CLAIMS

1. A ~~vegetable~~plant protein-based food product comprising at least 50 wt. % protein, wherein the protein is gluten or is proteinaceous material derived from gluten and has been fermented by a mold selected from the group consisting of *Rhizopus, Mucor, Neurospora* and *Amylomyxes*, and ~~wherein~~ the product has the texture of minced meat.

2. ~~A~~ The food product ~~as claimed in~~ of claim 1, wherein the gluten is selected from the group consisting of wheat gluten, barley gluten, rice gluten ~~or~~ and rye gluten.

3. ~~A~~ The food product ~~as claimed in~~ of claim 1 ~~or claim 2~~, ~~further~~ comprising ~~any one or more~~ a component selected from the group consisting of starch, flour, and bran.

4. ~~A~~ The food product ~~as claimed in any one of claims 1 to 3~~of claim 1, ~~further~~ comprising added meat flavo~~u~~r~~, preferably a vegetable-based meat flavour~~.

5. A method for ~~preparing a vegetable~~producing a plant protein-based food product comprising:

~~a)~~ contacting a gluten~~-~~ containing plant material in solid form with water for 12 to 48 hours at a pH less than 5;

~~b)~~ heating the plant material at a temperature and for a time sufficient to ~~sterilise~~ sterilize the plant material;

~~c)~~ cooling and then mixing the plant material with a ~~mould~~mold selected from the group consisting of *Rhizopus, Mucor, Neurospora* and *Amylomyxes* and incubating to ~~give~~ provide a fermented product; and

~~d)~~ processing the fermented product into the ~~vegetable~~plant protein-based food product~~:~~, wherein the plant material comprises gluten in the amount of at least 50 % by weight~~, preferably at least 70 % by weight, more preferably at least 75 % by weight~~.

6. ~~A~~ The method ~~as claimed in~~ of claim 5, ~~wherein~~ comprising processing the gluten~~-~~containing plant material ~~is in the form of pellets, preferably extruded pellets~~ into a pellet before the contacting with the water for 12 to 48 hours at the pH less than 5.

7. ~~A~~ The method ~~as claimed in~~ of claim 6, wherein the pellets comprise flour and/or bran in addition to gluten.

8. ~~A~~ The method ~~as claimed in any one of claims 5 to 7~~of claim 5, wherein the gluten~~-~~containing plant material is gluten obtained from wheat.

9. ~~A~~ The method ~~as claimed in any one of claims 5 to 8~~of claim 5, wherein the fermented product ~~of step c)~~ is in the form of a solid or semi-solid cake.

10. ~~A~~ The method ~~as claimed in~~ of claim 9, wherein the cake is ~~texturised~~texturized to ~~give~~ provide a food product having a texture of minced meat.

11. ~~A~~ The method ~~as claimed in any one of claims 5 to 10~~ of claim 5, wherein the contact time ~~in step a)~~ is 16 to 24 hours.

12. ~~A~~ The method ~~as claimed in any one of claims 5 to 11~~of claim 5, comprising addition of an organic acid to the water to which the gluten-containing plant material is contacted, and the organic acid maintains ~~wherein~~ the pH ~~is reduced to or maintained~~ at less than 5 ~~by addition of an organic acid, for example lactic acid, citric acid, acetic acid or malic acid~~.

13. ~~A~~ The method ~~as claimed in any one of claims 5 to 12~~of claim 5, wherein the heating temperature ~~of step b)~~ is in the range 100 to 130 °C, ~~preferably 120 °C,~~ and the heating time is 3 to 10 minutes~~, preferably 5 minutes~~.

14. The method of claim 5, wherein the plant material comprises the gluten in an amount of at least 75% by weight.

15. A method of producing a vegetarian food product, the method comprising replacing minced meat in a food with a plant protein-based replacement to form the vegetarian food product, the plant protein-based replacement is gluten or proteinaceous material derived from gluten and has been fermented by a mold selected from the group consisting of *Rhizopus, Mucor, Neurospora* and *Amylomyxes*, the plant protein-based replacement comprises at least 50 wt. % protein, and the plant protein-based replacement has the texture of minced meat.

16. The method of claim 5, wherein the gluten-containing plant material consists of at least 80 wt. % of the gluten and up to 20 wt. % starch residues and fatty acids.

17. The method of claim 5, wherein the gluten-containing plant material consists of the gluten.

18. The method of claim 5, wherein the mold is used in an amount of 10^4 to 10^6 cfu/g of the gluten-containing plant material.

19. The method of claim 5, wherein the mold is selected from the group consisting of *Mucor, Neurospora* and *Amylomyxes*.

~~14. A method as claimed in any one of claims 5 to 13, wherein the mould is selected from any one of the species *Rhizopus*, *Mucor*, *Neurospora*, and *Amylomyces*.~~

~~15. The use of the food product of any one of claims 1 to 5 as a vegetable-based replacement for minced meat.~~