

CONICAL FOOD ARTICLE AND PROCESS FOR MAKING SAME

CROSS-REFERENCES TO RELATED APPLICATIONS

5 This application is a Continuation-In-Part of pending Application Serial No. 07/973,904 filed November 20, 1992, which was a Continuation-In-Part of Application Serial No. 07/715,628 filed June 14, 1991 (abandoned).

10 BACKGROUND OF THE INVENTION

 The present invention relates to a conically-shaped edible food article and to a process for making such an article.

15 There are a number of common articles of food which are formed in a conical shape. One of the best known of these is the conical ice cream cone, which is generally formed by pouring liquid waffle dough into a mold or else forming a single sheet of dough into a cone shape. These
20 types of dough form rigid, brittle shells.

 U.S. Patent No. 3,410,691 of Stanley describes a conical food article formed by cutting a flattened circle of dough into four equal segments or sector pieces, and wrapping an individual piece around a conical mandrel
25 before baking. U.S. Patent No. 4,795,652 of Cooper describes a similar technique in which a flattened strip of pretzel dough is cut into parallelogram-shaped pieces and each piece is wrapped onto a mandrel before baking.

30 SUMMARY OF THE INVENTION

 It is an object of the present invention to provide a new and improved food article and process for making such an article.

35 According to one aspect of the present invention, a food article is provided which comprises a conical receptacle of soft bread dough formed by wrapping a strip



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of uncooked bread dough spirally around a conical mandrel starting at the widest end of the mandrel to form a plurality of successive spiral turns of the dough strip with an overlap between adjacent turns and adjacent turns
5 adhered to one another by baking to form a contiguous conical structure with a hollow interior for receiving an edible filling.

According to another aspect of the present invention, a process for making such a food article is provided, which
10 comprises the steps of forming a continuous, elongate strand of bread dough, winding the strand spirally around a conical mandrel starting at the widest end of the mandrel to form a plurality of adjacent spiral turns with an overlap between adjacent turns, and curing and cooking the
15 wrapped spiral strand on the mandrel to form a conical receptacle of soft bread consistency.

Preferably, the strand is a flat strip and is wrapped with an overlap of around $\frac{1}{4}$ to $\frac{1}{2}$ the width of the strip between adjacent turns of the strip, so that the
20 overlapping portions of adjacent turns will adhere to each other to form a sealed, integral conical receptacle.

This food receptacle can be made conveniently and economically, and can be filled with a variety of foods and eaten while being hand held. Since a soft, bread dough
25 cone is formed, it can be used as a sandwich substitute which is particularly convenient and advantageous, since it avoids the problems of any filling spilling from the sides of a sandwich.

30 BRIEF DESCRIPTION OF THE DRAWINGS

The present invention will be better understood from the following detailed description of a preferred embodiment of the invention, taken in conjunction with the
35 accompanying drawings, in which like reference numerals refer to like parts, and in which:



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Figure 1 is a pictorial view showing the cone being wound on a mandrel;

Figure 2 is a sectional view taken on line 2-2 of Figure 1; and

5 Figure 3 illustrates the finished cooked product.

DESCRIPTION OF THE PREFERRED EMBODIMENT

10 An edible food article and the process for making it according to a preferred embodiment of the present invention are illustrated in Figures 1, 2 and 3. The process basically comprises first mixing a bread dough in accordance with procedures which are well known in the art. Preferably, a high gluten flour is used for the dough. The
15 bread dough is then formed into a relatively narrow, elongate flat strip or strand 10. Strip 10 is then wrapped spirally around a conically-shaped mandrel or baking pan 12 as best illustrated in Figure 1, starting from the widest end 14 of the cone and wrapping to the apex 13 of the
20 mandrel. The strip is stretched as it is wound onto the mandrel. By using high gluten flour, a more stretchy dough is produced, so that the strip can be stretched without breaking. Wrapping is continued until the lower part of the mandrel is covered, and adjacent turns 16 of the spiral
25 are wrapped so that there is an overlap between them, as illustrated in Figure 2, so as to form a contiguous conical structure.

