

Claims:

1. A method of producing an artificial meat product, providing multiple building blocks of edible protein, and combining the building blocks with an edible binder to produce an artificial meat product, wherein the building blocks are grooved sheets.
2. A method of producing an artificial meat product comprising providing multiple sheets of edible protein, introducing grooves into the surfaces of the sheets, applying an edible binder to the grooved sheets and assembling the grooved sheets to form the artificial meat product.
3. A method according to claim 1 or claim 2 wherein the sheets have a thickness of 1 μm to 1000 μm .
4. A method according to any one of claims 1 to 3 wherein the grooved sheets form linear fibre-like structures in the artificial meat product.
5. A method according to any one of claims 1 to 4 wherein the artificial meat product comprises fibrel like structures that separate upon cooking and/or mastication.
6. A method according to any one of claims 1 to 5 wherein the artificial meat product displays or mimics the appearance, texture and mouthfeel (ATM) of natural cut meat.
7. A method according to claim 6 wherein the artificial meat product displays or mimics the ATM of cut meat from cattle, pig, sheep, poultry, duck, deer, rabbit, fish or other seafood.
8. A method according to any one of claims 1 to 7 wherein the edible protein is plant protein, animal cell protein and/or meat protein.
9. A method according to any one of claims 1 to 8 wherein the edible binder is selected from plant- based hydrogels, synthetic hydrogels, tissues, proteins, extracellular matrices, and/or combinations thereof.
10. A method according to claim 9 wherein the edible binder comprises alginate and whey protein.

11. A method according to claim 10 wherein the edible binder further comprises gelatin.
12. A method according to any one of claims 1 to 11 wherein the artificial meat product further comprises oil and/or fat.
13. An apparatus for the production of an artificial meat product comprising;
 - (i) a surface modifying element to imprint or cut grooves into a surface of a sheet of protein,
 - (ii) a binder dispenser to apply binder to the grooved sheets, and
 - (iii) an assembler to stack the grooved sheets with applied binder to produce the alternative meat product.
14. An apparatus according to claim 13 further comprising a sheet forming element for producing sheets of edible protein.
15. An apparatus according to claim 13 further comprising a sheet loading tray for loading sheets of edible protein into the device or apparatus.
16. An artificial meat product comprising a stack of sheets of edible protein, each sheet in the stack having a grooved surface, the sheets being bound together with an edible binder.
17. An artificial meat product according to claim 16, wherein the artificial meat product is produced by the method according to any one of claims 1 to 4.