## The processing products produced so far









- · apple miso
- · apple butter
- · apple dressing
- · dried apple
- · apple soba
- · apple jelly
- o apple cookie
- · apple curry
- o apple tea
- · apple soup
- · Steamed apple

# Summary

We thought that apple crepes and daifuku apples would broaden the range of processed foods using apples.

- · It was difficult for us to develop apple goods.
- · We can find how to use more apples in processed foods.

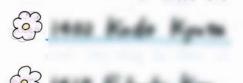






(NEW)











- · Aomori is famous for apples. So we want to make them more appealing than now.
- Processed foods known worldwide are limited. So we wanted to propose new processed foods.
- · We actually wanted to check tasting and cooking methods, but we examined several kinds of processed foods instead.

## NEW PROCESSED FOODS

- @ apple daifuku made for old people ...
- · Stew apple and bake apple with
- a daifuku wrap.

  Use glutinous rice made in Aomori for dough of daifuku
- Has an appeal of both apple and rice

## PURPOSE,



- · Use apples to promote the area.
- · Apple pie and apple juice account for most of processed foods.
  - So we want to broaden the range of processed foods using apples.
- · We would like more people to eat apples than now.

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#### @ apple crepe

- · Juice from an apple in crepe dough
- · Skin of apple in cream
- · Coat an apple with chocolate, apple chips, Stewapple and bake apple in contents of crepe.



made for young people

of apple crepe!!