The strips 10 may be formed in a number of different ways, both manual and automated. For example, a flat sheet
30 of dough could be formed by rolling into a rectangular shape, and the sheet could then simply be cut into flat strips or strands in a similar manner to the making of flat noodles. Automated methods of pressing and stamping may be used. The strip 10 preferably has a thickness of $\frac{1}{8}$ " $\pm$ $\frac{1}{16}$ ",
35 and a width of 1" $\pm$ $\frac{1}{4}$ ".



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Although pressing of the dough on the mandrel is not necessary, some pressure may be applied if desired. The overlapping portions 18 of adjacent spiral turns will tend to adhere to one another due to the tension in the strip as it is wound, so that there are no gaps in the structure. Preferably, the adjacent turns are overlapped to a height of around $\frac{1}{8}$ to $\frac{1}{2}$ of the overall strip width or height. As illustrated in Figure 1, the mandrel 12 has a bore or recess 19 in its flat or widest end 14 for receiving a suitable tool such as a post or spindle for holding the mandrel while the dough strand 10 is wrapped around it. The dough strip may be wound on the mandrel by hand or by a suitable automated machine.

The strip 10 of dough is preferably wound from the widest end of the cone to the apex, as illustrated in Figures 1 and 2. This has the advantage that the overlapping outer edge 22 faces upwardly rather than downwardly, reducing the risk of leakage of food from the cone. However, it may alternatively be wrapped in the opposite direction, starting at the apex and winding up to the widest end.

Once the dough strip has been spirally wrapped around the mandrel between its opposite ends, the uncooked dough cone is sprayed lightly with a solution of water, baking soda and cornstarch. The baking soda will create a brownish color in the outer surface of the product when cooked. The cornstarch helps to glue or cement the wrapped cone together. The sprayed cone is then baked in an oven while on the mandrel to form the finished product. The mandrel acts as a baking mold. As the dough is baked, the spiral turns will expand to adhere more firmly to one another and become more tightly wrapped, sealing the small opening at the apex of the cone. The cone is preferably baked in a steam generation oven. Steam is supplied to the oven during the initial phase of baking. Preferably, steam is supplied for a period of 30 seconds to one minute at the start of baking, with the oven set at 350°F to 400°F.



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Baking is continued until the dough receptacle is baked to a golden brown, before removing from the oven. The baked, cone-shaped dough receptacle is then removed from the mandrel. The conical bread receptacle will have the soft consistency of baked bread, and will be essentially moisture-tight.

By adding a large amount of steam to the oven at the start of the baking process, the dough will be moistened and will be puffed up. The adhesion between overlapping turns of the strip is thereby increased substantially. Also, the need for proofing or allowing rising time before baking is eliminated. However, the amount of steam used is significantly more than in conventional dough steaming, in order to provide the desired adhesion and sealing between adjacent spiral turns of the strip. In normal baking, steam is supplied for only 15 seconds, whereas in this method, steam is supplied for at least 30 seconds.

As seen in Figure 3, the baked, cone-shaped receptacle will have a spirally extending, upwardly facing edge extending on its outer surface marking the junction between adjacent turns of the dough strip. The receptacle has a soft bread consistency, and has an internal, conical recess where selected sandwich fillings can be placed. Any selected filling may be used, such as meats, poultry, sea food, vegetables, dairy products and fruits, and the fillings may be hot or cold. The cone-shaped bread receptacle forms a sealed, edible container for the filling, reducing the risk of spilling and mess which can result when eating traditional sandwiches with open sides.

The bread cone or receptacle 20 is an extremely versatile food container and may be served as a container for breakfast, salad, lunch, dinner, snack or dessert, depending on the choice of bread dough used and the selected food filling. It may be made in a range of different sizes for holding snacks or full meals, for example. The bread cone itself and the fillings can be consumed without the need of any eating utensils, making it

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extremely useful as a portable meal-in-one. In view of the way the dough strip is wrapped on the mandrel, the baked receptacle is unlikely to unwind as it is eaten, since the upper end 26 of the strip is on the inside of the cone,
5 further reducing the risk of food leaking or dripping from the receptacle.

