

J. L. LOOSE.
FOOD PRODUCT.
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969,173.

Patented Sept. 6, 1910.

Fig. 1.

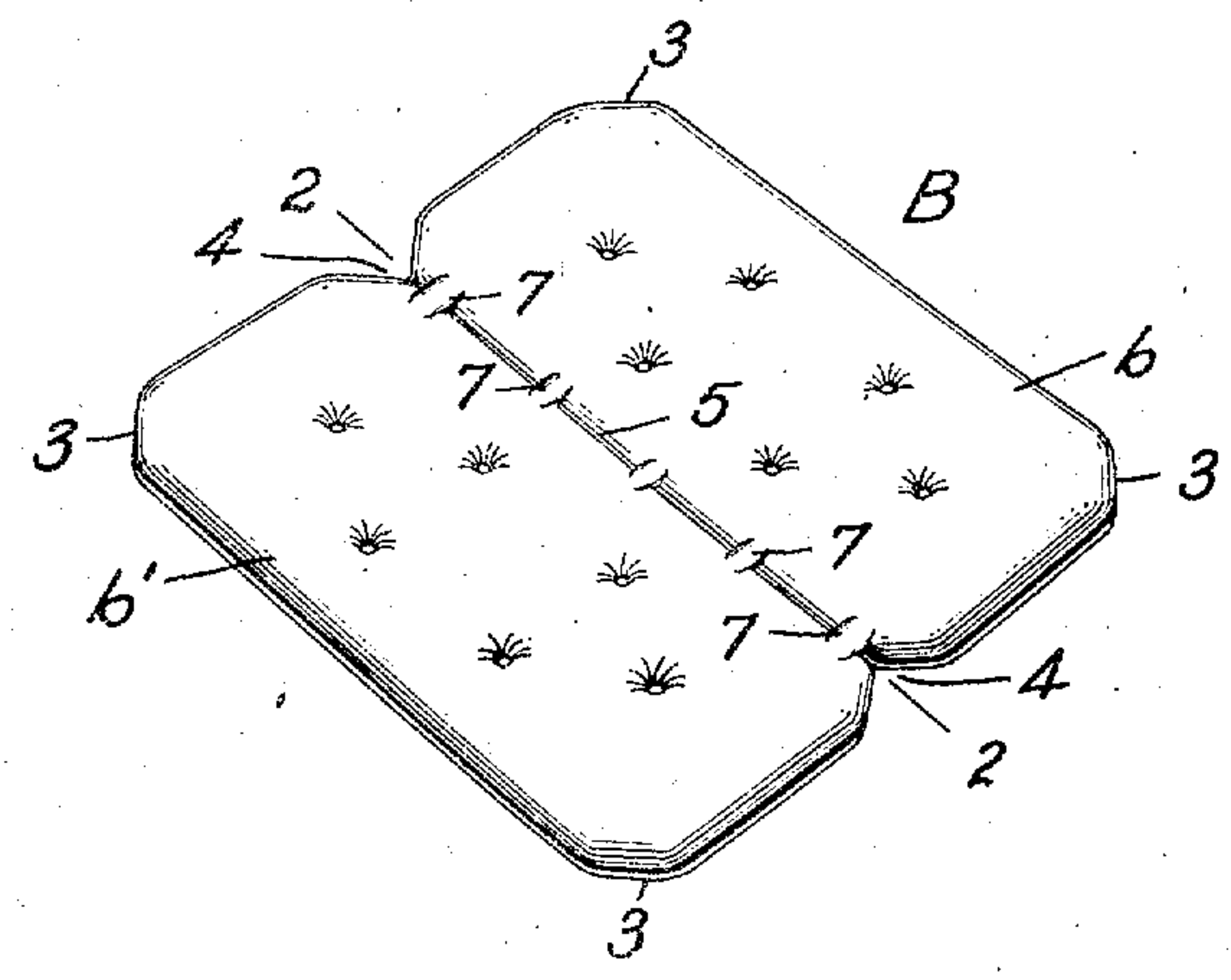
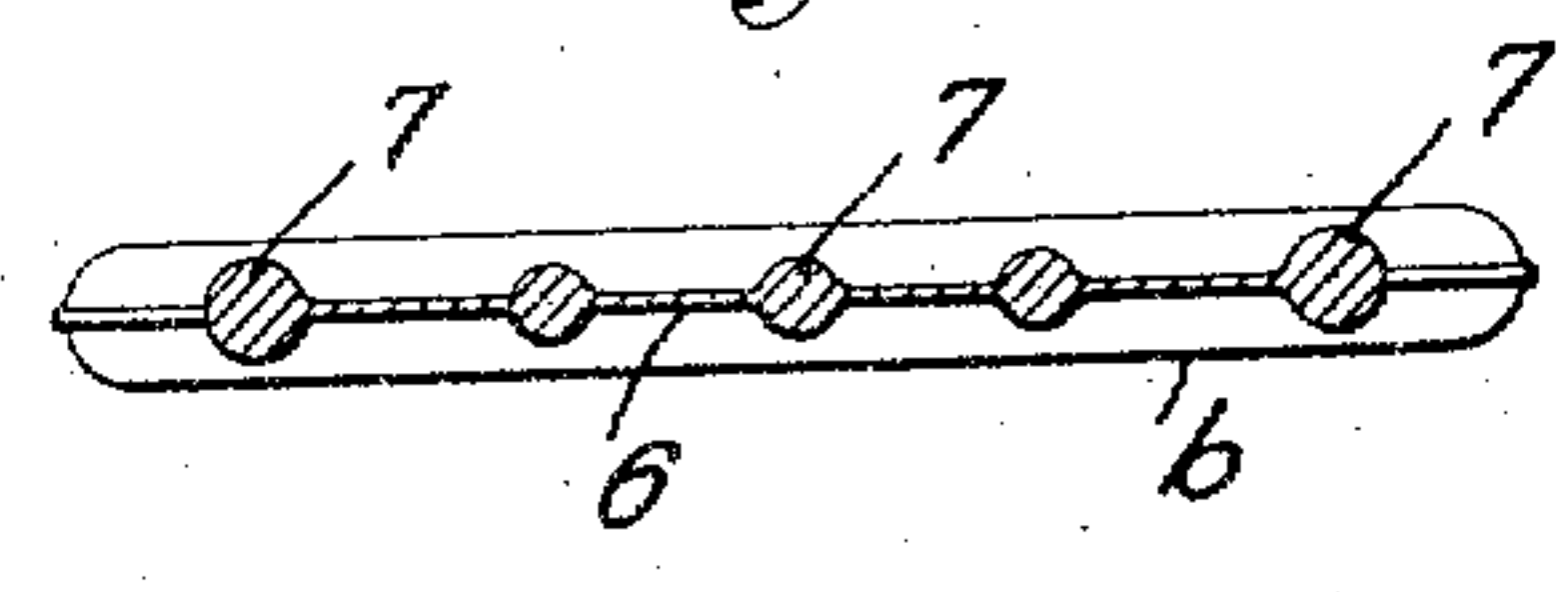


