Claims

1. A flavor modifier composition for a meat analog comprising:
from 5% to 30% of a yeast extract, calculated on a dry basis;
from 0.25% to 10% of a fatty acid, calculated on a dry basis, wherein the fatty acid is selected from the group consisting of lauric acid, lauroleic acid, myristic acid, myristoleic acid, pentadecanoic acid, palmitic acid, stearic acid, oleic acid, linoleic acid, palmitoleic acid, margaric acid, dihydroxystearic acid, ricinoleic acid, elaidic acid, alpha-linolenic acid, dihomogamma-linolenic acid, eleostearic acid, licanic acid, arachidonic acid, arachidic acid, eicosenoic acid, behenic acid, erucic acid, lignoceric acid and mixtures thereof;
a non-animal protein derived peptide material having a molecular weight of from 300 to 10,000 daltons;
a protein binder including a mixture of at least one terpene and at least one carbonyl compound and one or more off-note blocking compound; and
at least two free amino acids wherein at least one free amino acid is a sulfur containing amino acid.

2. The flavor modifier composition according to claim 1, wherein the peptide material is present in an amount in the range of from 0.5% to 5%, calculated on a dry matter basis.

3. The flavor modifier composition according to claim 1, wherein the at least two amino acids are selected from the group consisting of cysteine, methionine, lysine, arginine, histidine, taurine, aspartic, alanine, leucine, isoleucine, glutamine, phenylalanine, proline, valine, glycine, serine and threonine.

4. The flavor modifier composition according to claim 1, wherein the composition further comprises at least one member selected from the group consisting of a flavorant, a stabilizer, an emulsifier, a preservative, gum, starch, a dextrin, a vitamin and mineral, a functional ingredient, an organic acid, an umami compound, a ribotide, vegetable oil, a salt, an antioxidant and a sweetener.

5. A meat analog comprising the flavor modifier composition according to claim 1.

6. A meat analog comprising:
a non-animal protein;
a carbohydrate;
an edible lipid; and
a flavor modifier composition, including from 5% to 30% of a yeast extract, calculated on a dry basis; from 0.25% to 10% of a fatty acid, calculated on a dry basis; a non-animal protein derived peptide material having a molecular weight of from 300 to 10,000 daltons;
a protein binder including a mixture of at least one terpene and at least one carbonyl compound and one or more off-note blocking compound; and
at least two free amino acids wherein at least one free amino acid is a sulfur containing amino acid.

7. The meat analog according to claim 6, wherein the non-animal protein is selected from the group consisting of grain; legume; pulses; seed; oilseed; nut; algal; mycoprotein; fungal protein; and leaf protein.

8. The meat analog according to claim 6, wherein the non-animal protein is selected from the group consisting of rice; millet; maize; barley; wheat; oat; sorghum; rye; teff; triticale; amaranth; buckwheat; quinoa; soybean; sesame; mung beans; chickpeas; garbanzo; peas; fava beans; lentils; lima beans; lupins; peanuts; pigeon peas; runner beans; kidney beans; navy beans; pinto beans; azuki beans; cowpea; black-eyed peas; black mustard; India mustard; rapeseed; canola; safflower; sunflower seed; flax seed; hemp seed; poppy seed; pumpkin; chia; sesame; almond; walnut; Brazil; Macadamia; cashews; chestnuts; hazelnuts; pine; pecans; pistachio; gingko; kelp; wakame; spirulina; and chlorella

9. The meat analog according to claim 1 or claim 6, wherein the at least one terpene is selected from the group consisting of carotenes; monoterpenes; sesquiterpenes; saponins; lipids; triterpenoids; alpha-pinenes; cis-beta-ocimenes; bisabolenes and terpene alcohols.

10. The meat analog according to claim 9, wherein the at least one carbonyl compound is selected from the group consisting of aldehydes and ketones.

11. The meat analog according to claim 1 or claim 6, including from 25% to 35% by weight of non-animal derived protein.

12. The meat analog according to claim 1 or claim 6, wherein the at least two amino acids are selected from the group consisting of cysteine, methionine, lysine, arginine, histidine, taurine, aspartic, alanine, leucine, isoleucine, glutamine, phenylalanine, proline, valine, glycine, serine and threonine.

13. A method of producing meat analog, the method comprising:
producing a flavor modifier including a yeast extract; a fatty acid; non-animal protein derived peptide material having a molecular weight of from 300 to 10,000 daltons; a protein binder including a mixture of at least one terpene and at least one carbonyl compound and one or more off-note blocking compound; and at least two free amino acids wherein at least one free amino acid is a sulfur containing amino acid; mixing the flavor modifier with a non-animal protein; and texturizing the mixture into a meat analog form having a moisture content of from 50% to 65%, wherein the step of texturing is selected from the group consisting of extrusion, spinning, simple shear flow and Couette Cell technology.

14. The flavor modifier composition according to claim 1, further comprising at least one carboxylic acid-amino acid conjugate.