

July Canning prototype 「Ragù sauce」 2/2

Photographs of completed processing



Pre winding



After retort sterilisation

■ Impressions.

〈Canning〉

- Because the meat is in chunks, it is necessary to perform cutting during the filling process to accurately match the amount of meat per can.
- Fits cans with a capacity of 110 g (flat No. 3 cans).

〈After canning〉

- The tomato pulp retains a tangy flavor.
- The aromas of garlic and bay leaves are well-preserved.
- The venison does not feel dry, but it's slightly tough.
- The moisture content is just right.

■ Next Improvement.

〈cooking〉

- None in particular.