# MasterChef Enterprise Co., Ltd.



Enjoy 101 was established in 2010. For the past 12 years, we have focused on developing durable, low-energy products in Taiwan. "Innovation oversteps invention" is our philosophy; invention is the foundation of innovation, and only through innovation can the life of invention be extended. We currently hold about 20 patents and actively participate in international competitions, earning 4 bronze and 1 silver medal at the French Invention Show, continuously challenging our limits. We aim to start from Taiwan and hope Taiwan takes pride in us!

## **Silicone Fabric Related Patents:**

- •Taiwan Patent No.: M 400484
- •China Patent No.: ZL 2010 2 0599613.9
- •Germany Patent No.: Nr.20 2011 105 115.7

## **Recognition at the French Invention Exhibition:**

- •2019 Silver Award (Silicone fabric leak-proof food bag)
- •2018 Bronze Award (Silicone fabric graffiti placemat)
- •2012 Bronze Award (Silicone fabric urine pad)
- •2011 Bronze Award (Silicone fabric toilet seat cover)
- •2022 Bronze Award (Silicone fabric gaming mouse pad)

## Silicone Fabric Food Bag

## **Product Features**

FDA

**BPA Free** 

Safe food contact directly 100% silicone food contact side, natural material.

Non-toxic

Healthy

Less using disposable food containers, cups or plastic/paper bags.

Prevent DEHP harm for health.





- Antibacterial and allow 100° C hot water sterilization
- Heat-resistant (Temperature range: -40°C ~230°C)
  Safe for hot/cool, raw/cooked or fried food.
  - X Leak-proof type:
    - 1) safe storage for liquid/soup as well.
    - 2) Microwave safe

Fridge/Freezer safe

Dishwasher safe



证书号第1881108号





## 实用新型专利证书

实用新型名称: 布垫的改良结构

发明人: 刘家陈

专 利 号: ZL 2010 2 0599613.9

专利申请日: 2010年11月10日

专 利 权 人: 刘家陈

授权公告日: 2011年08月10日

本实用新型经过本局依照中华人民共和国专利法进行初步审查,决定授予专利权、领 发本证书并在专利登记簿上予以登记。专利权自授权公告之日起生效。

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专利证书记载专利权登记时的法律状况。专利权的转移、质押、无效、终止、恢复和专利权人的姓名或名称、国籍、地址变更等事项记载在专利登记簿上。

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局长日力事



第1页(其1页)

## **BUNDESREPUBLIK DEUTSCHLAND**

## URKUNDE

über die Eintragung des

### Gebrauchsmusters

Nr. 20 2011 105 115.7

IPC A47G 9/06

Bezeichnung Textilkissen

Gebrauchsmusterinhaber Chia-Chen Liu, New Taipei City, TW

Tag der Anmeldung 29.08.2011

Tag der Eintragung 08.11.2011

Die Voraussetzungen der Schutzfähigkeit, insbesondere die Neuheit des Gegenstandes, wurden im Eintragungsverfahren nicht geprüft.



Die Präsidentin des Deutschen Patent- und Markenamts

12 dwy- Schaffer

Rudloff-Schäffer

# Sandwich Bag Silicone fabric







## シリコン 食品保存袋



Silicone food bag



Silicone food bag



Silicone food bag











Bulk Bag

# Microwave







## Bulk Bags

Side A

Side B







10.6 inches 27±1 cm

1.9 inches 5 cm





Weight 150±10 g





## なぜシリコンを選ぶのですか?

- eature
- FDAの世界最高水準の食品安全基準検査に合格
- シリコーンは天然素材(鉱石から抽出)であり、 化合物(TPU、プラスチックなど)ではありません。
- ●赤ちゃんのおしゃぶりはシリコン製

無毒

重金属 不使用 BPA フリー 可塑剤 不使用 耐酸性 耐アルカリ性 耐熱性 -40~230° C

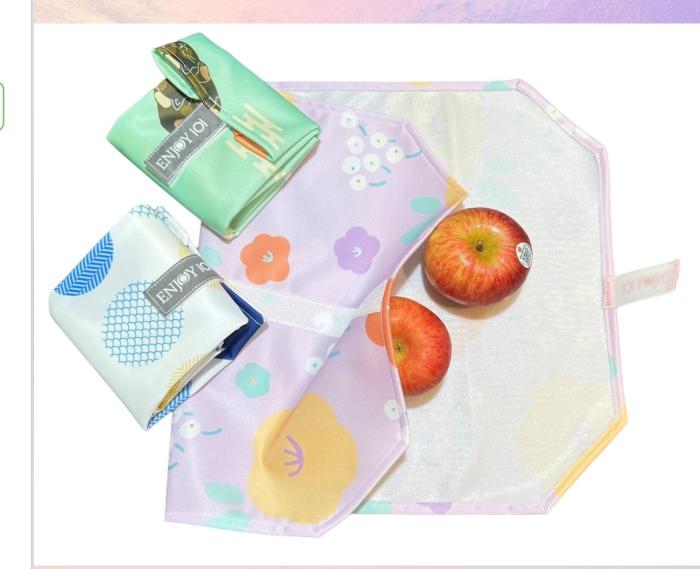




高温でも劣化しない



## Silicone fabric wrap





## Silicone vacuum food storage bag



# Sous Vide Bag



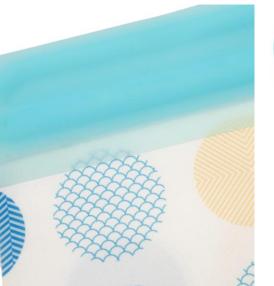
## \*Features:

- 1. "The sous-vide method" use vacuum-sealed bags for low-temperature cooking, which preserves the juices and nutrients of the ingredients, achieves even cooking, and brings out the natural flavors.
- 2. \*\*Material Safety\*\*: Silicone is non-toxic, odorless, and BPA-free. It remains stable at various temperatures and does not release harmful substances.
- 3. \*\*Durability\*\*: with standing temperatures within 230°C ~ -40°C.
- 4. \*\*Excellent Sealing\*\*: Effectively removes air, extending food preservation time and reducing spoilage risks. Suitable for freezing and refrigeration.
- 5. \*\*Reusable\*\*: Helps reduce the use of disposable plastic bags, contributing to pollution reduction.
- 6. \*\*Multi-functional Use\*\*: Suitable for refrigerating or freezing foods, also useful for travel or outdoor camping.
- 7. \*\*Easy to Clean\*\*: Silicone resists stains, is easy to clean, and dishwasher safe. It is durable and resistant to yellowing or hardening over time.

# Sous Vide bag















合作夥伴:













