

Claims

1. A process of preparing a meat analog having an upfront and long-lasting flavor, the process comprising the steps of:
 - 5 a) adding at least one first flavorant to a hydration step of non-animal derived protein, and
 - b) adding at least one second flavorant to a further ingredient addition step,wherein steps a) and b) can be performed in any order.
2. The process of preparing a meat analog according to claim 1, wherein the at least one first
10 flavorant in the hydration step is the same or different than the at least one second flavorant in the further ingredient addition step.
3. The process of preparing a meat analog according to claim 1, wherein the further
ingredient addition step contains substantially no water.
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4. The process of preparing a meat analog according to claim 1, wherein water is present in the hydration step in an amount of at least 50% by weight.
5. The process of preparing a meat analog according to claim 1, wherein the at least one first
20 flavorant in the hydration step and/or the at least one second flavorant in the further ingredient addition step is selected from the group consisting of: a chicken flavor, a beef flavor, a pork flavor, a veal flavor, a duck flavor, a goose flavor, a lamb flavor, a turkey flavor, a fish flavor, a seafood flavor, and mixtures thereof.
- 25 6. The process of preparing a meat analog according to claim 1, wherein the at least one first flavorant is added in the hydration step in an amount of about 1% to about 3% by weight.
7. The process of preparing a meat analog according to claim 1, wherein the at least one
second flavorant is added in the further ingredient addition step in an amount of about 40% to
30 about 60% by weight.
8. The process of preparing a meat analog according to claim 1, wherein the at least one first flavorant in the hydration step and the at least one second flavorant in the further ingredient

addition step are added in substantially the same amount based on the total weight of the meat analog.

9. The process of preparing a meat analog according to claim 1, wherein the non-animal
5 derived protein is hydrated during the hydration step for a period of time ranging from about 15 to about 20 minutes.

10. The process of preparing a meat analog according to claim 1, wherein the non-animal
10 derived protein comprises at least one of: beans, broccoli, mycoprotein, nuts, peas, soy, potatoes, seeds, plant leaf proteins, cereal, seitan or tofu.

11. The process of preparing a meat analog according to claim 10, wherein the beans
comprise at least one of black beans, faba beans, canelli beans, kidney beans, lentil beans, lima
15 beans, pinto beans, soy beans, white beans, mung beans; wherein the nuts comprise at least one of almonds, brazil nuts, cashews, peanuts, pecans, hazelnuts, pine nuts, walnuts; wherein the peas
comprise at least one of black eyed peas, chickpeas, green peas; wherein the seeds comprise at
least one of chia, flax, hemp, pumpkin, sesame, sunflower; and wherein the cereal comprises at
least one of oat, wheat, barley, spelt, corn, rice.

12. The process of preparing a meat analog according to claim 10, wherein the non-animal
20 derived protein comprises peas, soy, or mixtures thereof.

13. The process of preparing a meat analog according to claim 1, wherein the non-animal
25 derived protein is present in an amount of about 20% to about 40% by weight, based on the total weight of the meat analog.

14. The process of preparing a meat analog according to claim 1 further comprising an
emulsion step, wherein the emulsion step comprises preparing an aqueous emulsion by mixing a
non-animal derived fat component with an emulsifying agent.

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15. The process of preparing a meat analog according to claim 14, wherein the non-animal
derived fat comprises a vegetable oil selected from the group consisting of almond oil, avocado
oil, canola oil, coconut oil, corn oil, cottonseed oil, flaxseed oil, hazelnut oil, illipe oil, linseed
oil, palm oil, palm kernel oil, peanut oil, pecan oil, pumpkin seed oil, oat oil, olive oil, rapeseed

oil, safflower oil, sesame oil, shea oil, soybean oil, sunflower oil, walnut oil, and mixtures thereof.

16. The process of preparing a meat analog according to claim 14, wherein the emulsion
5 further comprises a non-animal derived protein.

17. The process of preparing a meat analog according to claim 14, wherein the hydration
step, the further ingredient addition step, and the emulsion step are mixed together for a period of
time ranging from about 1 to about 15 minutes.
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18. A meat analog obtained by the method according to claim 1.

19. The meat analog according to claim 18, wherein meat analog is a chicken nugget.

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