CLAIMS

1. A meat analogue composition comprising from 2% to 81% by weight of a fat composition; from 1% to 30% by weight of a non-animal protein; and from 18% to 70% by weight of water; wherein the fat composition comprises from 20% to 85% by weight of saturated fatty acid residues; from 5% to 50% by weight of stearic acid residues (C18:0); from 2 to 35% by weight of linoleic acid residues (C18:2); and from 1 to 15% by weight of α-linolenic acid residues (C18:3); from greater than 10 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 C6 to C24 fatty acid residues bound as acyl groups present in the fat composition.

2. The 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. The meat analogue composition according to Claim 1 or 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.

4. The 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); and most preferably 5% by weight or less of palmitic acid (C16:0).

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

8. The meat analogue composition according to any preceding claim, wherein the fat composition is a non-hydrogenated fat composition.

9. The meat analogue composition according to any preceding claim, wherein the fat composition comprises from greater than 10 to 30% by weight of lauric acid residues (C12:0); preferably from greater than 10 to 25 % by weight of lauric acid residues (C12:0); more preferably from greater than 10 to 20% by weight of lauric acid residues (C12:0); and

advantageously from greater than 10 to 15% by weight of lauric acid residues (C12:0).

10. The meat analogue composition according to any preceding claim, wherein the fat composition has a weight ratio of linoleic acid residues (C18:2) to α-linolenic acid residues (C18:3) of from 1:1 to 20:1; preferably from 1:1 to 18:1; more preferably between 1:1 and 15:1; such as from 1:1 to 10:1; preferably from 1:1 to 8:1; more preferably between 2:1 and 5:1 and advantageously between 3:1 and 4:1; or wherein the fat composition has a weight ratio of linoleic acid residues (C18:2) to α-linolenic acid residues (C18:3) of from 10:1 to 18:1; preferably from 10:1 to 15:1; more preferably between 11:1 and 13:1.

11. The meat analogue composition according to any preceding claim, wherein the fat composition comprises from 10% to 40% by weight stearic acid (C18:0); preferably from 20% to 40% by weight stearic acid (C18:0) and advantageously from 20% to 30% by weight stearic acid (C18:0).

12. The meat analogue composition according to any preceding claim, wherein the fat composition comprises from 2 to 35% by weight of linoleic acid residues (C18:2); preferably from 2 to 30% by weight of linoleic acid residues (C18:2); more preferably from 2 to 25% by weight of linoleic acid residues (C18:2); and advantageously from 2 to 20% by weight of linoleic acid residues (C18:2); such as from 5 to 10% by weight of linoleic acid residues (C18:2); or from 13 to 18% by weight of linoleic acid residues (C18:2).

13. The meat analogue composition according to any preceding claim, wherein the fat composition comprises from 1 to 10% by weight of α-linolenic acid residues (C18:3); preferably wherein the fat composition comprises from 1 to 8% by weight of α-linolenic acid residues (C18:3); and more preferably, from 1 to 5% by weight of α-linolenic acid residues (C18:3); such as from 1 to 3% by weight of α-linolenic acid residues (C18:3).

14. The meat analogue composition according to any preceding claim, wherein the fat composition comprises less than 5% by weight of trans-fatty acids; preferably, less than 3% by weight of trans-fatty acids; more preferably, less than 1% by weight of trans-fatty acids.

15. The 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 0 to 9, and more preferably from 0 to 7;

(ii) the fat composition has a solid fat content (SFC) N20 of from 10 to 60, preferably from 10 to 45, more preferably from 10 to 30, 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 1 to 35, preferably from 1 to 20; more preferably from 1 to 15, as measured on the unstabilised fat according to ISO 8292-

1.

16. The 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.

17. The meat analogue composition according to any preceding claim, wherein the fat composition comprises from 0.3 to 9 percent by weight of St2M triglycerides, preferably from 2 to 9, and more preferably from 2 to 5, percent by weight of St2M triglycerides.

18. The 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.

19. The meat analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified fat blend (i) and a blending oil (ii).

20. The meat analogue composition according to any preceding claim, wherein the fat composition comprises an interesterified fat blend (i) 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; and/or wherein the blending oil (ii) is selected from: rapeseed oil, soybean oil, linseed oil, algae oil, or any combination thereof.

