

PATENT SPECIFICATION (11)

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DRAWINGS ATTACHED

- (21) Application No. 39092/70 (22) Filed 13 Aug. 1970
 (31) Convention Application No. 849 779 (32) Filed 13 Aug. 1969 in
 (33) United States of America (US)
 (44) Complete Specification published 12 Sept. 1973
 (51) International Classification B65D 51/14
 B29C 1/00//B65D 41/18
 (52) Index at acceptance
 B5A 1R6C 1R6D 2E1E
 A4A 1B1 1B7A 2B 6A 6F
 B8T 2C 4A



(54) MOULD MULTIPLE-SEAL CLOSURE AND A MOULD FOR INGESTIBLE SUBSTANCES COMPRISING THE SAME

- (71) We, DART INDUSTRIES INC., a Corporation organised and existing under the laws of the State of Delaware, United States of America, of 8480 Beverly Boulevard, Los Angeles, State of California, 90054, United States of America, do hereby declare the invention, for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:—
- This invention relates to a mould multiple-seal closure and to a mould for ingestible substances comprising the same.
- More particularly, the invention is concerned with a method and a mould for producing decorative effects in moulded materials such as gelatin desserts and ice and to a kit by the use of which a variety of configurations and combinations of mouldable ingestible materials may be produced. Foodstuff material of a congealable nature such as gelatin desserts are particularly suitable for use with the mould and kit of the present invention in a manner to produce a variety of configured salad and dessert dishes.
- Ice and foodstuff moulds were known in the prior art, however, the known moulds lacked flexibility in producing a variety of configurations of moulded materials and were unable to produce ice shapes which would float high in a liquid such as punch so that the moulded form of the ice could be seen. None of the moulds known in the prior art had a dual moulding capacity so that one colour of moulded foodstuff could be inserted into a different colour of moulded foodstuff to produce a glistening marbled effect. Foodstuff moulds in the prior art which produced a ring shape had serious disadvantages. The centre of the ring was generally filled with a material such as whipped cream or fruit. The hole in the ring went completely through the moulded material. When whipped cream or fruit was placed in the centre hole it would pass completely through the moulded material to the surface of the dish or other container. If the ring was accidentally moved the cream or fruit would become wedged beneath the moulded material causing a messy unpleasant appearance. Foodstuff moulds in the prior art had a further disadvantage in that when the centre was filled with a material such as whipped cream or the like the cream would have a tendency to become dry at its surface. None of the moulds in the prior art had a reversible seal which could produce a storage space for whipped cream, fruit or another moulded material which opened either from the top or from the bottom. None of the moulds for congealable foodstuff or the like could be used to form either a solidly moulded material, a ring, or a configuration having a large storage space with either a top or bottom opening which could be filled with fruit, whipped cream or the like and which did not pass completely through the moulded material. None of the moulds in the prior art had a dual moulding capacity in which either moulding compartment could mould a substance having a pattern such as a star in its surface. None of the moulds in the prior art could produce a moulded shape of two different coloured congealable substances in which the top central portion of the moulded material was a flat surface having a different colour than the surrounding moulded material. In the prior art foodstuff moulds which had patterns on the seal could not be easily filled. When the seal was placed on the filled mould the pattern which projected into the liquid which was to congeal displaced a portion of the congealable liquid causing the liquid to run down the outside surface of the mould. None of the moulds in the prior art could
- [Price 25p]

be used alternatively as moulds for congealable foodstuff and for ice or other materials wherein the formed ice had a storage space which could hold fruit or the like while the ice was floating in a liquid such as punch.

According to the present invention there is provided a mould multiple-seal closure comprising a disk-shaped sealing wall surrounding a depressed central portion, a peripheral edge, and two sealing means, the first sealing means being proximate the peripheral edge of the mould multiple-seal closure and the depressed central portion having a base peripheral edge connected to the sealing wall proximate the periphery of the depressed central portion to thereby provide a second sealing means proximate the circumference of the depressed central portion.

