

July Canning prototype 「Deer Yukkejang-style」 1/2

Completion photograph



■ Impressions.

〈Immediately after cooking〉

- The color and flavor are good, and there is no distinctive gamey smell of deer meat.
- It lacks spiciness.
- Thinly sliced meat pairs well with the soup.



■ 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.

■ Cooking Processes.

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



■ Next Improvement.

〈cooking〉

- Increase the amount of gochujang.
- Do not heat the garlic chives; add them to the extent applied during the canning process.