

SUMMARY AND CONCLUSION

On both days, the overall temperature of the pizzas was found to be higher when placed in the SVP boxes.

Condensation of steam – mainly below the pizza bases – was found to be more in the conventional boxes.

The pizza crust was more crisp and had better holding and handling capacity when placed in the SVP boxes.

The condition of the SVP boxes were much better than both the manufacturers boxes and the conventional boxes.

The absorption of the condensed moisture was more prominent after a further 15 minutes with the conventional boxes becoming soggy and unable to hold shape well.

The condition of the pizzas when they reach the home for delivery is much better when transported and stored in the Special Ventilated Pizza Boxes as compared to Conventional Pizza Boxes.



होटल प्रबंध, खान-पान प्रौद्योगिकी एवं अनुप्रयुक्त पोषण विज्ञान संस्थान

पर्यटन मंत्रालय, भारत सरकार द्वारा स्थापित

Institute of Hotel Management,
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Established by Ministry of Tourism, Government of India

A COMPARATIVE STUDY OF THE USE OF SPECIAL VENTILATED PIZZA BOXES AND CONVENTIONAL PIZZA BOXES

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