This invention is also concerned with a reusable moulding kit for ice and foodstuffs of the type that are introduced into a mould as a mouldable material and formed in the mould to a shape-retaining solid conforming to the contours of the mould. The moulding kit includes a mould multiple-seal closure in accordance with the invention which can seal either the larger or smaller opening in a central mould portion. When the mould multiple-seal closure is engaged with either the smaller base opening or the larger opening of the central mould portion the depressed portion of the mould multiple-seal closure extends into the central mould portion. When the mould is filled with water, gelatin dessert or other ingestible material which subsequently congeals or hardens to a shape-retaining solid, the moulded solid has an inwardly directed hollow portion.

Thus, the invention also provides a reusable moulding kit of plastics material for foodstuff of a type that is introduced into a mould as a mouldable material and then formed to a moulded shape-retaining solid, which moulding kit comprises a central mould portion contoured from a relatively large opening at one end thereof to a smaller opening at the other end thereof, which other end constitutes a base for the central mould portion, said larger opening being provided for removal of the shape-retaining solid from the mould, and a mould multiple-seal closure in accordance with the invention, the first sealing means of the mould multiple-seal closure proximate the peripheral edge thereof being capable of engagement with the large end opening in a moisture-tight sealing relation and the second sealing means of the mould multiple-seal closure proximate the circumference of the depressed central portion thereof being capable of engagement with the smaller end opening in a moisture-tight

sealing relation when disengaged with the larger end opening.

A preferred embodiment of the invention is provided by a reusable moulding kit for ice and foodstuffs of the type that are introduced as a mouldable material and formed to a moulded shape-retaining solid, which moulding kit is fabricated from plastics materials and comprises: (a) a central mould portion contoured from a larger opening at one end thereof to a smaller base opening at the other end thereof, the larger opening being provided for the removal of the shape-retaining product from the mould and being defined by an upstanding peripheral rim, the smaller base opening being defined by a downwardly extending peripheral rim that is adapted to maintain the central mould portion in a stable resting position enabling its being filled through the larger opening with water or a foodstuff of the type that can be formed as a moulded shape-retaining solid that conforms to the contours of the central mould portion, (b) a mould multiple-seal closure having a dual sealing capability and comprising a disk-shaped sealing wall having substantially flat inner and outer surfaces, and a peripheral edge, which mould multiple-seal closure further includes a depressed cup-shaped central portion inwardly directed from the disk-shaped sealing wall, there being a rim upstanding from the outer surface of the sealing wall proximate to the periphery of the depressed cup-shaped central portion and the cup-shaped central portion having a base peripheral edge and terminating in a hemispherical end wall, a connecting wall joining the rim and the base peripheral edge forming a central U-shaped groove opening on the inner surface of the disk-shaped sealing wall for sealing engagement with the downwardly extending peripheral rim of the smaller base opening, the disk-shaped sealing wall further having a peripheral U-shaped groove opening on the inner surface of the wall proximate the peripheral edge of the disk-shaped wall for sealing engagement with the peripheral rim of the larger opening when the central U-shaped groove is disengaged from the downwardly extending peripheral rim, and an intermediate opening through the disk-shaped wall between the central U-shaped groove and the peripheral U-shaped groove, (c) a substantially flat plastics closure for engagement with the upstanding peripheral rim in a moisture-tight sealing relationship when the mould multiple-seal closure is engaged with the downwardly extending peripheral rim, and (d) a base seal for the smaller base opening having a U-shaped peripheral groove adapted to engage with the smaller base opening downwardly ex-

tending peripheral rim in a moisture-tight sealing relationship when the dual seal closure is engaged with the larger end opening, which seal has a central wall configured

5 to form a design on the moulded product.

