COMPOSITIONS COMPRISING TEXTURIZED PROTEIN PRODUCTS AND METHODS FOR OBTAINING SAME

FIELD OF TECHNOLOGY

[001] The present technology generally relates to compositions comprising texturized protein products and relates to methods for obtaining the same.

BACKGROUND

[002] Traditional plant-based proteins suffer from textural and flavor shortcomings, thereby limiting their market reach. The present technology addresses these gaps by synergistically combining a texturized protein product and a fungi. Plant proteins are limited in specific amino acid or vitamin and mineral bioavailability. Primarily in the sulfur containing aminos such as methionine or amino acids required for muscle synthesis such as leucine (ref. 1), or in minerals such as iron. Extruding plant and mushroom proteins creates novel texturized proteins with distinct physicochemical properties and use cases.

SUMMARY OF TECHNOLOGY

[002a] In one aspect, provided herein is a composition comprising a blend of co-extruded plant protein and fungi protein, wherein the composition is a texturized protein product (TPP).

[003] According to one aspect, the present technology relates to a composition comprising a vegetable protein extruded with a fungi protein containing material, creating a texturized protein product (TPP) with applications as meat analogues wherein the composition is suitable as a foodstuff. In some instances, the TPP is a vegetable protein. In one aspect the TPP comes from a blend of vegetable proteins and mushroom material.

[004] In one embodiment the TPP is from a blend of vegetable proteins, vegetable-derived starches and additives, and fungi material.