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# FICPI AI Patent Drafting Masterclass

16 September 2026

Corinthia Hotel, Budapest, Hungary

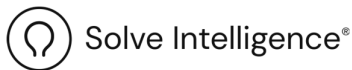
Exercise Materials: Mechanical



**120**  
YEARS

SINCE 1906

COURSE SPONSORS



MECHANICAL / ELECTROMECHANICAL

# AFTERNOON DRAFTING EXERCISE

## Sealed food product — amendment exercise

### DELEGATE NOTES

#### DELEGATE NOTES

This section contains instructions for delegates. Circulate with the draft application, client letter and drawings.

#### ***Purpose***

This exercise is about learning to use an AI drafting tool to incorporate a discrete client update consistently across an existing patent application. It is not a test of food science or of a single preferred claim strategy.

There is no right answer.

#### ***What you get, and when***

Before the workshop: the draft application with FIGS. 1–4 and claims 1–3. Please read it.

At the start of the exercise: the client follow-up letter and drawings pack (FIGS. 1–5, including the new FIG. 5).

You will have 50 minutes, working with your own AI drafting tool.

#### ***What to do***

Using your tool, work the client’s new information into the draft. That is likely to mean:

- adding FIG. 5 and a brief description of it;
- adding detailed-description text explaining the layered filling arrangement and its technical effect;
- adding one or more dependent claims covering the layered filling;
- updating the summary or abstract only if needed.

Then review the result. Does the reference numeral in FIG. 5 appear in the description? Does claim dependency work correctly? Has the tool added anything the client did not supply?

#### ***Then discuss***

Compare notes with the others: where the tool helped, where it went wrong, and what you had to correct yourself.

# FICPI AI Patent Drafting Masterclass

## Draft Patent Application

Mechanical / Electromechanical

16 September 2026

Corinthia Hotel, Budapest, Hungary

ADVANCE READING

Prepared for workshop use. Follow the circulation instructions in this document.

# SEALED FOOD PRODUCT AND FORMING APPARATUS

## FIELD OF INVENTION

**[0001]** The invention relates to a sealed food product and to apparatus and methods for forming the product.

## BACKGROUND

**[0002]** Consumers often remove the outer crust from bread-based products, which is inconvenient and wasteful. Moist or flowable fillings may also migrate into the bread or leak from the perimeter during storage. There is a need for a crustless product that retains its filling and for a repeatable forming process that cuts and seals the bread layers.

## SUMMARY

**[0003]** In one aspect, a sealed crustless food product comprises first and second bread layers, at least one edible filling between the bread layers, and a crimped edge formed directly between corresponding perimeter surfaces of the bread layers. Crust portions outside the crimped edge are removed.

**[0004]** In another aspect, a forming apparatus comprises a cutting cylinder and a sleeve having a notched end. The cutting cylinder cuts the bread layers, while the notched end compresses corresponding perimeter regions to form spaced depressions in the crimped edge.

## BRIEF DESCRIPTION OF FIGURES

**[0005]** FIG. 1 is a side view of a cutting cylinder positioned above upper and lower bread layers with filling between them.

**[0006]** FIG. 2 is a side view of the cutting cylinder penetrating the bread layers while the sleeve crimps their perimeter.

**[0007]** FIG. 3 is a perspective view of the sealed crustless food product in a package.

**[0008]** FIG. 4 is a perspective view of the lower end of the cutting cylinder and sleeve.

## DETAILED DESCRIPTION

**[0009]** Referring to FIGS. 1 to 3, a sealed crustless food product 10 is formed on a support plate 12 and may subsequently be enclosed in resilient packaging 14. The product 10 includes a lower bread layer 20, an upper bread layer 22, an edible filling positioned between the bread layers, and a crimped edge 26. Crust portions 24 outside the crimped edge 26 are separated during forming.

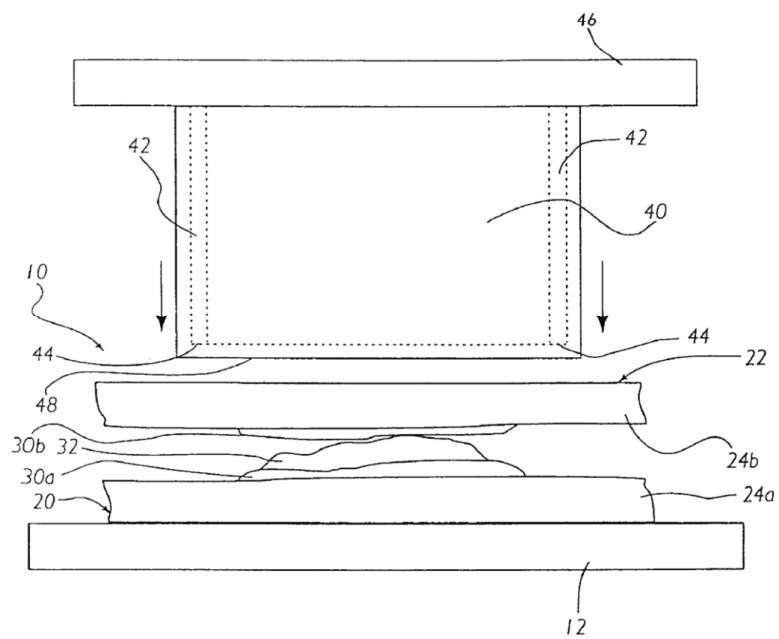
**[0010]** The crimped edge 26 includes a plurality of spaced depressions 28. The depressions act as pressure points that resist separation of the bread layers. The filling is preferably spaced inwardly from the crimped edge so that filling material does not weaken the bond between the bread layers.

