CONTAMINAZIONE ZERO GLUTINE



Even a small amount of gluten can be dangerous for a celiac: preserving or cooking food can be difficult, especially if living with non-intolerant people. This packaging aims to avoid food contaminations by replacing those tools used in the kitchen that would be dangerous if used by both a celiac and a non-intolerant person.

Properties list:

information accessibility
design for all
product accessibility
end-user packaging
range of products
extra-use of packaging
concept
pasta, rice and grains
other food
additional structural elements
folding carton
flow-pack
box
contemporary
instruction through pictograms
photo to describe
identity by photo
information about content
information about packaging
information about use
reusability

Reference:

Credits:

Country: Italy
Year: 2010
School: Politecnico di Milano, School of Design (Milan, Italy)

Course: Final Project Studio, Communication Bachelor Degree

Lecturers: V. Bucchetti, E. Ciravegna, C. Diana, M. Minoggio

Student: S. Bonafini

This document was created by www.packagingdesignarchive.org
Original web page: http://www.packagingdesignarchive.org/archive/pack_details/2172

Other images:









This document was created by www.packagingdesignarchive.org
Original web page: http://www.packagingdesignarchive.org/archive/pack_details/2172