The invention will now be described by way of example with reference to the accompanying drawings (except Figures 1 and 2 which do not illustrate actual embodiments of the invention) in which:—

10 Figure 1 is an exploded perspective view of a mould with a flat plastics closure on its larger end and a base seal on the smaller base end of its central mould portion,

15 Figure 2 is a cross-sectional view of the assembled mould of Figure 1 with the flat plastics closure on the larger end and the base seal on the smaller base end of the central mould portion,

20 It should be noted that Figures 1 and 2 are not illustrative of the present invention but are included for the sake of completeness to illustrate the full use of the moulding kit and mould of the invention as will be apparent from the description herein-after.

Figure 3 is an exploded perspective view of a mould in accordance with the invention with a multiple-seal closure on the

30 larger end and the base seal on the smaller base end of the central mould portion,

Figure 4 is a cross-sectional view of the assembled mould of Figure 3 with the multiple-seal closure on the larger end and

35 the base seal on the smaller base end of the central mould portion,

Figure 5 is an exploded perspective view of the mould of Figure 3 with the flat plastics closure on the larger end and the

40 multiple-seal closure on the smaller end of the central mould portion,

Figure 6 is a cross-sectional view of the assembled mould of Figure 3 with the flat plastics closure on the larger end and the

45 multiple-seal closure on the smaller end of the central mould portion.

Figure 7 is an exploded view of a further embodiment of the invention including an alternative structure for the multiple-seal

50 closure showing the base seal at the opening of the cup-shaped central portion of the multiple-seal closure, and

Figure 8 is a cross-sectional view of the alternative structure of Figure 7 for the

55 multiple-seal closure showing the base seal in interfitting relation with the opening of the cup-shaped central portion of the multiple seal closure.

In the preferred embodiment of this example the reusable moulding kit for ice and foodstuff of the type that is introduced into the mould as a mouldable material and formed therein to a moulded shape-retaining solid is fabricated from plastics

60 materials and, as best seen in viewing, in

combination, Figures 1, 3 and 5, includes a central mould portion 10, a multiple seal closure 15, a substantially flat plastics closure 28 and a base seal 29. The central mould portion 10 is contoured from a

70 larger opening 11 at one end thereof to a smaller base opening 12 at the other end. The larger opening 11 in the central mould portion 10 is for the removal of the shape-retaining product from the mould. The

75 larger opening 11 is defined by an upstanding peripheral rim 13 and the smaller base opening 12 is defined by downwardly extending peripheral rim 14. The smaller

80 base opening 12 and the integral downwardly extending rim 14 are adapted to maintain the central mould portion 10 in a stable-resting position when placed on a supporting surface.

As shown particularly in Figures 3, 5 and 6, multiple-seal closure 15 has a disk-shaped sealing wall 16 which includes substantially flat inner and outer surfaces 17 and 18 and a peripheral edge 32. The disk-shaped sealing wall also has a centrally located circular hole 19 passing from outer surface 18 to inner surface 17 and a rim 20 upstanding from outer surface 18 and attached to the periphery of centrally located hole 19. A cup-shaped central portion 21 is inwardly directed from disk-shaped sealing wall 16. Cup-shaped central portion 21 has a base peripheral edge 22 and terminates in a hemispherical end wall 23. A connecting wall 24 joins upstanding rim 20 and base peripheral edge 22 to form a central U-shaped groove 25 which opens on inner surface 17 of disk-shaped sealing wall 16. The central U-shaped groove 25 is shaped for sealing engagement with peripheral rim 14 of smaller base opening 12. The disk-shaped sealing wall 16 also has a peripheral U-shaped groove 26 opening on inner surface 17 proximate peripheral or circumferential edge 32 of disk-shaped sealing wall 16 which is shaped for sealing engagement with upstanding peripheral rim 13 of larger opening 11 when central U-shaped groove 25 is disengaged from the downwardly extending peripheral rim 14. An intermediate opening 27 passes through disk-shaped sealing wall 16 between central U-shaped groove 25 and peripheral U-shaped groove 26 which permits the mould to be easily filled when multiple-seal closure

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As previously mentioned the moulding kit preferably includes a substantially flat plastics closure 28 for engagement with upstanding peripheral rim 13 in a moisture-tight sealing relationship and may be employed subsequent to removal of the multiple-seal closure 15 after moulding or alternatively when either closure 15 or seal 29 are used on opening 12 during moulding.

