Claims

1. A process for manufacturing a formed meat analogue product comprising the steps of:
   - making a structured fat composition;
   - making a structured plant protein composition;
   - mixing the structured fat composition with the structured plant protein composition to result in a meat analogue base;
   - casting the meat analogue base into a form;

   wherein the structured fat composition comprises a fat in combination with at least 10% starch and/or inulin;
   wherein the structured fat composition comprises particles having an average particle size of 2-20mm; and
   wherein the structured plant protein composition comprises a textured plant protein and a binder.

2. The process for manufacturing a formed meat analogue product according to claim 1, wherein the making a structured fat composition comprises the steps of:
   - melting the fat at a temperature above 25°C;
   - adding the starch and/or inulin to the melted fat;
   - mixing the melted fat with the starch and/or inulin at a temperature between 25°C and 85°C to result in a fat composition;
   - cooling the fat composition to a temperature of below 25°C for the fat composition to solidify;
   - freezing the solidified fat composition to a sub-zero °C temperature;
   - reducing the frozen solidified fat composition to particles having an average particle size of 2-20mm;

   wherein the fat is solid at a temperature of 25°C or below.

3. The process for manufacturing a formed meat analogue product according to claim 1 or 2, wherein the making a structured plant protein composition comprises the steps of:

- preparing a wet textured plant protein by wetting a dry textured plant protein with water or by wet extruding a plant protein;
- making the binder by mixing a cellulose, an un-textured plant protein isolate, a gelatinized starch, a plant fiber, or a combination thereof, with water into a paste;
- mixing the wet textured plant protein and the binder at 25°C, to result in the structured plant protein composition.

4. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the formed meat analogue product does not comprise an ingredient from an animal origin.

5. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the textured plant protein is selected from soy bean protein, pea protein, lentil protein, lupin bean protein, wheat gluten, and a combination thereof.

6. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the fat is a vegetable fat selected from coconut fat, palm fat, shea butter, and a combination thereof.

7. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the starch of the structured fat composition is a physically processed starch.

8. The process for manufacturing a formed meat analogue product according to claim 7, wherein the starch has a bulk density of below 50 g/100ml.

9. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the structured fat composition comprises at least 20% fat.

10. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the formed meat analogue product comprises at least 5% of the structured fat composition and at least 50% of the structured plant protein composition.

11. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the formed meat analogue product has a visual aspect of a marbled product.

12. The process for manufacturing a formed meat analogue product according to claim 11, wherein after a heat treatment at 80°C for at least 15 minutes, the marbled aspect of the formed meat analogue product disappears.

13. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the formed meat analogue product is raw and requires cooking before consumption.

14. The process for manufacturing a formed meat analogue product according to one of the preceding claims, wherein the formed meat analogue product is a patty, a ball or a sausage.