

FOOD INDUSTRY IN JAPAN

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TEA PRODUCTION



Japanese Green Tea

- Japanese culture is a culture of tea
 - In the growing process, periods of shade and sun are utilized to create different flavours of tea
- There are four main types of Japanese tea created by this process:
 1. Sencha
 2. Kabusecha
 3. Gyokuro
 4. Matcha



Japanese Tea Processing

1. Leaves are steamed – this stops any fermentation that may occur
2. Leaves are dehydrated to remove excess water
3. Leaves undergo a series of rubbings to create long pointed pieces
4. Leaves are dried



Tea Agronomy

- Four harvests per year
- Trees continue to be productive for up to 35 years – this land has been cultivated to tea for about 800 years
- New trees are planted as grafts
- Pest management is done primarily through mechanical means; very minimal pesticide use



Instant Noodle Museum



Instant Noodle – “Chicken Ramen”

- The world’s first instant noodle product, “Chicken Ramen” was born in Ikeda in 1958 by Momofuku Ando.
- This invention has become a few culture.



Making Process



End Product

- long shelf life, convenient, quick to prepare, cheaper price and delicious !



Instant Noodle Development

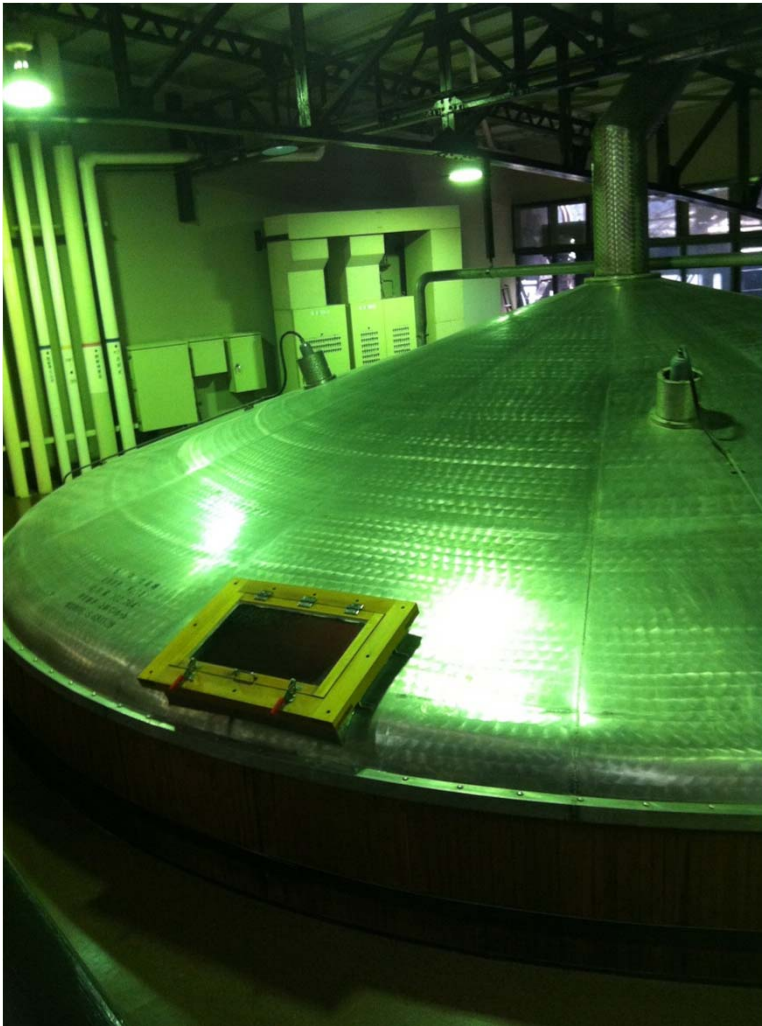
- “Space Ramen” – first instant noodle for consumption in outer space.
 - comes with thick soup to keep noodles from splattering even in low gravity conditions.
- Developed globally !!
 - 95 billions servings of instant noodles are eaten worldwide every year.
 - Each product is made to suit the taste of each country.



