

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

## Photographs of completed processing



Pre winding



After retort sterilisation



## ■ Impressions.

〈Canning〉

- There was too much moisture, and when the content was reduced to 110g, the liquid overflowed during the rolling process.

- The canning (using a No. 3 can) was adjusted to 100g.

〈After canning〉

- The soup has a rich flavor, but the spiciness has decreased.

- The meat is not dry, and the vegetables are tender.

- The garlic chives have turned brown due to heat.

- There is a scarcity of ingredients compared to the amount of soup.

## ■ Next Improvement.

〈Canned food production〉

- Increase the amount of ingredients and reduce the soup slightly.