**[0011]** The forming apparatus includes a cutting cylinder 40 and a sleeve 42 having a notched end 44. A support member 46 connects the cutting cylinder and sleeve to an elevating and descending mechanism. A cutting edge 48 at the lower end of the cutting cylinder penetrates the bread layers and removes the surrounding crust portions.

**[0012]** In use, the filling is placed on the lower bread layer 20 and the upper bread layer 22 is positioned over the filling. The cutting cylinder 40 and sleeve 42 descend. The cutting edge 48 cuts through the bread layers while the notched end 44 compresses corresponding perimeter regions against the support plate 12 to form the crimped edge 26 and spaced depressions 28. The cutting cylinder and sleeve are then raised, and pressurised air may assist release of the product.

## CLAIMS

1. A sealed crustless food product comprising:
  - a first bread layer having a first perimeter surface and a contact surface;
  - at least one edible filling juxtaposed to the contact surface;
  - a second bread layer juxtaposed to the at least one edible filling opposite the first bread layer, the second bread layer having a second perimeter surface; and
  - a crimped edge directly between the first perimeter surface and the second perimeter surface for sealing the at least one edible filling between the first bread layer and the second bread layer,wherein crust portions of the first bread layer and the second bread layer outside the crimped edge have been removed.
2. The sealed crustless food product of claim 1, wherein the crimped edge includes a plurality of spaced depressions that increase a bond between the first bread layer and the second bread layer.
3. The sealed crustless food product of claim 2, wherein the crimped edge is spaced from the at least one edible filling.



**FIG. 1**

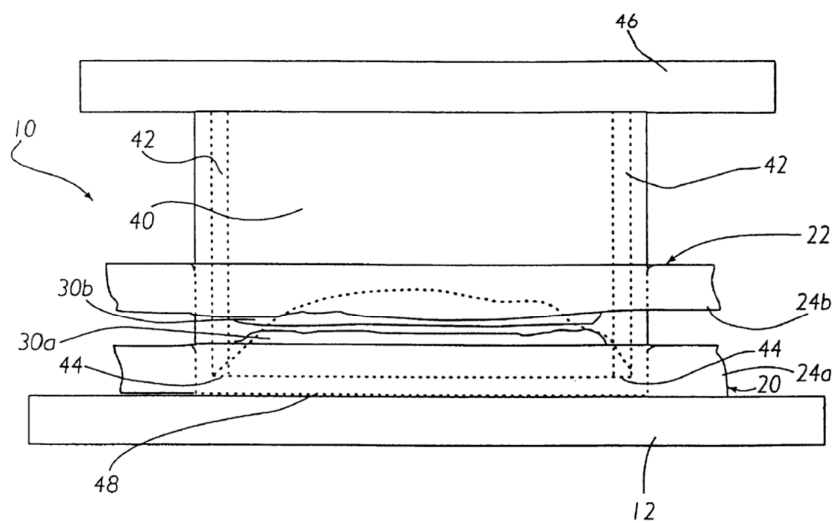
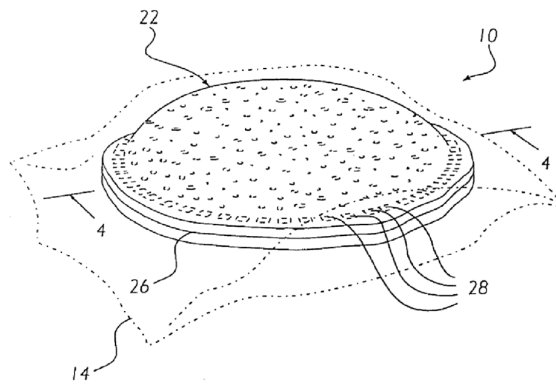
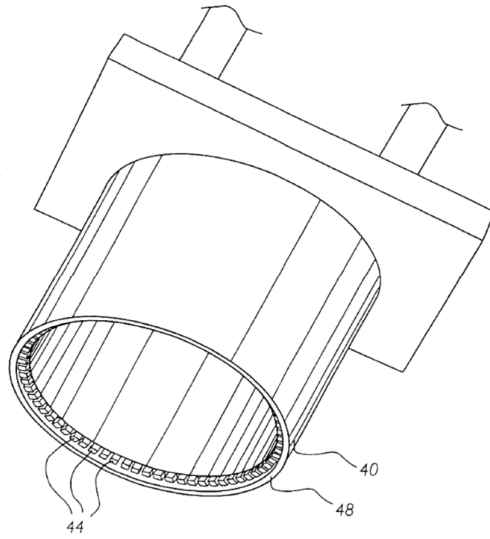


