

Abstract

The invention relates to a product having a foam structure with a set ratio of gas pores open to the product surface and closed to the product surface. The invention also relates to a method with four embodiments according to the invention for the defined mechanical opening of closed foam pores. Furthermore, the invention relates to a device having four embodiments according to the invention for the defined mechanical opening of closed foam pores. The invention also relates to the use of products designed according to the invention as meat analogs or plant protein-based textured multiphase foods, more particularly vegetable or fruit composites. Particular advantages of the invention relate to the targeted influencing of the deformation and texture properties of foamed products and their accessibility from the outside for quick and easy filling of the open pores with fluid systems which introduce additional functionalities into the product.

No Figure