shapes is often performed by many producers of meat analogues using machines designed for animal meat. However, this simple cutting does not allow to well preserve or transform the fibrous structure of the texturized products.

Additionally, the smooth cut does not remind of meat-like products as it fails to highlight the fibrosity and is thus perceived more "unnatural" and "processed" by the consumer. This perception is further supported by the generally smooth surfaces and angular shapes of texturized protein products, owning to the well-defined geometrical shapes in the formative steps of the texturization processes.

Summary

In one aspect, the present disclosure refers to a method of producing a slaughter-free fibrous protein product (12), the method comprising the steps of:

(a) providing a wet textured product material (11), wherein the wet textured product material (11) comprises

- at least 10wt% of proteins possessing a fibrous structure
- at least 35wt% water; and

(b) elastic-plastically deforming the wet textured product material (11), thereby changing the fibrous structure, to obtain a slaughter-free fibrous protein product (12), wherein the slaughter-free fibrous protein product (12), is a deformed product (12a).

In another aspect, the present disclosure refers to a use of a device comprising a rolling means (2) for elastic-plastically deforming the wet textured product material (11), and a feed-ing mechanism (21) for feeding the wet textured product material (11) into the rolling means (2) in a method as disclosed herein.

Disclosure of the Invention

The problem to be solved by the present invention is therefore to provide a method for post-processing of wet TP respectively processing of an in particular deformed fibrous protein product that overcomes the disadvantageous of the prior art.

The problem is solved by the subjects of the independent claims concerning a first, a second, a third and a fourth aspect of the invention.

Unless otherwise stated, the following definitions shall apply in this specification:

The terms “a”, “an”, “the” and similar terms used in the context of the present invention are to be construed to cover both the singular and plural unless otherwise indicated herein or clearly contradicted by the context. Further, the terms “including”, “containing” and “comprising” are used herein in their open, non-limiting sense. The term “containing” shall include both, “comprising” and “consisting of”.

Percentages are given as weight-%, unless otherwise indicated herein or clearly contradicted by the context.