

July Canning prototype 「Bulgogi」 1/2

Completion photograph



■ Impressions.

〈Immediately after cooking〉

- The color and flavor are good, and there is no distinct gamey odor typical of deer meat.
- The spiciness is mild, and it is seasoned with a sweet taste.



■ 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.
- Creating a recipe using thinly sliced venison.
- Experimenting with the possibility of canning recipes with low moisture content and high oil content.

■ Cooking Processes.

- 1.Cut the ingredients.
- 2.Combine the sauce with the ingredients.
- 3.Simmer.
- 4.Completed.



■ Next Improvement.

〈cooking〉

- Reduce the amount of sugar and increase the quantity of gochujang.
- Decrease the cooking time for venison and add only chives at the end without heating them.