

ABSTRACT

The purpose of the present invention is to provide a meat-like food product excelling in loosening properties. The present invention provides a texture-improving composition for meat-like food products, an oil phase being used as a continuous phase in the composition, and the solid fat content of the oil phase at 20°C being 1-70% or the B-type viscosity of the composition when measured at 20°C and 30 rpm being 100-20000 cps (100-20000 mPa·s). The present invention also provides a method for producing a meat-like processed product, the method having a mixed composition production step in which a mixed composition is obtained by contacting and mixing a vegetable protein ingredient and the food texture-improving composition for a meat-like food product. The present invention also provides a method for producing a meat-like food product, the method including a step for heating and cooking the meat-like processed product.