

# July Canning prototype 「Ragù sauce」 1/2

## Completion photograph



## ■ Impressions.

〈Immediately after cooking.〉

- The taste is excellent, and there is no discernible gamey odor characteristic of venison.
- The liquid content is high, making it more akin to a soup than a sauce.



## ■ Purpose of prototyping.

- Development of a new canned product.
- Create recipes using venison suitable for canning, and prototype them.
- If there are potential dishes for the new product, consider improvements for the next prototype.

## ■ Cooking Processes.

- 1.Cut the ingredients.
- 2.Prepare the base.
- 3.Stir fry.
- 4.Simmer.
- 5.Complete.



## ■ Next Improvement.

〈cooking〉

- Use a food processor for onions to shorten the cooking time.
- Process tomatoes in a food processor to finely chop the pulp.
- Pre-treat venison with Yawaraka Naru to soften the meat.
- Enhance the aroma by adding herbs.

Prototype and tasting days “19<sup>th</sup> July 2023”