The use of the disaster food as space foods -Sensuality evaluation of the taste-

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We think that it is performed in future to use disaster food to space foods. We think that it is performed in future to use disaster food to space foods. The space foods and disaster foods are can store at normal temperature for a long term. However, the commercially available disaster food does various meal forms. The mainstream is freeze dry. However, there is the retort-packed food, too. There are the disaster foods which are preservation in sugar and/or in salt. But, if both the space foods and the disaster foods are not delicious, we could not eat it continuously. We need delicious foods and rich nourishment foods are necessary. Therefore this study built menus by using commercially available disaster meals. We ate our menus food. After having eaten disaster foods, I evaluated the taste. After that, we made a new menu by using high evaluation foods again.

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