WHAT IS CLAIMED IS:

Claim 1

A method of making an artificial meat comprising:

forming a first material being extruded in which a flavor material for simulating a taste of a lean meat is solubilized;

obtaining at least one first extruded fiber in which the first material being extruded is extruded through a first nozzle of a plurality of nozzles wherein the at least one first extruded fiber, having a length direction corresponding to an extrusion direction;

forming a second material being extruded in which a fat flavor material for simulating a taste of fat is solubilized;

obtaining at least one second extruded fiber in which the second material being extruded is extruded through a second nozzle of a plurality of nozzles wherein the at least one second extruded fiber, having a length direction, wherein the at least one second extruded fiber is extruded simultaneously with the at least one first extruded fiber; and

obtaining the artificial meat in which the at least one first extruded fiber and the at least one second extruded fiber are connected along the length direction,

wherein obtaining the at least one first extruded fiber and obtaining the at least one second extruded fiber are performed using an extruding apparatus comprising the first nozzle and the second nozzle of a plurality of nozzles, and

wherein a cross section of the artificial meat intersecting the length direction has a pattern based on the arrangement of the at least one first nozzle and at least one second nozzle and, the pattern formed by the at least one first extruded fiber and the at least one second extruded fiber folded or connected in a bundle form.

Claim 2

The method of claim 1, further comprising:

obtaining at least one piece of artificial meat having marbling based on the pattern when the artificial meat is cut to intersect the length direction.

Claim 3

The method of claim 1,

wherein the obtaining the first extruded fiber comprises obtaining cross-linked the first material being extruded by spraying a cross-linking agent on the first material being extruded that has passed through the first nozzle, and

wherein the obtaining the second extruded fiber comprises obtaining cross-linked the second material being extruded by spraying the cross-linking agent on the second material being extruded that has passed through the second nozzle.

Claim 4

The method of claim 1,

wherein the obtaining the first extruded fiber comprises obtaining cross-linked the first material being extruded by immersing the first material being extruded that has passed through the first nozzle in crosslinking agent, and

wherein the obtaining the second extruded fiber comprises obtaining cross-linked the second material being extruded by immersing the second material being extruded that has passed through the second nozzle in crosslinking agent.

Claim 5

The method of claim 1,

wherein the obtaining the first extruded fiber comprises obtaining cross-linked the first material being extruded by exposing the first material being extruded that has passed through the first nozzle to an environment for gelation, and

wherein the obtaining the second extruded fiber comprises obtaining cross-linked the second material being extruded by exposing the second material being extruded that has passed through the second nozzle to an environment for gelation.

Claim 6

The method of claim 1,

wherein the obtaining the artificial meat comprises connecting the at least one first extruded fiber and the at least one second extruded fiber along the length direction by applying an adhesive to the at least one first extruded fiber and the at least one second extruded fiber.

Claim 7

The method of claim 1,

wherein the obtaining the artificial meat comprises connecting the at least one first extruded fiber and the at least one second extruded fiber along the length direction by immersing the first extruded fiber and the second extruded fiber in an adhesive.

Claim 8

The method of claim 1,

wherein the at least one first extruded fiber and the at least one second extruded fiber are connected by cultured cells, and

wherein the cultured cells are cultured in a state where the at least one first extruded fiber and the at least one second extruded fiber are arranged along the length direction.

Claim 9

The method of claim 1, further comprising:

forming a third material being extruded in which a material for additives including at least one nutrient and medicinal ingredient is solubilized; and

obtaining at least one third extruded fiber in which the third material being extruded to have the length direction,

wherein the at least one first extruded fiber, the at least one second extruded fiber and the at least one third extruded fiber are connected along the length direction.

Claim 10

A method of making an artificial meat comprising:

obtaining at least one edible fiber in which a flavor material for simulating a taste of lean meat is processed into a fiber form; and

forming the artificial meat including a structure similar to a bundle structure of muscle fibers in an actual meat by folding the at least one edible fiber or connecting the at least one edible fiber in a bundle form,

wherein the at least one first extruded fiber is obtained simultaneously by being extruded through a first nozzle of a plurality of nozzles so as to have a length direction corresponding to an extrusion direction, and the at least one second extruded fiber is obtained simultaneously by being extruded through a second nozzle of a plurality of nozzles so as to have the length direction,

wherein the at least one first extruded fiber and the at least one second extruded fiber are obtained using an extruding apparatus comprising the first nozzle and the second nozzle of the plurality of nozzles, and

wherein a cross section of the artificial meat intersecting the length direction has a pattern based on the arrangement of the at least one first nozzle and at least one second nozzle and, the pattern formed by the at least one first extruded fiber and the at least one second extruded fiber folded or connected in a bundle form.

