TITLE: Savory Splits

Dairy Number: 15490/2023-CO/L

SALT AND PEPPER

Salt and pepper are two common seasonings used in cooking to enhance the flavor of food. They are often found together on dining tables or in kitchens around the world.

Salt: Salt, chemically known as sodium chloride (NaCl), is a crystalline mineral composed of sodium and chlorine ions. It is essential for life and has been used for thousands of years to correspond flavor food. Salt enhances the taste of food by increasing the perception of other hands and balancing sweetness and bitterness. It is used in various culinary applications, such as and seasoning dishes.

Pepper: Pepper refers to the dried fruit or peppercorn of the Piper nigrum plant. It is one of the most commonly used spices globally. Black pepper is the most common variety, known for its pungent and slightly spicy flavor. White pepper is made from ripe seeds with the outer skin removed, resulting in a milder taste. Pepper adds a distinct and aromatic flavor to dishes and is used in both savory and sweet recipes.

Together, salt and pepper are often used as a basic seasoning combination to enhance the taste of various dishes. They are typically added during cooking or at the table to suit individual preferences.

PROBLEM

Most dining tables in homes or tables at restaurants around the world have the exact same, or at least quite similar-looking designs for their salt and pepper bottles. The similar bottle designs of salt and pepper can sometimes lead to misuse or confusion. People don't realize that they have sprinkled pepper over their food when they actually wanted salt until it's too late.

PROPOSED SOLUTION

Instead of having two separate, similar-looking containers for salt and pepper, our design solution proposes one single container, but with a split section in the middle. This will then be a dual storage container.



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WORKING

As shown in Figure 1, the proposed Savory Splits container is 8.5 cm long and 3.5 cm wide. The dotted lines are the partition or the split inside the container, creating the two storage parts that will hold the salt and pepper separately. The outer sections will be coloured in two different colours, white for the salt section and black or brown for the pepper section. The top of the container has half a lid that rotates to close either the salt section or the pepper section at any given time.

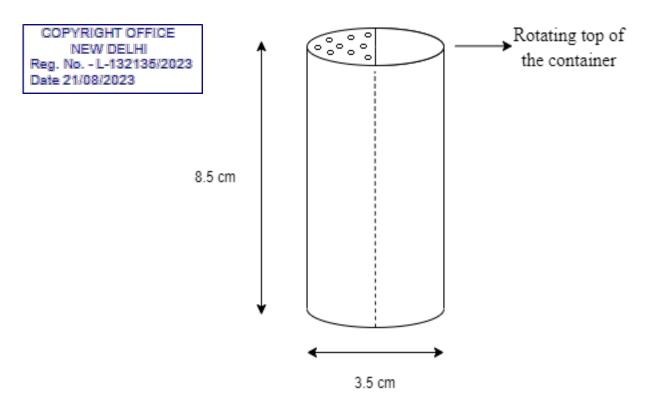


Fig. 1 The Savory Splits container

Figure 2 shows the internal lateral view of the container. One section stores salt, and the other one stores the pepper. The top of the container has holes over both sections, to sprinkle out the salt or pepper. In the figure, the rotating lid is over the pepper section, hence closing the holes over it, and the holes over the salt section are open for sprinkling out the salt inside. The lid





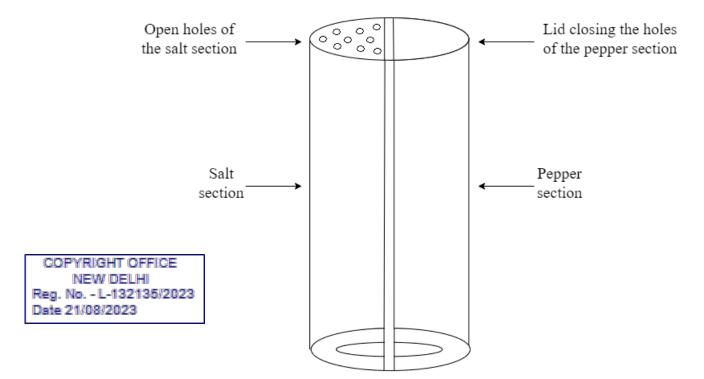


Fig. 2 Internal Lateral view of the container

Figure 3 shows the internal side view of the container in three-dimension.

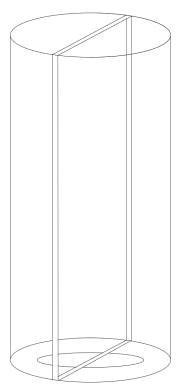




Fig. 3 Internal side view of the container

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Figure 4 shows the container in the top view, with the left section open for sprinkling and the right section closed by the rotating lid.

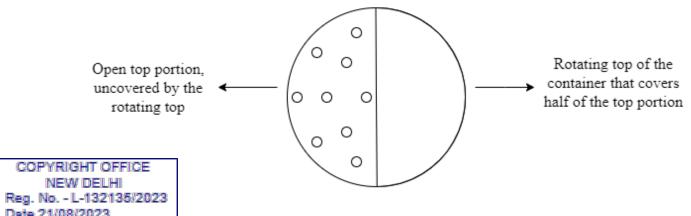


Fig. 4 Top of the container with the rotating lid

Figure 5 shows the container in the top view, with both the salt and pepper sections open, without the rotating lid. This diagram is just to get a more clear idea of the internal design of the container. The actual container will always have the rotating top attached to it.

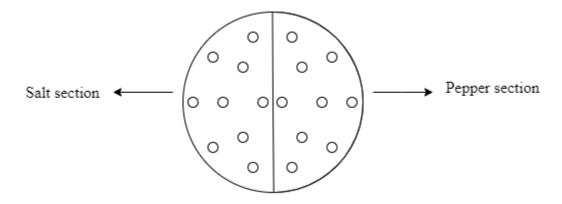


Fig. 5 Top of the container without the rotating lid

Figure 6 gives a more lucid idea of the inner top view of the container with the partition but without the rotating lid or the sprinkling holes.





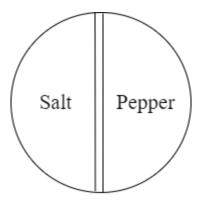


Fig. 6 Internal top view of the container with the partition

NOVELTY

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Diners are usually confused by the two separate, similar-looking containers at restaurants and dining rooms. Replacing those containers, the Savory Splits container stores the salt and pepper in one container, but in two separate sections. These sections will have two different outer colours, white for salt and black or brown for pepper. If the diner desires salt, they will rotate the lid to expose the salt section holes and sprinkle the required amount of salt. Similarly, if they wish to add more pepper to their meals, they will rotate the lid accordingly to expose the pepper section holes.

CONCLUSION

The Savory Splits Container is unique for salt and pepper holders. The diners will have a more satisfactory dining experience without getting confused about the salt and pepper containers or misusing them and ravaging their meals.

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