

# July Canning prototype 「Spicy Miso Ground Meat」 1/2

## Completion photograph



## ■ Impressions.

〈Immediately after cooking.〉

- The taste is excellent, and there is no discernible gamey odor characteristic of venison.
- The minced meat became too fine, almost turning into a paste, resulting in the loss of the meat's original texture.
- It had a light and fluffy minced meat texture. →
- The texture is dry with no sauce.

## ■ Purpose of prototyping.

- Development of a new canned product.
- Create recipes using venison suitable for canning, and prototype them.
- If there are potential dishes for the new product, consider improvements for the next prototype.
- Ground meat is considered advantageous for canning due to its minimal processing and lack of restriction to specific meat cuts. Therefore, prototype recipes using ground meat.
- Prototype recipes with low moisture and high oil content to understand their suitability for canning.

## ■ Cooking Processes.

- 1.Cut the ingredients.
- 2.Sauté and add seasonings.
- 3.Complete.



## ■ Next Improvement.

〈cooking〉

- Increase the overall amount of seasonings to ensure a well-coated sauce.
- The fine texture of the ground meat in this batch is likely due to the combined use of a food processor and a meat mincer. To address this, use only the meat mincer for grinding to maintain the meat's texture.

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