CLAIMS

1. A meat analogue composition comprising from 2% to 20% by weight of a fat composition; from 5% to 30% by weight of a non-animal protein; and from 30% to 70% by weight of water; wherein the fat composition comprises from 20% to 85% by weight of saturated fatty acid residues; from 10% to 50% by weight of stearic acid residues (C18:0); and from 2% to 35% by weight of lauric acid residues (C12:0); wherein said percentages of fatty acid residues refers to fatty acids bound as acyl groups in glycerides in the fat composition and being based on the total weight of C4 to C24 fatty acid residues bound as acyl groups present in the fat composition.

2. A meat analogue composition according to Claim 1, wherein the fat composition comprises from 20% to 70% by weight of saturated fatty acids such as from 20% to 60% by weight of saturated fatty acids; preferably from 65% to 85% by weight of saturated fatty acids or from 20% to 65% by weight of saturated fatty acids.

3. A meat analogue composition according to Claim 1 or Claim 2, wherein the fat composition comprises less than 10% by weight of palm oil, preferably, wherein the composition comprises less than 5% by weight of palm oil, more preferably, wherein the composition comprises less than 2% by weight of palm oil, and most preferably wherein the composition does not comprise palm oil, and/or

wherein the fat composition is a non-hydrogenated fat composition.

4. A meat analogue composition according to any preceding claim, wherein the fat composition comprises 20% by weight or less, preferably 10% by weight or less of palmitic acid (C16:0).

5. A meat analogue composition according to any preceding claim, wherein the fat composition has a weight ratio of stearic acid (C18:0) to palmitic acid (C16:0) of from 1:1 to 12:1.

6. A meat analogue composition according to any preceding claim, wherein the fat composition has a weight ratio of lauric acid (C12:0) to stearic acid (C18:0) of from 1:4 to 4:1.

7. A meat analogue composition according to any preceding claim, wherein the fat composition comprises from 10% to 25% by weight lauric acid (C12:0); and/or from 15% to 45% by weight stearic acid (C18:0).

8. A meat analogue composition according to any preceding claim, wherein:

(i) the fat composition has a solid fat content (SFC) N40 of less than 10, measured on unstabilised fat according to ISO 8292-1, preferably from 1 to 9, and more preferably from 2 to 8;

(ii) the fat composition has a solid fat content (SFC) N20 of from 35 to 60, preferably from 25 to 56, more preferably from 20 to 40, as measured on the unstabilised fat according to ISO 8292-1; and/or

(iii) the fat composition has a solid fat content (SFC) N30 of from 5 to 35, preferably from 8 to 32; more preferably from 8 to 30, as measured on the unstabilised fat according to ISO 8292-1.

9. A meat analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified fat, preferably wherein the fat composition comprises an interesterified fat blend, preferably wherein the interesterified fat or interesterified fat blend has been produced by chemical interesterification, enzymatic interesterification, or a combination thereof, and optionally wherein the interesterified fat or interesterified fat blend is produced by an interesterification reaction that is stopped prior to reaching an equilibrium product distribution.

10. A meat analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified fat blend comprising at least one fat selected from shea butter, shea stearin, shea olein, cocoa butter, cocoa stearin, cocoa olein, allanblackia fat, kokum fat, mango kernel fat, sal fat, illipe butter, and mixtures thereof; and at least one oil selected from coconut oil, coconut oil stearin, coconut oil olein, palm kernel oil, palm kernel olein, palm kernel stearin, babassu oil, and mixtures thereof.

11. A meat analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified blend of shea butter and coconut oil or an interesterified blend of shea stearin and coconut oil, preferably wherein the fat composition comprises an interesterified blend of from 20% to 80% by weight of shea butter and from 20% to 80% by weight of coconut oil, or wherein the fat composition comprises an interesterified blend of from 20% to 80% by weight of shea stearin and from 20% to 80% by weight of coconut oil.

12. A meat analogue composition according to any preceding claim, wherein the fat composition comprises a blend of (i) from 20% to 80% by weight of an interesterified blend of from 20% to 80% by weight of shea butter and/or shea stearin and from 20% to 80% by weight of coconut oil; and (ii) from 20% to 80% by weight of sunflower oil.

13. A meat analogue composition according to any preceding claim, wherein the fat composition comprises from 5 to 35 percent by weight of CN46 and CN48 triglycerides, preferably from 10 to 30 percent by weight of CN46 and CN48 triglycerides, and/or

wherein the fat composition comprises from 2 to 12 percent by weight of St2M triglycerides, preferably from 5 to 12 percent by weight of St2M triglycerides.

