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VON PATENTANWÄLTEN

FICPI AI Patent Drafting Masterclass

16 September 2026

Corinthia Hotel, Budapest, Hungary

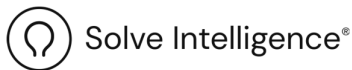
Exercise Materials: Mechanical



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MECHANICAL / ELECTROMECHANICAL

AFTERNOON DRAFTING EXERCISE

Sealed food product — drafting from scratch

DELEGATE NOTES

DELEGATE NOTES

This section contains instructions for delegates.
Circulate with the client email, IDF and drawings.

Purpose

This exercise is about learning to use your AI drafting tool to draft a patent application for a mechanical invention. It is not a test of food technology, and there is no single right answer.

There is no right answer.

What you get

A client email from the inventor, attaching the invention disclosure form.

The IDF describes a sealed crustless food product (a sealed sandwich or similar) and the apparatus and process used to form it. The invention concerns the product, the forming die that cuts and crimps the bread, and the process of making the sealed product.

Clean drawings (no reference numerals or annotations) for you to annotate or upload.

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

What to do

Using your tool, draft a patent application from the invention disclosure. That is likely to mean:

- drafting a description: technical field, background, summary, brief description of figures, and detailed description of the product and the forming apparatus;
- drafting claims — consider product claims for the sealed food item, apparatus claims for the die set, and process claims for the method of forming;
- the client has noted that the layered filling arrangement is commercially important — this is worth capturing in the claims;
- drafting an abstract.

Then review the result. Does the description support the claim scope? Has the tool added any dimensions, temperatures, pressures, or ingredient specifics not in the IDF?

Then discuss

Compare notes with the others: how the tool handled the multi-category claim structure, whether it stayed disciplined on the missing data, and what corrections were needed.

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Client Email - Drafting from Scratch

Mechanical / Electromechanical

16 September 2026

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ADVANCED DELEGATES

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

Wednesday, 30 July 2026 at 14:22:11 Australian Eastern Standard Time

Subject: New patent application — sealed food product and forming apparatus**Date:** Wednesday, 30 July 2026 at 14:22:11 AEST**From:** Alex Ryeroll <alex.ryeroll@royalorange.com.au>**To:** Dr E. M. Bodiment <e.bodiment@docketfielding.com>**Attachments:** FICPI_IDF_(Mech).docx (182 KB)

Dear Emma,

We would like you to prepare a new patent application based on the attached invention disclosure and drawings. The invention concerns both the sealed crustless food product and the apparatus and process used to form it.

Please use your judgement as to the structure of the application and the claim categories worth pursuing. The layered filling arrangement shown in FIG. 5 is commercially important, but we also want useful protection for the cutting and crimping apparatus.

We have not supplied precise dimensions, ingredient ratios, operating pressures, temperatures, or shelf-life data. Please ask before adding technical detail that is not in the disclosure.

We are sorry to trouble you with this now, as we know you are in Budapest at a very important conference this week, but we need to file before we can take this to market and time is pressing. We would be most grateful if you could skip a couple 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.

Best regards,

Alex



Alex Ryeroll

Chief Product Officer

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Invention Disclosure Form - Drafting from Scratch

Mechanical / Electromechanical

16 September 2026
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ADVANCED DELEGATES

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INVENTION DISCLOSURE FORM

Sealed Food Product and Forming Apparatus

PROJECT TITLE	Sealed Food Product and Forming Apparatus
INVENTORS	Alex Ryeroll — <i>Chief Product Officer, Royal & Orange Food Technologies Pty Ltd</i> Eleni Crimpson — <i>Senior Development Engineer, Royal & Orange Food Technologies Pty Ltd</i>
DATE	30 July 2026
ENCLOSURES	<i>Figures 1–5</i> Drawings of the product, forming apparatus and cross-sections. FIG. 5 shows the layered filling arrangement.

SUMMARY OF THE INVENTION

We have developed a crustless bread-based product that can retain a flowable centre filling during storage, together with an apparatus and process for cutting the product and sealing its perimeter.

PRODUCT CONSTRUCTION

A lower bread layer 20 and an upper bread layer 22 enclose edible filling material.

A crimped edge 26 directly joins corresponding perimeter regions of the bread layers. Crust portions 24 outside the crimped edge are removed.

Spaced depressions 28 in the crimped edge improve the bond between the bread layers.

