

# SILVIA GIGLIANO

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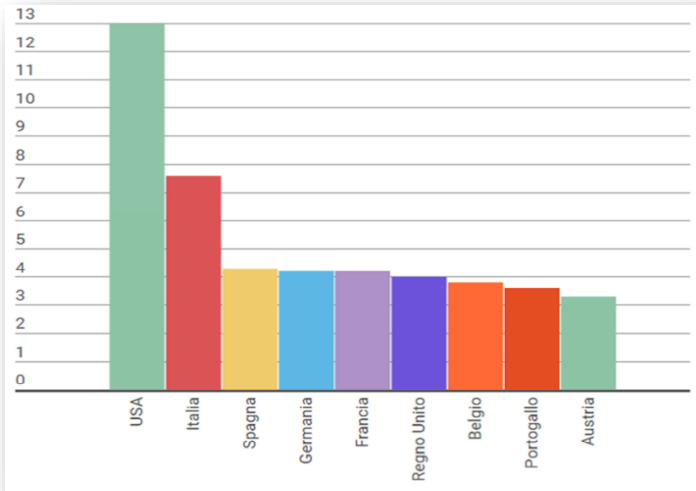


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# Pizza and vending machine sector



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( <http://www.truenumbers.it/numeri-pizza/> )



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



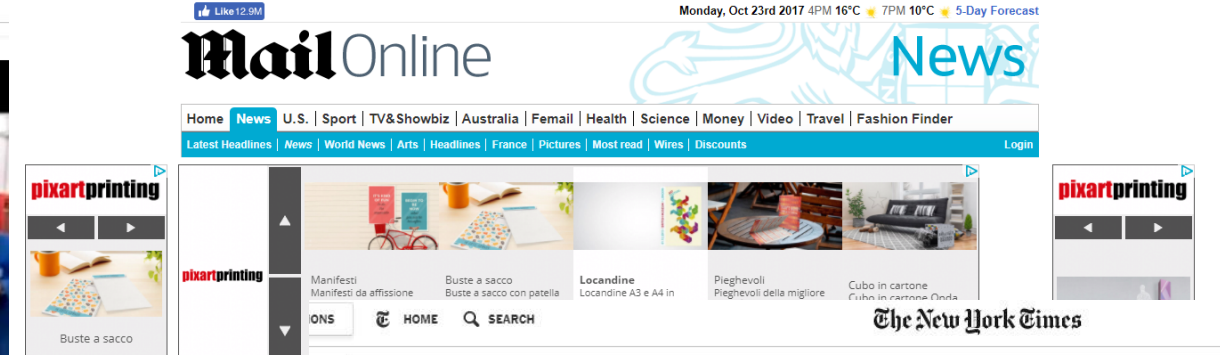
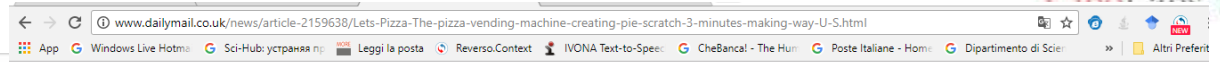
# Let's pizza: the vending of pizza made in Italy



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## WORLD BUSINESS

### In Italy, a Vending Machine Even Makes the Pizza

By JOHN TAGLIABUE MARCH 13, 2009



How Its Made Automatic Pizza M

## newsfood.com

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### Ecco Let's Pizza, distributore automatico di pizza

La macchina è prodotta in Trentino dalla Prius Srl.

