



(51) International Patent Classification:

A23D 7/00 (2006.01) A23J 3/04 (2006.01)
A23D 7/005 (2006.01) A23J 3/22 (2006.01)

(21) International Application Number:

PCT/EP2023/059342

(22) International Filing Date:

07 April 2023 (07.04.2023)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

22305487.5 07 April 2022 (07.04.2022) EP

(71) Applicant: **SUPRÊME** [FR/FR]; LA PÉPINIÈRE GENOPOLE ENTREPRISES, 4 RUE PIERRE FONTAINE, 91058 Évry-Courcouronnes Cedex (FR).

(72) Inventors: **CONVERSA MARTINEZ, Victor**; C/O SUPRÊME, LA PÉPINIÈRE GENOPOLE ENTREPRISES, 4 rue Pierre Fontaine, 91058 Évry-Courcouronnes Cedex (FR). **GAFF, Marion**; C/O SUPRÊME, LA PÉPINIÈRE GENOPOLE ENTREPRISES, 4 rue Pierre Fontaine, 91058 Évry-Courcouronnes Cedex (FR). **SAYOUS, Victor**; C/O SUPRÊME, LA PÉPINIÈRE GENO-

POLE ENTREPRISES, 4 rue Pierre Fontaine, 91058 Évry-Courcouronnes Cedex (FR).

(74) Agent: **A.P.I. CONSEIL**; Immeuble Newton, 4 rue Jules Ferry, 64000 PAU (FR).

(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ, CA, CH, CL, CN, CO, CR, CU, CV, CZ, DE, DJ, DK, DM, DO, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN, HR, HU, ID, IL, IN, IQ, IR, IS, IT, JM, JO, JP, KE, KG, KH, KN, KP, KR, KW, KZ, LA, LC, LK, LR, LS, LU, LY, MA, MD, MG, MK, MN, MU, MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU, RW, SA, SC, SD, SE, SG, SK, SL, ST, SV, SY, TH, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, WS, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, CV, GH, GM, KE, LR, LS, MW, MZ, NA, RW, SC, SD, SL, ST, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ, TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV, MC, ME, MK, MT, NL, NO, PL, PT, RO, RS, SE,

(54) Title: AN EDIBLE FOOD PRODUCT WITH A MEAT-LIKE TEXTURE AT LOW AND HIGH TEMPERATURE AND PRODUCTION METHOD THEREOF

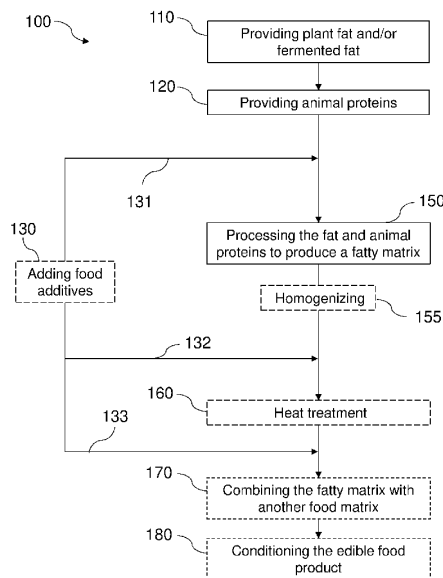


FIG. 1

(57) Abstract: The invention relates to an edible food product and its method of manufacture. The edible food product comprises a fatty matrix, said fatty matrix comprising more than 40.00% of plant fat and/or fermented fat in weight with respect to a total weight of fatty matrix, said fatty matrix comprising triglycerides, said triglycerides comprising: - more than 40% in weight of unsaturated C18 fatty acids with less than four carbon-carbon double bonds, with respect to a total weight of said triglycerides, - more than 2% in weight of polyunsaturated C18 fatty acids, with respect to a total weight of said triglycerides, said fatty matrix further comprising more than 2.10% of proteins in weight with respect to the total weight of the fatty matrix, said proteins including non-human animal proteins.

SI, SK, SM, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN,
GQ, GW, KM, ML, MR, NE, SN, TD, TG).

Published:

— *with international search report (Art. 21(3))*