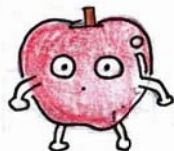


Kinds of apples



* Kinsei

- Weight: about 300grams ~ 500grams
- Flesh: hard
- Taste: very sweet

* Jyona Gold

- Weight: about 400grams
- Flesh: a little hard
- Taste: a little sour and sweet

* Fuji

- Weight: about 300grams ~ 400grams
- Characteristics: A high shelf life, a lot of fruit juice and a good food feeling

* Kōgyoku

- Weight: about 200grams
- Taste: very sour
- Pericarp: bright red

* Tsugaru

- Weight: about 300grams ~ 350grams
- Flesh: hard
- Taste: very sweet
- Smell: good

Which apples are
best for apple pie?

HIROSARI MINAMI
HIGH SCHOOL



First grader 15HR group 7

Faded text in a box, likely a list of names or a table.

World's apple pies

We research about world's apple pies. kind of apple are used for apple pie in many countries. We use sour apples like kōgyoku.

U.K ⇒ Apples are put in a deep dish and covered with dough.

Austria ⇒ Apples are rolled up in dough, like a jelly roll.

Japan and America ⇒ Apples are wrapped with dough all the way around.

Spain ⇒ Apples are wrapped with dough, including cookies.



Store's apple pies

Name of store	kind of apple used	Taste
Cafe Jr. Italian Tomato	Eikouga	Soft texture
Royal Factory Kittin	kōgyoku	Tough apple, good taste
Bido France	Fuji	Strong flavor, good taste

Conclusion

As a result of trying the different apple pies in Hirosaki, we determined which apples have the best acidity and texture for pies. We decided the apples that taste good with cinnamon and sugar are the best for apple pies. As each shop used different kinds of apples, they had different tastes.

Summary

From what we researched, apples that taste good with cinnamon and sugar are the best for apple pies. Also, which apples have the best acidity and texture like kōgyoku are used for apple pies. But, apple pies which we tried with Fuji are the best.

