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Portugal, Spain, Sweden,
Switzerland)

FILLED PASTA ROLLED IN THE SHAPE OF A COIL.

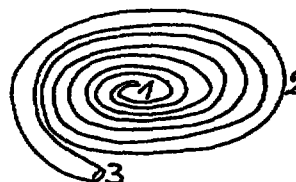
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Abstract

In order to be able to serve pasta with sauce in a form suitable for eating while on the move, the invention calls for pasta in the form of a long tube to be cooked and rolled into a coil which is closed at one end and open at the other end and filled with a sauce.



FILLED PASTA ROLLED IN THE SHAPE OF A COIL

The subject matter of this invention concerns a pasta product in the form of a long tube that is cooked and rolled into the shape of a coil.

The German Patent Specification No. 42 19 570 C1 describes a pasta product in the form of a tube which, distributed throughout its length, has holes with an overall diameter that is at least as large as the diameter of the front-end opening. To prepare a meal from such pasta product, it is possible to stuff each tube with pieces of raw elongated vegetables.

In the German Patent Specification No. 44 08 724 A1, it is proposed to shape spaghetti in the form of a coil or wreath instead of the customary elongated shape and, at certain

intervals, to provide a connection between the windings that is disconnected during the cooking process so that the noodles again take on their elongated shape.

Finally, from the U.S. Patent Specification No. 4 259 051, it is known to stuff tube-shaped dough with, e.g., ketchup, jelly, or a similar substance, by coextrusion. This type of tube-shaped stuffed dough is subsequently cut into pieces, the ends of which are then closed.

These well-known embodiments of pasta dough are not suitable or even intended for consumption away from the table.

The problem to be solved by this invention is to develop a pasta product of the type described in the introduction which is suitable for consumption away from the table.

As provided by the invention, this problem is solved by the characteristics in Claim 1 according to which the tube is closed at one end while it is open and stuffed with sauce at the other end.

Since the filled pasta product has the shape of a coil, it can be taken and eaten anywhere as a snack that is held by hand, e.g., by holding it on a stick. Since one end of the tube is open, the consumer is readily able to see the filling.

The invention will be explained in greater detail on the basis of the examples shown in the drawings. As can be seen,

Figure 1 shows a perspective view of a coil-shaped pasta product, and

Figure 2 shows a top view of the coil-shaped pasta product.

Figure 1 shows a perspective view of a pasta product which has the shape of a long tube (2) that has been rolled into the shape of a coil. (1) denotes the inlying end of the tube, which end is closed while the outlying end (3) is left open. The tube

(2) is filled with a filling in the form of a sauce; this sauce can be introduced by conventionally known means. But it is also possible to introduce the sauce filling by pressing it into the tube after the pasta product has been cooked.

In this manner, the pasta product serves as a transportable container for the sauce which, in contrast to normal pasta sauce, is not poured over the pasta. But the consumer is still able to see what type of sauce is contained in the tube since one end of is open.

The outside diameter of the coil-shaped pasta product can measure approximately 10 to 20 mm. The length of the unwound coil can measure approximately 80 to 100 cm. The opening of the tube (3) can be dimensioned to measure approximately 5 to 15 mm.

By inserting the coil-shaped pasta product into a flat paper bag, the snack can be comfortably held while eating it. To make handling even easier, a holder, such as a wooden stick or a similar device, can be inserted into the center of the coil.

The dough product is preferably made of flour or semolina, especially durum wheat semolina, such as is customarily used in the production of spaghetti and other Italian pasta products. This pasta dough which, when uncooked, is hard and dry, is made edible by boiling it in clear, optionally slightly salted water. Since the sauce is already contained in the coil-shaped pasta product, the pasta and sauce can be readily eaten as a snack away from the table, without the need of any utensils, such as cutlery, which makes this product interesting for use by the fast food industry as well. The pasta product is eaten by biting off one sauce-filled piece after the other, thus preventing the sauce from dripping or otherwise spilling. A filled pasta product of this type can be eaten as an in-between snack that weighs



approximately 80 to 100 g. Any sauce that is preferably made of ingredients which have a consistency that is not overly grainy and which have a certain flowability can serve as a filling.

