CLAIMS

1. A raw meat-like meat alternative, comprising a lean meat-like portion and a fat-like portion, wherein:

an area of the fat-like portion on a surface is 3% or more with respect to an entire surface area;

the fat-like portion on the surface includes a portion having a minor axis of 1 mm or more and having a major axis of the fat-like portion on the surface of 3.0 or more times the minor axis; and

the fat-like portion has a depth of 100 μm or more from the surface.

2. The raw meat-like meat alternative according to claim 1, wherein the lean meat-like portion contains a vegetable protein and is sponge-like or fibrous.

3. The raw meat-like meat alternative according to claim 1 or 2, wherein the fat-like portion contains an oil and/or fat having a melting point of 10℃ or higher.

4. The raw meat-like meat alternative according to any one of claims 1 to 3, wherein the fat-like portion contains an emulsion.

5. The raw meat-like meat alternative according to any one of claims 1 to 4, wherein the fat-like portion contains an oil and/or fat encapsulated in a gel.

6. The raw meat-like meat alternative according to claim 5, wherein transparency of the fat-like portion is increased by heating.

7. The raw meat-like meat alternative according to any one of claims 1 to 6, wherein the lean meat-like portion contains an oil and/or fat.

8. The raw meat-like meat alternative according to claim 7, wherein the oil and/or fat contained in the lean meat-like portion is a vegetable oil.

9. The raw meat-like meat alternative according to any one of claims 1 to 8, wherein an oil and/or fat encapsulated in a gel is contained inside the raw meat-like meat alternative.

10. A method for producing a raw meat-like meat alternative, the method comprising:

forming a lean meat-like portion having a red color and forming a groove having a depth of 100 μm or more from a surface of the lean meat-like portion, or forming a lean meat-like portion having a red color while forming a groove having a depth of 100 μm or more from a surface of the lean meat-like portion; and

thereafter depositing an oil and/or fat in the groove to form a fat-like portion.

11. The method of producing a raw meat-like meat alternative according to claim 10, wherein at least the groove is formed with a mold.