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(54) **Title:** MEAT ANALOGUE FOOD PRODUCT AND METHOD OF PRODUCING THEREOF

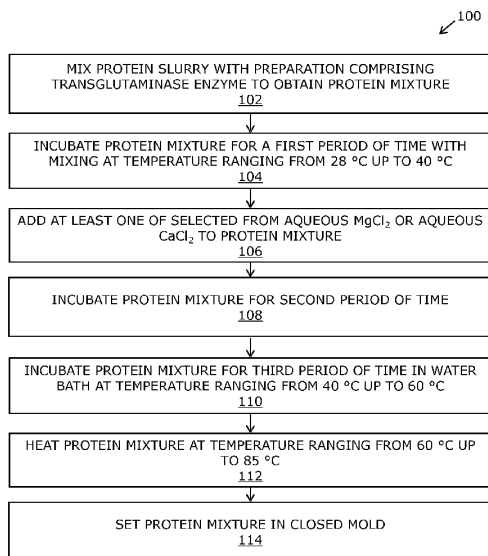


FIG. 1

(57) **Abstract:** Disclosed is a method of producing a meat analogue food product. The method comprises mixing a microbial biomass protein slurry with a preparation comprising transglutaminase enzyme to obtain a protein mixture; incubating the protein mixture for a first period of time with mixing at a temperature ranging from 28 °C up to 40 °C; adding at least one of selected from an aqueous MgCl₂ or an aqueous CaCl₂ to the protein mixture; incubating the protein mixture for a second period of time; incubating the protein mixture for a third period of time in a water bath at a temperature ranging from 40 °C up to 60 °C; heating the protein mixture at a temperature ranging from 60 °C up to 85 °C; and setting the protein mixture in a closed mold.

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