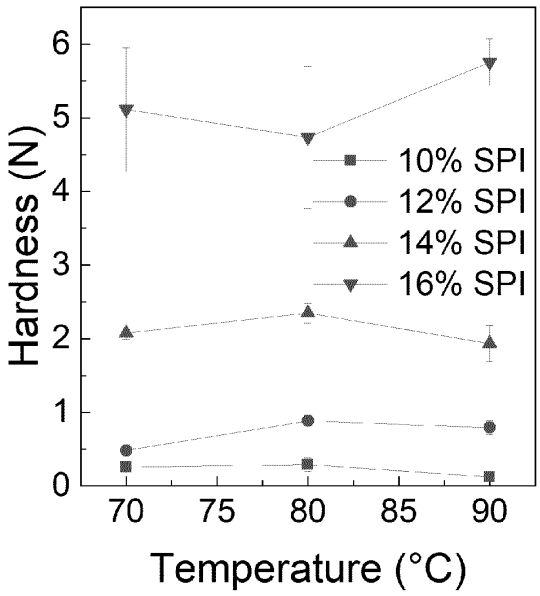

Hardness (N)
0
1
2
3
4
5
6
70
75
80
85
90
Temperature (°C)
10% SPI
12% SPI
14% SPI
16% SPI

Figure 1.

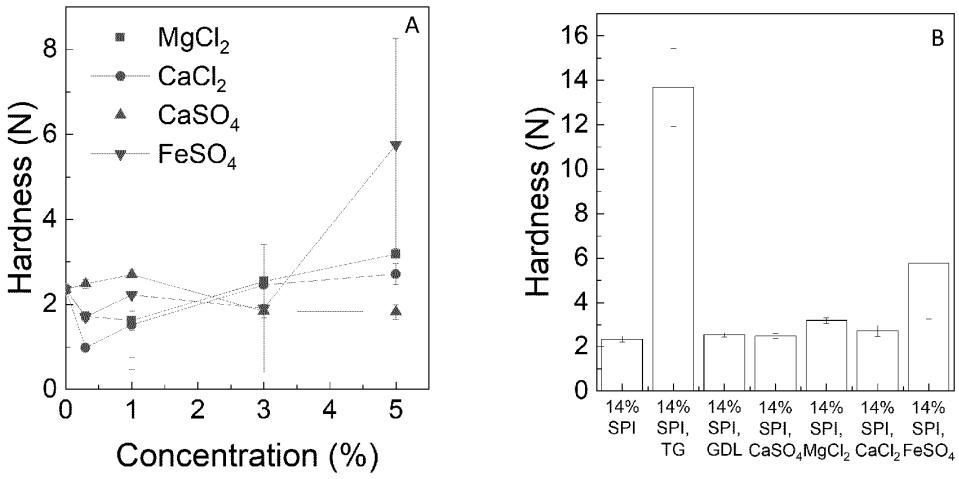

A
MgCl2
CaCl2
CaSO4
FeSO4
Hardness (N)
Concentration (%)
0
2
4
6
8
0
1
2
3
4
5
B
Hardness (N)
0
2
4
6
8
10
12
14
16
14% SPI
14% SPI, TG
14% SPI, GDL
14% SPI, CaSO4
14% SPI, MgCl2
14% SPI, CaCl2
14% SPI, FeSO4

Figure 2.