In a preferred arrangement, a lower filling 30a is adjacent to the lower bread layer, an upper filling 30b is adjacent to the upper bread layer, and a centre filling 32 is between them. The lower and upper fillings substantially surround the centre filling and reduce contact between it and the bread layers. They may have sealing or moisture-barrier characteristics. One example uses peanut butter as the lower and upper fillings and jelly as the centre filling.

The fillings are positioned inwardly of the crimped edge so that filling material does not weaken the seal.

FORMING APPARATUS AND METHOD

A cutting cylinder 40 includes a cutting edge 48 that cuts through the bread layers and removes the surrounding crust.

A sleeve 42 has a notched end 44. The sleeve compresses the bread layers against a support plate 12 to form the crimped edge and spaced depressions.

A support member 46 is connected to an elevating and descending mechanism.

After cutting and crimping, the cylinder and sleeve are raised. Pressurised air may assist release of the product.

The finished product may be enclosed in resilient packaging 14.

TECHNICAL ADVANTAGES

- Removal of unwanted crust without manual trimming.
- Improved retention of a moist or flowable centre filling.
- A repeatable combined cutting and sealing operation.
- A perimeter seal that is kept substantially free of filling material.

COMMERCIAL FOCUS

Protection is sought for the product, the forming apparatus and the method of forming the product. Particular commercial value lies in the layered filling arrangement (FIG. 4) and the notched sleeve that forms the reinforced crimped edge.



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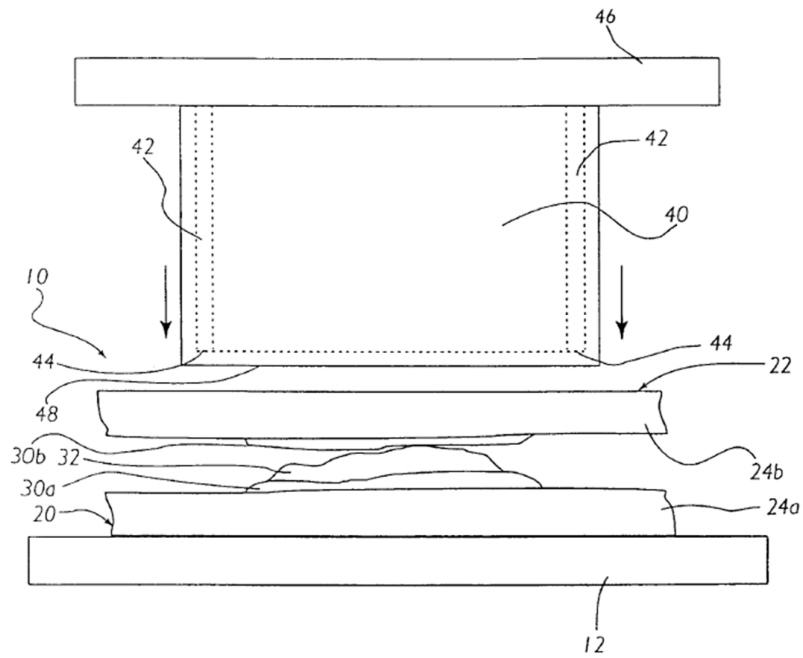


