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EQUINOX CERTIFICATE

Reference Number : EQNX:MUM:LAB: F:08:06:SEN3 Format Number : EQNX:R:F:M:HA:01

PARTICULARS OF SAMPLE ANALYSED

Client Name : VENTIT Nature of Sample : Food - Sensory Evaluation
Address : Mahalaxmi, Mumbai
Contact Person : Mr. Vinay Mehta Date of Evaluation : 14-Jun-09
Sample Collected by : Equinox Labs Date of Report : 16-Jun-09
Sample Description : **A** - Pizza In Ventit Box **B** - Pizza In Normal Box
(Both Pizzas had been kept in the respective boxes for 30 minutes)

RESULTS OF ANALYSIS

Sensory Evaluation:

Sr. No	Parameters (Graded on a scale form 0 to 9)	Grades - After 30 Min	
		A	B
1	Freshness	6	6.5
2	Separation on Slice	7	4
3	Firmness	6.3	4.3
4	Sogginess in Feel	5	5
5	Wetness in Feel	4.8	4.5
6	Tearing of Pizza	5.8	5.6
8	Texture formation of Bread	6.3	5.3
9	Texture of Cheese	6	4.8
10	Temperature	5	3.5
11	Sogginess	5.6	4.3
12	Chewiness	5.1	5.1
13	Crispiness	5.6	4.5
14	Juiciness	5.8	6.1
15	Taste of Topping	6	5.8
16	Overall Bite Experience	6.6	5

For, **Equinox**


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Note:

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**Think of Analysis
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