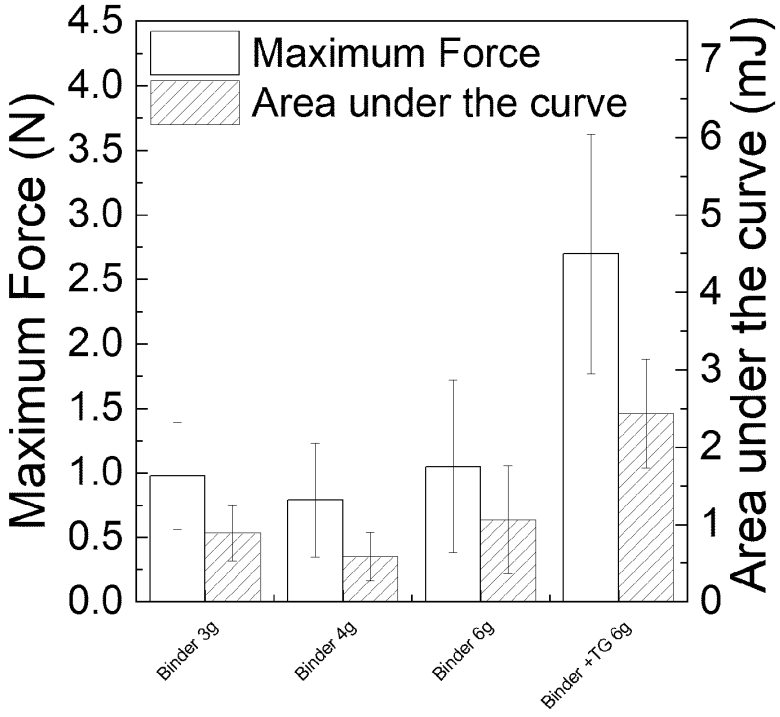

Maximum Force
Area under the curve
Maximum Force (N)
Area under the curve (mJ)
4.5
4.0
3.5
3.0
2.5
2.0
1.5
1.0
0.5
0.0
7
6
5
4
3
2
1
0
Binder 3g
Binder 4g
Binder 6g
Binder +TG 6g

Figure 3.

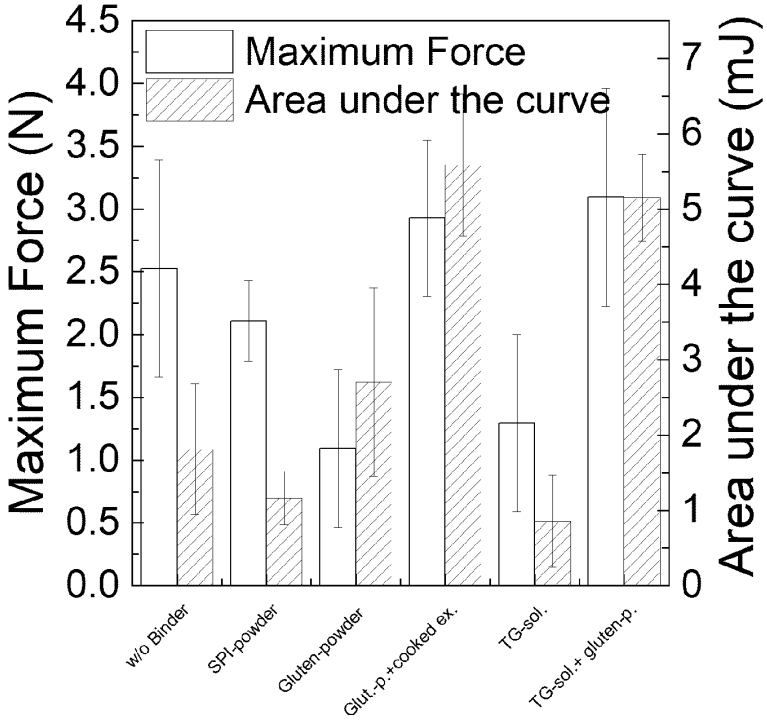

Maximum Force
Area under the curve
Maximum Force (N)
Area under the curve (mJ)
4.5
4.0
3.5
3.0
2.5
2.0
1.5
1.0
0.5
0.0
7
6
5
4
3
2
1
0
w/o Binder
SPI-powder
Gluten-powder
Glut.-p.+cooked ex.
TG-sol.
TG-sol.+ gluten-p.

Figure 4.

