[Claim 1]

A meat substitute comprising curd containing: i) curdlan and; ii) at least one of methyl cellulose and hydroxypropylmethyl celluloseas constituents,

wherein a mass ratio of the curdlan to the methyl cellulose and/or hydroxypropylmethyl cellulose in the curd is from 1:9 to 9:1.

[Claim 2]

The meat substitute according to claim 1, further comprising vegetable protein.

[Claim 3]

The meat substitute according to claim 1 or 2, further comprising powder containing starch as a constituent.

[Claim 4]

The meat substitute according to claim 3, wherein the powder is powder containing a cellulose derivative.

[Claim 5]

The meat substitute according to claim 4, wherein the cellulose derivative is at least one of methyl cellulose or hydroxypropylmethyl cellulose.

[Claim 6]

A method for producing a meat substitute comprising the following steps:

A. a step of preparing curd containing: i) curdlan and; ii) at least one of methyl cellulose and hydroxypropylmethyl cellulose as constituents,

wherein a mass ratio of the curdlan to the methyl cellulose and/or hydroxypropylmethyl cellulose in the curd is from 1:9 to 9:1; and

B. a step of mixing the curd prepared in the step of A with at least one of vegetable protein, powder containing starch as a constituent, vegetables, meat derived from an animal, seasoning, an umami component, and flavor.

[Claim 7]

A method for producing a meat substitute food product, comprising a step of heat treatment the meat substitute

according to any one of claims 1 to 5.

[Claim 8]

The method for producing a meat substitute food product according to claim 7,

wherein the heat treatment is at least one of grilling, steaming, boiling, deep-frying, and shallow-frying.