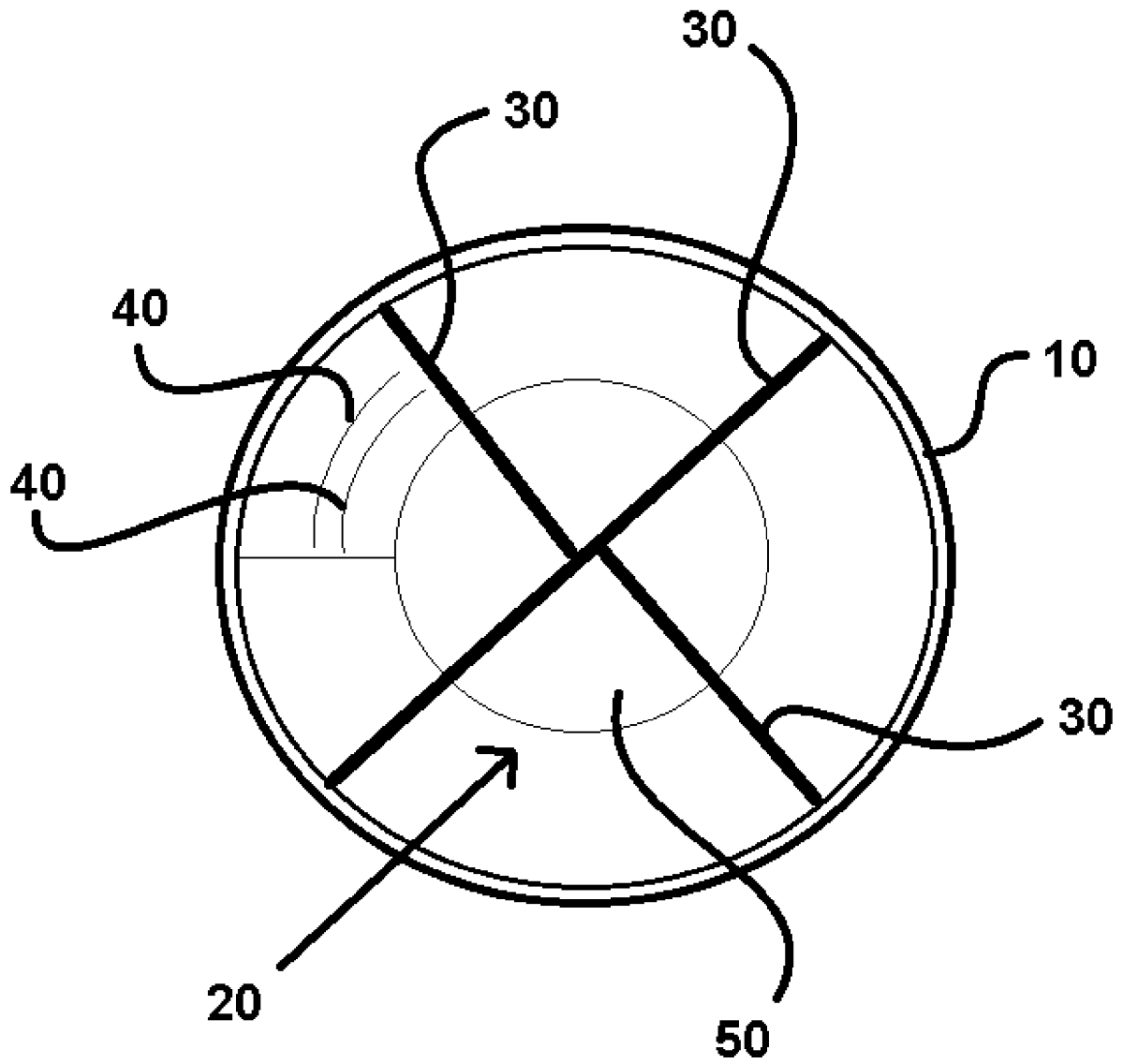


FIG. 1

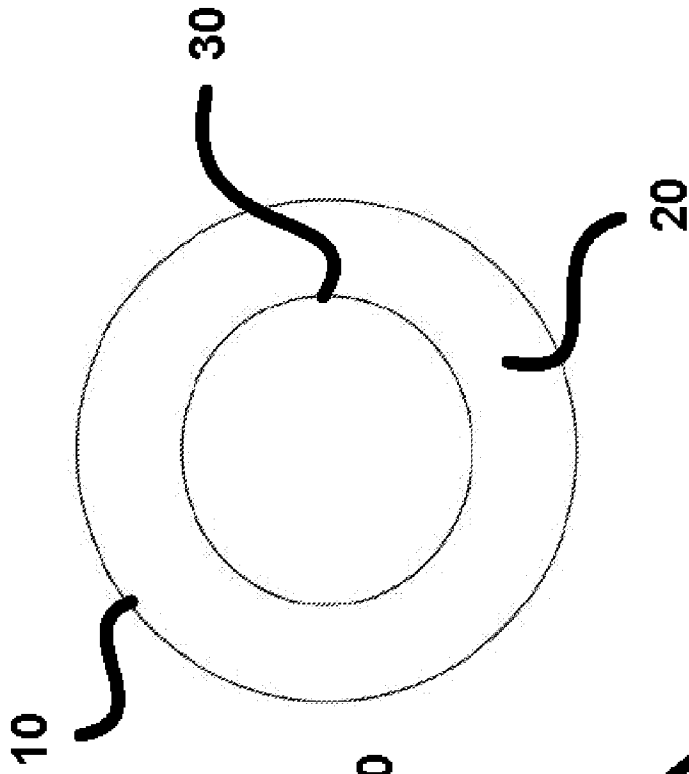