Although a preferred embodiment of the invention is described above by way of example only, it will be understood by those skilled in the field that modifications
10 may be made to the disclosed embodiment without departing from the scope of the present invention, which is defined by the appended claims.

I CLAIM:

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CLAIMS

1. A process for making an edible food container, comprising the steps of:
 - 5 forming an uncooked flat strip of uncooked bread dough;
winding the elongate strip of uncooked bread dough spirally around a conical mandrel starting at the widest end of the mandrel to form a plurality of successive spiral turns of the dough strip along the height of the mandrel up
10 to the apex of the mandrel, with an overlap between adjacent spiral turns; and
cooking the wrapped spiral strip on the mandrel in an oven cooking cycle, to form a bread cone having the
15 consistency of soft bread which is resistant to liquid leakage out of the cone for receiving any selected filling.
2. The process as claimed in claim 1, wherein an overlap of between $\frac{1}{4}$ to $\frac{1}{2}$ of the width of the strip is provided
20 between adjacent turns.
3. The process as claimed in claim 1, wherein the strip is stretched as it is wound on the mandrel.
- 25 4. The process as claimed in claim 1, including the step of supplying steam to the oven for a predetermined time period at the start of the cooking cycle.
5. The process as claimed in claim 4, wherein the time
30 period is in the range from 30 seconds to one minute.
6. The process as claimed in claim 4, wherein the oven temperature is in the range from 350°F to 400°F.
- 35 7. The process as claimed in claim 1, wherein the dough is made from a high gluten flour.

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8. The process as claimed in claim 1, including the step of spraying the wrapped spiral strip with a mixture of water, baking soda and cornstarch prior to baking.
- 5 9. An edible food container, comprising:
a hollow cone of baked bread dough having the soft consistency of baked bread, the cone having an open, upper end which is the widest end of the cone and a sealed, lower end which is the apex of the cone;
- 10 the cone comprising an elongate flat strip of bread dough wound spirally into a conical shape with an overlap between adjacent spiral turns and adjacent turns adhered to one another by baking to form a contiguous conical structure;
- 15 the cone having a hollow interior for receiving any selected edible filling; and
the spiral windings starting at the widest, upper end of the cone and extending to the apex of the cone, with an overlap edge between adjacent turns facing towards the
- 20 upper end of the cone.
10. The container as claimed in claim 9, wherein the overlap has a height in the range of $\frac{1}{8}$ to $\frac{1}{4}$ of the width of the dough strip.
- 25 11. The container as claimed in claim 9, wherein the strip has a thickness in the range from $\frac{3}{16}$ " to $\frac{1}{4}$ ".
12. The container as claimed in claim 9, wherein the strip
- 30 has a width in the range from 0.75" to 1.25".
13. The container as claimed in claim 9, wherein the bread dough is made from a high gluten flour.

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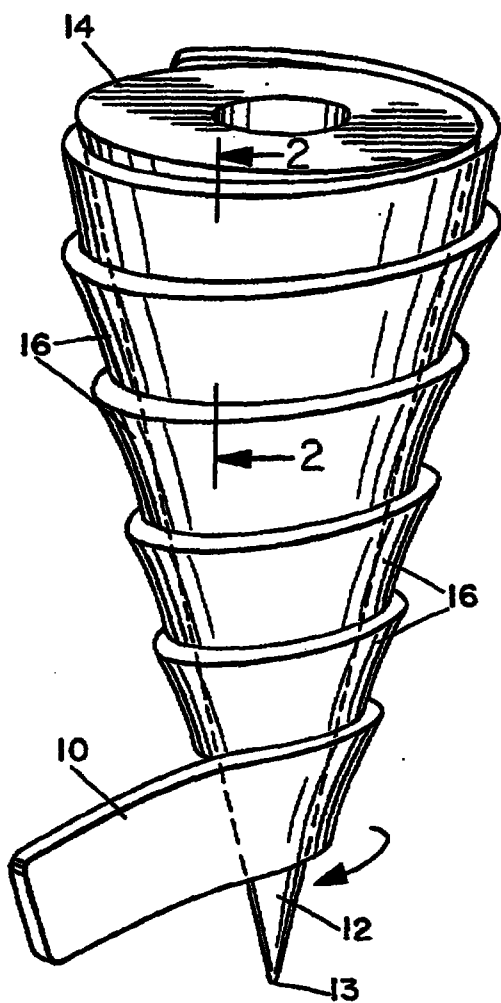


