

Kete Moana



Issue: We have encountered a lack of filling, healthy snack foods in the Snack-food market targeted at teenagers.

- Method:
- Investigating local market products.
 - Researching potential combinations of ingredients.
 - Completing trials and receiving sensory feedback.
 - Analysing sensory feedback to determine most desirable prototype.
 - Developing chosen prototype into a final product.
 - Final production of product.
 - Development and finalisation of packaging and labeling.

Aim: To develop a healthy, filling fishball product that can be quickly and easily prepared and eaten as a snack or as part of a larger meal.

- Some problems encountered:
- Due to having to make a fish-based product, we were limited in what we could make in regards to type of product.
 - Deciding on a final product, as most of our trials resulted in our testers really liking our prototypes, making deciding the best difficult.



Things we learnt throughout this project: We learnt that cooking fish in oil can cause bacteria growth within the oil and can cause flavour differences in the final product,. Also that if we didn't crumb the balls properly then oil would get into the fish and come out of the ball when cooking in the oven.

Key decisions made throughout our project:

Our decision to put our own thought into mixing the flavours together to create our own.

Putting black sesame seeds into the crumb to add depth to the fish ball and make it look more appealing to the younger crowd.

Photos from our first trial: this was when we were undecided about the design of our product



Our Sponsors
David Munro
And Dr. Sally Hasell
for sponsoring travel



Daniela Stringer for all of your help and guidance

The Team:
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Our final product: Manuka Honey and Kaffir Lime flavoured fish balls with black sesame seeds and a panko crumb and a 5 spice sweet n sour dipping sauce.