FIG. 2B

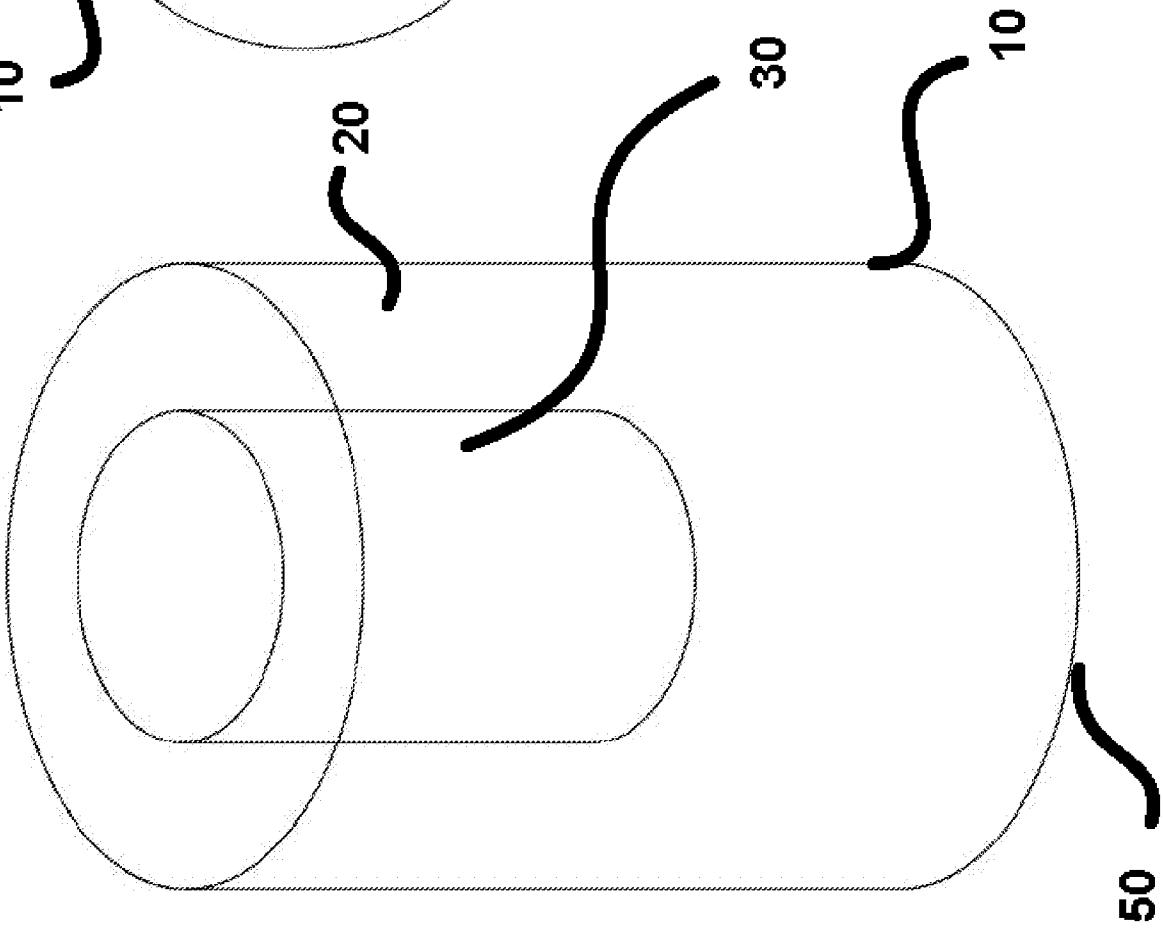


