## PIZZA PERSPECTIVES: ANY WAY YOU SLICE IT

## USPTO awards patent to Reiser related to production of stuffed crust pizza, cheese rope

WASHINGTON — The U.S. Patent and Trademark Office (USPTO) recently awarded a patent for an apparatus and method for a continuous cheese rope depositor. The inventor is Scott Feldman, and the patent was assigned to Robert Reiser & Co. Inc., Canton, Massachusetts.

The invention relates to method and apparatus for forming stuffed crust pizza on a continuous, high-speed basis. The invention can form and deposit a cheese rope in either an ellipse or circular shape onto a moving sheet of dough in multiple lanes using a waterwheel flow divider, according

## Little Caesars launches Planteroni Pizza across U.S.

**DETROIT** — Little Caesars recently announced it is launching the Planteroni Pizza, made with the new Field Roast Plant-Based Pepperoni, to many of its stores across the United States.

The new pizza option is available at Little Caesars locations in the cities and suburbs of Los Angeles; New York; Miami; San Francisco; Portland, Oregon; and the chain's hometown of Detroit. Customers can choose from a regular Planteroni Pizza for \$8.49, a Slices-N-Sticks product consisting of half Planteroni Pizza and half cheesy, buttery tasting breadsticks for \$8, or add Field Roast Plant-Based Pepperoni as a topping on any custom pizza.

Consumers have a growing appetite for plant-based protein options according to recent data, which shows that 69% of people would order plantbased meat, Little Caesars says. The company adds Field Roast Plant-Based Pepperoni is the first pepperoni alternative on the market to be made with pea protein, not soy; it's crafted with fresh spices including whole pieces of fennel, cracked black pepper, garlic and paprika. The Field Roast brand debuted the first-of-its-kind innovation earlier this year, making Little Caesars the first national pizza chain to offer it so broadly in the United States, the company says.

"This is a huge moment for pizza lovers because for the first time, they have access to a zesty, bold, plant-based pepperoni made with pea protein that absolutely delivers on taste," says Dan Curtin, president of Greenleaf Foods, owner of the Field Roast brand. "We believe every occasion deserves bold, inspired flavors — we're excited to work with Little Caesars to deliver on that promise."

For more information, visit littlecaesars.com. CMN

to the patent.

An encoder is mounted to the conveyor feeding the dough to the system. This encoder provides both position information and information on the speed of the dough to a motion controller which is then used to regulate the movement of the cheese depositing nozzles.

A stamping device initially presses

an indentation of the cheese shape into the dough sheet, which provides a natural resting location for the cheese to be deposited. A set of nozzles is utilized to form the cross sectional shape of the cheese. Each nozzle forms one half of the total shape of the cheese, and the flow to each nozzle is controlled by a waterwheel flow divider.

Accordingly, an object of this inven-

tion is to provide a new and improved method and apparatus for producing stuffed crust pizza. It is another object of this invention to provide a new and improved invention for producing stuffed crust pizza on a continuous mass production basis wherein a plurality of pizzas are fed on a multi-lane conveyor belt to provide the pizzas to cheese depositing nozzles. CMN

