# July Canning prototype [Finely ground dried fish or minced meat] 1/2

# Completion photograph

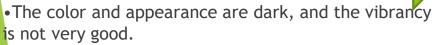


### ■ Impressions.

 $\langle$  Immediately after cooking. $\rangle$ 

- •The ground meat became too fine and turned into a paste, losing the meaty texture.
- •Low in oil content, with a dry and crumbly texture.

•The taste of salt and spices is subtle.



## 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.

•Ground meat is considered to be favourable for canning as it requires less processing and is not restricted to certain parts of the meat.

Therefore, a recipe using minced meat is prototyped.

### Cooking Processes.

1.Grind the meat.

2.Simmer.

3.Strain water

4.Complete.

## Next Improvement.

#### $\langle cooking \rangle$

•In the initial step, simmer the meat in whole pieces, then alter the process by shredding it using a food processor or similar equipment.

•Instead of simmering with seasonings, marinate before cooking to add flavor.

•Increase the seasonings, especially salt, and use powdered black pepper.

•To enhance the visual red color, use a food coloring agent.

#### Prototype and tasting days "19th July 2023"



