

July Canning prototype 「Sukiyaki」 2/2

Photographs of completed processing



Pre winding



After retort sterilisation



■ Impressions.

〈Canning〉

- The moisture content is just right.
- The proportion of onions is low.
- Fits cans with a capacity of 110 g (flat No. 3 cans).

〈After canning〉

- Discoloration is observed on the portion of the meat that was in contact with the can.
- There is a gaminess in the venison.
- The overall flavor is good, but it is overly sweet and lacks sufficient soy sauce.
- The meat is tough, but the onions are soft and just right.

■ Next Improvement.

〈Canned food production〉

- Increase the proportion of onions.
- Increase the amount of broth to ensure that the ingredients are immersed in the broth, preventing discoloration of the meat.