FIG. 2A

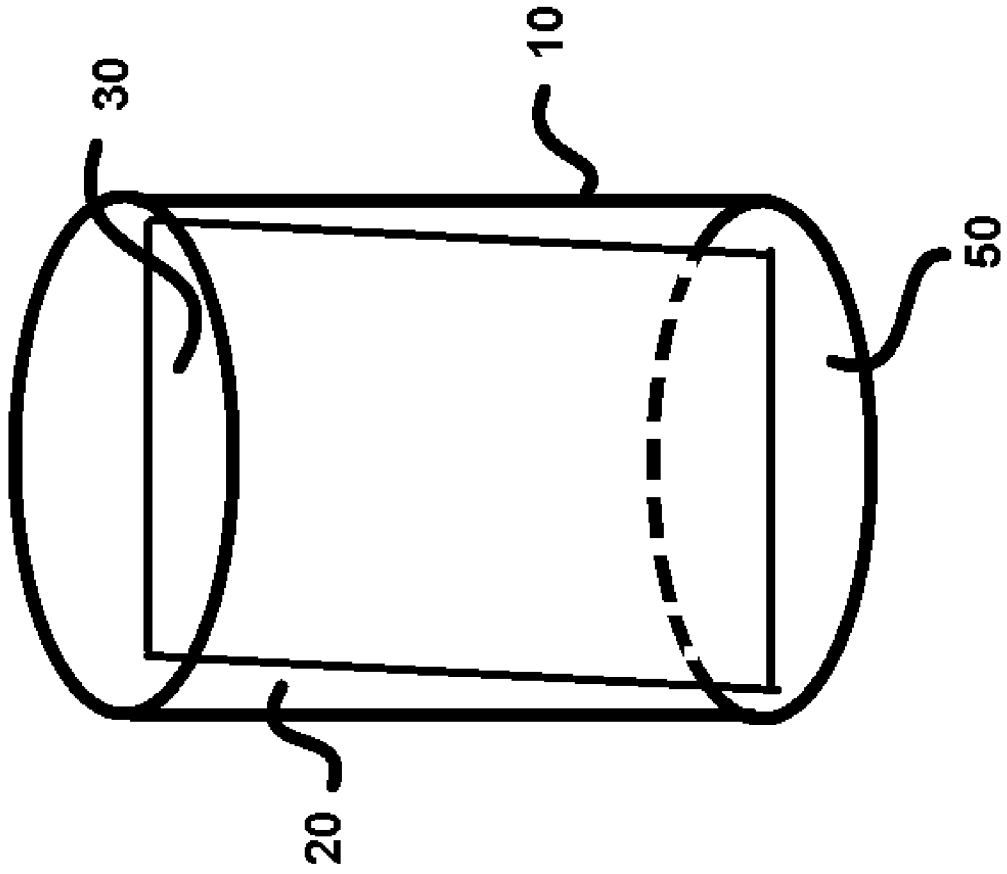


FIG. 3B