14. A meat analogue composition according to any preceding claim, wherein the non-animal protein comprises protein derived from fungi, plants, or a combination thereof, preferably wherein the non-animal protein comprises plant protein, preferably, wherein the plant protein is selected from algae protein, black bean protein, canola wheat protein, chickpea protein, fava protein, lentil protein, lupin bean protein, mung bean protein, oat protein, pea protein, potato protein, rice protein, soy protein, sunflower seed protein, wheat protein, white bean protein, and protein isolates or concentrates thereof, and/or wherein the non-animal protein comprises seitan, rice protein, mushroom protein, legume protein, tempeh, yam flour, tofu, mycoprotein, peanut flour, yuba, or a combination thereof, and/or wherein the non-animal protein comprises texturized vegetable proteins, preferably wherein the texturized vegetable proteins comprise texturized pea proteins, texturized fava proteins, or a combination thereof, such as wherein the texturized vegetable protein is present in the meat analogue composition in an amount of from 10% to 20% by weight of the meat analogue composition.

15. A meat analogue composition according to any preceding claim, wherein the meat analogue composition comprises a stabilizer blend, preferably wherein the stabilizer blend is present in the meat analogue composition in an amount of from 5% to 10% by weight of the meat analogue composition, and optionally wherein the stabilizer blend comprises vegetable derived protein, vegetable fibre and a polysaccharide; preferably, wherein the vegetable derived protein comprises pea protein, the vegetable fibre comprises pea fibre, and the polysaccharide comprises methylcellulose.

16. A meat analogue composition according to any preceding claim, wherein the meat analogue composition comprises one or more flavouring additives, preferably wherein the

one or more flavouring additives are present in an amount of from 0.5% to 2% by weight of the meat analogue composition, and/or

wherein the meat analogue composition comprises one or more colouring additives, wherein the one or more colouring additives are present in an amount of from 0.5% to 5% by weight of the meat analogue composition.

17. A meat analogue composition according to any preceding claim, wherein the composition further comprises one or more of: i) polysaccharides and/or modified polysaccharides, preferably selected from methylcellulose, hydroxypropyl methylcellulose, carboxymethyl cellulose, maltodextrin, carrageenan and salts thereof, alginic acid and salts thereof, agar, agarose, agaropectin, pectin and alginate; ii) hydrocolloids; and iii) gums, preferably selected from xanthan gum, guar gum, locust bean gum, gellan gum, gum arabic, vegetable gum, tara gum, tragacanth gum, konjac gum, fenugreek gum, and gum karaya.

18. A meat analogue composition according to any preceding claim, wherein the meat analogue composition further comprises an ionic or non-ionic emulsifier, a polyhydroxy compound, milk, liquid flavours, alcohols, humectants, honey, liquid preservatives, liquid sweeteners, liquid oxidising agents, liquid reducing agents, liquid anti-oxidants, liquid acidity regulators, liquid enzymes, milk powder, hydrolysed protein isolates (peptides), amino acids, yeast, sugar substitutes, starch, salt, spices, fibre, flavour components, colourants, thickening and gelling agents, egg powder, enzymes, gluten, vitamins, preservatives, sweeteners, oxidising agents, reducing agents, anti-oxidants, and acidity regulators.

19. A meat analogue composition according to any preceding claim, wherein the fat composition is present in the meat analogue composition in an amount of from 7.5% to 20% by weight of the meat analogue composition.

20. A meat analogue composition according to any preceding claim, wherein the non-animal protein is present in the meat analogue composition in an amount of from 10% to 30% by weight of the meat analogue composition, and preferably from 15% to 30% by weight of the meat analogue composition.

21. A meat analogue composition according to any preceding claim, wherein the meat analogue composition is substantially free of animal protein, preferably, wherein the meat analogue composition is free of animal protein, and/or

wherein the meat analogue composition is substantially free of animal-derived products, preferably, wherein the meat analogue composition is free of animal-derived products.

22. A meat analogue composition according to any preceding claim, wherein the meat analogue composition further comprises one or more animal-derived products such as animal oils, marine oils, animal-derived proteins, animal-derived polysaccharides, or any combination thereof, preferably wherein the one or more animal-derived products comprise animal milk proteins, animal milk fats, or a combination thereof, and preferably wherein the one or more animal-derived products are present in the meat analogue composition in an amount of from 1% to 20% by weight of the meat analogue composition.

