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(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.

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