

(19) World Intellectual Property Organization  
International Bureau



(43) International Publication Date  
4 June 2009 (04.06.2009)

PCT

(10) International Publication Number  
**WO 2009/069954 A2**

(51) International Patent Classification:  
**B65D 51/28** (2006.01) **B65D 81/32** (2006.01)  
**B65D 25/08** (2006.01) **A23G 9/32** (2006.01)

(21) International Application Number:  
PCT/KR2008/007002

(22) International Filing Date:  
27 November 2008 (27.11.2008)

(25) Filing Language: Korean

(26) Publication Language: English

(30) Priority Data:  
10-2007-0123127 27 November 2007 (27.11.2007) KR  
10-2007-0123131 27 November 2007 (27.11.2007) KR

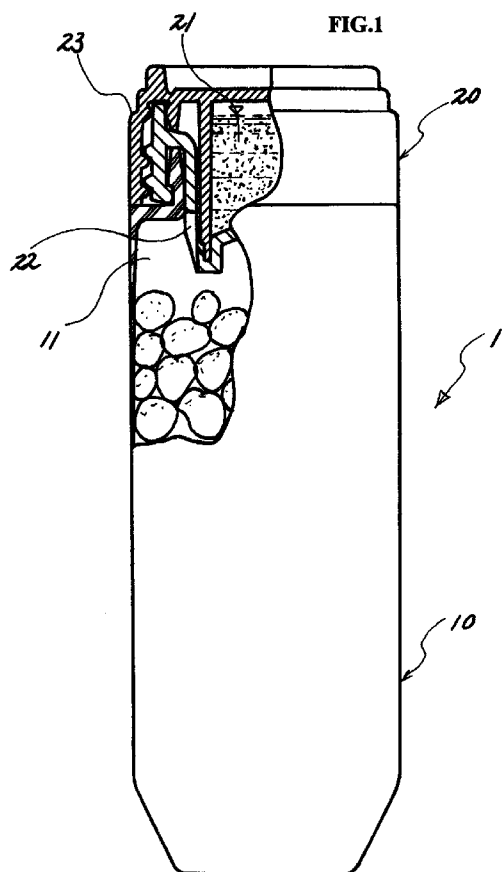
(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KZ, LA, LC, LK, LR, LS, LT, LU, LY, MA, MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RS, RU, SC, SD, SE, SG, SK, SL, SM, ST, SV, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, MT, NL, NO, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

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**Published:**  
— without international search report and to be republished upon receipt of that report

(54) Title: PACKING SYSTEM FOR THE BEVERAGE AND LIQUOR USING THE ALCOHOL ELEMENT



(57) Abstract: The cap of packing container is filled with liquid content. The container is filled with pure ice or ice produced by adding or diluting the secondary material. The secondary material storage chamber designed to enable the secondary material to be mixed with ice contained in the container when touching or opening a part of cap mounted on above container is installed. This secondary material storage chamber is filled with liquor not frozen at certain temperature. Above container is distributed based on the freezing system operated at certain temperature.



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## TITLE

Packing System for the Beverage and Liquor Using the Alcohol Element

## TECHNICAL FIELD

5 [1] This invention is on the packing system for the beverage and liquor using the alcoholic element.

## Background Technologies

[2] The existing technologies are designed and developed focused  
10 on mixing the cocktail type liquor drank after adding the flavor or extract or powder to the liquor. These technologies make the contribution of upgrading the liquor distribution technologies.

[3] In addition, the special freezing system is designed and developed based on the existing technologies. However, this freezing system is  
15 designed focused on freezing the specific area of alcoholic drink or beverage only, so it is not widely used.

[4] The purposes of existing technologies invented via a patent No. are to softly freeze the ice cream and enable the customers to eat the frozen ice cream after putting the ice cream in the specific container  
20 and squeezing the ice cream.

[5] Another technology is invented to freeze the alcohol with added to the milk and then provide the ice cream after crushing and storing the frozen alcohol and milk in the container.

## 5 Detailed Descriptions of Invention

### Technical Problems

[6] If the micro alcoholic element is contained, it takes too long to melt the ice once the alcoholic element is frozen at certain temperature. It is difficult to freeze the material for the specific purpose. This invention is designed and developed for the purpose of solving above problems.