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The kit also includes base seal 29; shown in Figures 1, 2, 3, 4, 7 and 8, for smaller base opening 12. The base seal 29 has a U-shaped peripheral groove 30 shaped to engage with downwardly extending peripheral rim 14 in a moisture-tight sealing relationship when multiple-seal closure 15 is engaged with upstanding peripheral rim 13. Base seal 29 preferably has a central wall 31 configured to form a design on the moulded product, however, a plain seal may be similarly employed.

If desired, multiple-seal closure 15 need not be used and base seal 29 can be used to seal smaller base opening 12 while substantially flat plastics closure 28 is being used to seal larger opening 11.

In an alternative embodiment, shown in Figures 7 and 8, it is contemplated that the base seal 29 may also be used to form a configured pattern in a solid formed in depressed cup-shaped portion 21. This particular embodiment includes a sealing flange 34 that extends outwardly from the connecting wall 24 of the multiple-seal closure 15. The flange 34, as is readily apparent from Figures 6 and 7, is shaped to receive matingly the base seal 29 or a similar seal in a substantially air-tight relationship. Thus, it is possible in one aspect of the invention to mould simultaneously but separately congealable materials in the central mould portion 10 and in the multiple-seal closure 15. Further, the material moulded in the cup-shaped portion 21 may be configured using the base seal 29.

It has been discovered that a moulding kit in accordance with this invention makes possible several unique and unexpected results. For example, an unusual shimmering multicoloured moulded gelatin dessert can be prepared by moulding a gelatin dessert having one colour in the central mould portion and subsequently filling the hollow well portion in the moulded gelatin dessert with a moulded gelatin dessert having a second colour formed in the shape of the hollow well portion. The gelatin dessert having the second colour may be moulded in the depressed portion of the reversible seal. Since the multiple-seal closure may be placed on either the smaller base opening or the larger opening of the central mould portion the hollow well portion in the moulded ice or foodstuff may be in either the top or bottom surface of the moulded material. The gelatin dessert having a different colour may be placed in either the top or the bottom of the moulded material having the first colour depending upon whether the multiple-seal closure was placed on the smaller base opening or the larger opening of the central mould portion. Two multicoloured moulding effects may, therefore, be obtained from the same

moulding kit.

As was discussed in the previous paragraphs the moulding kit has a dual moulding capacity in that a material may be moulded in the central mould portion while another material is being moulded in the depressed portion of the reversible seal.

The multiple-seal closure gives the moulding kit additional flexibility in that the hollow well may be formed in either the top or bottom surface of the material which is moulded in the central mould portion. Many of the effects possible with the moulding kit are obtainable, however, when the seal having the depressed portion is not reversible but can be placed on only one end of the central mould portion. Further, it should be noted that an integral construction employing an inwardly directed depressed portion extending from the smaller end of the mould will similarly yield pleasing results. Such a well might also include a sealing flange to accommodate a seal, thus retaining the dual moulding capability. The integrally connected depressed portion may conveniently extend over one-half of the distance from the smaller end to the larger end of the mould.

A moulded congealable foodstuff having a hollow well portion in the top has particular advantages in that the well portion can be used as a storage space which gives a particularly pleasing aesthetic appearance. The hollow portion can be used to store such things as fruit or whipped cream. When the hollow well portion appears in the top of the congealable substance such as a gelatin dessert another advantage was unexpectedly discovered. Substances such as whipped cream do not pass completely through the moulded foodstuff to the plate below thus unsightly smearing of substances such as whipped cream on the plate does not occur. Moulded ice having a hollow well portion in the top also has similar advantages. The moulded ice can be floated in a punch bowl and the hollow well portion in the moulded ice can be used as a storage space which gives the punch bowl an interesting, unusual and pleasing appearance.

