RAW MEAT-LIKE MEAT ALTERNATIVE AND METHOD FOR PRODUCING RAW MEAT-LIKE MEAT ALTERNATIVE

Technical Field

[0001] The present disclosure relates to a raw meat-like meat alternative and a method for producing a raw meat-like meat alternative.

Background Art

[0002] Livestock meat is a foodstuff widely consumed in the world. However, from the viewpoint of maintaining health, attempts have been made to refrain from taking livestock meat and to take meat-like food (hereinafter may be referred to as “meat alternative”) that uses vegetable proteins derived from plants such as soybeans as a raw material.

In recent years, attempts have been made to bring the food texture of the meat alternative closer to that of the livestock meat. For example, Patent Document 1 proposes “a method for producing a meat-like foodstuff including mixing: an o/w type emulsion having a compression oil-releasing ratio of at least 15% and composed mainly of (a) a protein, (b) a fat and/or oil, and (c) water, the weight ratio of (a):(b):(c) being 1:7-40:1-20; a fibrous protein prepared by kneading a mixture of a vegetable protein-containing material and water, allowing the resulting mixture to be oriented by applying a shear stress while heating, and thereafter, defibrating the resulting material; and a binder, such that the amount of the o/w type emulsion is from 5 to 50% by weight of the meat-like foodstuff, and molding and heating the resulting mixture”.

[0003] Patent Document 1: Japanese Patent Publication (JP-B) No. H02-41315

SUMMARY

Technical Problem

[0004] Meat alternatives currently on the market are those that do not resemble livestock meat by appearance before cooking, or those that resemble ground livestock meat (livestock meat grounded by a mincer or the like and finely shredded). However, there is a high demand for livestock meat in the form of a chunk of raw meat (hereinafter may be referred to as "a chunk of meat"). Therefore, from the viewpoint of the increased demand for the meat alternative, a meat alternative having an appearance similar to a chunk of meat is being desired.

An example according to the present disclosure is to provide a meat alternative having an appearance similar to a chunk of meat and a method for producing the same.

Solution to Problem

[0005] The above problem is solved by the following means.

(1) A raw meat-like meat alternative, including a lean meat-like portion and a fat-like portion, wherein: an area of the fat-like portion on a surface is 3% or more with respect to an entire surface area; and the fat-like portion on the surface includes a portion having a minor axis of 1 mm or more and having a major axis of the fat-like portion on the surface of 3.0 or more times the minor axis. (1A) In one aspect, the present disclosure refers to a raw meat-like meat alternative, comprising a lean meat-like portion and a fat-like portion, wherein: an area of the fat-like portion on a surface is 3% or more with respect to an entire surface area; the fat-like portion on the surface includes a portion having a minor axis of 1 mm or more and having a major axis of the fat-like portion on the surface of 3.0 or more times the minor axis; and the fat-like portion has a depth of 100 μm or more from the surface.

(2) The raw meat-like meat alternative according to (1) or (1A), wherein the lean meat-like portion contains a vegetable protein and is sponge-like or fibrous.

(3) The raw meat-like meat alternative according to (1) or (2), wherein the fat-like portion has a depth of 100 μm or more from the surface.

(4) The raw meat-like meat alternative according to any one of (1) or (1A) to (3), wherein the fat-like portion contains an oil and/or fat having a melting point of 10ºC or higher.

(5) The raw meat-like meat alternative according to any one of (1) or (1A) to (4), wherein the fat-like portion contains an emulsion.

(6) The raw meat-like meat alternative according to any one of (1) or (1A) to (5), wherein the fat-like portion contains an oil and/or fat encapsulated in a gel.

(7) The raw meat-like meat alternative according to (6), wherein transparency of the fat-like portion is increased by heating.

(8) The raw meat-like meat alternative according to any one of (1) or (1A) to (7), wherein the lean meat-like portion contains an oil and/or fat.

(9) The raw meat-like meat alternative according to (8), wherein the oil and/or fat contained in the lean meat-like portion is a vegetable oil.

(10) The raw meat-like meat alternative according to any one of (1) or (1A) to (9), wherein an oil and/or fat encapsulated in a gel is contained inside the raw meat-like meat alternative.

(11) A method for producing a raw meat-like meat alternative, the method including:

forming a lean meat-like portion having a red color and forming a groove having a depth of 100 μm or more from a surface of the lean meat-like portion, or forming a lean meat-like portion having a red color while forming a groove having a depth of 100 μm or more from a surface of the lean meat-like portion; and

thereafter depositing an oil and/or fat in the groove to form a fat-like portion.

(12) The method of producing a raw meat-like meat alternative according to (11), wherein at least the groove is formed with a mold.

[0006] According to an example of the disclosure, a meat alternative having an