[7] It is very difficult to distribute and sell the alcohol contained in the container after freezing the alcohol with mixed with milk. This invention is designed and developed for commercializing the alcohol mixed with milk by effectively solving the problems shown in the existing technologies.

### How to Technically Solve the Problems

[8] This invention is designed and developed to put the liquor in the secondary material storage chamber as a character concept. Also, this

invention is designed to put the pure water or mixed water or water mixed with liquor or water containing the flavor or fruit juice or green tea in the secondary material storage chamber. If the secondary material storage chamber is opened, liquor is dropped in the container, so new type of liquor is created. You are recommended to change the contents such as fruit juice or green tea into ice with enough space.

[9] As a recommended concept, this invention is designed and developed to contain the dairy products, sweetener, stabilizer, emulsifying agent, colorant, spices, purified water and glycerin of appropriate volume. Once all these materials are contained, stabilize these mixed materials by mixing these materials with alcohol and then distribute these materials using the freezing facilities operated at appropriate temperature after containing the ice cream produced by mixing these materials in the pouch container. This invention is designed and developed to solve the problems shown in the existing technologies through above procedures.

#### Expected Effects

[10] This invention is designed and developed to brew or produce the new type of diluted liquor by opening the secondary material

storage chamber. This invention is characterized by its excellent feature of producing or brewing the liquor with simple process. Also, this invention is characterized by its excellent features of enabling the customers to drink the cool alcoholic drinks or beverages produced in  
5 the form of ice.

[11] Also, this invention is designed to enable its user to instantly eat or drink the soft ice cream with alcoholic element without any additional tools if the alcohol technology is applied to the ice cream.

#### 10 BRIEF DESCRIPTION OF THE DRAWINGS

[12] The figure 1 shows the recommended operation example of this invention.

#### BEST MODE FOR CARRYING OUT THE INVENTION

15 [13] The packing container of this invention is designed to contain the pure water type ice or ice of mixed content or ice containing the certain substance. However, it is recommended to contain these ices in the storage space (11) of container body (10).

[14] The cap (20), secondary material storage chamber, is installed  
20 in the opening section of above container (1). It is recommended to fix

the cap (20) so that the cap (20), secondary material storage chamber, may not be separated from the container (1) regardless of form or type of container (1).

[15] Also, diverse containers such as plastic container or carton  
5 container (carton pack and tetra pack) or glass bottle or metal container or pouch type container may be used for the container (1). The structure of cap (20), secondary material storage chamber, may be changed to be suitable for the diverse containers.

[16] The receiving section (21) of, cap (20), secondary material  
10 storage chamber, is filled with liquor. However, it is recommend to fill the cap with grain alcohol known as the alcohol. It is called as the ethyl alcohol or ethanol in this business area.

[17] The leavened grain alcohol manufactured using the pure grain is recommended. Also, alcohol showing the alcoholic element of above  
15 85 degree is recommended regardless of alcoholicity.

[18] The secondary materials such as extract or powder may be contained in the grain alcohol. However, the extract or powder not frozen at certain temperature is recommended.

[19] The figure 1 shows the operation example of this invention. If  
20 you operate the cap body (23), secondary material (grain alcohol)

contained in the receiving section (21) is dropped and mixed in the storage space (11) of container body (10) via a drop space (22). New type of liquor is brewed through above procedures. It is recommended that the ice is dropped in the container body (10) and mixed content is  
5 made when the ice is slowly melting.

[20] In addition, you are put the ice and alcohol in the receiving section (21) and storage space (11) of container body (10) respectively. You are recommended to change the structure of cap (20) at this time.

10 [21] You are recommended to use the particle type ice or crushed type ice or ice showing the specific shape with many vent holes so that the secondary material may be quickly absorbed for the actualization of this invention. It is recommended that these ices are distributable at specific temperature. In other words, it is  
15 recommended that the ices are distributable between temperatures of 20 and 50 below.

[22] Other technologies designed and developed based on this invention are to contain the dairy products, sweetener, stabilizer, emulsifying agent, colorant, spices, purified water, glycerin and  
20 carrageen of appropriate volume. Once all these materials are

contained, stabilize these mixed materials by mixing these materials with alcohol and then distribute these materials using the freezing facilities operated at appropriate temperature after containing the ice cream produced by mixing these materials in the pouch container. This invention is designed and developed to guarantee above features in principle.

