

VENTIT[®] PACKAGING SOLUTIONS **PATENTED***

The World's First Breathing Pizza Box

WHAT'S WRONG WITH A REGULAR PIZZA BOX



The pizza sweats and gets cold, soggy and chewy.



Condensation occurs.



The satisfaction quotient is low.



The box loses its structural integrity.



The food tastes like the box.

WE RESPONDED WITH A SOLUTION

VENTiT PLUS

What is VENTiTPlus?



THE WORLD'S FIRST BREATHING
PIZZA BOX



PATENTED DESIGN



THE BEST SOLUTION FOR A BETTER
TASTING PIZZA

Why VENTiT Plus?



VENTIT PLUS SOLVES MANY OF IT'S PREDECESSOR'S MANUFACTURING CHALLENGES.
AFTER THE 3PLY SHEETS ARE MANUFACTURED FROM THE AUTOMATIC PLANT, THERE IS ONLY ONE ADDITIONAL PROCESS, WHICH IS TO REVERSE THE SHEET AND DIE-CUT ONE MORE TIME TO ACHIEVE UTILITY OF THE VENTILATION.

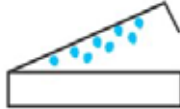
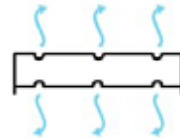
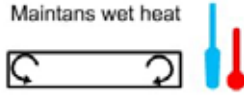
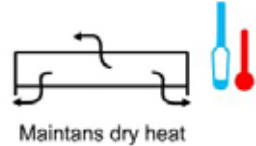
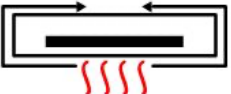



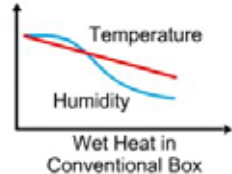
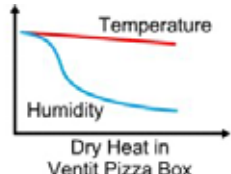


UTILISES THE CORRUGATION OF THE BOX TO PREVENT ANYTHING FROM ENTERING THE BOX KEEPING THE CONTENTS SAFE FROM CONTAMINATION. WHILE STILL ALLOWING STEAM TO EXIT. THE HILLS AND VALLEYS ACT AS VENTILATION CHANNELS AND INSULATION TUNNELS.



VENTITPLUS IS DESIGNED WITH A MULTITUDE OF OPENINGS ABOVE AND BELOW THE FOOD, PREVENTING THE CONTENTS FROM GETTING SOGGY.

Comparison

	REGULAR BOX		VENTIT PLUS BOX	
TRADITIONAL BOX VS. VENTIT PIZZA BOX	Steam condenses inside at the top & bottom of the pizza box		VENTIT Plus pizza box lets excess steam escape, keeping the pizza fresher.	
RELATIVE HUMIDITY VS. TEMPERATURE	Steam is trapped, resulting in wet heat inside the box.	Maintans wet heat 	The VENTIT Plus pizza box lets excess steam escape but maintains the temperature - dry heat.	 Maintans dry heat
GETS REHEATED BETTER	When put in contact with a Pre-heated element, the heat is first transferred to the box and then to the pizza.	 Pre -heated element	When put in contact with a Pre-heated element, heat is transferred directly to the pizza through the vents.	 Pre -heated element
PIZZA BOX WITH STILTS	No outlet in box to release the steam generated at the base of the pizza.		VENTIT Plus has vents & stilts at the bottom to raise the box, allowing steam to escape from below	
WET HEATS VS. DRY HEAT	Since a traditional box doesn't allow steam to escape the quality of air is wet and damp. This affects the pizza's freshness and makes it loose its temperature faster.	 Wet Heat in Conventional Box	Effective ventilation maintains the quality of air is dry. This keeps the pizza crisp, fresh and retains the temperature for longer.	 Dry Heat in Ventit Pizza Box

VENTiT Plus Box Benefits



ECO-FRIENDLY



ECONOMICAL



EASY TO
MANUFACTURE



STRENGTH OF BOX



INSULATION OF
FOOD



VENTILATION OF
FOOD



NO FEAR OF
CONTAMINATION



NO BUILD UP OF
STEAM



IMPROVEMENT IN
QUALITY OF PIZZA

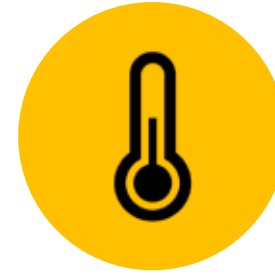
Tests Conducted

- **Texture Profile and Temperature Analyses** conducted at University Institute of Chemical Technology (UDCT)
- **Sensory Tests Analysis** conducted at Equinox Labs
- A comparative study on the VENTiT box v/s a conventional box at the catering college - **Institute of Hotel Management, Catering Technology & Applied Nutrition**

Results Show



25% Drop in Humidity Build Up
On Average



Delay in Temperature Drop



117%
Increase in the Stretching Quality of the Pizza



50%
Increase in the Bite Quality of the Pizza

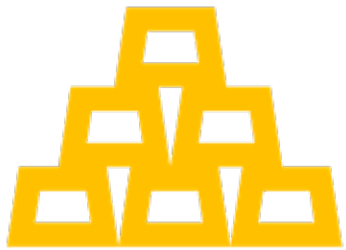
PATENT

VENTiT Plus has been granted the patent through the **World Intellectual Property Organization (WIPO)**. It is currently at national levels in 100 countries.

AWARDS

VENTiT has won the **World Star 2008, Asia Star 2008, India Star 2008** and **AICC** awards in packaging.

Performance



3,080,000

Boxes Sold To Date



200

Clients and Growing



0

Customer Complaints About Performance

Our Clients



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