

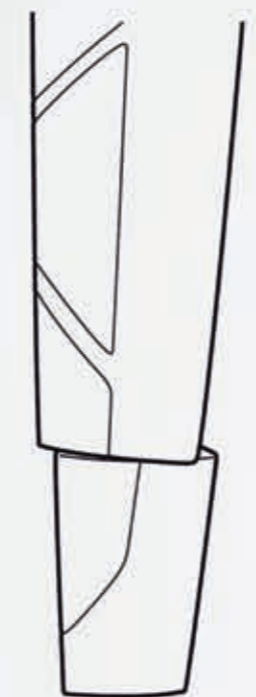
Push the trigger - and your opened package will be tacked



The tack says: This cheese is good!



Open the cap at the top of the trigger and fill in ten tacks



Spin the lower tail and TACKED is locked. To get it ready spin it back.

TACKED

intelligent packaging

The concept in phase one was about an instrument for tasting food. Instead of a high-tech-electronic instrument, I created a product that works more passively.

The user pushes tacks in opened packaging with an instrument. These tacks change color, if the food becomes bad: a special coat reacts to gases of decay.

The user is now able to see the freshness directly by looking in the fridge. The tacks are white. They become red if the food is bad. Seeing them yellow, should make aware and push the user to let the food not become bad.

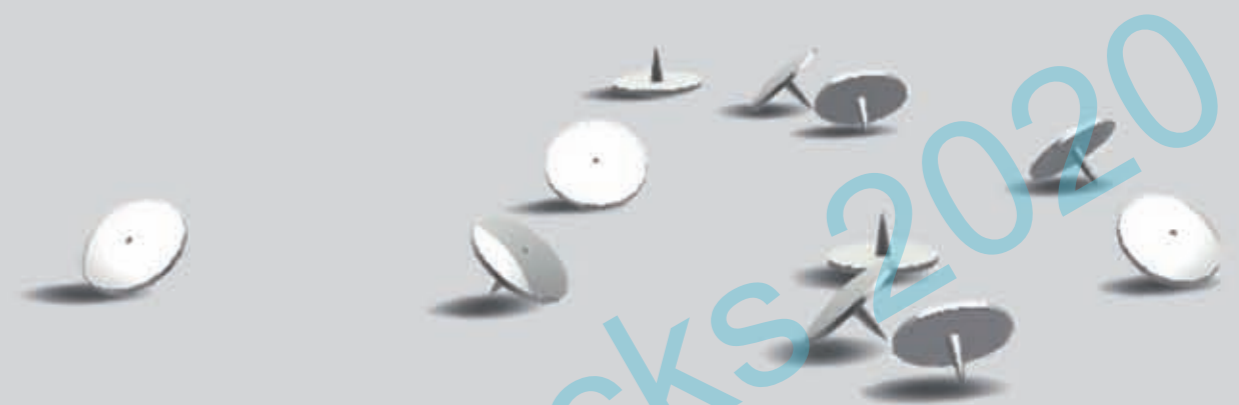
The tacks can only used once. In case of changing their color they are thrown away with the packaging.



To make it easy to refill TACKED the tacks come in a pack of ten. The barb is put in the head of the tack before. TACKED's force to push the tacks out of it is bigger than the force that keeps the tacks together.

The tacks can be pushed in every packaging; even in plate. Tests have shown that even packages for fluids are close and no water comes out, after they have been tacked.

Their shape let them not drop-out. They keep with the packaging without glue.



1.



The primal situation: TACKED is ready to start

2.



By pushing the trigger on the top, a bolt pushes the first tack out by passing the rubber that let the tacks not fall out.

3.



When the bolt goes back to it's primal position, it moves around the tack. the tacks can slide down and the bolt goes to it's position to pull out the next tack.

4.



TACKED is in primal position and waits to be used