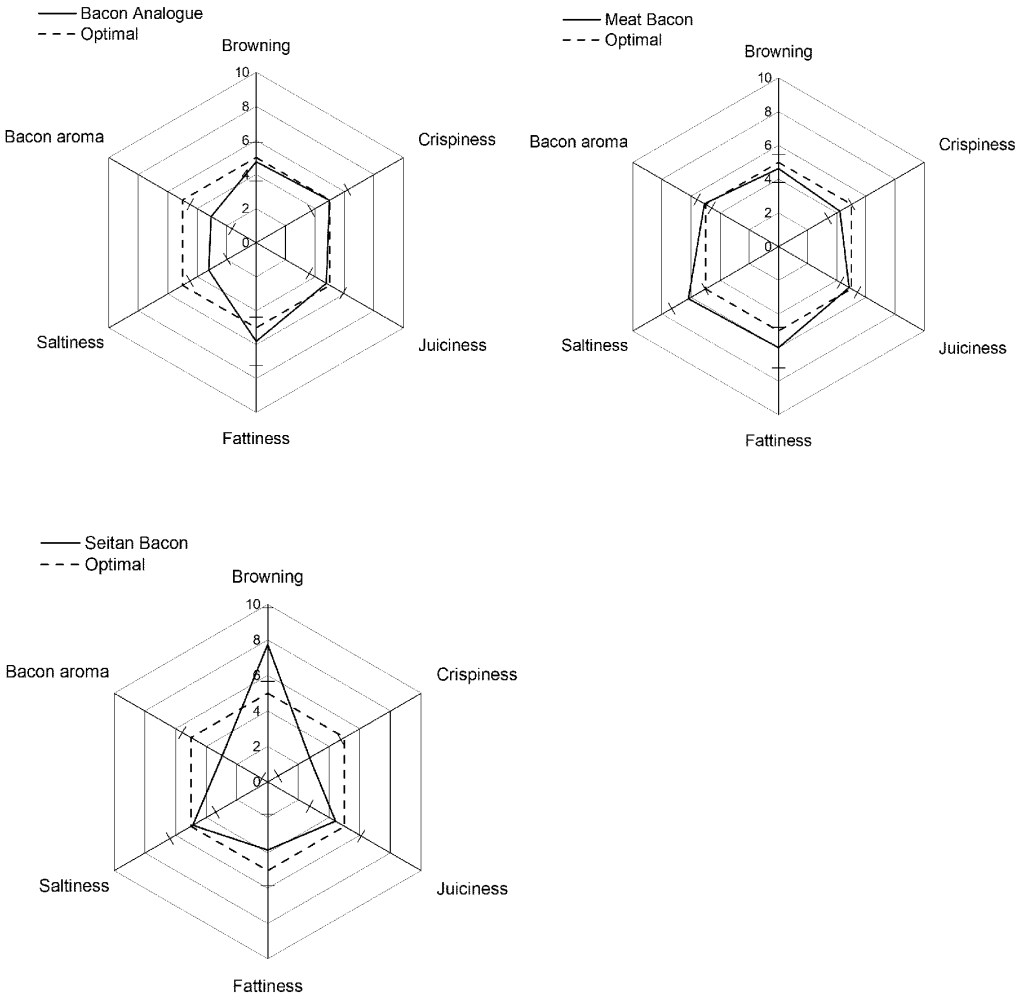

Bacon Analogue
Optimal
Browning
Crispiness
Juiciness
Fattiness
Saltiness
Bacon aroma
0
2
4
6
8
10
Meat Bacon
Optimal
Browning
Crispiness
Juiciness
Fattiness
Saltiness
Bacon aroma
Seitan Bacon
Optimal
Browning
Crispiness
Juiciness
Fattiness
Saltiness
Bacon aroma

Figure 5.