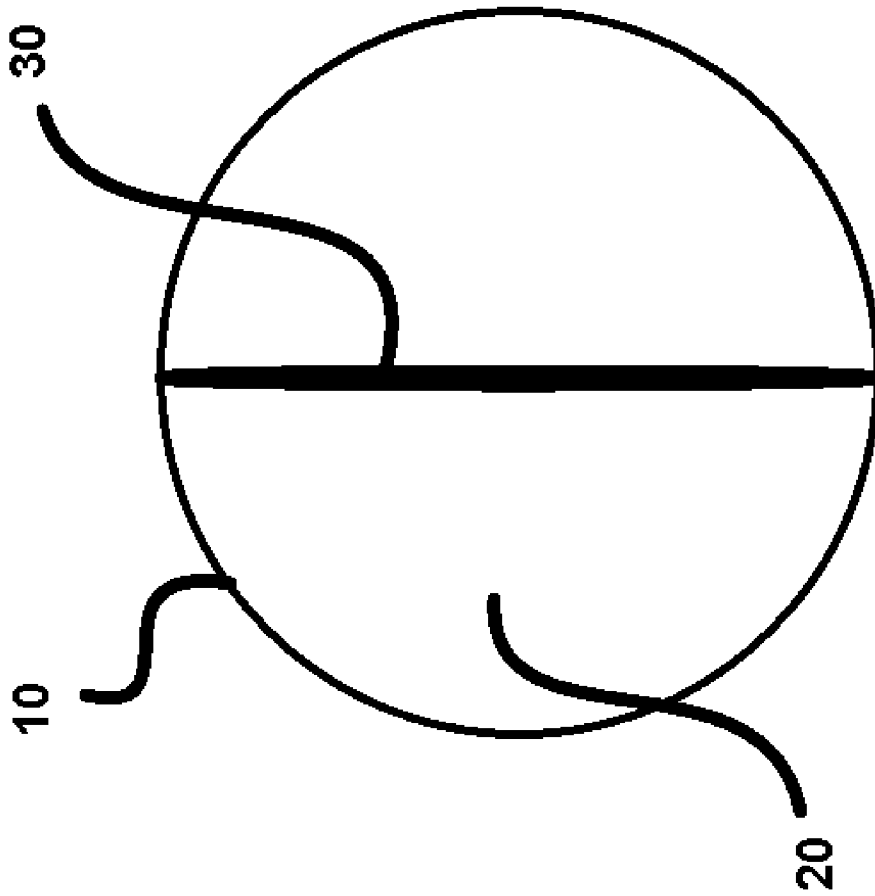
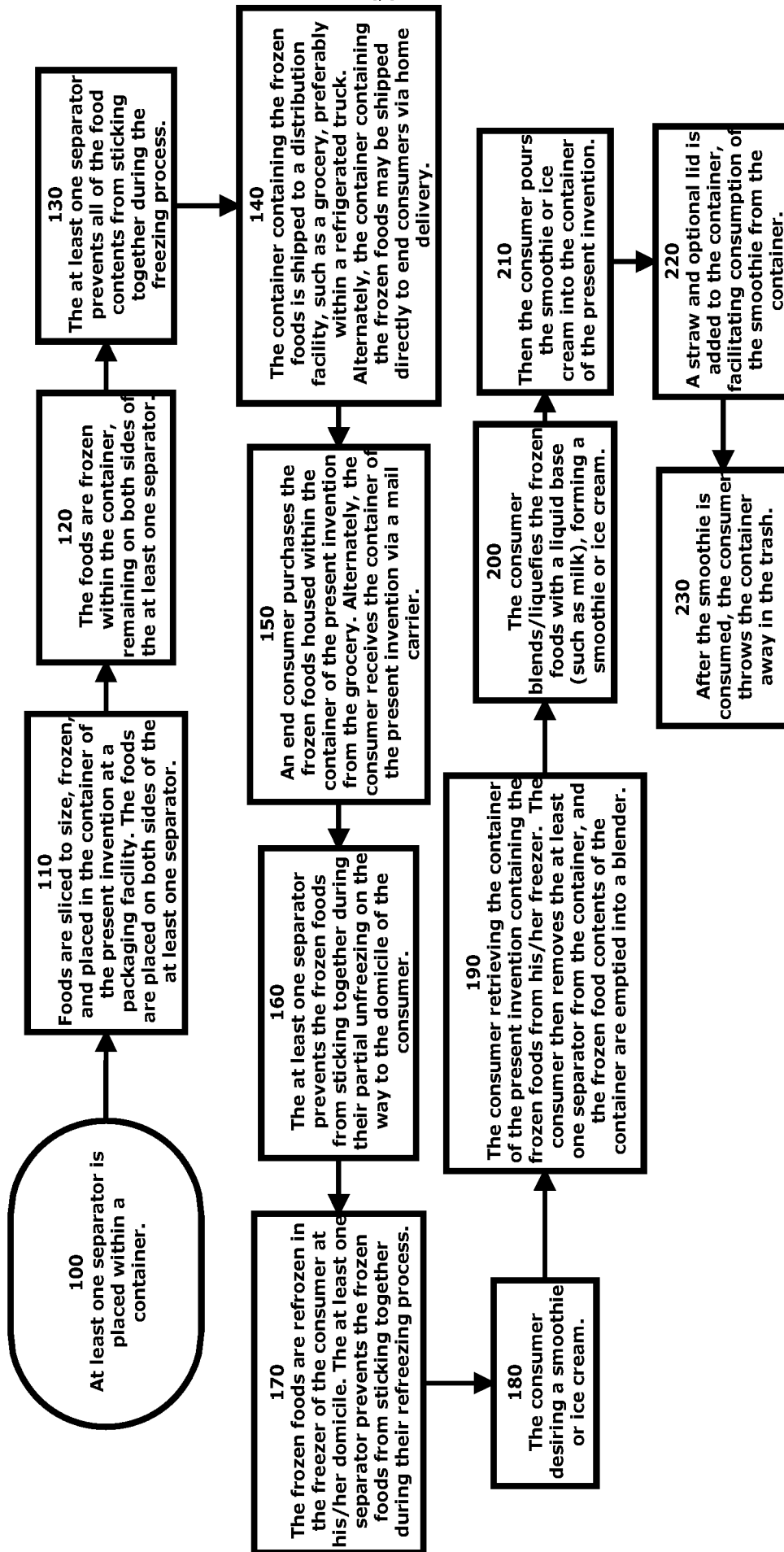


