

## Sending Canned "Sano Bread" to the World ~A Challenge to Relieve Starvation Using Rations~

### Methods

To reduce world hunger, we provide people with safe and nutritious foods.



We have developed foods that last a long time.

### Objective

◆ Market research and consideration of foods that can be stored for a long time



**Preservation**

**Transportability**

It is necessary to devise a canned product with excellent storage and transportability.

◆ Prototype of canned Sano Bread

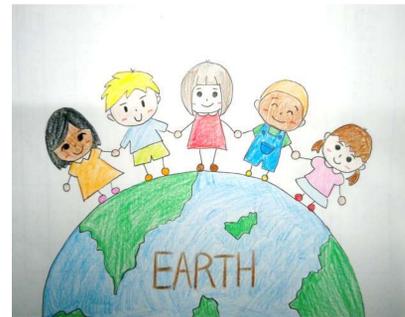


**"Sano Bread"**

We made a canned bread called "Sano Bread" using lotus and onions from Saga prefecture, and bacon made at school.

### Challenge

◆ Toward borderless (Country, Religion, Culture)



**New Sano Bread**

◆ Toward commercialization

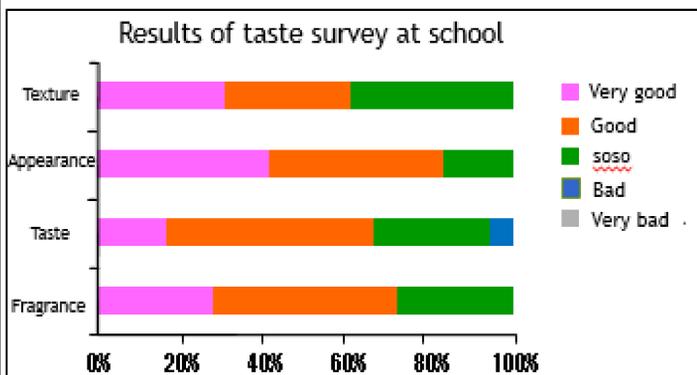


**HACCP certification**

To make the product safe and secure and be stored for a long time.

### Results·Examination

◆ A survey at school



**All items Highly rated**



◆ A survey at a gathering

with the local foreign workers



**Each country has some ingredients that can not be eaten.**

### Prospect

◆ After developing safe and secure products,

① Donate to a local town

as an emergency food in times of a disaster.



② Building a food aid system.



Sell at school festival

Replace with new ones in a year

To the countries in need as a food aid.