Impasta, cuoce e serve: una margherita è pronta in 3 minuti

5582 Views febbraio 13, 2010 14 Comments

FOOD & BEVERAGES, SCIENZA E TECNOLOGIA, Trentino Alto Adige Redazione



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# Preliminary results: implementation of pizza recipe

Before

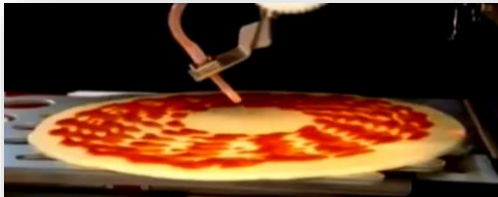


After

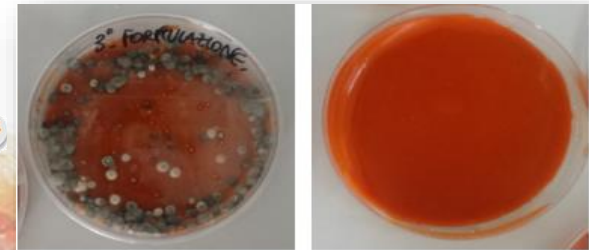
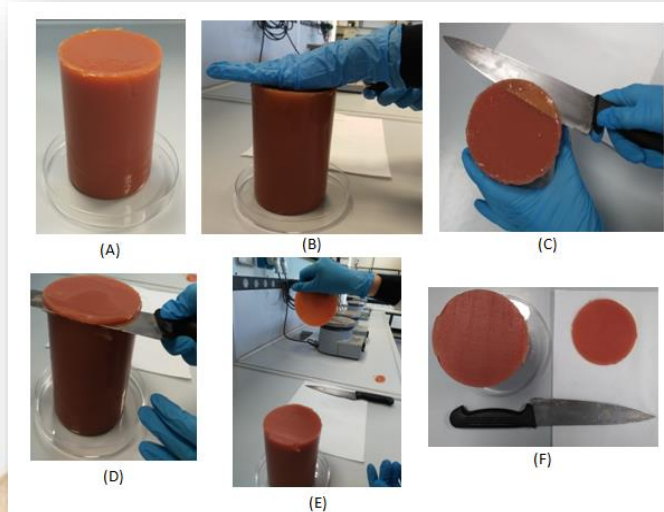


