CLAIMS

1. An edible product comprising a protein combination and water and having a porous structure, wherein the protein combination comprising at least 40% (w/w) *Triticeae* gluten out of the total amount of said protein combination and at least one additional type of non-*Triticeae* protein, and wherein the porous product is non-extruded.
2. The edible product of claim 1, wherein the *Triticeae* plant is a *Triticum* plant selected from the group consisting of *Triticum aestivum* (bread wheat) and *Triticum spelta* (Spelt).
3. The edible product of claim 1, wherein the at least one additional protein is derived from at least one of a plant other than a *Triticeae* plant, a fungus, an alga, a single cell microorganism and any combination thereof.
4. The edible product of claim 1, wherein the amount of the protein combination within the edible porous product is from about 10% to about 50% w/w out of the total product weight.
5. The edible product of claim 1, wherein the edible product further comprises at least one of an aqueous soluble salt, edible oil, edible fat, and any combination thereof.
6. The edible product of claim 1, wherein the edible porous product further comprises at least one agent selected from the group consisting of a flavoring agent precursor, a flavoring agent, a hydrocolloid, a gelling agent, a thickening agent, an emulsifying agent, a binder, a stabilizer, an agent promoting protein-protein bonding, an agent enhancing cell adherence to the edible porous product, an anti-oxidizing agent, a coloring agent and any combination thereof.
7. The edible product of claim 1, wherein at least 35% of the total volume of the edible porous product is void volume.
8. The edible product of claim 1, wherein said edible product is for use as a scaffold for culturing at least one type of cells.
9. The edible product of claim 8, wherein the cultured cells are non-human-animal cells.
10. The edible product of claim 9, wherein said edible product is a cultured meat product.

11. A food product comprising an edible porous product comprising a combination of proteins and water, wherein the combination of protein comprises at least 40% *Triticeae* gluten out of the total weight of said combination and at least one additional type of non-*Triticeae* protein; and at least one type of non-human-animal cells.

12. The food product of claim 11, wherein the at least one type of non-human-animal cells is cultured on and/or within the edible porous product.

13. The food product of claim11, wherein the at least one type of non-human-animal cells is mixed with the edible porous product or parts thereof.

14. A method for producing an edible porous product comprising the steps of:

a) blending a combination of components comprising a proteins combination and water at a ratio of from about 1:1 to about 1:3 protein combination to water, wherein the protein combination comprises at least 40% w/w *Triticeae* gluten out of the total amount of the protein combination and at least one additional type of non-*Triticea*e protein to form a malleable material; and

b) exposing the malleable material to thermal treatment at a temperature of from about 50^{o}C to about 250^{o}C at a pressure up to an atmospheric pressure;

thereby producing the edible porous product, said product is characterized by a porous structure.

15. The method of claim14, wherein the blending step comprising:

a) mixing the protein combination and potentially at least one additional ingredient to obtain a homogenous blend of dry components;

b) adding water and optionally at least one additional liquid to form a mixture;

c) kneading or mixing the mixture of dry components, water and optionally at least one additional liquid to form homogenous dough-like material;

d) kneading or mixing the dough-like material of step (c) until the dough-like material develops gluten network and porous structure.

16. The method of claim 14, wherein said method further comprising a step of seeding at least one type of non-human-animal cells on and/or within at least part of the edible porous product and culturing the seeded edible porous product under condition

enabling the formation of a tissue, thereby producing an edible porous product comprising cultured cells and/or tissues thereon and/or therewithin.

17. The method of claim 14, wherein said method further comprising mixing at least one type of non-human-animal cells with the edible porous product thereby producing an edible hybrid protein-meat product.

18. A method for producing a plurality of adipocytes, comprising culturing a plurality of mesoderm-derived non-human-animal cells on and/or within an edible porous product comprising a combination of proteins and water, wherein the combination of protein comprises at least 40% *Triticeae* gluten out of the total weight of said combination and at least one additional type of non-*Triticeae* protein.

19. The method of claim 18, wherein culturing the plurality of mesoderm-derived non-human animal-cells comprises furnishing said plurality of cells with a cell culture medium.

20. The method of claim 18, wherein the non-human-animal cells are bovine cell, thereby producing bovine adipocytes.