

# June Canning prototype 「Boiled tomatoes」

## Completion photograph



### ■ Impressions.

- The meat has little odour, but is tough.
- Highly acidic.
- The taste of venison matched the acidity of the tomatoes.



### ■ Purpose of prototyping.

- Development of new canned foods.
- Devise dishes using venison and devise and trial recipes suitable for canning.
- If there is a dish that could be made into a new product, consider improvements for the next prototype.

### ■ Cooking Processes.

- 1.Cut the ingredients.
- 2.Stir fry.
- 3.Simmer.
- 4.Completed.



### ■ Next Improvement.

- Onions and honey before cooking to ensure the meat is tender, Yawarakana-ru to marinate the meat.
- Add sugar to reduce acidity.
- Check the viscosity and discolouration of the soup when canned.