

# ★ MOTIVE

We want to make dish using Aomori Prefecture Apples.



# ★ PURPOSE

Let's make additive-free apple sherbet which uses ingredients of our hometown!!

★ Heated >>> Sugar content ... UP↑  
○ Very sweet:

★ We heard in Ringo Park, the sweetness is associated with sourness.

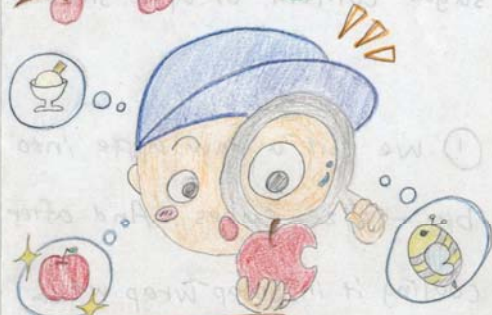
★ Why do apples become sweet after heating them? We want to research.



# APPLE

and

sugar content of apple



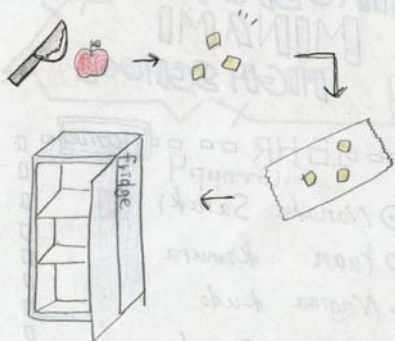
HIROSAKI  
MINAMI  
HIGH SCHOOL

16 HR  name   
Group 9

## ★ METHOD

We changed cooking method each time, we researched sweetness that we felt and sugar content of apple sherbets.

- ① We cut a raw apple into bite-size cubes. And after wrapping them, we freeze them.

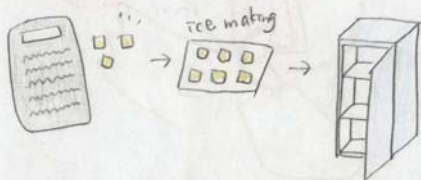


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- ② We heated an apple which was cut into bite-size cubes. And we freeze them.



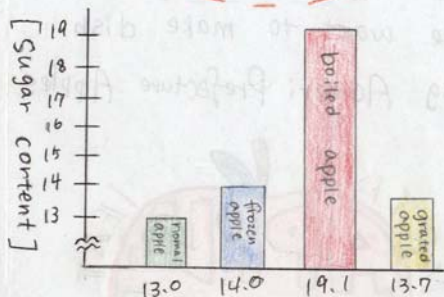
- ③ We put the apple which we grated into ice cubes. And we let them freeze.



🍏 We used Fuji apple for all experiments.

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## ★ RESULT



## ★ OUR REVIEW

- ① ... Fuji's apple color is kept beautiful. It's crispy and has a light sweetness and tastes almost raw.
- ② ... Its color became a little dark and it's soft and sweetness is strong even without sugar.
- ③ ... Its color became a little dark and its taste like sherbet and sweetness is strong next to boiled apple.

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