

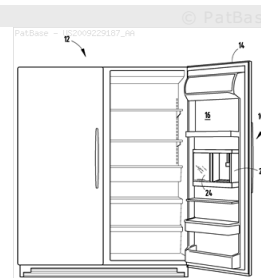
1) Family number: 43722895 (US2009229187A)

DOUBLE-SIDED DOOR MODULE

Abstract: Source: US2009229187A A door assembly for an appliance includes a door having an interior side and an exterior side. A frame defines an aperture extending through the door from the interior side to the exterior side. A module is disposed in the aperture. The module includes a first component and a second component. The second component disengageably connects with the first component. A pivot member is operably coupled with the module and with the frame. The module is rotatable about the pivot member thereby allowing access to both the first component and the second component from the exterior side of the door body.

Probable Assignee: WHIRLPOOL CORP

Earliest Publication Date: 20090916



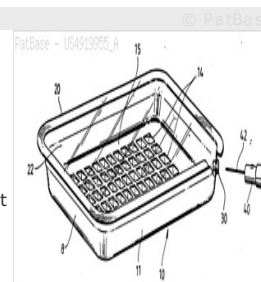
2) Family number: 15618039 (US4919955A)

METHOD FOR PACKAGING PERISHABLE PRODUCTS

Abstract: Source: US4919955A A method and apparatus for packaging perishable products is disclosed, said method and apparatus enabling the alteration of the gaseous environment surrounding a given product. The packaging system can be readily prepared for immediate transport and aging, retail display and consumer freezing. The present system comprises a relatively rigid tray which is sealed with a flexible gas impermeable cover, said tray being provided with a resealable septum valve. The tray is also preferably provided with a plurality of protrusions or mounds so as to facilitate gas flow and contact with a given perishable product. The atmosphere in the packaging system may be modified to inhibit bacterial decay of the product and/or to enhance its appearance. Likewise, the package may be prepared for freezing by drawing a substantial vacuum within the packaging system.

Probable Assignee: LOUISIANA STATE UNIV

Earliest Publication Date: 19900424



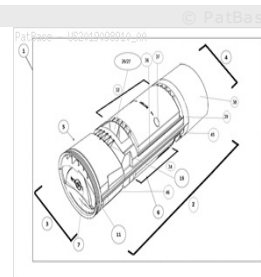
3) Family number: 66502360 (US2019098910A)

ATMOSPHERE CONTROL DEVICE, REQUIRING MINIMUM INTERVENTION FOR INSTALLATION IN REFRIGERATED CONTAINERS, SAID DEVICE BEING A STANDALONE, COMPACT AND REUSABLE DEVICE COMPRISING A LONG CYLINDRICAL BODY, A BATTERY AREA, AN ELECTRONICS AREA, A HANDLING AREA, A COVER AREA, AND A GAS EXCHANGE AREA

Abstract: Source: US2019098910A Atmospheric control valve device, part of an atmospheric control system built into a refrigerated container, whose installation requires minimal intervention and is self-sufficient, compact and reusable due to its long, cylindrical body that includes a battery compartment. The body also has a compartment for the electrical, electronic and sensor elements; a handling compartment for the elements that handle the device; a cover area to cover the container after removing the device; and a gas exchange compartment for two-way gas exchanges, controlled by a solenoid valve and by the differences in pressure that occur naturally within the refrigerated container.

Probable Assignee: LIVENTUS CHILE S A

Earliest Publication Date: 20170714



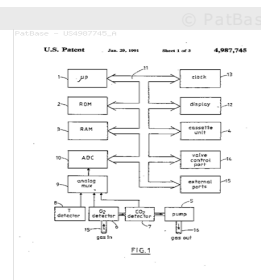
4) Family number: 3180432 (US4987745A)

CONTROLLED ENVIRONMENT TRANSPORTATION OF RESPIRING COMESTIBLES

Abstract: Source: US4987745A A method of transporting a quantity of a comestible which may be subject to degradation as a result of respiration during transportation, comprising the steps of: (a) sealing or substantially sealing said quantity of the respiring comestible within a container as hereinbefore described sufficiently to ensure that less oxygen of the ambient air can diffuse into the container than is required for full respiration by the respiring comestible, flushing the container with an oxygen low or oxygen free gas so as to provide a reduced oxygen level in the sealed or substantially sealed container, such flushing occurring before, during and/or after said sealing or substantial sealing, and (b) transporting the container with the respiring comestible therein while (i) monitoring the oxygen level within said container and automatically adjusting the oxygen level as necessary by a positive infusion of ambient air into the container in response to such monitoring towards an optimum or predetermined value or range of values and (ii) monitoring the carbon dioxide level within said container and adjusting the carbon dioxide level as necessary in response to such monitoring towards an optimum or predetermined value or range of values without reliance upon flushing with an oxygen low or oxygen free gas, said adjustment being firstly by means of a scrubbing of the air within said container but if necessary may additionally or instead include a positive infusion of ambient air into the container.

Probable Assignee: TRANSFRESH CORP

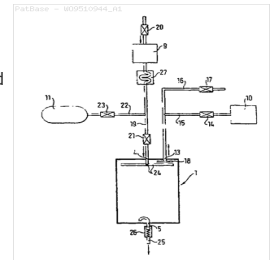
Earliest Publication Date: 19900131



5) Family number: 17888482 (WO9510944A1)

Abstract: Described is a method for the processing of raw meat, in particular the curing and preservation of fresh beef, pork, veal, lamb, game, poultry, fish, sausage and ham. The method calls for the meat to be stored for a pre-determined length of time in a hermetically sealable space (1) in an atmosphere which is different from the ambient atmosphere. This atmosphere is established by first extracting from the hermetically sealable space the gases corresponding to the ambient atmosphere through an extraction port (13) and then introducing oxygen through an inlet port (4) to give an oxygen atmosphere at a pressure above atmospheric pressure. Throughout the whole of the remaining storage time, the pressure in the hermetically sealable space is kept above atmospheric pressure. This improves the tenderness of the meat, as well as its keeping qualities, and ensures long-lasting freshness. Also described is a device for carrying out the method.

Earliest Publication Date: 19950427



PROCESS AND DEVICE FOR PROCESSING FRESH MEAT

Earliest Publication Date: 19920625

