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(54) Title: METHODS OF PRODUCING MEAT ANALOGUE FOOD INGREDIENTS

(57) Abstract: Disclosed is a method of producing a meat analogue food ingredient. The method comprises a downstream process comprising cultivating bacterial cells to obtain a biomass, separating a liquid phase and a solid phase of the biomass, concentrating the biomass by removing the liquid phase; and drying the biomass to obtain the first protein powder; mixing a first protein powder with a liquid and NaCl to obtain a powder mixture; extruding the powder mixture with high-moisture extrusion; cutting the extruded mixture; and cooling the extruded mixture.

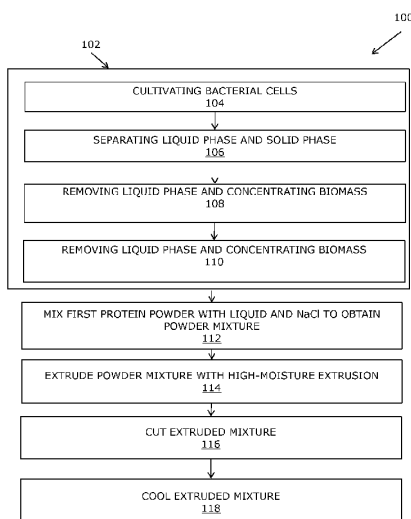


FIG. 1

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