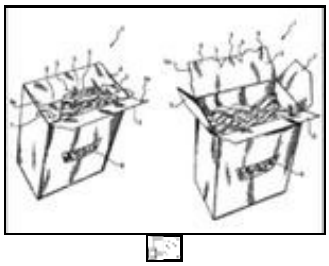
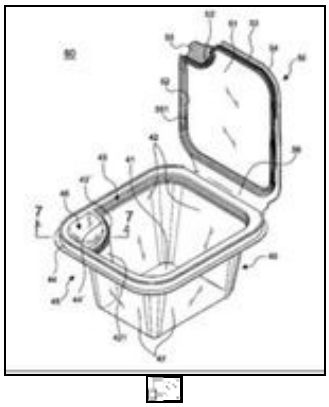
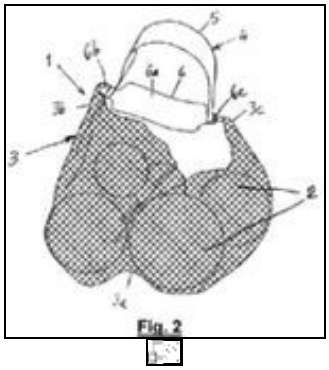
Sample Analysis with Problem Solution Approach

S.No.	Patent/Publication No.	Publication Year	Assignee / Applicant	Title	Problem	Solution	Image
1	US8459537B2	2013	Barilla G. e R. Fratelli S.p.A. | Moglia, Roberto | Amigoni, Michele | Innocente, Mario	Easy reclosing system for a container for dry foodstuffs and related container	To develop a new and easy reclosing system for a container of dry foodstuffs which is economical, simplified in operation of opening and closing, guaranteeing adequate seal in the closure position, without jeopardising the pouring capacity	An easy reclosing system for dry foods formed by a first flap and a second flap which overlap to form the closure. The first flap is inserted between the two notches placed laterally to the tongue which is semi-circular	
2	US8240505B1	2012	None	Easy-open sealing type food container	To provide a food container, which achieves excellent sealing effects and facilitates opening	A peripheral wall of the container body has one recessed wall portion disposed in one corner and forms a retracted external space area and concconcave camber between the recessed wall portion and a hem. A pull tab extends from an outer side of a cover sealing rib and is inserted into above said concave camber	
3	EP2208685B1	2012	Shikoku Kakoh Co., Ltd.	Film for food packaging	To provide a food packaging film which is excellent in workability, processability, productivity, gas barrier properties, low-temperature heat sealing properties, safety and mechanical strengths and can be used as an alternative film for cellophane/wax films	A packaging film for melting cheese comprises at least five layers of a heat seal layer/an adhesive layer/a gas barrier layer/an adhesive layer/a heat seal layer. The heat seal layer comprises an olefin-based resin and melts between 60°C and 90°C.	N/A
4	EP2081990B1	2012	Nova Chemicals (International) S.A.	Barrier film for food packaging	To prepare a HDPE film with barrier properties	Barrier films are prepared from a blend of two high density polyethylene components with substantially	N/A

						different melt indices using a high performance organic nucleating agent.	
5	EP2128036B1	2011	Girnet internacional, s.l.	Bag for packaging food products	To provide a bag for packaging food products such as fruit and vegetable products	The bag contains a flexible tubular body of a woven or extruded tubular mesh, a central portion which is designed to house the products contained in the bag and the longitudinal ends which are closed. A flexible oblong element such as a strip is joined to both closed ends which acts as a handle.	
6	EP2025620A4	2010	None	Active packaging that inhibits food pathogens	To provide a pathogen inhibiting food packaging	The pathogen inhibiting actives in the packaging include paraffin and natrual extracts such as cinnamon, thyme, clove, oregano or any combination.	N/A
7	EP2079315A2	2009	Kuhne anlagenbau gmbh	Antimicrobial food packaging	To provide a multi-layer food packaging that is resistant to pathogenic microbes	A 3-or 5-or 7 layer food packaging where the antimicrobial properties are obtained from a finely divided metal and its salt	N/A

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