There is currently a gap in the market for savoury marinade meat sauces with a "Kiwiana" theme, targeted towards young adults. The current wild apple sauce range needs to be expanded, however, to a more affordable price that does not contain allergens (e.g., peanuts, dairy) as well as being low in fat but still maintain the best main ideals.

**Aim**
The aim of our project is to develop a marinade sauce that is suitable for everyday meal occasions. The sauce will be a savoury and designed for meats targeting young adults for their on-the-go lifestyles, which will hopefully expand the current wild apple sauce range. The sauce development will have a unique selling point like a "Kiwiana" theme and will be sold in supermarkets at an affordable yet competitive price.

**Method**
There were many steps and processes in order to develop the final product we have come up with:

- **Brief Development** (Context & Issue)
  - A quick research on different types of planning tools to use to organise and simplify processes we could accommodate.
  - Brief Development (Considerations, Need or Opportunity, Environmental Investigation, Conceptual Alignment, Abstraction)
- **Initial Trialling** - trialling a range of different types of recipes and get an overall idea about what type of recipe it is (what particular specific issues it will have)
- **Planning Brief**
  - Processing & Trialling (Research, Product Selection, Further ideas adapting and altering the recipe to suit the brief and brief)
  - Packaging & Poster

**Product development**
From our initial trialling and the feedback in which we received from it, we decided the honey and lime glaze was the best choice. The sweet and sour sauce worked very well, giving the sauce a good balance of both the sauce and the kiwifruit. The addition of kiwifruit also gave our sauce a unique, stand out aspect which could fill the gap in the market for a New Zealand inspired sauce. Throughout developing our product we focused on one or two particular aspects of the sauce per trial which we wanted to work on to make it fit for purpose. The main aspects we focused on were the flavour balance and thickness.

During development we did research into how the kiwifruit being used in a marinade sauce can benefit the outcome of the food so as to tenderside the meat by breaking down proteins. We also researched ways which we could balance out the sourness in our sauce which was the main overwhelming flavour with some more sweetness. We experimented by trialling different honeys, brown sugar, and palm sugar. Although we were satisfied with the outcome of the brown sugar adjustment as it fixed both of our major issues, we found that the palm sugar would help develop the sauce as it thickened the sauce and helped balance the flavours as the palm sugar added extra sweetness that balanced the citrus provided from it.

Food product availability: Because we were using kiwifruit there was a certain period where it was not in season in NZ. During this time we had to use thickeners which were not favouring as we had hoped. We overcame this constraint by using product that was still always present in New Zealand and mostly imported, but was out of their usual season.

**Budget**
Due to the nature of our products some were not available to become readily available when they were needed. We did have to sacrifice some more luxury ingredients such as manuka honey (we changed to using regular clover honey) to be able to budget in purchasing all season's important produce.

Experiments: To create a smooth consistency in our sauce we used a stick blender for blending the kiwifruit to our desired thickness. From the experiments done, it was shown that the palm sugar would help develop the sauce as it thickened the sauce and the locust bean gum thickener resulted in a smooth and ultimately affects the final product. Although this was a constraint we had, we did carry on with trialling and eventually gained access to it in our 2nd trial.

**Nutrition Information**

<table>
<thead>
<tr>
<th>Nutrition Information</th>
<th>Servings per package</th>
<th>Serving size: 25g</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy (kcal): 216.93</td>
<td>218 kcal</td>
<td>847 kcal</td>
</tr>
<tr>
<td>Fat (g): 0.57</td>
<td>0.6 g</td>
<td>2.2 g</td>
</tr>
<tr>
<td>Carbohydrate (g): 13.52</td>
<td>11.6 g</td>
<td>46.5 g</td>
</tr>
<tr>
<td>Sodium (mg): 191</td>
<td>197 mg</td>
<td>787 mg</td>
</tr>
</tbody>
</table>

**Sensory testing**
We conducted sensory testing by gaining stakeholder feedback after all trials that we conducted. A control group (27 Westlake Girls High School year 9 students) was also used after initial testing to get new opinions on the quantity and the feedback from people outside of our food technology class. This sensory testing was a constant supportive group helping us to keep our development on track and working on what prospective consumers would actually want out of our sauce if they were to see it at a supermarket.

**Conclusion**
Overall, the aim and need for the product that we produced was achieved as we have completed the requirements to process and develop a sauce for the company Wild Appetite. From the need opportunity, we were able to fulfill being able to come up with a new product to sell in supermarkets that is used for with meat to create a meal. The brief that we received from Wild Appetite directed us to create a meat sauce to buy packaged in a 200ml plastic squeeze bottle so that people can use. The brief stated that we had to develop a sauce for a meal that did not sacrifice the type of meal but lowered the price. We had to initially consider developing a marinade sauce as it would provide a unique factor (e.g. some sauces in the market are marinades instead of pour over or any other type of sauce, that we wanted to develop). We were initially considering developing a marinade sauce because there were no pour over or any other type of sauces that the majority of the kiwi fruit sauces on the web were marinades. Because there were no pour over kiwi fruit sauces to meet and we did not have prior experience with developing a sauce, we ended up sourcing recipes that were mostly marinades as those were the most common sauces and easiest. Another factor that encouraged us to develop marinade sauce. Although we were aware of the kiwi fruit sauces on the web were marinades. Because there were no pour over kiwi fruit sauces to meet and we did not have prior experience with developing a sauce, we ended up sourcing recipes that were mostly marinades as those were the most common sauces and easiest.

For our marinade sauce, we used a stick blender for blending the kiwifruit to our desired thickness. From the experiments done, it was shown that the palm sugar would help develop the sauce as it thickened the sauce and the locust bean gum thickener resulted in a smooth and ultimately affects the final product. Although this was a constraint we had, we did carry on with trialling and eventually gained access to it in our 2nd trial.