FIG. 2



**FIG. 3**



**FIG. 4**

## SEALED FOOD PRODUCT AND FORMING APPARATUS

### ABSTRACT

A sealed crustless food product includes first and second bread layers, an edible filling and a crimped edge. A forming apparatus includes a cutting cylinder and a notched sleeve for cutting the bread layers and forming the crimped edge.

# FICPI AI Patent Drafting Masterclass

## Client Follow-up and New Drawing

Mechanical / Electromechanical

16 September 2026

Corinthia Hotel, Budapest, Hungary

WORKSHOP DAY

Prepared for workshop use. Follow the circulation instructions in this document.



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Royal & Orange Food Technologies Pty Ltd

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Geelong VIC 3220, Australia

30 July 2026

Dr E. M. Bodiment

Docket Fielding LLP

**Re: draft patent application - “Sealed Food Product and Forming Apparatus”**

Thank you for the draft application. We have one further product configuration that should be added before filing.

The enclosed cross-sectional drawing shows a lower filling 30a adjacent to the lower bread layer 20 and an upper filling 30b adjacent to the upper bread layer 22. A centre filling 32 is positioned between the lower and upper fillings. The lower and upper fillings substantially surround the centre filling and reduce its contact with the bread layers.

The lower and upper fillings have sealing or moisture-barrier characteristics. In our preferred example, they are peanut butter and the centre filling is jelly. All three fillings are positioned inwardly of the crimped edge 26 so that the crimped edge remains substantially free of filling material.

Please incorporate this arrangement and the enclosed figure into the draft, and add appropriate claim coverage. Please do not assume dimensions, processing temperatures, ingredient proportions or shelf-life data that we have not supplied.

We are sorry to trouble you with this now, as we know you are in Budapest attending a very important conference this week. We would be most grateful if you could skip one of the wonderful dinners you will be attending and work on this for us instead, as you always do. We understand you have access to some wonderful AI drafting tools, so perhaps they will help you be quick enough that you only miss the starter.

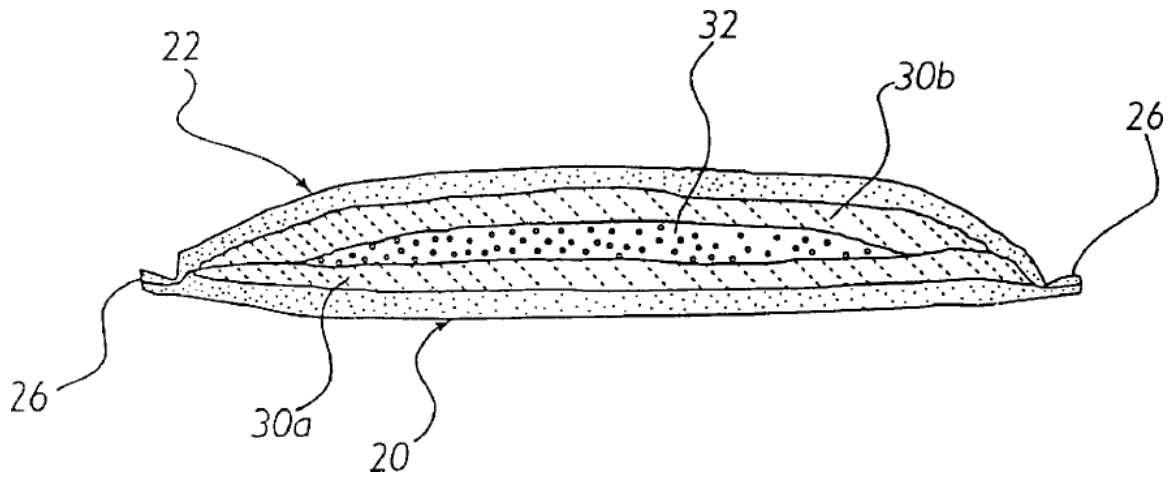
Kind regards,

Alex Ryeroll

Chief Product Officer

Royal & Orange Food Technologies Pty Ltd

**Enclosure**



*New FIG. 5 - Cross-section through the sealed food product*