

# July Canning prototype 「tomato sauce with minced meat」 1/2

## Completion photograph



### ■ Impressions.

〈Immediately after cooking.〉

- The colour and taste are good, and there is no smell characteristic of venison.
- The minced meat became a fine paste and the texture of the meat was lost.
- The moisture content is just right.



### ■ Purpose of prototyping.

- Development of new canned food products.
  - 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 trial.
  - Ground meat is considered to be favourable for canning as it requires less processing and is not restricted to certain parts of the meat.
- Therefore, a recipe using minced meat is prototyped.

### ■ Cooking Processes.

- 1.Cut the ingredients.
- 2.Stir fry.
- 3.Add seasoning and bring to simmer.
- 4.Completed.



### ■ Next Improvement.

〈cooking〉

- A food processor and a meat mincer were used together to produce the minced meat in this case.
- The ground meat produced in this case was processed using a food processor and a meat mincer in combination, which is thought to have resulted in a fine-grained ground meat.
- Therefore, only a meat mincer should be used for the production of minced meat to ensure that the texture of the meat is retained.
- to ensure that the texture of the meat remains.
- Increase the amount of seasoning, especially curry flakes.

Prototype and tasting days “18<sup>th</sup> July 2023”