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(54) **Title:** FOOD ANALOGUES PREPARATION METHOD AND PRODUCTS

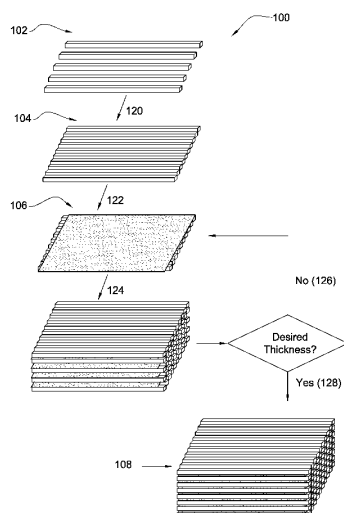


FIGURE 1A

(57) **Abstract:** The present disclosure provides method for producing alternative food product, preferably alternative whole muscle cut meat product; and such food product. The method involves (a) providing a plurality of elongate texturized vegetable protein (TVP) strands; (b) forming a first monolayer of essentially parallelly aligned elongate TVP strands; and (c) forming at least one additional monolayer of essentially parallelly aligned elongate TVP strands, each additional monolayer formed over a previously formed monolayer, wherein a rehydrated sample of TVP extrudate from which said plurality of TVP strands are formed, has a crossover modulus of at least 2.5 KPa as determined, at 25°C, in an Amplitude Sweep mode, from $3 \cdot 10^{-2}\%$ to $3 \cdot 10^3\%$, at a constant frequency of 10 rad/s and a constant axial force of 25 N. The product disclosed herein comprises a plurality of stacked TVP containing monolayers, each monolayer comprising elongate strands aligned in a common nominal direction one with respect to another in said monolayer, wherein upon shearing said product, for about 30 seconds, using a dough blade, the product disintegrates and provides discrete elongate TVP strands having a longitudinal dimension and a thickness dimension, the longitudinal dimension being greater than the thickness dimension; and wherein said product has a nominal dimension in said nominal direction, and the longitudinal dimension of a majority of the discrete elongate TVP strands is generally same as said nominal dimension.

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