# Preliminary results: change of tomato sauce shape

Before



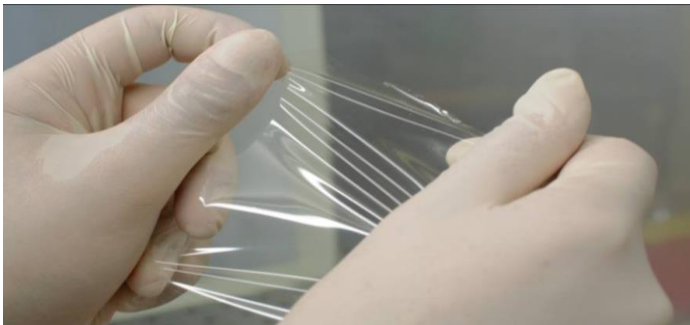
After



# Preliminary results: the green substitute



## Our solutions:



Biodegradable or edible film



Edible Coating

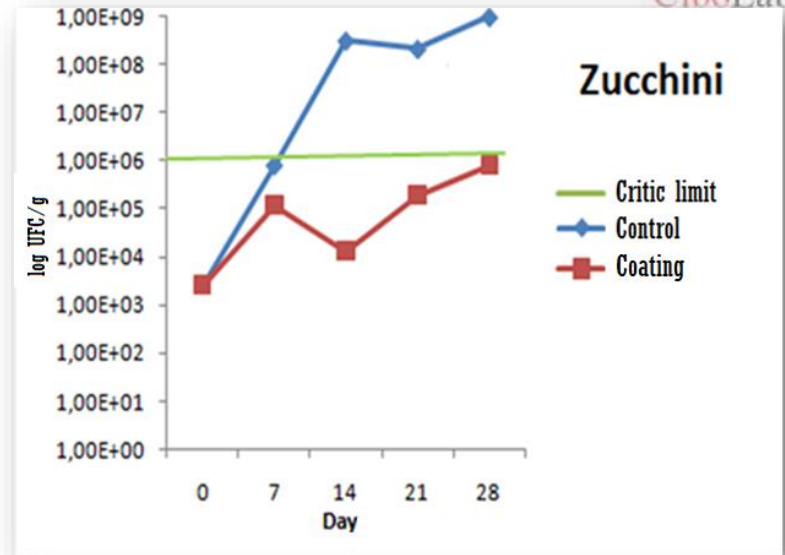


# Preliminary results: the topping ingredients

**Control**



**Coating sample**



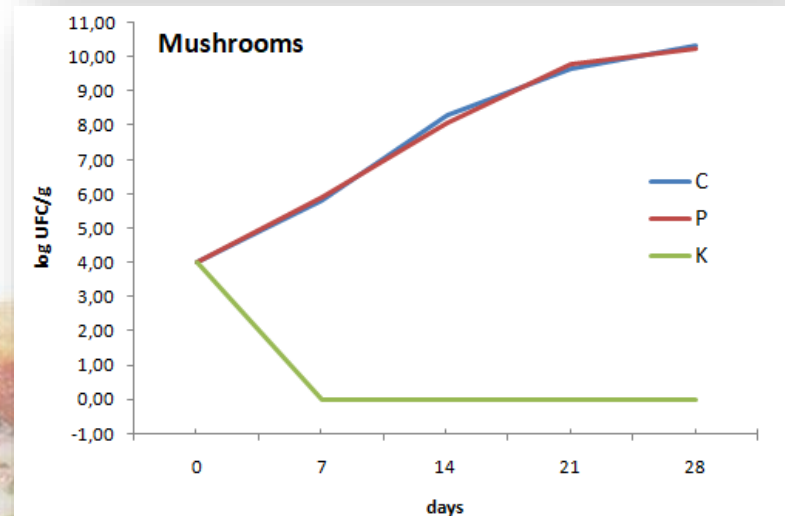
**Control**



**Coating "K"**



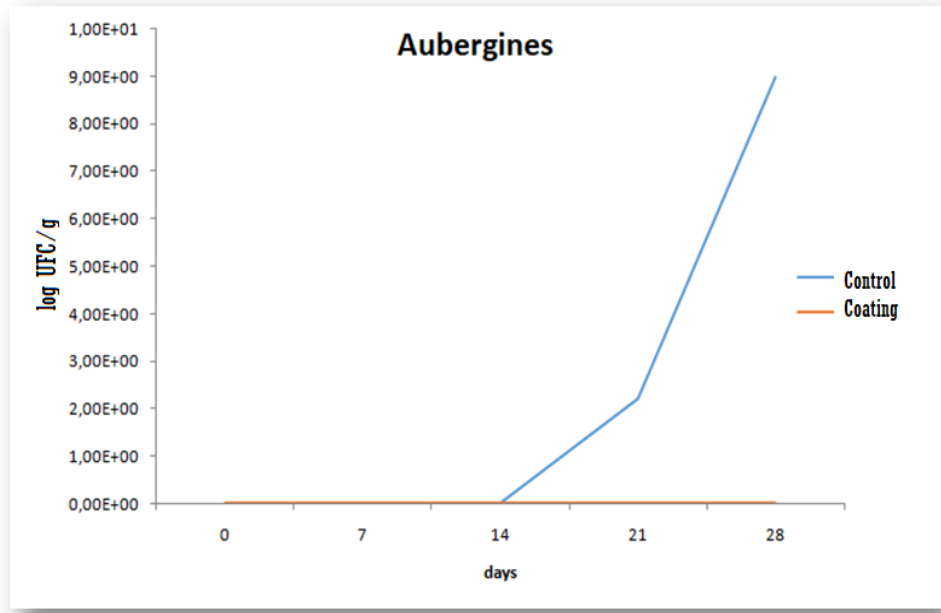
**Coating "P"**



**Control**



**Coating sample**



**Control**



**Coating sample**



TEST Control (C)	Metrics	Results
Microbial growth at 30 °C	UFC/g	1,0x10 <sup>6</sup>
Lactobacilli count	UFC/g	<10
<i>Salmonella</i>	in 25 g	absent
<i>Listeria monocytogenes</i>	in 25 g	absent
Colour	/	No characteristic
Smell	/	Unpleasant

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







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**Thank you  
for your attention**