FIG. 1

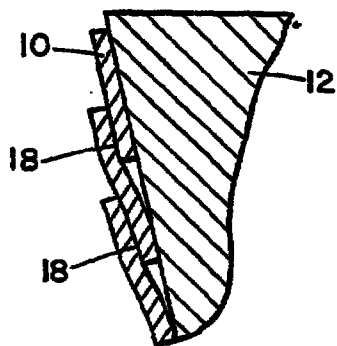


FIG. 2

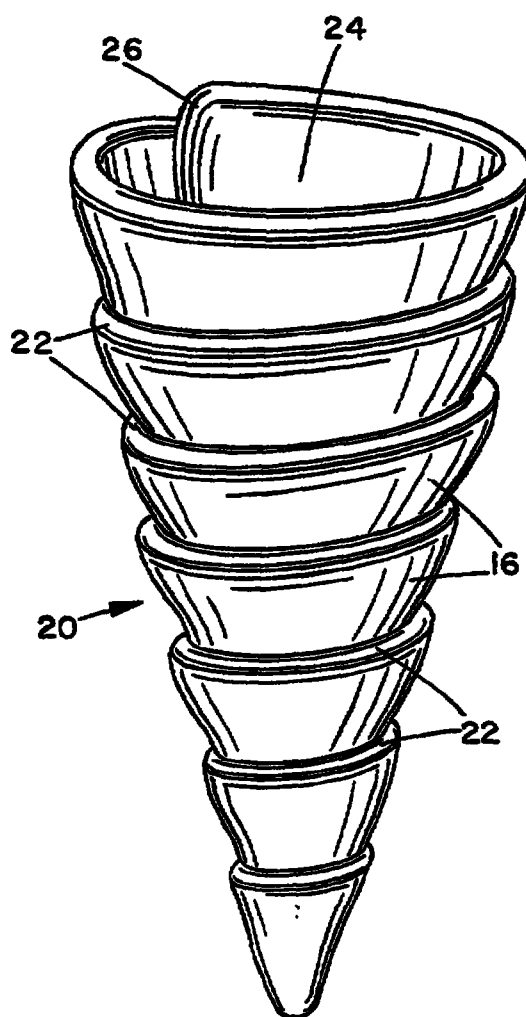
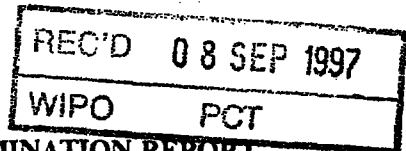


FIG. 3

PATENT COOPERATION TREAT

PCT



INTERNATIONAL PRELIMINARY EXAMINATION REPORT

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference 5555-PCT1C2	FOR FURTHER ACTION See Notification of Transmittal of International Preliminary Examination Report (Form PCT/IPEA/416)	
International application No. PCT/US 96/ 06730	International filing date (day;month;year) 10/05/1996	Priority date (day;month;year) 26/05/1995
International Patent Classification (IPC) or national classification and IPC A21C15/02		
Applicant CONEWICH ENTERPRISES L. P.		

1. This international preliminary examination report has been prepared by this International Preliminary Examining Authority and is transmitted to the applicant according to Article 36.

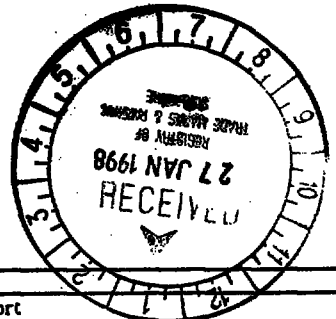
2. This REPORT consists of a total of 6 sheets, including this cover sheet.