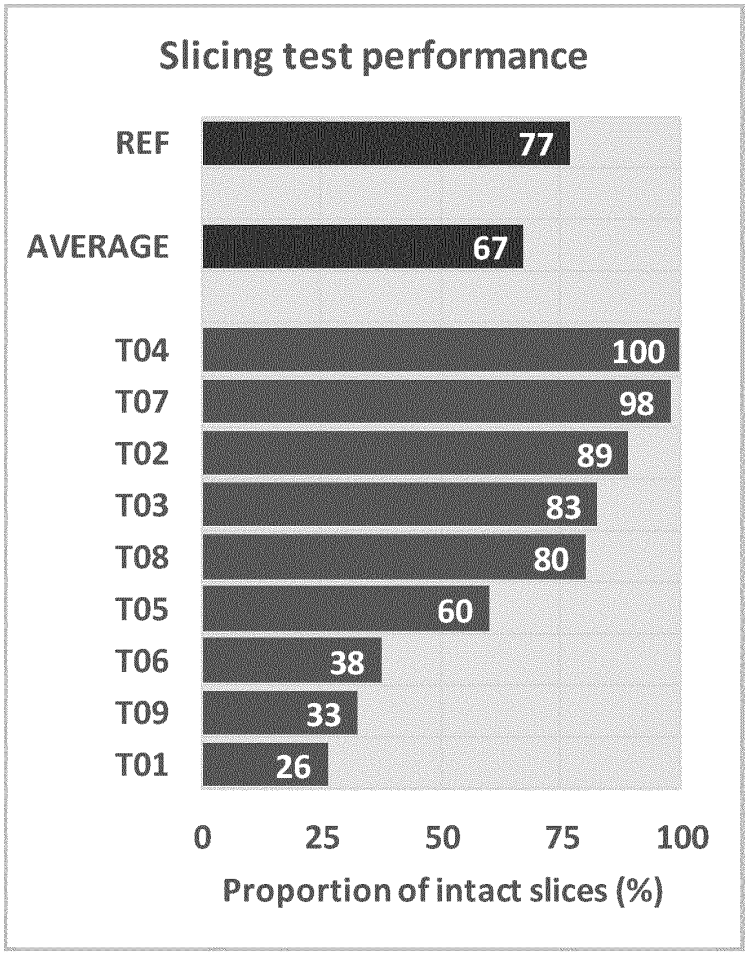

Slicing test performance
REF
77
AVERAGE
67
T04
100
T07
98
T02
89
T03
83
T08
80
T05
60
T06
38
T09
33
T01
26
0
25
50
75
100
Proportion of intact slices (%)

Figure 6.

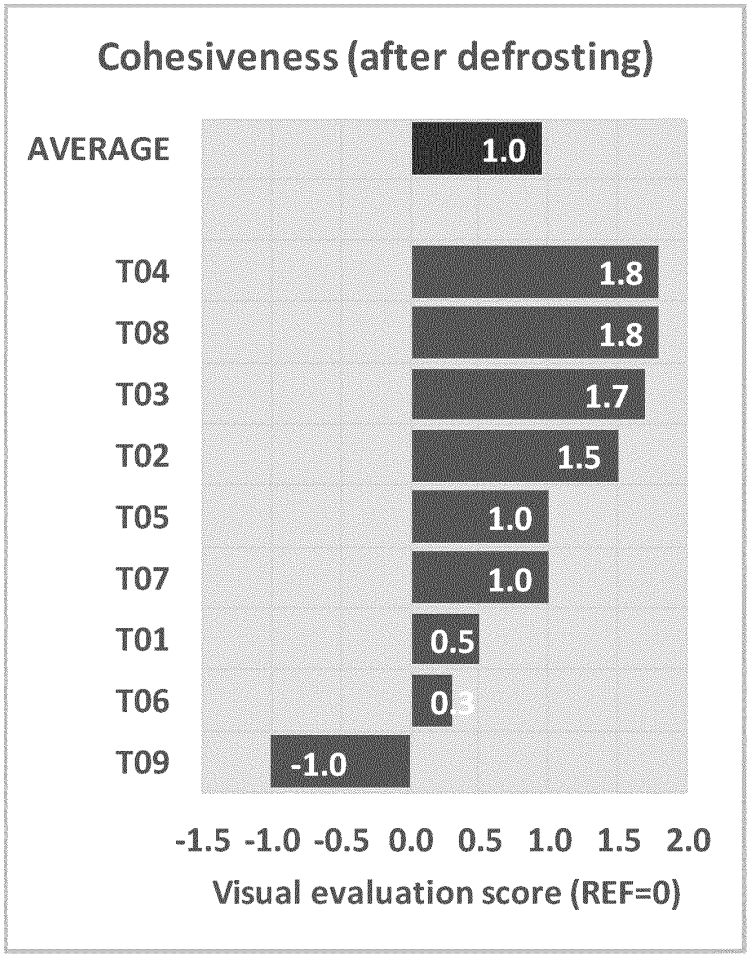

Cohesiveness (after defrosting)
AVERAGE
T04
T08
T03
T02
T05
T07
T01
T06
T09
1.0
1.8
1.8
1.7
1.5
1.0
1.0
0.5
0.3
-1.0
-1.5 -1.0 -0.5 0.0 0.5 1.0 1.5 2.0
Visual evaluation score (REF=0)

Figure 7.