Fig. 2.



Witnesses:
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UNITED STATES PATENT OFFICE.

JACOB L. LOOSE, OF KANSAS CITY, MISSOURI, ASSIGNOR TO LOOSE-WILES BISCUIT COMPANY, OF KANSAS CITY, MISSOURI, A CORPORATION OF MISSOURI.

FOOD PRODUCT.

969,173.

Specification of Letters Patent.

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To all whom it may concern:

Be it known that I, JACOB L. LOOSE, a citizen of the United States, and a resident of Kansas City, in the county of Jackson and State of Missouri, have invented an Improvement in Food Products, of which the following description, in connection with the accompanying drawings, is a specification, like letters on the drawings representing like parts.

My invention aims to provide a novel cracker or biscuit; one that can be made and handled as a single, unitary article yet which may be readily separated into smaller portions of predeterminate size and outline.

In the accompanying drawing, Figure 1, in perspective, illustrates a biscuit made in accordance with my invention; and Fig. 2, a section on the dotted line 2—2.

Referring to the drawing, the biscuit B may be of desired size, outline and material, made up and baked in usual manner. My invention, however, is particularly useful in connection with biscuits of a crisp nature which, when broken in usual manner, are likely to separate along irregular lines and into many pieces of varying and usually small size.

As illustrated in the drawing, the biscuit is thin and of rectangular and approximately square outline, with its corners cut away as, for instance, along the straight inclined lines 3. To this extent the biscuit does, and may, resemble biscuits now on the market and well-known to all users.