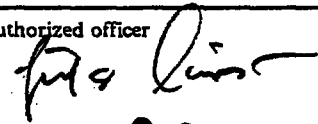
☒ This report is also accompanied by ANNEXES, i.e., sheets of the description, claims and/or drawings which have been amended and are the basis for this report and/or sheets containing rectifications made before this Authority (see Rule 70.16 and Section 607 of the Administrative Instructions under the PCT).

These annexes consists of a total of 8 sheets.

3. This report contains indications and corresponding pages relating to the following items:

- I ☒ Basis of the report
- II ☐ Priority
- III ☐ Non-establishment of opinion with regard to novelty, inventive step and industrial applicability
- IV ☐ Lack of unity of invention
- V ☒ Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement
- VI ☒ Certain documents cited
- VII ☐ Certain defects in the international application
- VIII ☐ Certain observations on the international application



Date of submission of the demand 13/12/1996	Date of completion of this report 04.09.97
Name and mailing address of the IPEA/  European Patent Office D-80298 Munich Tel. (+49-89) 2399-0, Tx: 523656 epmu d Fax: (+49-89) 2399-4465	Authorized officer  G. Simson Telephone No.

INTERNATIONAL PRELIMINARY EXAMINATION REPORT

Intern. application No.

PCT/US96/06730

I. Basis of the report

1. This report has been drawn up on the basis of (Replacement sheets which have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to the report since they do not contain amendments.):

☐ the international application as originally filed.

☒ the description, pages 6 _____, as originally filed,
pages _____, filed with the demand,
pages 1 - 5 _____, filed with the letter of 14/05/97,
pages _____, filed with the letter of _____,

☒ the claims, Nos. _____, as originally filed,
Nos. _____, as amended under Article 19,
Nos. _____, filed with the demand,
Nos. 1 - 14 _____, filed with the letter of 14/05/97,
Nos. _____, filed with the letter of _____,

☒ the drawings, sheets/fig 1/1 _____, as originally filed,
sheets/fig _____, filed with the demand,
sheets/fig _____, filed with the letter of _____,
sheets/fig _____, filed with the letter of _____.

2. The amendments have resulted in the cancellation of:

☐ the description, pages _____.
☐ the claims, Nos. _____.
☐ the drawings, sheets/fig _____.

3. ☒ This report has been established as if (some of) the amendments had not been made, since they have been considered to go beyond the disclosure as filed (Rule 70.2(c)):

The amendments filed with the letter dated 14/05/97 introduce subject-matter which extends beyond the content of the application as filed, contrary to Article 34(2)(b) PCT. The amendments concerned are the following:

Claim 1, line 17: "... which has a coating which seals against liquid leakage ...".

Claim 9: the characterizing portion.

The original description discloses spraying with a solution of water, baking soda and cornstarch and states that cornstarch helps to glue or cement the wrapped cone together (page 4, paragraph 3). This, however, does not yet indicate that the coating seals against liquid leakage. The original Claim 1 was directed to "a bread cone which is resistant to liquid leakage". This property does not necessarily origin from the coating, the kind of dough (see US-A-3410691, in particular col. 3, lines 19 - 35) or the overlapping (see original application, page 4 paragraph 2) may be important as well. It follows that the newly filed wording that the coating seals against liquid leakage goes beyond the originally disclosed "resistance against liquid leakage".

The same argumentation is valid for the wording added to Claim 9 which is slightly different but has the same meaning. Therefore this part of the new wording has been disregarded and instead the original wording has been considered in Claim 1 and the addition to Claim 9 has been disregarded.

4. Additional observations, if necessary:

INTERNATIONAL PRELIMINARY EXAMINATION REPORT

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V. Reasoned statement under Article 35(2) with regard to novelty, inventive step and industrial applicability; citations and explanations supporting such statement

1. STATEMENT

Novelty (N)	Claims 1 - 8, 11 - 14	YES
	Claims 9, 10	NO
Inventive Step (IS)	Claims 8, 14	YES
	Claims 1 - 7, 11 - 13	NO
Industrial Applicability (IA)	Claims 1 - 14	YES
	Claims	NO

2. CITATIONS AND EXPLANATIONS

1. Reference is made to the following documents:

D1: WO94/12035 *

D2: EP-A-0258936

"*" was not cited in the international search report.

