

Abstract

The invention relates to a product having a foam structure with foam pores which are partially open to the surface and are filled, partially or completely, with a fluid. The invention further relates to a method having embodiments for filling open foam pores in a defined manner. The invention also relates to a device having embodiments for filling open foam pores in a defined manner. The invention furthermore relates to the use of the foam products designed and filled according to the invention as main components for plant protein-based meat analogs. Particular advantages of the invention are the simplified multifunctionality of the products according to the invention in terms of their sensory and nutritional properties for adaptation to preferences and needs of certain target groups including individual customization.

No Figure