

July Canning prototype 「Sukiyaki」 1/2

Completion photograph



■ Impressions.

〈Immediately after cooking.〉

- In terms of appearance and flavor, it is appealing, and there is no discernible gaminess typical of venison.
- The ground meat became too fine and turned into a paste, losing the meaty texture.



■ 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.
- Creating a recipe using thinly sliced venison.

■ Cooking Processes.

1. Cut the ingredients.
2. Stir fry.
3. Simmer.
4. Completed.



■ Next Improvement.

〈cooking〉

- Reduce the amount of sugar and increase the quantity of soy sauce and dashi.
- Be careful not to overcook the meat.