Soan Ware

Soan Ware is thin, packable glass and silicone baking ware featuring a stone slab that maintains food temperature (hot or cold) for extended periods during transport and serving, saving kitchen space compared to traditional foodwarming methods.

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

TRL: 2

Technology ID

2019-MILL-68584

Category

Agriculture, Nutrition, &
AgTech/Food Safety &
Traceability
Chemicals & Advanced
Materials/Polymer Science &
Smart Materials
Materials Science &
Nanotechnology/Thermal
Management Materials &
Solutions

Authors

Quinci Danielle Miller

Further information

Matt Halladay
MRHalladay@prf.org

Erinn Frank EEFrank@prf.org

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