CLAIMS

1. A method of producing a food product, comprising

- providing gutted and plucked poultry meat material comprising bones, hard tissues, tendons, skin and/or cartilages,

- providing a plant-based food material,

- grinding the gutted and plucked poultry meat material with a grinder having a particle size of at most 5 mm to provide ground poultry mass,

- adding the plant-based food material to the ground poultry mass to provide a mixture of the ground poultry mass and the plant-based food material,

- subjecting the mixture to an extrusion to provide an extruded mass as a food product.

2. The method of claim 1, wherein the gutted and plucked poultry meat material comprises bones, and/or wherein the gutted and plucked poultry meat material is chicken, and/or wherein the gutted and plucked poultry meat material comprises legs, necks, skin and/or heads of poultry.

3. The method of any one of the preceding claims, wherein the gutted and plucked poultry meat material contains bones in an amount of about 10 wt-% to about 60 wt-% based on the weight of the gutted and plucked poultry meat material.

4. The method of any one of the preceding claims, wherein the grinder has a hole size in the range of about 2 mm up to 5 mm.

5. The method of any one of the preceding claims, wherein the plant-based food material comprises soy protein, pea protein, cereal proteins, broad bean protein, maize protein, or any mixture thereof, and/or wherein the plant-based food material is added to provide a food product containing about 5 wt-% to about 90 wt-%, or about 5 wt-% to about 75 wt-%, or about 5 wt-% to about 50 wt-%, or about 10 wt-% to about 50 wt-%, or about 10 wt-% to about 30 wt-%, or about 20 wt-% to about 40 wt-%, or about 40 wt-% to about 75 wt-%, or about 40 wt-% to about 50 wt-% of the plant-based food material, and/or wherein the food product contains about 10 wt-% to about 95 wt-%, or about 25 wt-% to about 95 wt-%, or about 50 wt-% to about 95 wt-%, or about 50 wt-% to about 90 wt-%, or about 60 wt-% to about 80 wt-%, or about 25 wt-% to about 60 wt-%, or about 50 wt-% to about 60 wt-%, or about 70 wt-% to about 90 wt-% of the gutted and plucked poultry meat material.

6. The method of any one of the preceding claims, wherein the mixture of the ground poultry mass and the plant-based food material is cooled prior to extrusion, preferably wherein the ground poultry mass is cooled to a temperature of about -25°C to about 6°C.

7. The method of any one of the preceding claims, wherein the extrusion is performed at a temperature of 100°C to about 400°C, and/or wherein the extrusion is performed at a moisture content of at least 20%, and/or wherein the extrusion is a wet extrusion in which the mixture of the ground poultry mass and the plant-based food material has a moisture content of about 30 wt-% to about 70 wt-%, preferably wherein the wet extrusion is performed using about 100 rpm to about 1000 rpm speed, specifically about 170 rpm to about 600 rpm speed, more specifically about 170 rpm.

8. The method of any one of the preceding claims, wherein the extrusion is performed using about 100 rpm to about 1000 rpm speed, specifically about 200 rpm to about 600 rpm speed, more specifically about 500 rpm
, and/or wherein the temperature of the extruded mass is at least 100°C.

9. The method of any one of the preceding claims, wherein the extruded mass is cooled to a temperature of about +60°C to about -40°C, and/or wherein the extruded mass is ground with a grinder having hole size of at most 2 mm.

10. The method of any one of the preceding claims, further comprising mincing of the extruded mass with a colloid mill, preferably wherein minced extruded mass has an average bone particle size of about 1 µm to about 500 µm.

11. The method of any one of the preceding claims, wherein the food product has a calcium content of about 0.2 wt-% to about 2.0 wt-%, specifically 0.2 wt-% to about 1.2 wt-%, more specifically about 0.2 wt-% to about 0.7 wt-%, even more specifically about 0.2 wt-% to about 0.5 wt-%, still more specifically about 0.5 wt-% to about 0.7 wt-%, even more specifically about 0.52 wt-%.

12. The method of any one of the preceding claims, wherein the extruded mass is subjected to a heat treatment to a temperature ranging from about 150°C to about 400°C.

13. A food product comprising gutted and plucked poultry meat material comprising bones, wherein the calcium content of the food product is in the range of about 0.2 wt-% to about 2.0 wt-%, specifically about 0.2 wt-% to about 1.2 wt-%, more specifically about 0.2 wt-% to about 0.7 wt-%, even more specifically about 0.2 wt-% to about 0.5 wt-%, still more specifically about 0.5 wt-% to about 0.7 wt-%, even more specifically about 0.52 wt-%.

14. The food product of claim 13, wherein the calcium content is about 0.2 wt-% to about 0.5 wt-%, specifically about 0.5 wt-% to about 0.7 wt-%, more specifically about 0.52 wt-%, and/or wherein the gutted and plucked poultry meat material contains bones in an amount of about 10 wt-% to about 60 wt-% based on the weight of the gutted and plucked poultry meat material.

15. The food product of any one of claims 13-14, wherein the gutted and plucked poultry meat material is chicken, and/or wherein the food product further comprises a plant-based food material.

16. The food product of any one of claims 13-15, wherein the food product contains about 5 wt-% to about 90 wt-%, or about 5 wt-% to about 75 wt-%, or about 5 wt-% to about 50 wt-%, or about 10 wt-% to about 50 wt-%, or about 10 wt-% to about 30 wt-%, or about 20 wt-% to about 40 wt-%, or about 40 wt-% to about 75 wt-%, or about 40 wt-% to about 50 wt-% of the plant-based food material, and/or wherein the food product contains about 10 wt-% to about 95 wt-%, or about 25 wt-% to about 95 wt-%, or about 50 wt-% to about 95 wt-%, or about 50 wt-% to about 90 wt-%, or about 60 wt-% to 80 wt-%, or about 25 wt-% to about 60 wt-%, or about 50 wt-% to about 60 wt-%, or about 70 wt-% to about 90 wt-% of the gutted and plucked poultry meat material.

17. Use of a food product produced by the method of any one of claims 1-12 or a food product of any one of claims 13-16 as an ingredient in a food composition.

18. The use of claim 17, wherein the food product is used up to about 50 wt-% of the food composition.

19. A food composition comprising a food product produced by the method of any one of claims 1-12 or a food product of any one of claims 13-16, preferably wherein the amount of the food product is up to about 50 wt-% of the food composition.

20. An apparatus comprising means for implementing the method of any one of claim 1-12, preferably wherein the means comprises

- a meat grinder for grinding a gutted, plucked poultry meat material to provide a ground poultry mass,
- an extruder connected with the meat grinder and configured to receive the ground poultry mass to provide an extruded mass,
- a colloid mill connected with the extruder and configured to receive the extruded mass to provide a food product.