

CLAIMS

1. A method of making a tuna analogue, said method comprising
 - a. Preparing a plant protein mixture by mixing at least two different plant proteins, wherein said plant proteins comprise wheat gluten and at least one other plant protein selected from pea protein, soy protein, faba bean protein, and canola protein and wherein wheat gluten comprises between 10 to 40% of total plant protein in the plant protein mixture;
 - b. Applying heat and pressure to the plant protein mixture to form a fibrous protein product;
 - c. Washing the fibrous protein product in a liquid at least once, wherein the fibrous protein product is allowed to absorb the liquid, and wherein the liquid has a temperature of between 60 to 95°C;
 - d. Adding a non-animal based tuna flavour to the fibrous protein product and mixing to form a tuna analogue; and
 - e. Optionally retorting or pasteurizing the tuna analogue.
2. The method according to claim 1, wherein the plant protein mixture is prepared by mixing wheat gluten and pea protein in a ratio of about 30:70.
3. The method according to claim 1 and 2, wherein the plant protein mixture is prepared by mixing wheat gluten and two or more pea proteins.
4. The method according to claim 1 and 2, wherein the plant protein mixture is prepared by mixing wheat gluten, pea protein and at least one other plant protein.
5. The method according to claims 1 to 4, wherein heat and pressure are applied to the plant protein mixture by a wet extrusion process to form a fibrous protein product.
6. The method according to claims 1 to 5, wherein heat is applied to the plant protein mixture so that the plant protein mixture reaches a temperature of at least 130°C, preferably at least 145°C, most preferably at least 160 °C

7. The method according to any preceding claim, wherein the fibrous protein product is washed in the liquid at least twice, and wherein the fibrous protein product is allowed to absorb the liquid, and wherein the liquid has a temperature of about 85°C.
8. The method according to any preceding claim, wherein the fibrous protein product has a moisture content of at least 70 wt% after washing.
9. The method according to any preceding claim, wherein the non-animal based tuna flavouring is mixed in oil before adding to the plant protein mixture.
10. A tuna analogue comprising at least two different plant proteins and a non-animal based tuna flavour, wherein said plant proteins comprise wheat gluten and at least one other plant protein selected from pea protein, soy protein, faba bean protein, and canola protein, and wherein wheat gluten comprises between 10 to 40% of the total plant protein in the tuna analogue.
11. The tuna analogue according to claim 10, wherein wheat gluten comprises about 30% of the total plant protein and pea protein comprises about 70% of the total plant protein.
12. A tuna analogue obtainable by a method according to claims 1 to 9.
13. A food product comprising the tuna analogue of claims 10 to 12, wherein the food product is devoid of animal products.
14. Use of a plant protein mixture to make a tuna analogue, wherein said plant protein mixture comprises wheat gluten and at least one other plant protein selected from pea protein, soy protein, faba bean protein, and canola protein, and wherein wheat gluten comprises between 10 to 40% of the total plant protein in the plant protein mixture.
15. Use according to claim 14, wherein the plant protein mixture comprises wheat gluten and pea protein in a ratio of about 30:70.