A hollow well portion in the bottom of a congealable foodstuff such as a gelatin dessert also has particular advantages. When the hollow well portion is filled with substances such as fruit, whipped cream or the like a particularly pleasing appearance results. The fruit or whipped cream is viewed from the top through the gelatin dessert or the like which gives an interesting and unusual effect. In addition substances such as whipped cream have a tendency to dry when exposed to air. When the cream is stored in a well formed in the bottom of the foodstuff such as gelatin dessert or

the like exposure to the air is eliminated.

It was unexpectedly discovered that a well portion formed in the bottom of moulded ice had a particular advantage.

5 When the ice is placed in a liquid such as punch or the like it floats higher in the liquid than it would if it had no well portion, thus exposing the moulded ice form.

10 If for some reason a ring structure is desired, the reversible seal may be placed on the smaller base opening and the mould may then be partially filled to form a ring.

As indicated above it is preferred that
15 a seal for the smaller base opening be provided with the moulding kit. The smaller base seal is used to seal the smaller base opening of the central mould portion when the multiple-seal closure is engaged
20 with the larger end opening. The smaller base seal may be provided with a pattern which imparts an aesthetic appearance to the top of the moulded ice or mouldable foodstuff. The smaller base seal may be
25 used to seal the depressed cup portion in the multiple-seal closure thus permitting a moulded pattern to be formed in ice or a moulded foodstuff which is moulded in the depressed cup portion of the multiple-
30 seal closure.

WHAT WE CLAIM IS:—

1. A mould multiple-seal closure comprising a disk-shaped sealing wall surrounding a depressed central portion, a peripheral
35 edge, and two sealing means, the first sealing means being proximate the peripheral edge of the mould multiple-seal closure and the depressed central portion having a base peripheral edge connected to the seal-
40 ing wall proximate the periphery of the depressed central portion to thereby provide a second sealing means proximate the circumference of the depressed central portion.

45 2. A mould multiple-seal closure as claimed in claim 1, wherein the depressed central portion is circular and cup-shaped, the base peripheral edge and the sealing wall being connected by a rim upstanding
50 from the sealing wall and a connecting wall joining the rim and the base peripheral edge.

3. A mould multiple-seal closure as claimed in claim 2, wherein the connecting wall joining the rim and the base peripheral edge forms a first and centrally
55 located U-shaped groove opening on that surface which is opposite to the surface from which the rim is upstanding, the sealing wall further having a second and
60 peripheral U-shaped groove opening on the same surface of the mould multiple-seal closure as the first U-shaped groove and proximate the peripheral edge of the seal-
65 ing wall, and an opening through the seal-

ing wall between the first and centrally located U-shaped groove and the second and peripheral U-shaped groove.

4. A mould multiple-seal closure as claimed in claim 1, substantially as here- 70 inbefore described with reference to and as illustrated in any one of Figures 3 to 8.

5. A reusable moulding kit of plastics material for foodstuff of a type that is introduced into a mould as a mouldable material and then formed to a moulded shape-retaining solid, which moulding kit comprises a central mould portion con-
80 toured from a relatively large opening at one end thereof to a smaller opening at the other end thereof, which other end constitutes a base for the central mould portion, said larger opening being provided for removal of the shape-retaining solid from
85 the mould, and a mould multiple-seal closure as claimed in any one of the preceding claims, the first sealing means of the mould multiple-seal closure proximate the per-
90 ipheral edge thereof being capable of engagement with the large end opening in a moisture-tight sealing relation and the second sealing means of the mould multiple-seal closure proximate the cir-
95 cumference of the depressed central portion thereof being capable of engagement with the smaller end opening in a moisture-tight sealing relation when disengaged with the larger end opening.

