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(54) Title: EGG REPLACEMENT FOOD PRODUCT AND METHOD OF PRODUCING THEREOF COMPRISING MICROBIAL
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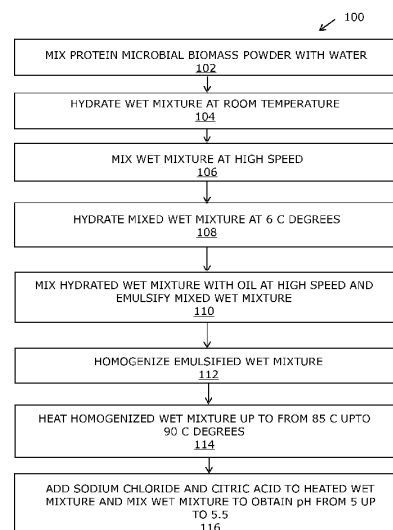


FIG. 1

(57) Abstract: Disclosed is a method of producing an egg replacement food product. The method comprises mixing a protein microbial biomass powder with water to obtain a wet mixture, hydrating the wet mixture at room temperature, mixing the wet mixture at high speed, hydrating the mixed wet mixture at 6 C degrees, mixing the hydrated wet mixture with an oil at high speed and emulsifying the mixed wet mixture, homogenizing the emulsified mixed wet mixture, heating the homogenized wet mixture up to from 85 C up to 90 C degrees, and adding sodium chloride (NaCl) and citric acid to the heated wet mixture and mixing to obtain pH from 3.5 up to 4.0.

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