CLAIMS

1. A meat-like food composition comprising: at least one raw material selected from the group consisting of a meat raw material and a meat substitute composition raw material; and a sheet containing a purified protein,

wherein the protein is a structural protein, and

wherein the sheet is formed of spun protein fibers having a diameter of less than 50 μm.

2. The meat-like food composition according to claim 1, wherein the protein is a protein having an alanine residue content of 10 to 40% and a glycine residue content of 10 to 55%.

3. The meat-like food composition according to claim 1 or 2, wherein the protein is fibroin.

4. The meat-like food composition according to any one of claims 1 to 3, wherein the meat-like food composition is molded into a steak meat shape.

5. The meat-like food composition according to claim 4, wherein a layer containing the at least one raw material selected from the group consisting of the meat raw material and the meat substitute composition raw material and the sheet are alternately arranged.

6. The meat-like food composition according to any one of claims 1 to 5, wherein the meat-like food composition contains a sheet having a layer formed on at least one surface of the sheet

and containing the at least one raw material selected from the group consisting of the meat raw material and the meat substitute composition raw material, and

the sheet on which the layer is formed is subjected to at least one treatment selected from the group consisting of stitching, weaving, braiding, knitting, and needle punching.

7. The meat-like food composition according to any one of claims 1 to 6, wherein the at least one raw material is selected from the group consisting of the meat substitute composition raw material, and wherein the meat-like food composition does not contain an animal protein.

8. The meat-like food composition according to any one of claims 1 to 7, wherein the at least one raw material is selected from the group consisting of the meat substitute composition raw material, and wherein the meat-like food composition does not contain an animal-derived component.

9. A method for improving authenticity of a meat-like food composition, the method comprising:

attaching at least one raw material selected from the group consisting of a meat raw material and a meat substitute composition raw material to at least one surface of a sheet containing a purified protein,

wherein the protein is a structural protein, and

wherein the sheet is formed of spun protein fibers having a

diameter of less than 50 μm.

10. The method according to claim 9, further comprising adding a protein crosslinking agent to the at least one raw material selected from the group consisting of the meat raw material and a meat substitute composition raw material.

11. The method according to claim 10, wherein the protein crosslinking agent is transglutaminase.