

CLAIMS

1. Composition suitable for use in a plant-based food product comprising:
 - a) Carrageenan;
 - b) Cellulose ether;
 - 5 c) Glucomannan;
 - d) Plant-based protein(s);
 - e) Starch;
 - f) Potassium chloride;
2. Composition, according to claim 1, wherein the carrageenan is kappa carrageenan in
10 an amount between 1.1 and 5.4% by dry weight of the composition.
3. Composition, according to any of the preceding claims, wherein the cellulose ether is
methyl cellulose in an amount between 0.5 and 10% by dry weight of the composition.
4. Composition, according to any of the preceding claims, wherein the glucomannan is
konjac gum in an amount between 0.7 and 3.6% by dry weight of the composition.
- 15 5. Composition, according to any of the preceding claims, wherein the weight ratio of
carrageenan to konjac gum is 3:2 and the weight ratio of carrageenan and konjac to
potassium chloride is 9:1.
6. Composition, according to any of the preceding claims, wherein the plant-based
protein is selected from the group consisting of soy protein, gluten, potato protein, pea
20 protein and combination thereof.
7. Composition, according to any of the preceding claims, wherein the plant-based
protein comprises the plant based protein in an amount of 30-50% by dry weight of the
composition and gluten in an amount up to and including 50% by dry weight of the
composition.
- 25 8. Composition, according to any of the preceding claims, wherein the plant-based
protein comprises two or more proteins wherein one of the proteins is potato protein in
an amount up to and including 10 % by dry weight of the composition.
9. Composition, according to claims 1-7, wherein the plant-based protein comprises two
or more proteins wherein one of the proteins is pea protein in an amount up to and
30 including 10 % by dry weight of the composition.
10. Composition, according to any of the preceding claims, wherein the starch is present
in an amount of 5-15% by dry weight of the composition.
11. Composition, according to any of the preceding claims, wherein the potassium chloride
is present in an amount of 0.2-1.0% by dry weight of the composition.
- 35 12. Composition, according to claim 1, wherein the composition further comprises citrus
fiber.

13. Composition, according to claim 12, wherein the citrus fiber in an amount up to and including 8% by dry weight of the composition.
14. Composition, according to claim 1, wherein the composition comprises:
- a. carrageenan in an amount of 2.0-3.8% by dry weight of the composition;
 - 5 b. methyl cellulose in an amount of 1-7% by dry weight of the composition;
 - c. konjac gum in an amount of 1.3-2.5% by dry weight of the composition;
 - d. soy in an amount of 36-44% by dry weight of the composition;
 - e. gluten in an amount of 36-44% by dry weight of the composition;
 - f. starch in an amount of 9-11% by dry weight of the composition;
 - 10 g. potassium chloride in an amount of 0.4-0.7% by dry weight of the composition;
 - h. citrus fiber in an amount of 2-7% by dry weight of the composition.
15. Use of the composition as described in claims 1 to 14 to produce a plant-based food product.
16. Plant-based food product containing the composition as defined in claims 1 to 14
15 wherein the food product is sausage analogue.
17. Method of production of the food product described in claim 16, wherein the composition described in claims 1 to 14 is blended with water in an amount of 55-65% by total weight and rapeseed oil in an amount of 9-19% by total weight, sodium chloride in an amount of 0-2% by total weight and optionally seasoning.