

CLAIMS

1. An extrudate comprising a yeast material, wherein said yeast material constitutes between 35% and 100% by dry weight of said extrudate.
2. The extrudate of claim 1, wherein said yeast material comprises a protein content between 10% and 90% by weight of said yeast material.
3. The extrudate of claim 1 or 2, comprising at least 50% by weight of said yeast material.
4. The extrudate of any one of claims 1 to 3, comprising between 50% and 99% by weight of said yeast material.
5. The extrudate of any one of claims 1 to 4, comprising between 1% and 15% weight per weight (w/w) of water.
6. The extrudate of any one of claims 1 to 5, further comprising between 10% and 40% (w/w) of a starch, a cereal, a grain, a legume, or any combination thereof.
7. The extrudate of any one of claims 1 to 6, further comprising between 30% and 75% (w/w) of an additional protein, wherein said additional protein is a plant protein selected from the group consisting of: vegetable protein, a legume protein, a seed protein, a grain protein, a tuber protein, a root protein, a fruit protein, hemp protein, a nut protein, an algae protein, a seaweed protein, and any combination thereof.
8. The extrudate of any one of claims 1 to 7, characterized by a fibrous texture.
9. The extrudate of claim 7 or 8, comprising between 30% and 75% (w/w) of water.
10. The extrudate of any one of claims 1 to 9, comprising between 0.01% and 1.5% (w/w) of an expansion regulating agent.
11. The extrudate of claim 10, wherein said expansion regulating agent comprises calcium carbonate.
12. The extrudate of any one of claims 1 to 11, further comprising a thickening agent, an emulsifier, coloring agent, flavoring agent, flavor masking agent, or any combination thereof.

13. The extrudate of any one of claims 1 to 12, wherein said yeast material is derived from downstream food-related industries.
14. The extrudate of any one of claims 1 to 13, wherein said yeast material is selected from the group consisting of: a whole yeast, a yeast biomass, a yeast filtrate, a yeast concentrate, any fraction thereof, and any combination thereof.
15. A food product comprising the extrudate of any one of claims 1 to 14.
16. The food product of claim 15, consisting essentially of the extrudate of any one of claims 1 to 14.
17. A food product comprising between 35% and 100% by dry weight of a yeast material, wherein said yeast material is selected from the group consisting of: a whole yeast, a yeast biomass, a yeast filtrate, a yeast concentrate, a yeast extrudate, any fraction thereof, and any combination thereof.
18. The food product of any one of claims 15 to 17, characterized as being suitable for use as an equivalent product to meat, eggs, dairy products, or any combination thereof.
19. The food product of any one of claims 15 to 18, wherein said food product is in the form of a nugget, a breast, a steak, or a minced meat-like product.
20. A method for improving the flavor of a yeast material, comprising contacting said yeast material with an agent, wherein said agent is characterized by being able to adjust the pH of said yeast material to a pH ranging from 4 to 7.5.
21. The method of claim 20, wherein said improving comprises reducing yeast taste, off-flavor of yeast taste, enhance meat flavor, or any combination thereof.