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(71) Applicant: SOCIÉTÉ DES PRODUITS NESTLÉ S.A.
[CH/CH]; Avenue Nestlé 55, 1800 Vevey (CH).

(72) Inventors: FERNANDEZ, FARRES, Isabel; 84, Chemin
du Devin, 1012 Lausanne (CH). LOUTAN, Jonathan; Rue
de la borde 57, 1018 Lausanne (CH). SCHEERMEIJER,

Roosmarijn, Antoinette; Chemin du Devin 88, 1012 Lau-
sanne (CH).

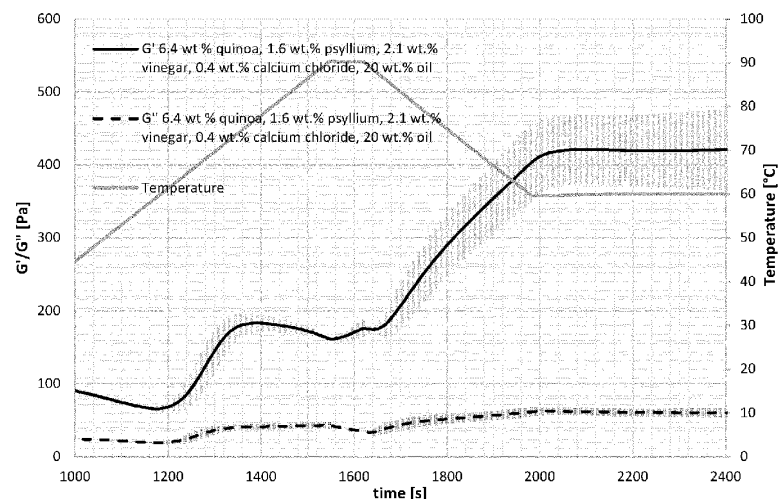
(74) Agent: SLAVEN, John; Société des Produits Nestlé S.A.,
Avenue Nestlé 55, 1800 Vevey (CH).

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(54) Title: BINDER SYSTEM FOR A MEAT ANALOGUE PRODUCT

Figure 12



(57) Abstract: The present invention relates to a method of making a meat analogue, said method comprising a) mixing in water a cold set gelling dietary fibre, preferably psyllium fibre; a heat-set gelling plant based ingredient, preferably flour; and optionally calcium salt to form a binder aqueous phase; b) adding lipid to the binder aqueous phase and homogenizing to form an emulsion gel binder; and c) mixing plant extract with the emulsion gel binder, optionally adding solid fat, and optionally molding to form a meat analogue.

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