

July Canning prototype 「Finely ground dried fish or minced meat」 1/2

Completion photograph



■ Impressions.

〈Immediately after cooking.〉

- The ground meat became too fine and turned into a paste, losing the meaty texture.
- Low in oil content, with a dry and crumbly texture.
- The taste of salt and spices is subtle.
- The color and appearance are dark, and the vibrancy is not very good.



■ 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.Grind the meat.
- 2.Simmer.
- 3.Strain water
- 4.Complete.



■ Next Improvement.

〈cooking〉

- In the initial step, simmer the meat in whole pieces, then alter the process by shredding it using a food processor or similar equipment.
- Instead of simmering with seasonings, marinate before cooking to add flavor.
- Increase the seasonings, especially salt, and use powdered black pepper.
- To enhance the visual red color, use a food coloring agent.