CLAIMS:

1. A meat-free process flavor composition comprising an insect-derived material selected from insect-derived protein, insect-derived fat, and combinations thereof, wherein the insect-derived protein is obtained from a species of insect selected from the Family *Stratiomyidae*, the Family *Tenebrionidae,* the Family *Arcididae* and combinations thereof, and wherein the composition provides an aroma profile to a consumable that approximates beef, chicken, duck, turkey, deer, pork or other edible meat flavors.

2. The flavor composition of claim 1 wherein said species of insect is *Hermetia illucens.*

3. The flavor composition of claim 1 wherein said species of insect is *Tenebrio molitor.*

4. The flavor composition of claim 1 wherein said species of insect is *Locusta migratoria.*

5. A consumable composition comprising a consumable base and a meat-free process flavor composition comprising an insect-derived material selected from insect-derived protein, insect-derived fat, and combinations thereof, wherein the insect-derived protein is obtained from a species of insect selected from the Family *Stratiomyidae*, the Family *Tenebrionidae,* the Family *Arcididae* and combinations thereof, and wherein the composition provides an aroma profile to a consumable that approximates beef, chicken, duck, turkey, deer, pork or other edible meat flavors.

6. A method of imparting a meat-like flavor to a consumable, the method comprising combining a consumable base with a meat-free process flavor composition comprising an insect-derived material selected from insect-derived protein, insect-derived fat, and combinations thereof, wherein the insect-derived protein is obtained from a species of insect selected from the Family *Stratiomyidae*, the Family *Tenebrionidae,* the Family *Arcididae* and combinations thereof, and wherein the composition provides an aroma profile to a consumable that approximates beef, chicken, duck, turkey, deer, pork or other edible meat flavors.