

The processing products produced so far



- apple miso
- apple butter
- apple dressing
- dried apple
- apple soba
- apple jelly
- apple cookie
- apple curry
- 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 APPLE'S PROCESSED FOODS

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MOTIVE



- 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.

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.

NEW PROCESSED FOODS

① 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

② apple crepe

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

➡ Change texture ➡ Don't get tired of apple crepe!!

made for young people

