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(71) Applicant: **AAK AB** [SE/SE]; Skrivaregatan 9, 215 32
Malmö (SE).

(72) Inventor: **DEMEURISSE, Jeroen**; c/o AAK AB, Skri-
varegatan 9, 215 32 Malmö (SE).

(74) Agent: **MATHYS & SQUIRE**; Theatinerstraße 7, 80333
München (DE).

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(54) Title: MEAT-ANALOGUE COMPOSITION AND PROCESS FOR THE PREPARATION THEREOF

(57) Abstract: The present invention relates to a meat-analogue composition comprising an oil-in-water structured emulsion and plant protein, a process for preparing the meat-analogue composition, and the use of an oil-in-water structured emulsion in a meat-analogue composition. The structured emulsion, which may comprise a polyhydroxy compound, is characterised by an ordered lamellar gel network and is useful for retaining the moisture and fat content in the meat-analogue upon cooking, obviating use of saturated fatty acids and trans fatty acids.

