

Claims

1. A formed meat analogue product comprising two intermixed parts having each a color, wherein
 - 5 - a first part comprises a textured plant protein, a binder, and optionally a colorant;
 - a second part comprises a vegetable fat and a starch; wherein the color of the second part is different from the color of the first part; and
- 10 wherein the second part is intermixed with the first part in such a way as to provide a visual aspect of the meat analogue product as a marbled meat analogue product.
2. The formed meat analogue product according to claim 1,
- 15 which does not comprise an ingredient from an animal origin.
3. The formed meat analogue product according to one of the preceding claims, wherein the textured plant protein in
- 20 the first part is selected from soy bean protein, pea protein, lentil protein, lupin bean protein, wheat gluten, or a combination thereof.
4. The formed meat analogue product according to one of the preceding claims, wherein the binder in the first part
- 25 comprises a cellulose, a fiber, a gelatinized starch, an un-textured protein isolate, or a combination thereof.
5. The formed meat analogue product according to one of the preceding claims, wherein the vegetable fat in the second
- 30 part is selected from coconut fat, palm fat, shea butter, or a combination thereof.

6. The formed meat analogue product according to one of the preceding claims, wherein the starch in the second part is a physically processed starch.
- 5 7. The formed meat analogue product of claim 6, wherein the starch in the second part has a bulk density of below 50 g/100ml.
- 10 8. The formed meat analogue product of claim 7, wherein the starch in the second part has a bulk density from 8-40 g/100ml, preferably from 10-30 g/100ml, more preferably from 11-20 g/100ml.
- 15 9. The formed meat analogue product according to one of the preceding claims, wherein the second part comprises particles having an average particle size of 2-20mm.
- 20 10. The formed meat analogue product according to one of the preceding claims, wherein the second part comprises at least 20% vegetable fat and at least 20% starch.
- 25 11. The formed meat analogue product according to one of the preceding claims, wherein the formed meat analogue product is composed of at least 50% of the first part and at least 5% of the second part.
- 30 12. The formed meat analogue product according to one of the preceding claims, consisting of the first part and the second part, wherein the first part is comprised between 60 and 90%, and the second part between 10 and 40% of the formed meat analogue product.
13. The formed meat analogue product according to one of the preceding claims, wherein after a heat treatment at 80°C

for at least 15 minutes, the marbled aspect of the formed meat analogue product is not visible anymore.

14. The formed meat analogue product according to one of the
5 preceding claims, wherein the formed meat analogue product is raw and requires cooking before consumption.

15. The formed meat analogue product according to any one of
the preceding claims, which is a patty, a ball or a
10 sausage.