

July Canning prototype 「Bulgogi」 2/2

Photographs of completed processing



Pre winding



After retort sterilisation

■ Impressions.

〈Canning〉

- The moisture content is just right.
- The can (No. 3 can) has a capacity of 110g, which is insufficient, leaving 90g.
- For each ingredient, precise measurement is challenging, making filling difficult.

〈After canning〉

- The flavor hasn't become weak, but it is strongly sweet.
- Chives have changed color to brown due to heat.
- The meat is not dry, but it has become firm.

■ Next Improvement.

〈Canned food production〉

- None in particular.