

Claims

1. A method of making a ground meat analogue product, said method comprising
 - a. Preparing a plant protein extrudate by wet extrusion;
 - b. Preparing a 10 to 20% (w/w) plant protein dispersion, preferably a soy or wheat protein dispersion;
 - c. Preparing a fat mimetic by emulsifying a protein dispersion and a lipid phase;
 - d. Comminution of the plant protein extrudate
 - e. Comminution of the fat mimetic;
 - f. Mixing;
 - g. Optionally molding into a shape.
2. A method according to claim 1, wherein the plant protein extrudate has a water content of not less than 45% (w/w).
3. A method according to claims 1 and 2, wherein the plant protein dispersion is prepared by
 - a. Preparing a mix of protein isolate in water, and optionally adding salt
 - b. heating until gel formation, preferably to about 85°C
 - c. cooling
4. A method according to claim 3, wherein 14 – 16 wt% soy protein isolate is mixed with water.
5. A method according to claims 3 and 4, wherein salt is added to the mix at a final concentration of 0.2 – 0.4M.
6. A method according to claims 1 to 5, wherein the fat mimetic is prepared by emulsifying a mixture of about 30% (w/w) of a protein dispersion, preferably comprising a protein isolate, and about 70% (w/w) of a lipid phase, preferably canola oil, or a mixture of canola oil and solid fat.
7. A method according to claim 6, wherein about 0.2 – 0.6M sodium chloride is added, preferably after emulsification.
8. A method according to claim 7, wherein about 0.4M sodium chloride is added.
9. A method according to claims 7 and 8, wherein the protein is prepared using a soy, potato, pea, pumpkin, wheat or canola protein isolate, preferably a soy protein isolate.
10. A method according to claims 6 to 9, wherein the protein dispersion comprises 10 to 16 wt% soy protein isolate, preferably about 14 - 16 wt%.

11. A ground meat analogue product comprising:
 - a. Plant protein extrudate;
 - b. 10 – 20% (w/w) plant protein dispersion; and
 - c. Fat mimetic comprising a protein dispersion emulsified in an lipid phase.
12. The ground meat analogue product according to claim 11, wherein the plant protein extrudate is a textured fibrous plant protein extrudate.
13. The ground meat analogue product according to claims 11 and 12, wherein the fat mimetic comprises about 30% (w/w) of a protein isolate dispersion comprising a protein isolate and about 70% (w/w) of a lipid phase.
14. The ground meat analogue product according to claims 11 to 13, wherein the protein isolate dispersion comprises 10 to 16 wt% soy protein isolate, preferably about 14 - 16 wt%.
15. The ground meat analogue product according to claims 11 to 14, obtained or obtainable by a method according to claims 1 to 10.