Aim/Project Brief:
The aim is to produce an emergency meal fit for child consumers aged (5-12 years). We are to create a shelf stable, single serve meal suitable for either personal or family emergency packs.

Meal specifications:
- Be retorted to ensure it is commercially sterile and therefore shelf stable.
- Packed into a 280g size aluminum foil stand-up pouch serving two children.
- Be appealing when consumed heated, and ideally palatable when required to be eaten if there are no heating facilities available (i.e. in an emergency situation).
- Meet the required nutrition specifications of the customer.
- Contain a minimum of two servings of fresh (not frozen) vegetables which feature at www.vegetables.co.nz

Constraints:
Packaging: the product needed to fit into the retort packaging. The meal required to be thermally processed and convenient to eat in an emergency situation.

Starch Type: unable to use traditional spaghetti pasta due to the thermal processing which degrades texture. Research took place to find a starch with texture that was appropriate for the packaging as a substitution.

Target Market taste preferences: Children (5-12 years) as our target consumers have limited food experience and preferences. This meant that additional ingredients such as chilli or hot ingredients had to be eliminated from the product. Portion size and actual meatball size had to be modified appropriate for a child’s requirements.

Conclusion:
In consultation with Kaweka Food Co our product specification were viable for full scale production. Sensory evaluation has shown positive results with the target consumer group, children aged 5-12 years. Further consumer trialling and market costing would be required to ensure the Emergency Eats product was viable for commercial production.