[23] You may distribute the glycerin with other materials. The carrageen is used for generating the bubble in the ice cream. However, this material is considered as the carcinogenic substance in many foreign countries, so you may distribute this material with other emulsifying agents.

[24] This invention is explained in detail as follows: This invention is on mixing the ice cream with high viscosity stored and distributed at certain temperature. It is recommended that these contents are stored in the spout pouch container at temperature of 20 below and ice cream with alcoholic element is discharged when squeezing the pouch container.

[25] Above ice cream with high viscosity is commercialized based on the freezing storage and distribution system designed to contain the ice cream in the spout pouch container after stabilizing the ice cream



by adding the alcoholic element to the common ice cream.

[26] The soft ice cream with alcoholic element is discharged via a spout when squeezing the pouch container.

## 5 INDUSTRIAL APPLICABILITY

[ 27 ] This invention, innovative technology, is suitable for the customers who like the alcohol. This invention enables the customers to enjoy the diverse liquors. This invention, based on its simple producing process, enables its user to produce the liquor in small  
10 business place or factory, so this invention promises the increased consumption. Also, the customer may enjoy the cool alcoholic drink or beverage without preparing the ice.

[28] In addition, this invention enables the customer to enjoy the ice cream and liquor at the same time. Above technology guaranteeing the  
15 mass production and distribution promotes the consumption. Also, the soft ice cream is beneficial to health by protecting the stomach. This invention is expected to be easily commercialized based on its excellent features.

## CLAIMS

[1] The packing container is designed to contain the liquid content in its cap. Also, this packing container is designed to contain the pure ice or ice containing the secondary material or ice containing the diluted secondary material in its storage space. The secondary material storage chamber designed to enable the secondary material to be mixed with ice contained in the container when touching or opening a part of cap mounted on above container is installed. Above cap is filled with alcohol and liquor not frozen at certain temperature. Above container is distributed based on the freezing system of certain temperature. This invention, packing system for the beverage and liquor using the alcoholic element, is characterized by its above excellent features.

[2] Above cap stated in the clause [1] is filled with grain alcohol. This invention, packing system for the beverage and liquor using the alcoholic element, is characterized by its above excellent feature.

[3] Above cap stated in the clause [2] is filled with grain alcohol with alcoholic element of above 85 degree. This invention, packing system for the beverage and liquor using the alcoholic element, is characterized by its above excellent feature.

[4] Above cap stated in the clause [2] is filled with grain alcohol with alcoholic element of below 85 degree. This invention, packing system for the beverage and liquor using the alcoholic element, is characterized by its above excellent feature.

5 [5] Container is filled with liquor or grain alcohol not frozen at certain temperature. The cap designed to enable the secondary material to be mixed with content contained in the container when touching or opening a part of cap mounted on above container is installed in above container. The storage space of above cap is filled  
10 with ice. Above container is distributed based on the freezing system operated at certain temperature. This invention, packing system for the beverage and liquor using the alcoholic element, is characterized by its above excellent feature.

[6] The ice contained in above container stated in the clause 1 is the  
15 grain type ice or crushed ice. This invention, packing system for the beverage and liquor using the alcoholic element, is characterized by its above excellent feature.

[7] This system I is designed to stabilize the ice cream by adding the alcohol and put the ice cream containing the alcohol in above pouch  
20 container. The ice cream contained in above pouch container is stored

and distributed using the freezing system operated at certain temperature. This invention, packing system for the beverage and liquor using the alcoholic element, is characterized by its above excellent feature and design.

5 [8] Above ice cream stated in the clause [7] is frozen at temperature of 20 below. This invention, packing system for the beverage and liquor using the alcoholic element, is characterized by its above excellent feature and design.

[9] Above ice cream stated in the clause [7] is frozen at temperature  
10 of above 20. This invention, packing system for the beverage and liquor using the alcoholic element, is characterized by its above excellent feature and design.

[10] Above ice cream stated in the clause [7] is packed using the spout pouch container. This invention, packing system for the  
15 beverage and liquor using the alcoholic element, is characterized by its above excellent feature and design.

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[FIG.1]

