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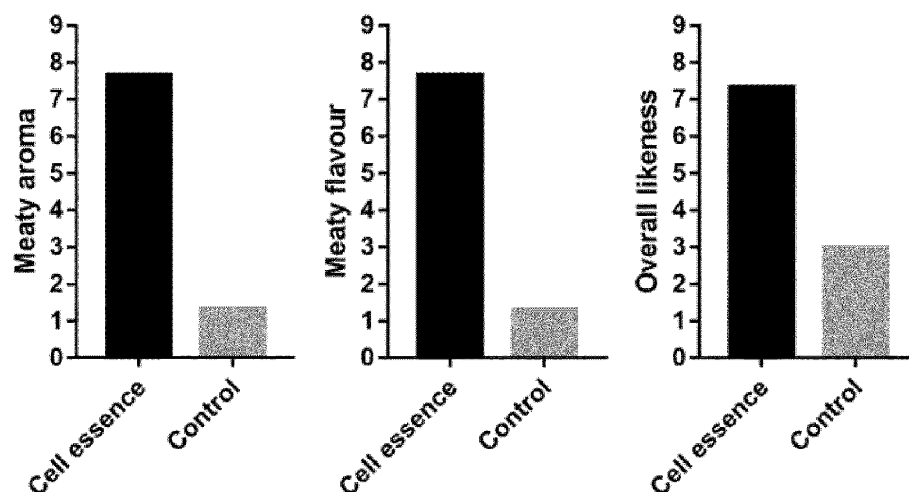


FIGURE 4

(57) Abstract: This invention relates to the extraction of meat-specific flavour compounds from in vitro cultured animal cells of a meat species by heating the cells in fat, such as plant oil. Meat flavourings and methods of production are provided, along with methods of flavouring foodstuffs, such as meat substitute products, and foodstuffs flavoured by these methods.

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