Claims

1. Pasta product in the form of a long tube that is boiled and rolled in the shape of a coil, characterized by the fact that the tube (2) is closed at one end and open and filled with a sauce at the other end (3).

2. The pasta product as claimed in Claim 1, characterized by the fact that the tube has an outside diameter of 10 to 20 mm and an overall length of 80 to 100 cm.

3. The pasta product as claimed in Claim 1 or 2, characterized by the fact that a holder, such as a wooden stick, is attached to the center of the coil.

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Drawings

Fig. 1

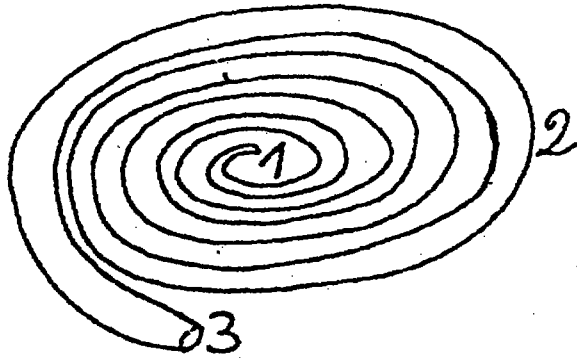
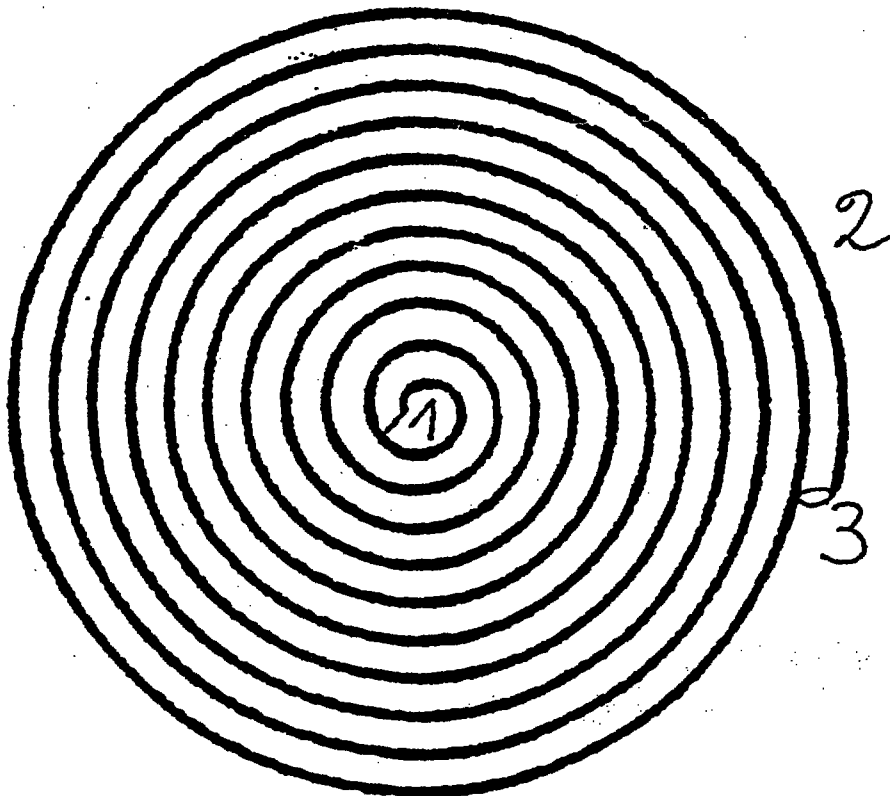


Fig. 2





Claims

1. Pasta which is cooked and rolled into the shape of a coil

characterized by

the shape of a long tube, one end of the tube (2) being sealed and the other end (3) open and filled with sauce.

2. Pasta according to claim 1

characterized by

the outer diameter of the tube measuring from 10 to 20 mm and the total length being of about 80 to 100 cm.

3. Pasta according to claim 1 or 2,

characterized by

a handle such as a wooden stick or anything similar stuck in the middle of the pasta coil.

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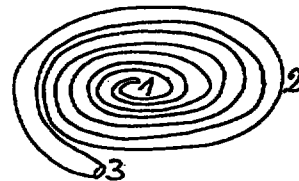
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