

August Canning prototype 「Yamato-ni steaming glutinous rice」

Completion photograph



■ Impressions.

〈Immediately after cooking〉

- The combination of glutinous rice and Yamato-ni has a good harmony of flavors, though it is somewhat subtle.
- The ratio of deer meat to glutinous rice is just right.
- Since the glutinous rice is cooked before mixing, it becomes slightly mashed.

〈Canning〉

- Easy to measure during canning filling.
- The capacity of the canned (No. 3 can) is 110 grams.



■ Purpose of prototyping.

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- The development of a new canned product utilizing the popular existing product, Muscle Pot's "Yamato-ni" (simmered dish), is in progress.



■ Cooking Processes.

- 1.To cook glutinous rice.
- 2.To mix in Yamato-ni.
- 3.Completed.



■ Next Improvement.

〈cooking〉

- To add Yamato-ni when cooking glutinous rice.

〈Canned food production〉

- None in particular.

