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Pizza and vending machine sector

The automatic distribution sector is worth more than EUR 400 billion in Italy with 800 million machine installed in all the peninsula.

( [http://www.truenumbers.it/numeri-pizza/](http://www.truenumbers.it/numeri-pizza/) )
Let’s pizza: the vending of pizza made in Italy
Preliminary results: implementation of pizza recipe

Before

After
Preliminary results: change of tomato sauce shape

Before

After
Preliminary results: the green substitute

Our solutions:

Biodegradable or edible film

Edible Coating
Preliminary results: the topping ingredients
### Aubergines

**TEST Control (C)** | **Metrics** | **Results**
---|---|---
Microbial growth at 30 °C | UFC/g | $1,0 \times 10^5$
Lactobacilli count | UFC/g | <10
Salmonella | in 25 g | absent
Listeria monocytogenes | in 25 g | absent
Colour | / | No characteristic
Smell | / | Unpleasant

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**TEST Sample (S)** | **Metrics** | **Results**
---|---|---
Microbial growth at 30 °C | UFC/g | <10
Lactobacilli count | UFC/g | <10
Salmonella | in 25 g | absent
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Colour | / | Characteristic
Smell | / | Pleasant

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Control | Coating sample
---|---

Control | Coating sample
---|---
Thank you for your attention