23. A meat analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified blend as defined in any one of Claims 9 to 11 and at least one additional fat or oil; preferably wherein the at least one additional fat or oil comprises a lauric fat or oil; more preferably wherein the lauric fat or oil comprises coconut oil, coconut oil stearin, coconut oil olein, palm kernel oil, palm kernel olein, palm kernel stearin, babassu oil, or mixtures thereof; most preferably wherein the at least one additional fat or oil comprises coconut oil, preferably wherein the fat composition comprises the interesterified fat blend in an amount of from 50% to 80% by weight of the fat composition and a total amount of additional fat or oil in an amount of from 20% to 50% by weight of the fat composition, and more preferably wherein the fat composition comprises the interesterified fat blend in an amount of from 60% to 80% by weight of the fat composition and a total amount of additional fat or oil in an amount of from 20% to 40% by weight of the fat composition.

24. A food product comprising a meat analogue composition according to any preceding claim, preferably wherein the food product is an uncooked food product, a cooked food product, or a partially cooked food product, such as wherein the food product is a vegetarian or vegan meat substitute food product, for example wherein the vegetarian or vegan meat substitute food product is a burger, sausage, meat ball, nugget, patty, mince product, meatloaf, or other product intended to mimic conventional meat-based food products.

25. Use of a fat composition in a meat analogue composition, wherein the fat composition comprises from 20% to 80% by weight of saturated fatty acids; from 10% to 50% by weight of stearic acid (C18:0); and from 2% to 35% by weight of lauric acid (C12:0).

26. Use according to Claim 25, wherein the use further comprises using the meat analogue composition in a food product, wherein the meat analogue composition, fat composition and/or food product are as defined in any one of Claims 1 to 24.

27. Use according to any one of Claims 25 to 26, wherein the use comprises using the fat composition to improve the nutritional profile of the meat analogue composition when compared to an analogous meat analogue composition comprising the same amount by weight of coconut oil, such as wherein the use comprises using the fat composition to improve the effect on *in vivo* cholesterol levels in a consumer of the meat analogue composition when compared to an analogous meat analogue composition comprising the same amount by weight of coconut oil.

28. Use according to any one of Claims 25 to 27, wherein the use comprises using the fat composition to provide delayed release of flavours from the meat analogue composition when cooked when compared to an analogous meat analogue composition comprising the same amount by weight of coconut oil, and/or an analogous meat analogue composition comprising the same amount by weight of sunflower oil or

wherein the use comprises using the fat composition to provide improved juiciness of the meat analogue composition when cooked when compared to an analogous meat analogue composition comprising the same amount by weight of coconut oil, and/or an analogous meat analogue composition comprising the same amount by weight of sunflower oil, or

wherein the use comprises using the fat composition to provide increased heterogeneity of a surface, or an increased resemblance to real meat, of a cooked food product comprising the meat analogue composition when compared to an analogous food product comprising an analogous meat analogue composition comprising the same amount by weight of coconut oil, and/or an analogous meat analogue composition comprising the same amount by weight of sunflower oil, or

wherein the use comprises using the fat composition to provide improved processability to the meat analogue composition when compared to an analogous meat analogue

composition comprising the same amount by weight of coconut oil, and/or an analogous meat analogue composition comprising the same amount by weight of sunflower oil.

29. A process of manufacturing a meat analogue composition according to any one of Claims 1 to 23, or a food product according to Claim 24, wherein the process comprises:

(a) providing a mixture of water and non-animal protein;

(b) combining the mixture from step (a) with the fat composition and optionally one or more additional components to form the meat analogue composition; and

(c) optionally forming the meat analogue composition into food products.

30. A process according to Claim 29, wherein the process further comprises cooking the food product to form a cooked food product or partially cooked food product.

31. A process according to Claim 29 or Claim 30, wherein the process further comprises blending (i) the mixture of water and non-animal protein provided in step (a); (ii) a mixture formed in step (b) by combining the mixture from step (a) with the fat composition and optionally one or more additional components; and/or (iii) blending the one or more additional components with water prior to combination of the one or more additional components with the mixture from step (a) and fat composition.

32. A process according to any one of Claims 29 to 31, wherein the fat composition is not melted prior to combining with the mixture from step (a) and optionally one or more additional components.