

Photographs of completed processing



Pre winding



After retort sterilisation

■ Impressions.

〈Canning〉

- Easy weighing when filling cans.
- Fits cans with a capacity of 110 g (flat No. 3 cans).

〈After canning〉

- Taste is just right when eaten on its own, but not enough for use in pasta, etc.
- Sourness is sufficient, but lacks richness and other flavours.
- Less water than immediately after cooking, but not enough to be a problem as a sauce.
- Flesh is rough and has poor texture.
- Colour is good and glossy.

■ Next Improvement.

〈Canned food production〉

- None in particular