Suntory Yamazaki-Whiskey Distillery



Mashing



- Malt barley and Rikyu spring water
- Barley is crushed and mixed with hot water



Fermentation

- Yeast added to the mash 'wort'- gives the primary flavour



Distillation

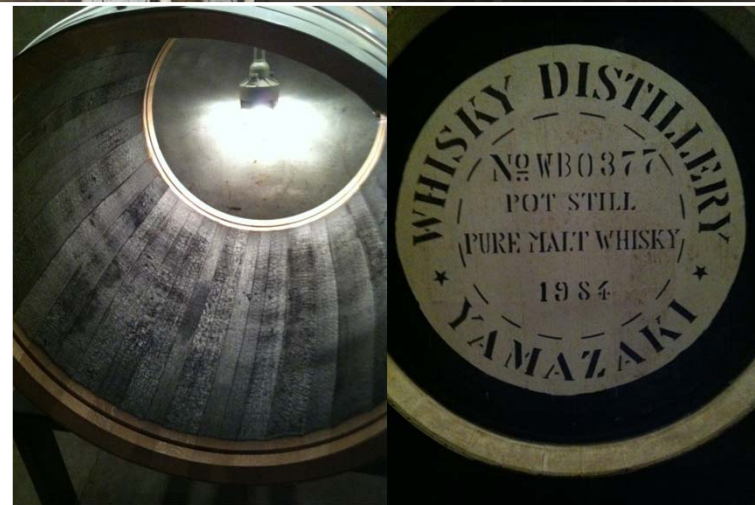


- Distilled twice- pot stills are fired at 1200 °C!
- Smells delicious!
- Clear and colourless whisky- 70%

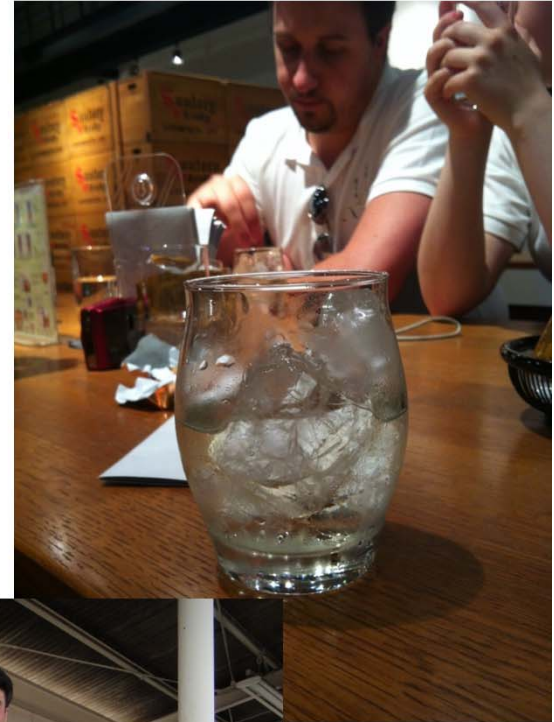


Filling, Aging and Blending

- Whisky is aged in oak barrels- up to 50 years!
 - Strong colour and flavours achieved here
- Professional blenders mix together different whisky's to create the best whisky- Yum!



And of Course, Tasting....



DAILY FOOD EXPERIENCE





Watashi no Cake
desu !







Ah.....This is
SO GOOD





Katsu -Don

University Cafeteria



Coffee

The Cute Coffee House
by the Hotel



Traditional Japanese Meal



Vegetarian Curry



Japanese Cooks



Sushi Dinner



Dinner at Ryo's



Sukiyaki Beef



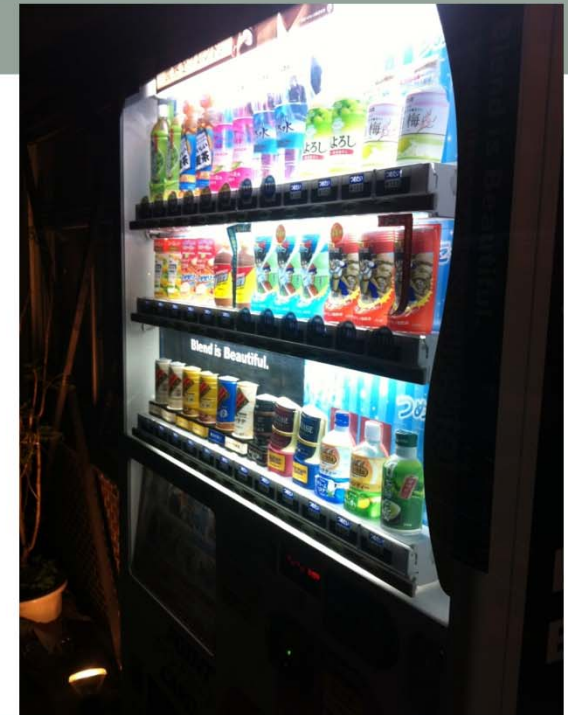
Kebobs



Conveyor Belt Sushi



Japan and Food- What was Interesting



My favorites- Okonomiyaki





My Favorites- Ramen



My Favorites- Nabe



My Favorites- Matcha flavoured Cake





