

We claim:

1. A method of preparing a mushroom-based meat substitute comprising a mushroom material, an emulsion and/or a binding agent, wherein the method comprises the steps of:
 - preparing a raw mushroom-based meat substitute comprising the mushroom material, and at least one of the binding agent and the emulsion;
 - performing an optional forming step; and performing a retorting step,wherein:
 - when, when the forming step is present, the mushroom material or raw mushroom-based meat substitute is exposed to a forming step to produce a formed mushroom material or a formed mushroom-based meat substitute; and
 - the mushroom material, raw mushroom-based meat substitute, formed mushroom material or a formed mushroom-based meat substitute is exposed to a retorting process.
2. The method of claim 1, wherein the mushroom material or raw mushroom-based meat substitute is exposed to a forming step to produce a formed mushroom material or a formed mushroom-based meat substitute
3. The method of claim 1, wherein the raw mushroom-based meat substitute comprises the mushroom material and the binding agent.
4. The method of claim 1, wherein the raw mushroom-based meat substitute comprises the mushroom material and the emulsion.
5. The method of claim 1, wherein the raw mushroom-based meat substitute comprises the mushroom material, the emulsion and the binding agent.
6. The method of claim 5, wherein the mushroom material is exposed to a forming process or a retorting process prior to being used in the preparation of the raw mushroom-based meat substitute.
7. The method of claim 5, wherein:
 - the raw mushroom-based meat substitute is exposed to a forming process to produce a formed mushroom-based meat substitute; and
 - the mushroom material, or the formed mushroom-based meat substitute, is exposed to a retorting process.
8. The method of claim 5, wherein:
 - the raw mushroom-based meat substitute is exposed to a forming process to produce a formed mushroom-based meat substitute; and

the formed mushroom-based meat substitute is exposed to a retorting process.

9. The method of any one of claims 1 to 8, wherein the mushroom material comprises shredded mushroom stem.
10. The method of any one of claims 1 to 9, wherein the mushroom material comprises mushroom of the genera selected from the group consisting of *agaricus*, *lentinula*, *pleurotus*, *hericium*, *laetiporus*, *armillaria*, *pioppini*, *flammulina*, *hypsizygus*, *lyophyllum*, *canterellus*, or combinations thereof.
11. The method of claim 7 or claim 8, wherein, when present, the emulsion comprises lecithin, water and a plant-derived oil
12. The method of claim 7 or claim 8, wherein, when present, the binding agent is a plant derived starch, fat or protein.
13. The method of any one of claim 1 to 11, wherein the mushroom-based meat substitute comprises about 30% (w/w) to about 95% (w/w) mushroom material, and, when present, about 2% (w/w) to about 60% (w/w) emulsion and, when present, about 0.5% (w/w) to about 10% (w/w) binding agent.
14. The method of any one of claim 7 or claim 8, wherein the mushroom-based meat substitute comprises about 30% (w/w) to about 95% (w/w) mushroom material, and about 2% (w/w) to about 60% (w/w) emulsion and, about 0.5% (w/w) to about 10% (w/w) binding agent.
15. A mushroom based meat substitute produced by the method of claim 1.
16. A mushroom based meat substitute produced by the method of claim 14.