In accordance with my invention, the biscuit is provided at opposite points with oppositely and outwardly facing marginal notches 4, the side edges of which preferably correspond in length, angle and character with the inclined corner lines 3, to lend symmetry to the individual parts of the biscuit after separation, as will be described. These opposite notches 4—4 are connected across the biscuit by a broken or interrupted zone of weakness 5, which, in conjunction with the breaking notches, form a general though interrupted breaking line along which the biscuit may be broken or separated into a predetermined number of parts, herein two, indicated at *b*, *b'*, each of predetermined outline and dimensions. As herein shown the zone of weakness is along a diametrical line, so that the resulting biscuit parts are the same size and shape. The

zone of weakness 5 preferably does not extend entirely through the biscuit from one to the opposite face thereof, but sufficiently, to insure rupture or separation along such line while leaving a thin connecting fin or film-like bond 6, shown in section (Fig. 2), as positioned about mid thickness of the biscuit, to assist in retaining the separable parts *b*, *b'* of the biscuit in unitary form at all times prior to intentional separation into its possible predetermined parts. Said film-like bond 6 is so thin that when the biscuit is broken, the edges of the biscuit parts formerly joined by said bond present substantially smooth and unbroken surfaces, thus simulating original unbroken biscuits.

The line of weakness 5 has been referred to as interrupted: This is because, in accordance with my invention, the separable parts *b*, *b'* are joined across said line of weakness by connecting bars 7, herein shown as five in number. Said bars span the bond and present an unbroken surface thereto and merge into the bodies of the biscuit parts at opposite sides of and substantially remote from the zone of weakness, so as to afford strengthening, bridge-like members of substantial length. These connecting bars, of which the endmost are preferably the larger, serve to bind or unite the separable parts *b*, *b'* firmly together and permanently, so far as concerns the ordinary handling of the same in the course of manufacture, shipping and serving. If, however, the biscuit be taken in the hands, and the thumbs placed against one face and near to but at opposite sides of said line of weakness, and the outer edges bent backward from the opposite face by the fore and middle fingers, the said connecting bars readily break at or in the vicinity of the zone of weakness, and the thin connecting fin or film-like bond 6 also readily gives way, permitting the two biscuit parts *b*, *b'* to separate along a clean and well defined line, without objectionable fragments or crumbs, the separated parts themselves presenting outlines of predetermined certainty and dimension, all the edges of which appear substantially unbroken, so that an original, unbroken biscuit is simulated. The marginal notches, while adding to the symmetry of the separated parts individually considered, serve also to insure a clean separation at the margin of the biscuit, where otherwise

would most likely occur a ragged and irregular break.

5 The number of transecting, interrupted lines of weakness with their terminal notches may be varied, as well as the direction of the same, according to the number and outline of parts into which it is desired the unitary biscuit shall be divisible.

10 Biscuits made in accordance with my invention are particularly adapted for sale in bulk or in packages, because the relatively large dimensions of the unitary articles permit them to be easily and conveniently handled, yet when they have been served to the
15 consumer they may be readily separated into the smaller parts, for convenient eating, without, as stated, the formation of objectionable fragments or crumbs.

Claims:

20 1. As an article of commercial food, a unitary, thin, substantially rectangular biscuit provided with a substantially diametrical breaking zone of weakness forming separable, substantially equal biscuit parts, said
25 breaking zone consisting of a film-like bond positioned about mid-depth of the biscuit and a series of reinforcing, connecting bars spanning said film-like bond and presenting an unbroken surface thereto, a pair of said
30 bars being arranged adjacent opposite edges of said biscuit, said bars merging into the bodies of said biscuit parts at opposite sides of and substantially remote from said zone of weakness, so as to afford strengthening,

bridge-like members of substantial length, 35 said breaking zone terminating in open, marginal, breaking notches 4 to provide smooth corners for the segregated biscuit parts, said film-like bond being of such thinness that when broken, the edges of said biscuit parts formerly joined by said bond, present substantially smooth or unbroken surfaces, thus simulating original, unbroken biscuits. 40

2. As an article of commercial food, a unitary, thin biscuit provided with a transecting, breaking zone of weakness forming separable biscuit parts, said breaking zone consisting of a film-like bond and a series of reinforcing, connecting bars spanning said
50 film-like bond and presenting an unbroken surface thereto, said bars merging into the bodies of said biscuit parts at opposite sides of and substantially remote from said zone of weakness, so as to afford strengthening, 55 said film-like bond being of such thinness that when broken, the edges of said biscuit parts formerly joined by said bond, present substantially smooth or unbroken surfaces, 60 thus simulating original, unbroken biscuits.

In testimony whereof, I have signed my name to this specification, in the presence of two subscribing witnesses.

JACOB L. LOOSE.

Witnesses:

CHAUNCEY P. FENTON,
FREDERICK L. EMERY.