FIG. 3A

FIG. 4



INTERNATIONAL SEARCH REPORT

International application No.

PCT/US 18/51239

A. CLASSIFICATION OF SUBJECT MATTER
 IPC(8) - B65D 25/04, B65D 25/04, B65D 25/08 (2019.01)
 CPC - B65D 25/04, B65D 25/04, B65D 25/08

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

See Search History Document

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

See Search History Document

Electronic data base consulted during the international search (name of data base and, where practicable, search terms used)

See Search History Document

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
Y	US 2016/0200474 A1 (BURDEN) 14 July 2016 (14.07.2016), entire document, especially Abstract; Figs. 1-16; paras [0018], [0024], [0031-0033], [0035-0036], [0039-0043], [0048-0051]	1-5
Y	US 20090255333 A1 (HENRY) 15 October 2009 (15.10.2009), entire document, especially Figs. 1-2; para [0035];	1-5
Y	US 2004/0000565 A1 (NICHOLAS) 01 January 2004 (01.01.2004), entire document, especially Figs. 1-2; paras [0048], [0056];	2
A	US 9,120,599 B2 (SHAMOON, ET AL.) 01 September 2015 (01.09.2015), entire document, especially Figs. 1-6; col. 2, ln. 23-25, 46-57; col. 3, ln. 7-9;	1-5
A, P	US 2018/0111719 A1 (NUNEZ) 26 April 2018 (26.04.2018), entire document, especially Abstract; Figs. 1-4; paras [0008], [0014-0015], [0019-0020], [0023], [0037];	1-5

Further documents are listed in the continuation of Box C. See patent family annex.

* Special categories of cited documents:

"A" document defining the general state of the art which is not considered to be of particular relevance

"E" earlier application or patent but published on or after the international filing date

"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)

"O" document referring to an oral disclosure, use, exhibition or other means

"P" document published prior to the international filing date but later than the priority date claimed

"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone

"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art

"&" document member of the same patent family

Date of the actual completion of the international search

29 April 2019

Date of mailing of the international search report

14 MAY 2019

Name and mailing address of the ISA/US

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Lee W. Young

PCT Helpdesk: 571-272-4300
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INTERNATIONAL SEARCH REPORT

International application No.

PCT/US 18/51239

C (Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT		
Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	US 2018/0079554 A1 (ESCOBAR NUNEZ, ET AL.) 22 March 2018 (22.03.2018), entire document;	1-5
A	US 2016/0288981 A1 (FESTA) 06 October 2016 (06.10.2016), entire document;	1-5
A	US 2016/0270600 A1 (PAPPAS, ET AL.) 22 September 2016 (22.09.2016), entire document;	1-5
A	US 2015/0144657 A1 (MUNCHKIN, INC.) 28 May 2015 (28.05.2015), entire document;	1-5
A	US 2005/0263204 A1 (PLOIX) 01 December 2005 (01.12.2005), entire document;	1-5
A	US 4,301,942 A (KUPPERMAN, ET AL.) 24 November 1981 (24.11.1981), entire document;	1-5

INTERNATIONAL SEARCH REPORT

International application No.

PCT/US 18/51239

Box No. II Observations where certain claims were found unsearchable (Continuation of item 2 of first sheet)

This international search report has not been established in respect of certain claims under Article 17(2)(a) for the following reasons:

1. Claims Nos.:
because they relate to subject matter not required to be searched by this Authority, namely:

2. Claims Nos.:
because they relate to parts of the international application that do not comply with the prescribed requirements to such an extent that no meaningful international search can be carried out, specifically:

3. Claims Nos.:
because they are dependent claims and are not drafted in accordance with the second and third sentences of Rule 6.4(a).