Claim 11

The method of claim 10, further comprising:

obtaining a fat unit in which a fat flavor material for simulating a taste of fat is gelled or crosslinked,

wherein the forming the artificial meat comprises

combining the at least one edible fiber and the at least one fat unit; and

forming the artificial meat which is configured to have a marbling of an actual meat based on a pattern formed by the combination.

Claim 12

The method of claim 11,

wherein the fat unit is obtained by being processed in a fiber form,

wherein the artificial meat is formed by combination of an edible fiber structure and a fat structure,

wherein the edible fiber structure is configured to fold the at least one edible fiber or connect the at least one edible fiber in a bundle form, and

wherein the fat structure is configured to fold the fat unit or connect the fat unit in the bundle form.

Claim 13

The method of claim 11,

wherein the forming the artificial meat comprises

changing a pattern formed by a combination of the at least one edible fiber and the fat unit based on a portion of the actual meat to be simulated; and

forming the artificial meat which is configured to have a marbling based on the pattern.

Claim 14

The method of claim 10, further comprising:

encapsulating cells of a pre-determined animal in the material for a taste of the lean meat such that characteristics of the artificial meat are similar to characteristics of the meat from the pre-determined animals.

Claim 15

An artificial meat comprising:

at least one first extruded fiber having length direction corresponding to an extrusion direction which is formed by extruding a first material being extruded in which a first material of the artificial meat is solubilized; and

at least one of second extruded fibers having length direction corresponding to an extrusion direction which is formed by extruding a second material being extruded in which a second material of the artificial meat is solubilized,

wherein the at least one first extruded fiber is obtained simultaneously by being extruded through a first nozzle of a plurality of nozzles, and the at least one second extruded fiber is obtained simultaneously by being extruded through a second nozzle of a

plurality of nozzles,

wherein the at least one first extruded fiber and the at least one second extruded fiber are obtained using an extruding apparatus comprising the first nozzle and the second nozzle of a plurality of nozzles,

wherein the artificial meat is formed by connecting at least one of the first extruded fibers and at least one of the second extruded fibers along the length direction, and

wherein a cross section of the artificial meat intersecting the length direction has a pattern based on the arrangement of the at least one first nozzle and at least one second nozzle and, the pattern being formed by the at least one first extruded fiber and the at least one second extruded fiber folded or connected in a bundle form.

Claim 16

An artificial meat comprising at least one edible fiber formed by processing a flavor material for simulating a taste of lean meat into a fiber form,

wherein the artificial meat is formed by folding the at least one edible fiber or connecting the at least one edible fiber in a bundle form such that a structure of the artificial meat is similar to a bundle structure of muscle fibers of actual meat

wherein the at least one edible fiber comprises at least one first extruded fiber and at least one second extruded fiber,

wherein the at least one first extruded fiber is obtained simultaneously by being extruded through a first nozzle of a plurality of nozzles so as to have a length direction corresponding to an extrusion direction, and the at least one second extruded fiber is obtained simultaneously by being extruded through a second nozzle of a plurality of nozzles so as to have the length direction,

wherein the at least one first extruded fiber and the at least one second extruded fiber are obtained using an extruding apparatus comprising the first nozzle and the second nozzle of a plurality of nozzles, and

wherein a cross section of the artificial meat intersecting the length direction has a pattern based on the arrangement of the at least one first nozzle and at least one second nozzle and, the pattern being formed by the at least one first extruded fiber and the at least one second extruded fiber folded or connected in a bundle form.

Claim 17

The artificial meat of claim 16, further comprising:

a fat unit in which a fat flavor material for simulating a taste of fat is gelled or crosslinked, and

wherein the artificial meat is configured to have a marbling based on a pattern which is formed by a combination of the at least one of edible fiber and the fat unit.