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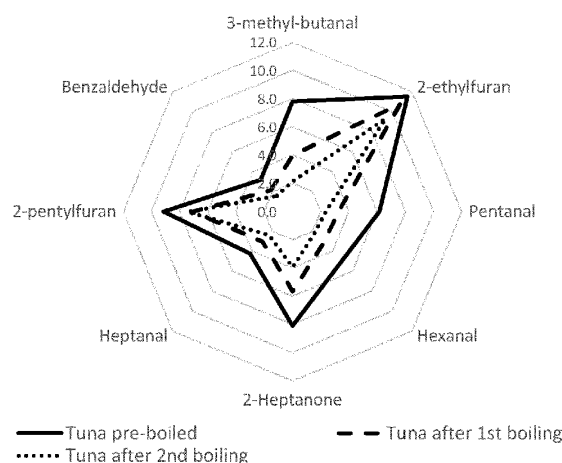


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(54) **Title:** METHOD OF MAKING A TUNA ANALOGUE COMPOSITION

Figure 1.



(57) **Abstract:** The present invention relates to a method of making a tuna analogue, said method comprises mixing at least two different plant proteins, wherein said plant proteins comprise wheat gluten and at least one other plant protein, preferably pea protein, and wherein wheat gluten comprises between 10 to 40% of total plant protein in the plant protein mixture; applying heat and pressure to the plant protein mixture to form a fibrous protein product; washing the fibrous protein product in a liquid at least once; adding a non-animal based tuna flavour to the fibrous protein product and mixing to form a tuna analogue.

[Continued on next page]

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