CLAIMS:

1. A food product comprising:

an edible protein base; and

a plurality of fat delivery systems dispersed within said edible protein base, wherein the fat delivery systems comprises solid particles of an emulsified vegetable fat at least partially encapsulated within a combination of a ~~and~~ gelled starch and at least one hydrocolloid, wherein the emulsified vegetable fat comprises an oil-in-water emulsion.

2. The food product of claim 1, wherein said food product comprises greater than 50 weight percent to about 99 weight percent of said edible protein base and from about 1 weight percent to less than 50 weight percent of said plurality of fat delivery systems.

3. The food product of claim 1, wherein said food product comprises from about 60 weight percent to about 99 weight percent of said edible protein base and about 1 weight percent to about 40 weight percent of said plurality of fat delivery systems.

4. The food product of claim 1, wherein said food product comprises from about 70 weight percent to about 99 weight percent of said edible protein base and about 1 weight percent to about 30 weight percent of said plurality of fat delivery systems.

5. The food product of claim 1, wherein said food product comprises from about 75 weight percent to about 99 weight percent of said edible protein base and about 1 weight percent to about 25 weight percent of said plurality of fat delivery systems.

6. The food product of claim 1, wherein said food product comprises from about 75 weight percent to about 95 weight percent of said edible protein base and about 5 weight percent to about 25 weight percent of said plurality of fat delivery systems.

7. The food product of claim 1, wherein said food product comprises from about 75 weight percent to about 90 weight percent of said edible protein base and about 10 weight percent to about 25 weight percent of said plurality of fat delivery systems.

8. The food of claim 1, wherein said food product comprises from about 75 weight percent to about 85 weight percent of said edible protein base and about 15 weight percent to about 25 weight percent of said plurality of fat delivery systems.

9. The food product of claim 1, wherein the fat delivery system comprises from about 5 weight percent to about 60 weight percent of an emulsified vegetable fat and from about 40 to about 95 weight percent of a gelled starch, based on the total weight of the fat delivery system.

10. The food product of claim 1, wherein the fat delivery system comprises from about 10 weight percent to about 60 weight percent of an emulsified vegetable fat and from about 40 to about 90 weight percent of a gelled starch, based on the total weight of the fat delivery system.

11. The food product of claim 1, wherein the fat delivery system comprises from about 20 weight percent to about 50 weight percent of an emulsified vegetable fat and from about 50 to about 80 weight percent of a gelled starch, based on the total weight of the fat delivery system.

12. The food product of claim 1, wherein the fat delivery system comprises from about 30 weight percent to about 40 weight percent of an emulsified vegetable fat and from about 60 to about 70 weight percent of a gelled starch, based on the total weight of the fat delivery system.

13. The food product of claim 1, wherein the fat delivery system comprises about 40 weight percent of an emulsified vegetable fat and about 60 weight percent of a gelled starch, based on the total weight of the fat delivery system.

14. The food product of claim 1, wherein said fat systems further comprise at least one flavour.

15. The food product of claim 1, wherein said food product is selected from the group consisting of hot dogs, burgers, ground meat, sausage links, sausage patties, meatballs, meatloaf, and nuggets.

16. The food product of claim 15, wherein said food product is a burger.

~~17. A method for preparing a fat delivery system comprising:~~

~~combining at least one fat and water with an emulsifier to form an emulsion;~~

~~adding at least one starch to the emulsion;~~

~~at least partially gel the at least one starch; and~~

~~forming a solid from the emulsion containing the gelled starch, wherein the gelled starch encapsulates the emulsion.~~

~~18. The method for preparing a fat delivery system of claim 17, further comprising comminuting the solid into particles.~~

19. The method for preparing a fat delivery system of claim 18, wherein said comminuting comprises comminuting the solid particles to a size of about 0.01 cm to about 10 cm.

20. The method for preparing a fat delivery system of claim 19, wherein said comminuting comprises comminuting the solid particles to a size of about 1 mm to about 3mm.

21. The method of preparing a fat delivery system of claim 17, wherein the step of partially gelling the at least one starch comprises heating the emulsion containing the at least one starch to at least partially gel the at least one starch.

22. The method of preparing a fat delivery system of claim 17, wherein the step of forming the solid comprises cooling the heated emulsion containing the gelled starch to form the solid.

23. The method of preparing a fat delivery system of claim 17, further comprising adding at least one flavour, herbs, seasoning, spices, tastants, taste enhancers, or taste modifiers to the emulsion of fat and water prior to adding the at least one starch.

24. The method of preparing a fat delivery system of claim 17, further comprising dissolving the at least one starch prior to heating the emulsion.

25. A method for making a food product comprising:

mixing together an edible protein base and a plurality of emulsified fat delivery systems together to form a mixture, wherein the fat delivery systems comprise solid particles of an emulsified non-animal fat and gelled starch; and

forming the mixture into a solid.

~~26. The method of making a food product of claim 25, wherein the step of forming the mixture into a solid comprising extruding said mixture.~~

~~27. The method of claim 26, wherein the step of mixing comprises dispersing the emulsified fat delivery systems within said edible non-animal protein base.~~