Box No. III Observations where unity of invention is lacking (Continuation of item 3 of first sheet)

This International Searching Authority found multiple inventions in this international application, as follows:
SEE EXTRA SHEET

1. As all required additional search fees were timely paid by the applicant, this international search report covers all searchable claims.
2. As all searchable claims could be searched without effort justifying additional fees, this Authority did not invite payment of additional fees.
3. As only some of the required additional search fees were timely paid by the applicant, this international search report covers only those claims for which fees were paid, specifically claims Nos.:

4. No required additional search fees were timely paid by the applicant. Consequently, this international search report is restricted to the invention first mentioned in the claims; it is covered by claims Nos.:
1-5

Remark on Protest

- The additional search fees were accompanied by the applicant's protest and, where applicable, the payment of a protest fee.
- The additional search fees were accompanied by the applicant's protest but the applicable protest fee was not paid within the time limit specified in the invitation.
- No protest accompanied the payment of additional search fees.

Continuation of Box No. III - Observations where unity of invention is lacking*

This application contains the following inventions or groups of inventions which are not so linked as to form a single general inventive concept under PCT Rule 13.1. In order for all inventions to be searched, the appropriate additional search fees must be paid.

Group I: Claims 1-5 directed to a frozen food container.

Group II: Claims 6-9, 11-20 directed to a method of packaging, transporting, and consuming a frozen food product (See NOTE).

The inventions listed as Groups I-II do not relate to a single general inventive concept under PCT Rule 13.1 because, under PCT Rule 13.2, they lack the same or corresponding special technical features for the following reasons:

SPECIAL TECHNICAL FEATURES

The invention of Group II includes the special technical features of a method for packaging, transporting, and consuming a frozen food product comprising: slicing foods into pieces such that they fit within the segments; using a liquid base measure indicator disposed within the container to add the needed quantity of liquid base for the desired blended food; blending the frozen food with a liquid base, forming blended food; and pouring the blended food back into the container, these features not being required by the claims of Group I.

COMMON TECHNICAL FEATURES

The inventions of Groups I-II share the technical features of a frozen food container. Specifically, Groups I and II are related as an apparatus (Group I) and methods for using the apparatus (Group II). The apparatus is known in prior art as shown in US 9,120,599 B2 to Shamoan, et al. (hereinafter Shamoan). Therefore, Groups I and II lack unity since the shared technical features do not represent a contribution over Shamoan:

As per claim 1, Shamoan discloses a frozen food container apparatus (dual-chamber container 1, Figs. 1-6) comprising:
a body (container 3, Figs. 1, 4), said body having a cavity (cavity comprised of compartments 5 and 7, Fig. 4);
at least one separator (partition 9, Fig. 4), said at least one separator disposed within said cavity (see Fig. 4);
wherein said at least one separator separates said cavity into at least two sections (compartments 3 and 5, Fig. 4; col. 2, ln. 23-25 - 'Container 3 is generally cylindrical in shape, with two or more compartments 5, 7 (FIG. 4) divided by a vertical partition 9');
a seal (seal created by upper container perimeter 11, upper partition edge 13, gasket member 23, Fig. 4; col. 2, ln. 46-57), said seal affixed to a top of said body (see Figs. 4, 6);
a lid (lid member 17, Figs. 4, 6), said lid affixed atop said seal (see Figs. 4, 6);
a straw (straws 35, Figs. 1-4), configured to fit into said lid (see Figs. 1-4; col. 3, ln. 7-9);
wherein frozen food is disposed on either side of said at least one separator (frozen food can obviously be disposed on either side of partition 9, Fig. 4); and
wherein the placement of the at least one separator prevents the frozen food from solidifying into a unitary piece (placement of partition 9 would obviously prevent frozen food from solidifying into a unitary piece, Fig. 4);

As the common technical features were known in the art at the time of the invention, these cannot be considered special technical feature that would otherwise unify the groups.

Therefore, Groups I-II lack unity under PCT Rule 13 because they do not share a same or corresponding special technical feature.

NOTE:

Claim 10: Claim 10 is missing from the application. However, there are no claims written to be dependent upon a "claim 10." Accordingly, an opinion has been rendered only for claims 1-9, 11-20.