6. A moulding kit as claimed in claim 100 5, further comprising a substantially flat reusable plastics closure for engagement with the large end opening when the multiple-seal closure is engaged in a sealing relation with the small end opening. 105

7. A moulding kit as claimed in claim 5 or claim 6, further comprising a small end closure for small end opening when the mould multiple-seal closure is in a sealing relation with the large end opening. 110

8. A moulding kit as claimed in claim 5 substantially as hereinbefore described with reference to and as illustrated in any one of Figures 3 to 6 of the accompanying drawings. 115

9. A moulding kit comprising a mould multiple-seal closure as claimed in any one of claims 1 to 4 and a closure member adapted to seal the depressed central portion of the mould multiple-seal closure. 120

10. A moulding kit as claimed in claim 9, wherein the mould multiple-seal closure includes a sealing flange extending from the connection between the base peripheral edge and the sealing wall proximate the periphery of the depressed central portion, which sealing flange is shaped to receive
125 matingly the closure member in a substantially air-tight relationship.

11. A moulding kit as claimed in claim 130



the like exposure to the air is eliminated.

It was unexpectedly discovered that a well portion formed in the bottom of moulded ice had a particular advantage.

5 When the ice is placed in a liquid such as punch or the like it floats higher in the liquid than it would if it had no well portion, thus exposing the moulded ice form.

10 If for some reason a ring structure is desired, the reversible seal may be placed on the smaller base opening and the mould may then be partially filled to form a ring.

As indicated above it is preferred that 15 a seal for the smaller base opening be provided with the moulding kit. The smaller base seal is used to seal the smaller base opening of the central mould portion when the multiple-seal closure is engaged with the larger end opening. The smaller 20 base seal may be provided with a pattern which imparts an aesthetic appearance to the top of the moulded ice or mouldable foodstuff. The smaller base seal may be used to seal the depressed cup portion in the multiple-seal closure thus permitting a moulded pattern to be formed in ice or a moulded foodstuff which is moulded in the depressed cup portion of the multiple- 30 seal closure.

WHAT WE CLAIM IS:—

1. A mould multiple-seal closure comprising a disk-shaped sealing wall surrounding a depressed central portion, a peripheral 35 edge, and two sealing means, the first sealing means being proximate the peripheral edge of the mould multiple-seal closure and the depressed central portion having a base peripheral edge connected to the sealing wall proximate the periphery of the 40 depressed central portion to thereby provide a second sealing means proximate the circumference of the depressed central portion.

2. A mould multiple-seal closure as claimed in claim 1, wherein the depressed central portion is circular and cup-shaped, the base peripheral edge and the sealing wall being connected by a rim upstanding 50 from the sealing wall and a connecting wall joining the rim and the base peripheral edge.

3. A mould multiple-seal closure as claimed in claim 2, wherein the connecting 55 wall joining the rim and the base peripheral edge forms a first and centrally located U-shaped groove opening on that surface which is opposite to the surface from which the rim is upstanding, the sealing wall further having a second and 60 peripheral U-shaped groove opening on the same surface of the mould multiple-seal closure as the first U-shaped groove and proximate the peripheral edge of the sealing wall, and an opening through the seal-

ing wall between the first and centrally located U-shaped groove and the second and peripheral U-shaped groove.

4. A mould multiple-seal closure as claimed in claim 1, substantially as here- 70 inbefore described with reference to and as illustrated in any one of Figures 3 to 8.

5. A reusable moulding kit of plastics material for foodstuff of a type that is 75 introduced into a mould as a mouldable material and then formed to a moulded shape-retaining solid, which moulding kit comprises a central mould portion contoured from a relatively large opening at one end thereof to a smaller opening at 80 the other end thereof, which other end constitutes a base for the central mould portion, said larger opening being provided for removal of the shape-retaining solid from 85 the mould, and a mould multiple-seal closure as claimed in any one of the preceding claims, the first sealing means of the mould multiple-seal closure proximate the peripheral edge thereof being capable of en- 90 gagement with the large end opening in a moisture-tight sealing relation and the second sealing means of the mould multiple-seal closure proximate the circumference of the depressed central portion thereof being capable of engagement 95 with the smaller end opening in a moisture-tight sealing relation when disengaged with the larger end opening.

