Claims

1. A method of making a bacon analogue product, said method comprising
    a. Preparing a plant protein extrudate by wet extrusion;
    b. Preparing a 10 to 20% (w/w) plant protein dispersion, preferably a soy protein dispersion;
    c. Preparing a fat mimetic by emulsifying a plant protein dispersion and a lipid phase;
    d. Optionally applying a binding agent to the plant protein extrudate or fat mimetic;
    e. Arranging the plant protein extrudate, fat mimetic, and plant protein dispersion in layers;
    f. Pressing the arranged layers;
    g. Heating to obtain a cohesive mass;
    h. Cooling; and
    i. Optionally smoking, slicing or shredding.

2. A method according to claim 1, wherein the plant protein extrudate is a textured plant protein extrudate.

3. A method according to claims 1 and 2, wherein the plant protein extrudate is a fibrous plant protein extrudate.

4. A method according to claims 1 to 3, wherein the plant protein extrudate has a water content of not less than 45% (w/w).

5. A method according to claims 1 to 4, wherein the binding agent is selected from soy protein isolate dispersion, soy protein isolate powder, gluten powder, and dietary fiber and potato protein.

6. A method according to claim 5, wherein the dietary fiber has a starch content of between 35 wt% to 40 wt%, and has a water holding capacity of between 7.5 g/g and 12.5 g/g, and wherein the dietary fiber is preferably potato fiber.

7. A method according to claim 6, wherein the binding agent further comprises an enzyme solution, wherein the enzyme is selected from transglutaminase, tyrosinase and oxidase, for example a polyphenol oxidase.

8. A method according to claim 7, wherein the enzyme solution is transglutaminase solution, preferably a 10% (w/w) transglutaminase solution.

9. A method according to claims 1 to 8, wherein the fat mimetic is prepared by emulsifying a mixture of about 30% (w/w) of a protein dispersion and about 70% (w/w) of a lipid phase.

10. A method according to claim 9, wherein the protein dispersion is a protein isolate dispersion prepared using a soy, potato, pea, or canola protein isolate, preferably a soy protein isolate.

11. A method according to claim 10, wherein the protein isolate dispersion comprises about 14% (w/w) soy protein isolate.

12. A method according to claim 11, wherein the protein isolate dispersion further comprises transglutaminase.

13. A method according to claims 1 to 12, wherein heating step g) comprises

    a. heating to a core temperature of about 40°C; and
    b. heating to a core temperature of about 85°C.

14. A bacon analogue product comprising:
    a. Plant protein extrudate;
    b. Plant protein dispersion, preferably a soy protein dispersion;
    c. Fat mimetic comprising a protein isolate dispersion emulsified in a lipid phase; and
    d. Optional binding agent;

15. The bacon analogue product according to claim 15, wherein the plant protein extrudate is a fibrous plant protein extrudate.

16. The bacon analogue product according to claims 14 and 15, wherein the binding agent comprises dietary fiber and plant protein, preferably potato fiber and potato protein.

17. The bacon analogue product according to claim 16, wherein the binding agent further comprises an enzyme solution, wherein said enzyme solution is selected from transglutaminase, tyrosinase and oxidase, preferably a 10% transglutaminase solution.

18. The bacon analogue product according to claims 14 to 17, wherein the fat mimetic comprises about 30% (w/w) of a protein dispersion comprising a protein isolate and about 70% (w/w) of a lipid phase.

19. The bacon analogue product according to claim 18, wherein the protein isolate dispersion is a soy, potato, pea, or canola protein isolate dispersion, preferably a soy protein isolate dispersion.

20. The bacon analogue product according to claim 19, wherein the protein isolate dispersion comprises 10 to 20% (w/w) soy protein isolate.

21. The bacon analogue product according to claims 14 to 20, said product comprising between 45 to 48% water, 12 to 16% canola oil, and 8 to 10% wheat gluten.

22. The bacon analogue product according to claims 14 to 21, obtained or obtainable by a method according to claims 1 to 13.