FIG. 1

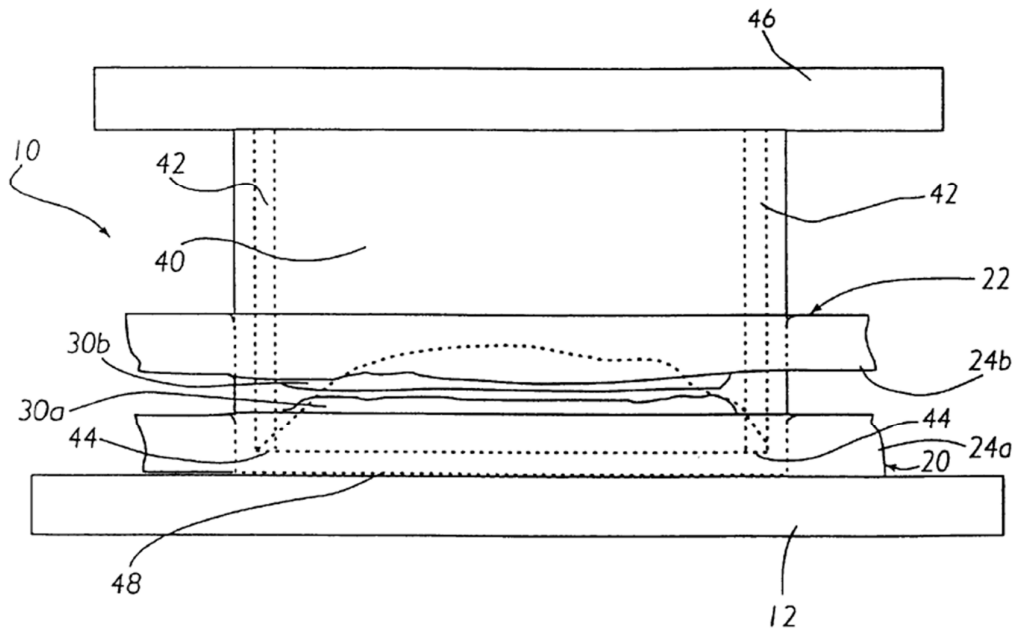


FIG. 2

Internal Invention Disclosure Form — Confidential

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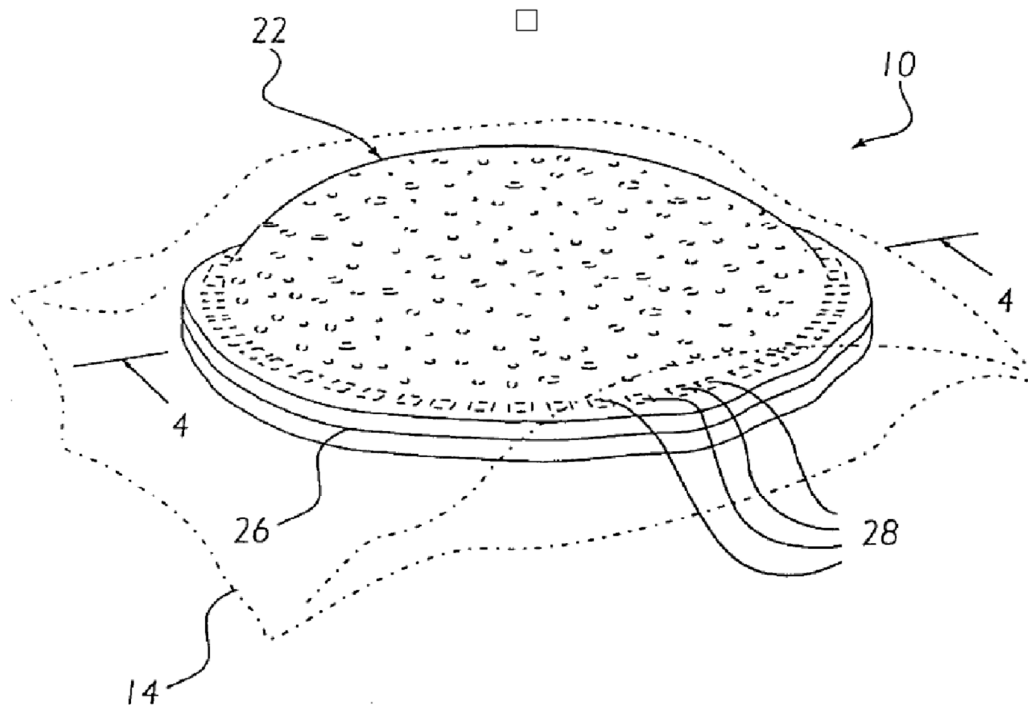


