

Claims

1. A process for manufacturing a formed meat analogue product
5 comprising the steps of:
- making a structured fat composition;
 - making a structured plant protein composition;
 - mixing the structured fat composition with the
10 structured plant protein composition to result in a
meat analogue base;
 - casting the meat analogue base into a form;
- wherein the structured fat composition comprises a fat in
combination with a starch and/or inulin, and optionally
water;
- 15 wherein the structured fat composition comprises
particles having an average particle size of 2-20mm; and
wherein the structured plant protein composition
comprises a textured plant protein, a binder and
optionally a flavoring compound and/or a coloring
20 compound.
2. The process for manufacturing a formed meat analogue
product according to claim 1, wherein the making a
structured fat composition comprises the steps of:
- 25 - melting the fat at a temperature above 25°C;
- adding the starch and/or inulin and optionally water to
the melted fat;
- mixing the melted fat with the starch and/or inulin and
optionally water at a temperature between 25°C and 85°C
30 to result in a fat composition;
- cooling the fat composition to a temperature of below
25°C for the fat composition to solidify;
- freezing the solidified fat composition to a sub-zero
°C temperature;

- reducing the frozen solidified fat composition to particles having an average particle size of 2-20mm; wherein the fat is solid at a temperature of 25°C or below.

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3. The process for manufacturing a formed meat analogue product according to claim 1 or 2, wherein the making a structured plant protein composition comprises the steps of:

- 10 - preparing a wet textured plant protein by wetting a dry textured plant protein with water or by wet extruding a plant protein;
- making the binder by mixing a cellulose, an un-textured plant protein isolate, a gelatinized starch, a plant
15 fiber, or a combination thereof, with water into a paste;
- mixing the wet textured plant protein and the binder with optionally adding a flavouring compound, a coloring compound and/or an oil which is liquid at
20 25°C, to result in the structured plant protein composition.

4. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein
25 the formed meat analogue product does not comprise an ingredient from an animal origin.

5. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein
30 the textured plant protein is selected from soy bean protein, pea protein, lentil protein, lupin bean protein, wheat gluten, and a combination thereof.

6. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the fat is a vegetable fat selected from coconut fat, palm fat, shea butter, and a combination thereof.
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7. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the starch of the structured fat composition is a
- 10 physically processed starch.
8. The process for manufacturing a formed meat analogue product according to claim 7, wherein the starch has a
- 15 bulk density of below 50 g/100ml, preferably a bulk density from 8-40 g/100ml, more preferably from 10-30 g/100ml, even more preferably from 11-20 g/100ml.
9. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein
- 20 the structured fat composition comprises at least 20% fat.
10. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein
- 25 the structured fat composition comprises at least 10% starch.
11. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein
- 30 the structured fat composition comprises at least 10% inulin.
12. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein
- 35 the formed meat analogue product comprises at least 5% of

the structured fat composition and at least 50% of the structured plant protein composition.

13. The process for manufacturing a formed meat analogue
5 product according to one of the preceding claims, wherein the formed meat analogue product has a visual aspect of a marbled product.
14. The process for manufacturing a formed meat analogue
10 product according to claim 13, wherein after a heat treatment at 80°C for at least 15 minutes, the marbled aspect of the formed meat analogue product disappears.
15. The process for manufacturing a formed meat analogue
15 product according to one of the preceding claims, wherein the formed meat analogue product is raw and requires cooking before consumption.
16. The process for manufacturing a formed meat analogue
20 product according to one of the preceding claims, wherein the formed meat analogue product is a patty, a ball or a sausage.