

Completion photograph



■ Impressions.

〈Immediately after cooking.〉

- The color, flavor, and taste are good, and there is no noticeable gamey odor specific to venison.
- The venison slices were large.



■ 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.
- Experimenting with whether the thickening agent made with katakuriko can withstand the high temperatures of a retort sterilization machine.

■ Cooking Processes.

- 1.Cut the ingredients.
- 2.Prepare the base.
- 3.Stir fry.
- 4.Complete.



■ Next Improvement.

〈cooking〉

- Slice the venison more thinly.
- Avoid overcooking the ingredients. Especially, do not heat the bell peppers; just toss them with the sauce at the end.