

## Photographs of completed processing



Pre winding



After retort sterilisation



## ■ Impressions.

〈Canning〉

- Due to low moisture, there are gaps.
- It takes time to measure each ingredient individually.
- The can (No. 3 can) has a capacity of 110g, which is insufficient, leaving 90g.

〈After canning〉

- The green color of the bell peppers had changed due to heat and turned brown.
- The thickness remains, and it is possible to add additional thickness, such as with katakuriko (potato starch).
- The taste is just right.
- There is a gamey odor from the venison.
- The bamboo shoots are tender and just right, but the venison is slightly tough, and the bell peppers were so soft that their texture did not remain.

## ■ Next Improvement.

〈Canned food production〉

- None in particular.