2. Claim 1, considered with the added feature "applying a coating..." and with the original feature "resistant against liquid leakage" does not involve an inventive step in the sense of Article 33(3) PCT.

The subject-matter of this claim differs from the disclosure of WO94/12035 in the feature that a coating layer is applied to the outer surface of the wrapped spiral strip. This feature is a matter of normal design procedure, see for example US-A-4795652, col. 5, line 59 - col. 6, line 12. The skilled person would regard its inclusion in the process described in document WO94/12035 as a normal design possibility in order to solve the problem posed, namely to create a pretzel like

dough.

3. Furthermore, the present application does not satisfy the criterion set forth in Article 33(2) PCT. Claim 9, considered without the added subject-matter, is not new. D1 discloses a product as claimed in original Claim 9 (see in particular page 4, lines 21 - 28. fig. 3).
4. The additional features of Claims 2 and 10 are already known from D1 (see page 4, lines 14 - 16). Hence the subject-matter of Claim 2 is not inventive and that of Claim 10 is not novel.
5. The subject-matter of Claims 3 - 7 and 11 - 12 does not involve an inventive step (Rule 65(1)(2) PCT).
 - 5.1 The additional feature of Claim 3 is described in document D2, col.3, lines 22 - 28, as providing the same advantages as in your application. The skilled person would therefore regard it as a normal design option to include this feature in the method described in document D1 in order to solve the problem posed.
 - 5.2 The additional features of Claims 4 - 7 and 11 - 13 are well-known to the skilled man. He would regard their inclusion in the method and the product described in document D1 as a normal design possibility in order to solve the problem posed.
6. The additional features of Claims 8 and 14 are neither disclosed in their present form in any of the documents cited in the search report nor rendered obvious thereby. They solve the problem of giving a brown colour and of cementing together the windings.

INTERNATIONAL PRELIMINARY EXAMINATION REPORTIntern. application No.
PCT/US96/06730**VI. Certain documents cited****1. Certain published documents (Rule 70.10)**

Application No. Patent No.	Publication date (day/month/year)	Filing date (day/month/year)	Priority date (valid claim) (day/month/year)
WO/94/12035	9/06/94	22/12/92	

2. Non-written disclosures (Rule 70.9)

Kind of non-written disclosure	Date of non-written disclosure (day/month/year)	Date of written disclosure referring to non-written disclosure (day/month/year)

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CONICAL FOOD ARTICLE AND PROCESS FOR MAKING SAME

BACKGROUND OF THE INVENTION

5 The present invention relates to a conically-shaped edible food article and to a process for making such an article.

 There are a number of common articles of food which are formed in a conical shape. One of the best known of
10 these is the conical ice cream cone, which is generally formed by pouring liquid waffle dough into a mold or else forming a single sheet of dough into a cone shape. These types of dough form rigid, brittle shells.

 U.S. Patent No. 3,410,691 of Stanley describes a
15 conical food article formed by cutting a flattened circle of dough into four equal segments or sector pieces, and wrapping an individual piece around a conical mandrel before baking. U.S. Patent No. 4,795,652 of Cooper describes a similar technique in which a flattened strip of
20 pretzel dough is cut into parallelogram-shaped pieces and each piece is wrapped onto a mandrel before baking.

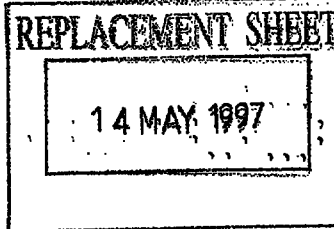
 International Application No. WO 94/12035 of Conewich International describes an edible food container formed by wrapping an elongate strip of uncooked bread dough around
25 a conically shaped mandrel to form a plurality of spiral turns with an overlap between adjacent turns. The dough is wound starting at either the apex or the widest end of the cone.

30 SUMMARY OF THE INVENTION

 It is an object of the present invention to provide a new and improved food article and process for making such an article.

