

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
5 February 2004 (05.02.2004)

PCT

(10) International Publication Number
WO 2004/011540 A3

(51) International Patent Classification⁷: **C08K 3/04**,
3/22, A47J 36/04

(21) International Application Number:
PCT/US2003/023536

(22) International Filing Date: 25 July 2003 (25.07.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
60/398,898 26 July 2002 (26.07.2002) US
60/424,166 6 November 2002 (06.11.2002) US

(81) Designated States (*national*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (*regional*): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

- with international search report
- before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

(71) Applicant: **E.I. DU PONT DE NEMOURS AND COMPANY** [US/US]; 1007 Market Street, Wilmington, DE 19898 (US).

(72) Inventor: **MOONS, Roger**; Hoevelaan 8, B-2570 Duffel (BE).

(74) Agent: **JARNHOLM, Arne, R.**; E.I. DU PONT DE NEMOURS AND COMPANY, Legal Patent Records Center, 4417 Lancaster Pike, Wilmington, DE 19805 (US).

(88) Date of publication of the international search report:
10 June 2004

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: IMPROVED THERMOPLASTIC POLYMERIC OVENWARE

(57) Abstract: Ovenware made from thermoplastic polymeric compositions which have relatively high thermal conductivities has advantages in cooking food. Such compositions can be made by mixing a thermoplastic polymer with a particulate material which has a relatively high thermal conductivity. This composition usually allows faster heating of the food and/or improved browning of the food in contact with the ovenware surface.



WO 2004/011540 A3