6. A moulding kit as claimed in claim 100 5, further comprising a substantially flat reusable plastics closure for engagement with the large end opening when the multiple-seal closure is engaged in a sealing relation with the small end opening. 105

7. A moulding kit as claimed in claim 5 or claim 6, further comprising a small end closure for small end opening when the mould multiple-seal closure is in a sealing relation with the large end opening. 110

8. A moulding kit as claimed in claim 5 substantially as hereinbefore described with reference to and as illustrated in any one of Figures 3 to 6 of the accompanying 115 drawings.

9. A moulding kit comprising a mould multiple-seal closure as claimed in any one of claims 1 to 4 and a closure member adapted to seal the depressed central portion of the mould multiple-seal closure. 120

10. A moulding kit as claimed in claim 9, wherein the mould multiple-seal closure includes a sealing flange extending from the connection between the base peripheral edge and the sealing wall proximate the periphery of the depressed central portion, which sealing flange is shaped to receive 125 matingly the closure member in a substantially air-tight relationship.

11. A moulding kit as claimed in claim 130



9 substantially as hereinbefore described with reference to and as illustrated in Figures 7 and 8 of the accompanying drawings.

- 5 12. A reusable moulding kit for ice and foodstuffs of the type that are introduced as a mouldable material and formed to a moulded shape - retaining solid, which moulding kit is fabricated from plastics materials and comprises:

10 (a) a central mould portion contoured from a larger opening at one end thereof to a smaller base opening at the other end thereof, the larger opening being provided for the removal of the shape-retaining product from the mould and being defined by an upstanding peripheral rim, the smaller base opening being defined by a downwardly extending peripheral rim that is adapted to maintain the central mould portion in a stable resting position enabling its being filled through the larger opening with water or a foodstuff of the type that can be formed as a moulded shape-retaining solid that conforms to the contours of the central mould portion,

15 (b) a mould multiple-seal closure having a dual sealing capability and comprising a disk-shaped sealing wall having substantially flat inner and outer surfaces, and a peripheral edge, which mould multiple-seal closure further includes a depressed cup-shaped central portion inwardly directed from the disk-shaped sealing wall, there being a rim upstanding from the outer surface of the sealing wall proximate to the periphery of the depressed cup-shaped central portion and the cup-shaped central portion having a base peripheral edge and terminating in a hemispherical end wall, a connecting wall joining the rim and the base peripheral edge forming a central U-shaped groove opening on the inner surface of the disk-shaped sealing wall for sealing engagement with the downwardly extending peripheral rim of the smaller base opening, the disk-shaped sealing wall further having a peripheral U-shaped groove

opening on the inner surface of the wall proximate the peripheral edge of the disk-shaped wall for sealing engagement with the peripheral rim of the larger opening when the central U-shaped groove is disengaged from the downwardly extending peripheral rim, and an intermediate opening through the disk-shaped wall between the central U-shaped groove and the peripheral U-shaped groove,

(c) a substantially flat plastics closure for engagement with the upstanding peripheral rim in a moisture-tight sealing relationship when the mould multiple-seal closure is engaged with the downwardly extending peripheral rim, and

(d) a base seal for the smaller base opening having a U-shaped peripheral groove adapted to engage with the smaller base opening downwardly extending peripheral rim in a moisture-tight sealing relationship when the dual seal closure is engaged with the larger end opening, which seal has a central wall configured to form a design on the moulded product.

13. A reusable mould substantially as hereinbefore described with reference to and as illustrated in any one of Figures 3 to 6 of the accompanying drawings.

14. A reusable mould substantially as hereinbefore described with reference to and as illustrated in Figures 7 and 8 of the accompanying drawings.

15. A method for forming a moulded foodstuff which method utilises a moulding kit as claimed in any one of claims 5 to 8, a moulding kit as claimed in any one of claims 9 to 11, a moulding kit as claimed in claim 12, a mould as claimed in claim 13, or a mould as claimed in claim 14.

16. A method for forming a multi-coloured congealable product substantially as hereinbefore described with reference to the accompanying drawings.

17. A moulded product whenever produced in a method as claimed in claim 15 or claim 16.

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Agents for the Applicants