35 According to one aspect of the present invention, a food article is provided which comprises a conical receptacle of soft bread dough formed by wrapping a strip

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of uncooked bread dough spirally around a conical mandrel starting at the widest end of the mandrel to form a plurality of successive spiral turns of the dough strip with an overlap between adjacent turns and adjacent turns
5 adhered to one another by baking to form a contiguous conical structure with a hollow interior for receiving an edible filling, and a sealing layer extending over the outer surface of the cone for resisting leakage of liquid from the container.

10 According to another aspect of the present invention, a process for making such a food article is provided, which comprises the steps of forming a continuous, elongate strand of bread dough, winding the strand spirally around a conical mandrel starting at the widest end of the mandrel
15 to form a plurality of adjacent spiral turns with an overlap between adjacent turns, applying a coating layer of water, baking soda and cornstarch to the outer surface of the wrapped spiral, and curing and cooking the wrapped spiral strand on the mandrel to form a conical receptacle
20 of soft bread consistency.

Preferably, the strand is a flat strip and is wrapped with an overlap of around $\frac{1}{3}$ to $\frac{1}{4}$ the width of the strip between adjacent turns of the strip, so that the overlapping portions of adjacent turns will adhere to each
25 other to form a sealed, integral conical receptacle.

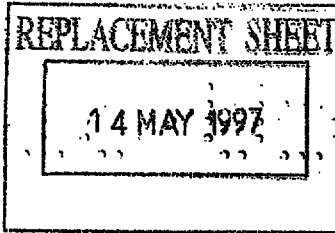
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30 which is particularly convenient and advantageous, since it avoids the problems of any filling spilling from the sides of a sandwich.

BRIEF DESCRIPTION OF THE DRAWINGS

35

The present invention will be better understood from the following detailed description of a preferred

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embodiment of the invention, taken in conjunction with the accompanying drawings, in which like reference numerals refer to like parts, and in which:

Figure 1 is a pictorial view showing the cone being wound on a mandrel;

Figure 2 is a sectional view taken on line 2-2 of Figure 1; and

Figure 3 illustrates the finished cooked product.

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 An edible food article and the process for making it according to a preferred embodiment of the present invention are illustrated in Figures 1, 2 and 3. The process basically comprises first mixing a bread dough in accordance with procedures which are well known in the art. Preferably, a high gluten flour is used for the dough. The bread dough is then formed into a relatively narrow, elongate flat strip or strand 10. Strip 10 is then wrapped spirally around a conically-shaped mandrel or baking pan 12 as best illustrated in Figure 1, starting from the widest end 14 of the cone and wrapping to the apex 13 of the mandrel. The strip is stretched as it is wound onto the mandrel. By using high gluten flour, a more stretchy dough is produced, so that the strip can be stretched without breaking. Wrapping is continued until the lower part of the mandrel is covered, and adjacent turns 16 of the spiral are wrapped so that there is an overlap between them, as illustrated in Figure 2, so as to form a contiguous conical structure.

 The strips 10 may be formed in a number of different ways, both manual and automated. For example, a flat sheet of dough could be formed by rolling into a rectangular shape, and the sheet could then simply be cut into flat strips or strands in a similar manner to the making of flat noodles. Automated methods of pressing and stamping may be used. The strip 10 preferably has a thickness of 0.64 cm

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± 0.32 cm ($\frac{1}{4}$ " $\pm$ $\frac{1}{8}$ "), and a width of 2.54 cm ± 0.64 cm (1 " $\pm$ $\frac{1}{4}$ ").

Although pressing of the dough on the mandrel is not necessary, some pressure may be applied if desired. The overlapping portions 18 of adjacent spiral turns will tend to adhere to one another due to the tension in the strip as it is wound, so that there are no gaps in the structure. Preferably, the adjacent turns are overlapped to a height of around $\frac{1}{3}$ to $\frac{1}{2}$ of the overall strip width or height. As illustrated in Figure 1, the mandrel 12 has a bore or recess 19 in its flat or widest end 14 for receiving a suitable tool such as a post or spindle for holding the mandrel while the dough strand 10 is wrapped around it. The dough strip may be wound on the mandrel by hand or by a suitable automated machine.

