

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

## Photographs of completed processing



Pre winding



After retort sterilisation



## ■ Impressions.

〈Canning〉

- Easy to measure during canning filling.

〈After canning〉

- It tastes similar to canned tuna, and it lacks enough saltiness.
- The pepper is unevenly distributed.
- The meat shows discoloration, and the outer layer is oxidized.
- The meat has formed clumps.
- Perhaps due to the presence of broth, it doesn't seem too dry.

## ■ Next Improvement.

〈Canned food production〉

- None in particular.