**What is claimed is:**

1. A method of preparing a texturized meat product, the method comprising:

- providing meat having the first texture comprising a plurality of loosely-bound, unbound or bound pieces of the said meat;

- placing the said meat with the first texture in a chamber; and

- simultaneously adjusting the temperature and the pressure inside the said chamber to change the first texture to the second texture with a uniform texture;

wherein the temperature inside the said chamber is between 15-150 °C and the pressure inside the chamber is between 300-650 MPa, and the said meat is left inside the said chamber for the duration of 1-10 minutes, and

wherein the said meat is added with food additives in the form of solid or solution selected from the group of seasoning agents; herbs, spices, preservatives or combination thereof, and

wherein the second texture allowing the meat product to be sliceable, with firmness in a range of 1.5 kg-f to 10 kg-f.

2. The method according to claim 1 wherein the said duration is in a range of 1-3 minutes.

3. The method according to claim 1 or claim 2 wherein the said meat can be selected from beef, pork, poultry meats, seafood meats or combination thereof.

4. The method according to claim 3 wherein the poultry meats can be selected from chicken, turkey, duck or other similar meats or combination thereof.

5. The method according to claim 3 wherein the seafood meats can be selected from shrimp, crab, shellfish, fish meats or combination thereof.

6. The method according to claim 5 wherein the fish meat can be selected from tuna, salmon, sea-bass or combination thereof.

7. The method according to claim 1 wherein the said food additives can be added to the said meat before or after placing the said meat inside the said chamber.

8. The method according to any one of claims 1-7 wherein the said meat is packed in the packaging material or container before placing inside the said chamber.

9. The method according to any one of claims 1-8 wherein the said meat can be raw, partially or completely cooked.

10. The meat product obtained from the method according to any one of claims 1-9 wherein the second texture of the said meat product has improved characteristics including texture, firmness, elasticity, ability to be sliced, juiciness and flavors.

11. The meat product according to claim 10 wherein the improved flavors is caused by the reduction or removal of undesirable flavors.

12. The meat product according to claim 10 wherein the improved texture allows the slicing or cutting of the said meat product to uniform slice or piece.

13. The meat product obtained from the method according to claim 10 wherein the shelf-life of the said product is at least 4 weeks when stored at temperature below 5 °C.

14. The meat product obtained from the method according to claim 10 wherein the shelf-life of the said product is at least 18 months when stored at room temperature.