21. The meat analogue composition according to claim 19 or 20, wherein the at least one interesterified fat blend (i) and the at least one blending oil (ii) are independently from each other fermented.

22. The meat analogue composition according to any preceding claim, wherein the fat composition comprises a blend of (i) from 10% to 95% by weight of an interesterified blend of from 10% to 90% by weight of shea butter and/or shea stearin and from 10% to 90% by weight of coconut oil; and (ii) from 5% to 90% by weight of rapeseed oil; preferably, 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 rapeseed oil; more preferably a blend of (i) from 40% to 90% by weight of an interesterified blend of from 50% to 80% by weight of shea butter and/or shea stearin and from 20% to 50% by weight of coconut oil; and (ii) from 10% to 60% by weight of rapeseed oil; advantageously a blend of (i) from 70% to 90% by weight of an interesterified blend of from 60% to 80% by weight of shea butter and/or shea stearin and from 20% to 40% by weight of coconut oil; and (ii) from 10% to 30% by weight of rapeseed oil.

23. The meat analogue composition according to any preceding claim, wherein the fat

composition comprises a blend of (i) from 10% to 95% by weight of an interesterified blend of from 10% to 90% by weight of shea butter and/or shea stearin and from 10% to 90% by weight of coconut oil; and (ii) from 5% to 90% by weight of soybean oil; preferably 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 soybean oil; more preferably a blend of (i) from 40% to 90% by weight of an interesterified blend of from 50% to 80% by weight of shea butter and/or shea stearin and from 20% to 50% by weight of coconut oil; and (ii) from 10% to 60% by weight of soybean oil; advantageously a blend of (i) from 70% to 90% by weight of an interesterified blend of from 60% to 80% by weight of shea butter and/or shea stearin and from 20% to 40% by weight of coconut oil; and (ii) from 10% to 30% by weight of soybean oil.

24. The meat analogue composition according to any preceding claim, wherein the fat composition is present in the meat analogue composition in an amount of from 2 to 50% by weight of the meat analogue composition, preferably from 2 to 40% by weight of the meat analogue composition, more preferably from 2 to 30% by weight of the meat analogue composition, advantageously from 5 to 20% by weight of the meat analogue composition, such as from 7.5 to 20% by weight of the meat analogue composition; or wherein the fat composition is present in the meat analogue composition in an amount of from 50 to 80% by weight of the meat analogue composition, preferably from 50 to 65% by weight of the meat analogue composition or from 65 to 80% by weight of the meat analogue composition.

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

26. The 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; more 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.

27. A food product comprising a meat analogue composition according to one of claims 1 to 26.

28. The food product according to Claim 27, wherein the food product is an uncooked food product, a cooked food product, or a partially cooked food product.

29. The food product according to Claim 27 or Claim 28, wherein the food product is a

vegetarian or vegan substitute food product; preferably wherein the food product is a meat food product such as a burger, sausage, meat ball, nugget, patty, mince product, chicken breast, meatloaf, bacon, steak, whole muscle, cold cuts, or other product intended to mimic conventional meat-based food products; or a seafood product such as a calamari analogue product; crustacean product such as a prawn analogue product, a lobster analogue product, a crab analogue product, a crabstick analogue product, a scampi analogue product; or a fish analogue product such as a fish cake or a fish filet; or other product intended to mimic conventional meat-based food products.

30. Use of a meat analogue composition according to any one of claims 1 to 26 in a food product.

31. Use according to Claim 30, 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 and/or an analogous meat analogue composition comprising the same amount by weight of a blend comprising (a) an interesterified blend of shea butter and/or shea stearin and coconut oil; and (b) sunflower oil.

32. Use according to any one of Claims 30 to 31, wherein the use comprises using the fat composition to provide improved mouthfeel 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.

33. Use according to any one of Claims 30 to 32, 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.

34. Use according to any one of Claims 30 to 33, 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.

35. A process of manufacturing a meat analogue composition according to any one of Claims 1 to 26, or a food product according to any one of Claims 27 to 29, wherein the process being performed using a mixture of water and non-animal protein; the method comprising:

A). combining the mixture of water and non-animal protein with the fat composition and optionally one or more additional components to form the meat analogue composition; and

B). optionally forming the meat analogue composition into food products.