1. Claims

1. A method for preparing a pizza product, in a microwave, the pizza product formed by two doughs portions, Dough A and Dough B which are provided separately, the method comprising:

a) Providing a pre-baked dough referred to as Dough A with high crunchiness properties like pre-baked pie dough;

b) Providing a spongy dough, referred to as Dough B such as sandwich bread or sponge cake;

c) Incorporating a moisture-rich product into the spongy dough (Dough B), which generates moisture as it is heated, wherein the moisture rich product is selected from the group comprising tomato gel, tomato paste, fresh tomatoes, or scalded tomatoes;

d) Adding at least one additional ingredient selected from the group comprising, cheese and toppings, wherein the additional ingredients are placed over the moisture-rich product ~~and wherein Dough B, the moisture rich product and the at least one additional ingredient are provided in a container~~, wherein Dough A is separate from Dough B and wherein Dough B, the moisture rich product and additional ingredients are packaged in a container;

e) Heating the crunchy dough (Dough A) under low humidity conditions to maintain its crunchiness properties;

f) Heating the container containing the spongy dough (Dough B), along with the moisture-rich product and additional ingredients in a microwave oven~~, wherein moisture from the moisture rich product and additional ingredients is captured by the spongy dough (Dough B) creating a pasty texture of the heated products~~.

g) Placing the pasty products resulting from the heated spongy dough along with the moisture-rich product and additional ingredients on top of the heated and crunchy dough, generating a final pizza product with high crunchiness and high moisture; and

wherein the heating process for both doughs is performed under different humidity conditions.

2. The method of Claim 1, wherein the first dough part is a pie dough and the second dough part is a sandwich bread or sponge cake.

3. The method of Claim 1, wherein the additional ingredients are selected from the group comprising cheese, toppings such as pepperoni, vegetables, meat products, and oregano, among others.

4. The method of Claim 1, wherein both compartments are heated simultaneously in the same microwave oven.

5. The method of Claim 1, wherein the Dough A is placed on top of the Dough B in an upside down manner before heating.

6. The method of Claim 5, wherein after heating, the resulting layered product is then flipped before removing from the packaging.

7. The method of Claim 5, wherein the crunchy dough is heated for a time period of between 10 seconds and 60 seconds.

8. The method of Claim 1, wherein the crunchy dough is heated in a dry heating equipment such as a microwave oven, toaster, or conventional oven.

9. The method of Claim 1, wherein the crunchy dough is heated along with a moisture-absorbent material, such as cardboard or paper.

10. The method of Claim 1, wherein the container containing Dough B is heated in a microwave oven for a time period of between 10 and 40 seconds, at an average power of 800 W.

11. The method of Claim 1, wherein if closed boxes are used for heating of the unassembled pizza products, such as cardboard or paper boxes, the heating time increases to more than 2 minutes.

12. A packaging container for a pizza product, the packaging container comprising:

a) A lower portion for heating a crunchy dough part (Dough A);

b) An upper portion for heating a dough part (Dough B), a moisture-rich product and additional ingredients in a closed environment, the upper portion being arranged and configured to produce humid heating conditions with moisture present in the moisture rich product, whereby a paste-like product is formed from the ingredients;

c) A middle section separating the upper portion from the lower portion, the middle section arranged and configured assembly the final pizza product and join the two Doughs, so that to transfer the paste-like product resulting from heating Dough B along with the moisture rich product and additional ingredients is placed in contact with the crunchy dough part, whereby the finished pizza product is formed; and

Wherein the packaging is made out of microwave-safe materials.

13. A packaging container according to Claim 12, wherein the pizza assembly process comprises removing a plastic film or separator from in between both sections of the packaging container, wherein the Dough A is placed over Dough B in an upside-down manner, to then flip the complete package and obtain the final assembled pizza product.

14. A delivery process for a pizza product, the pizza product formed by two doughs parts, Dough A and Dough B which are provided separately and in separate portions of a container, the process comprising:

a) Providing at least one preparation hub that is a physical store that prepares the parts that compose the pizza product, wherein such preparation hubs provide the ready-to-heat pizza products to at least one distribution hub such as refrigerated trucks or physical locations located strategically for efficient distribution.

b) Distributing the ready-to-heat pizza product through the distribution hubs, wherein the at least one distribution hub is equipped with refrigeration equipment to maintain suitable refrigeration temperature of the pizza product.

c) Transporting the pizza product comprising the two dough parts through mobile transportation means, such as a delivery car, motorcycles, or similar means that are equipped with a portable microwave device, wherein the portable microwave device allows to separately heat up both parts of the pizza product, namely the container portion containing Dough A and the container portion containing Dough B along with the moisture-rich product and additional ingredients in a short period of time.

d) Performing a heating process on the mobile delivery means, on the way to the final delivery point, or upon arriving at the final destination.

e) Delivering the heated the pizza product in a ready-to-assemble basis, wherein either the delivery person or the final consumer will assemble the pizza according to the methods described previously, to obtain the final pizza product that maintains with high crunchiness and moisture that has not been achieved by similar delivery methods; and

wherein the instant pizza product is delivered in a heated state with very low costs and in a short period of time, while maintaining a high crunchiness and moisture.

15. The delivery process according to Claim 14, wherein the central distribution hub is a fixed location.

16. The delivery process according to Claim 14, wherein the pizza product is delivered in a ready-to-heat state, and the final consumer is responsible for heating the two dough parts and assembling the final pizza product.