

About Aomori apples

Apples is the most famous in Aomori.

About 40 kind of apples are produced in Aomori.

As for famous kind, there are Fuji, Orin, Kogyoku, JonaGold, Tsugaru.

In Japan apples are usually grown for eating uncooked, while in other countries such as Britain, they grow some apples for processing.



About the kind of apples and the taste of processed apples good!

Hirosaki Minami High School

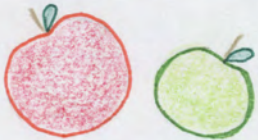
12 HR 4 group



Purpose

We wanted many people to know the Apples which are the most famous in Aomori. Then, we decided to research how the difference of the apples kinds influences processed goods.

We thought they are effected by difference of hardness, sourness and sweetness,



We research Apple pie which is famous in Hirosaki.



We researched Fuji, Tsugaru, Jonagold, Ourin and Kougyoku's features on the Internet. And we decided to eat Apple pie in a store.

Fuji	A good balance of sweetness and sourness.	soft pulp.
Orin	Strong sweet taste	soft pulp.
Kogyoku	Strong acidic taste	tough.
Jonagold	mild sourness.	tough.
Tsugaru	Strong sweet taste.	tough.

Here it can be seen that soft kind of apples easily boil down and we think are not suitable for making apple pie.

But apples with a firm pulp are difficult to boil down and we think suitable for making apple pie.

When making an apple pie, we use sugars and so on. Because of this, we thought the strong sour taste better than the strong sweet taste. When we went to a field trip, we were advised that Fuji doesn't fit snacks but Jonagold does fit snacks by people at the apple research center.

We checked different features of the kind of apples.

From the results, as for the reason that difference between the kinds that are suited to make an apple pie and the kinds that aren't suited to make one, we thought the difference is distinguished by the sour taste, sweet taste, hardness of kind.