# June Canning prototype 「Ginger grilled」

## Completion photograph

## ■ Impressions.

•Meat thick and tough.

•Ginger taste is light.

•It was like grilled meat.

## ■ 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.

## ■ Cooking Processes.

1.Cut the ingredients.

2.Stir fry.

3.Simmer.

4.Completed.

## ■ Next Improvement.

•Onions and honey before cooking to ensure the meat is tender, Yawarakana-ru to marinate the meat.

•Cut the meat into thin, consistent slices using a slicer.

•Use coarsely chopped ginger tubes to increase quantity

•Use ginger sauce.

**Prototype and tasting days** “29th June 2023”