

July Canning prototype 「keema curry」 1/2

Completion photograph



■ Impressions.

〈Immediately after cooking.〉

- Colour and texture are fine.
- Spicy aroma or weak and overall taste is weak.
- Moisture content is thick and 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〉

- Add spices such as curry powder or Worcestershire sauce to increase the curry flakes.
- Add paprika or other ingredients to add colour.
- Increase the amount of venison and use only a meat mincer to coarsely grind the meat.

Prototype and tasting days “18th July 2023”