July Canning prototype [Spicy Miso Ground Meat] 2/2

Photographs of completed processing



Pre winding



After retort sterilisation

Impressions.

(Canning)

Easy to measure during canning filling.

 $\langle After canning \rangle$

- •The overall taste is bland.
- •Caution is needed as ginger fibers are visible and may resemble hair.
- •Lack of moisture and oil results in a dull appearance.
- •The dryness of the meat is not a concern.
- •The meat particles are somewhat uneven.

■ Next Improvement.

- $\langle {\rm Canned} \ {\rm food} \ {\rm production} \rangle$
- •None in particular.

Prototype and tasting days "18th July 2023"