

Soan Ware

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Categories:

- Food and Nutrition
- Materials and Manufacturing

Keywords:

- Device
- Food and Nutrition
- Food Products
- Food Storage
- Materials and Manufacturing
- Packaging and Containers
- Portable

Researchers at Purdue University have developed new baking ware, known as Soan Ware, for dinner parties, potlucks, and catering. The thin, packable glass and silicone design for Soan Ware allows food to remain at desired temperature when transporting between home and a party or to a business or large-scale event. The dishes features a stone slab that can either be frozen or heated to specific temperature and then allows food to be kept warm or cool for a long time, eliminating need for traditional double walled crock pot and hot-pad technologies that often do not accurately maintain desired food temperature. In addition, in potluck settings most attendees typically bring a dish, leaving limited space to keep all the food hot or cold. Soan Ware meets this challenge by saving refrigerator, oven, and countertop space in kitchens.

Advantages:

- Slim
- Thermal Control
- Space Saver
- Portable

Potential Applications:

- Cooking
- Potlucks/Dinner Parties
- Catering

Technology Validation: Design concept

People:

- Miller, Quinci Danielle (Project leader)

Intellectual Property:

Application Date: January 21, 2021

Type: Utility Patent

Country of Filing: United States

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Contact OTC:

Purdue Office of Technology Commercialization

The Convergence Center

101 Foundry Drive, Suite 2500

West Lafayette, IN 47906

Phone: (765) 588-3475

Fax: (765) 463-3486

Email: otcip@prf.org