The strip 10 of dough is preferably wound from the widest end of the cone to the apex, as illustrated in Figures 1 and 2. This has the advantage that the overlapping outer edge 22 faces upwardly rather than downwardly, reducing the risk of leakage of food from the cone.

Once the dough strip has been spirally wrapped around the mandrel between its opposite ends, the uncooked dough cone is sprayed lightly with a solution of water, baking soda and cornstarch. The baking soda will create a brownish color in the outer surface of the product when cooked. The cornstarch helps to glue or cement the wrapped cone together. The sprayed cone is then baked in an oven while on the mandrel to form the finished product. The mandrel acts as a baking mold. As the dough is baked, the spiral turns will expand to adhere more firmly to one another and become more tightly wrapped, sealing the small opening at the apex of the cone. The cone is preferably baked in a steam generation oven. Steam is supplied to the oven during the initial phase of baking. Preferably, steam is supplied for a period of 30 seconds to one minute at the start of baking, with the oven set at 177°C to 204°C (350°F

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to 400°F). Baking is continued until the dough receptacle is baked to a golden brown, before removing from the oven. The baked, cone-shaped dough receptacle is then removed from the mandrel. The conical bread receptacle will have the soft consistency of baked bread, and will be essentially moisture-tight.

By adding a large amount of steam to the oven at the start of the baking process, the dough will be moistened and will be puffed up. The adhesion between overlapping turns of the strip is thereby increased substantially. Also, the need for proofing or allowing rising time before baking is eliminated. However, the amount of steam used is significantly more than in conventional dough steaming, in order to provide the desired adhesion and sealing between adjacent spiral turns of the strip. In normal baking, steam is supplied for only 15 seconds, whereas in this method, steam is supplied for at least 30 seconds.

As seen in Figure 3, the baked, cone-shaped receptacle will have a spirally extending, upwardly facing edge extending on its outer surface marking the junction between adjacent turns of the dough strip. The receptacle has a soft bread consistency, and has an internal, conical recess where selected sandwich fillings can be placed. Any selected filling may be used, such as meats, poultry, sea food, vegetables, dairy products and fruits, and the fillings may be hot or cold. The cone-shaped bread receptacle forms a sealed, edible container for the filling, reducing the risk of spilling and mess which can result when eating traditional sandwiches with open sides.

The bread cone or receptacle 20 is an extremely versatile food container and may be served as a container for breakfast, salad, lunch, dinner; snack or dessert, depending on the choice of bread dough used and the selected food filling. It may be made in a range of different sizes for holding snacks or full meals, for example. The bread cone itself and the fillings can be consumed without the need of any eating utensils, making it

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**PCT**WORLD INTELLECTUAL PROPERTY ORGANIZATION
International Bureau

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(21) International Application Number: PCT/US96/06730 (22) International Filing Date: 10 May 1996 (10.05.96) (30) Priority Data: 08/450,488 26 May 1995 (26.05.95) US (71) Applicant: CONEWICH ENTERPRISES L.P. [US/US]; Suite 320, 8989 Rio San Diego, San Diego, CA 92108 (US). (72) Inventor: GOLDSTEIN, Ward, J.; 311 Glenmont Drive, Solana Beach, CA 92075 (US). (74) Agents: PROCTOR, Katherine et al.; Brown, Martin, Haller & McClain, 1660 Union Street, San Diego, CA 92101-2926 (US).		(81) Designated States: AL, AM, AT, AU, AZ, BB, BG, BR, BY, CA, CH, CN, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IS, JP, KE, KG, KP, KR, KZ, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, UZ, VN, ARIPO patent (KE, LS, MW, SD, SZ, UG), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG). Published With international search report.
(54) Title: CONICAL FOOD ARTICLE AND PROCESS FOR MAKING SAME		
(57) Abstract An edible food container is formed by wrapping an elongate flat strip of uncooked bread dough around a conically-shaped mandrel to form a plurality of spiral turns with an overlap between adjacent turns of the spiral. The resultant uncooked dough cone is then baked to form an edible, cone-shaped container of soft bread. The bread cone is removed from the mandrel and the hollow interior of the cone is filled with a selected filling.		

