

ABSTRACT

A PROCESS FOR THE PRODUCTION OF A PROTEIN GRANULE
SUITABLE FOR USE AS A MEAT EXTENDER

A process for the production of a protein granules is described in which a vegetable protein isolate is hydrated to a ratio of 2 to 3.5 parts of water to 1 part of isolate, wherein the water is at a temperature of at least 50°C. The hydrated isolate is then blended under conditions of shear for a period of time sufficient to form a hydrated protein granule. The formed granules is highly suitable as an extender for ground meats or as an ingredient in meat analogues.

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