FIG. 3



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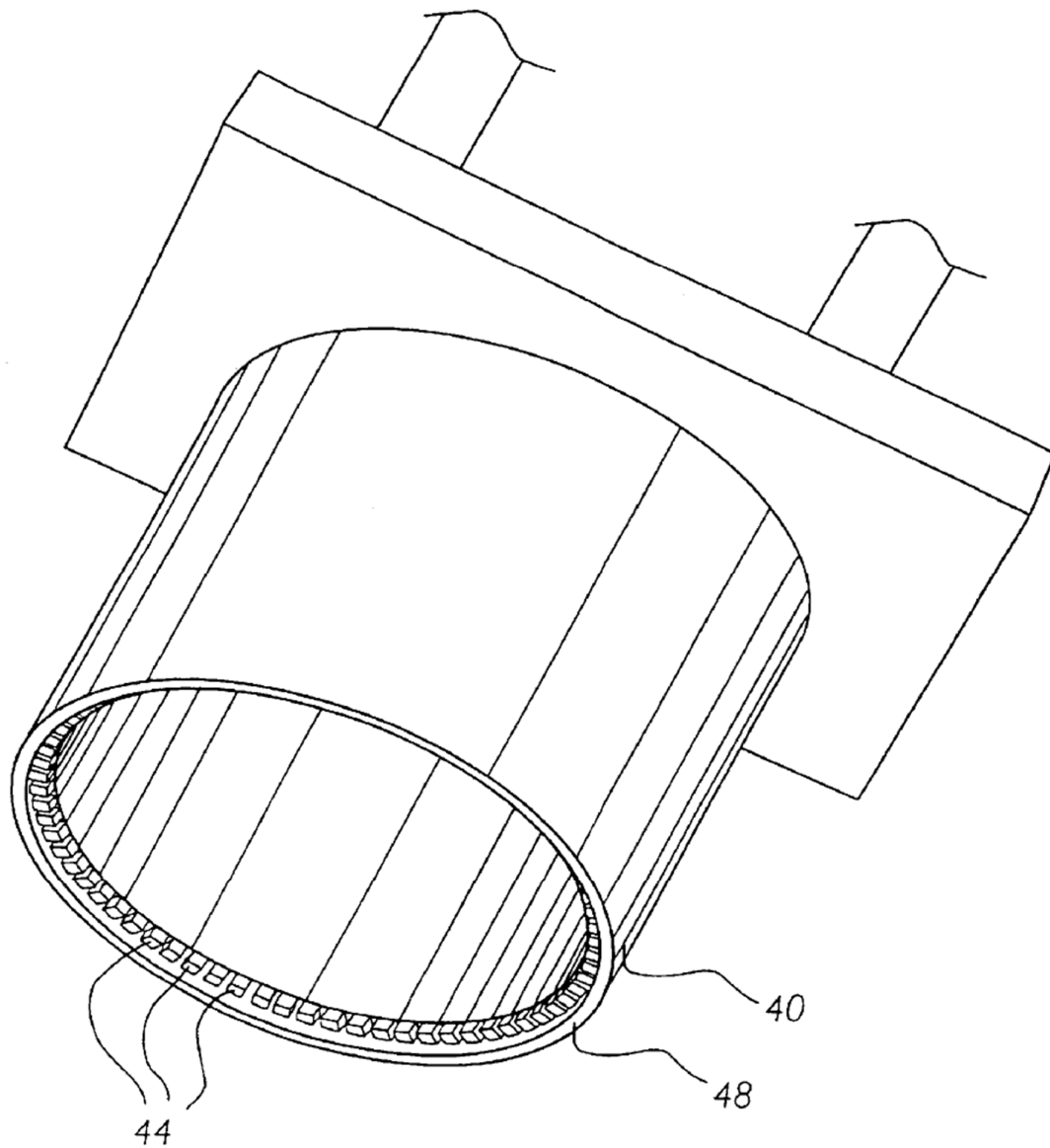


FIG. 4



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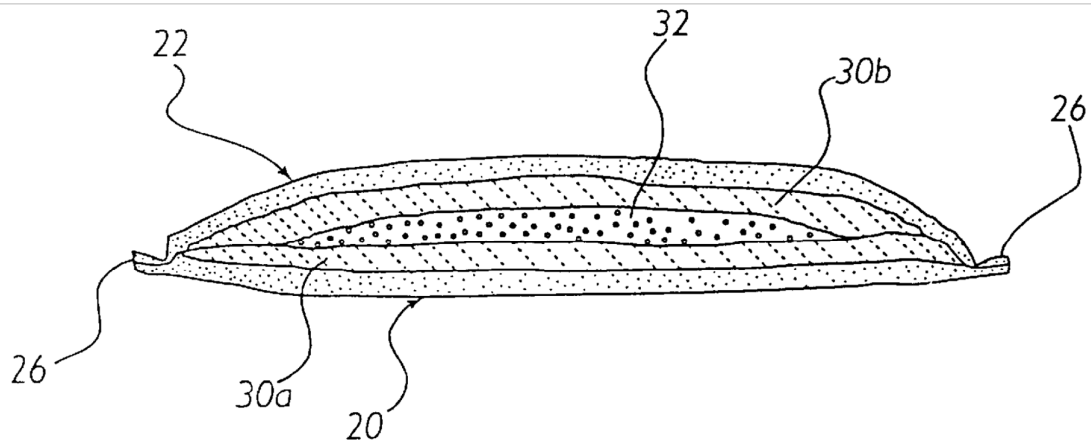


FIG. 5