CLAIMS

1. A meat analogue composition comprising a fat composition in solid form, wherein the fat composition comprises a vegetable fat and non-animal insoluble fibers, said vegetable fat and non-animal insoluble fibers being intermixed.

2. The meat analogue composition according to claim 1, wherein the non-animal insoluble fibers are selected from vegetable fibers, fruit fibers, plant fibers and any combination thereof.

3. The meat analogue composition according to claim 1 or 2, wherein the non-animal insoluble fibers are selected from citrus fibers, peas fibers such as yellow or green peas fibers potato fibers, bamboo fibers, oat fibers, wheat fibers, cellulose fibers, and any combination thereof.

4. The meat analogue composition according to any of the preceding claims, wherein the non-animal insoluble fibers comprise less than 30% by weight of protein; preferably less than 20% by weight of protein; more preferably less than 15% by weight of protein; advantageously less than 10% by weight of protein or less than 5% by weight of protein; preferably, the non-animal insoluble fibers are free of proteins.

5. The meat analogue composition according to any of the preceding claims, wherein only the vegetable fat and non-animal insoluble fibers are intermixed together.

6. The meat analogue composition according to any of the preceding claims, wherein the fat composition comprises from 5 to 35% by weight of non-animal insoluble fibers and from 65 to 95% by weight of the vegetable fat.

7. The meat analogue composition according to any of the preceding claims, wherein the fat composition comprises from 10 to 30% by weight of non-animal insoluble fibers and from 70 to 90% by weight of the vegetable fat, or the fat composition comprises from 5 to 25% by weight of non-animal insoluble fibers and from 75 to 95% by weight of the vegetable fat.

8. The meat analogue composition according to any of the preceding claims, wherein the vegetable fat is selected from palm fat, coconut fat, rapeseed fat, high oleic rapeseed fat, high erucic acid rapeseed fat, soybean fat, sunflower fat, high oleic sunflower fat, linseed fat, olive fat, corn fat, cottonseed fat, carinata fat, groundnut fat, safflower fat, shea butter, cocoa butter, allanblackia fat, kokum fat, mango kernel fat, sal fat, illipe butter, palm kernel olein, babassu fat, high oleic safflower fat, peanut fat, avocado fat, rice fat, camelina fat, any fractions thereof and any combination thereof.

9. The meat analogue composition according to any of the preceding claims, wherein the vegetable fat comprises an interesterified fat, preferably wherein the vegetable fat comprises an interesterified fat blend.

10. The meat analogue composition according to any preceding claim, wherein the vegetable fat comprises an interesterified blend of shea butter and coconut oil or an interesterified blend of shea stearin and coconut oil.

11. The meat analogue composition according to any preceding claim, wherein the vegetable fat comprises an interesterified blend of from 20% to 80% by weight of shea butter and from 20% to 80% by weight of coconut oil.

12. The meat analogue composition according to any one of claims 1 to 10, wherein the vegetable fat comprises an interesterified blend of from 20% to 80% by weight of shea stearin and from 20% to 80% by weight of coconut oil.

13. The meat analogue composition according to any one of claims 1 to 8, wherein the vegetable fat comprises a fully hydrogenated fat, preferably wherein the fat composition comprises a hydrogenated fat blend.

14. The meat analogue composition according to any one of claims 1 to 8 or 13, wherein the vegetable fat comprises a hydrogenated blend of soybean fat and coconut fat.

15. The meat analogue composition according to any one of claims 1 to 8, 13 or 14, wherein the vegetable fat comprises a hydrogenated blend of from 1% to 30% by weight of soybean fat and from 70% to 99% by weight of coconut oil; preferably, wherein the vegetable fat comprises a hydrogenated blend of from 1% to 20% by weight of soybean fat and from 80% to 99% by weight of coconut fat; more preferably, wherein the vegetable fat comprises a hydrogenated blend of from 3% to 10% by weight of soybean fat and from 90% to 97% by weight of coconut fat; and advantageously, wherein the vegetable fat comprises a hydrogenated blend of from 5% to 10% by weight of soybean fat and from 90% to 95% by weight of coconut fat.

16. The meat analogue composition according to any one of claims 1 to 8, or 13, wherein the vegetable fat comprises a hydrogenated blend of rapeseed fat and coconut fat.

17. The meat analogue composition according to any one of claims 1 to 8, 13 or 16, wherein the vegetable fat comprises a hydrogenated blend of from 1% to 30% by weight of rapeseed fat and from 70% to 99% by weight of coconut oil; preferably, wherein the vegetable fat comprises a hydrogenated blend of from 1% to 20% by weight of rapeseed fat and from 80% to 99% by weight of coconut fat; more preferably, wherein the vegetable fat comprises a hydrogenated blend of from 3% to 10% by

weight of rapeseed fat and from 90% to 97% by weight of coconut fat; and advantageously, wherein the vegetable fat comprises a hydrogenated blend of from 5% to 10% by weight of rapeseed fat and from 90% to 95% by weight of coconut fat.

18. The meat analogue composition according to any one of claims 1 to 8, or 13, wherein the vegetable fat comprises a hydrogenated blend of sunflower fat and coconut fat.

19. The meat analogue composition according to any one of claims 1 to 8, 13 or 18, wherein the vegetable fat comprises a hydrogenated blend of from 1% to 30% by weight of sunflower fat and from 70% to 99% by weight of coconut oil; preferably, wherein the vegetable fat comprises a hydrogenated blend of from 1% to 20% by weight of sunflower fat and from 80% to 99% by weight of coconut fat; more preferably, wherein the vegetable fat comprises a hydrogenated blend of from 3% to 10% by weight of sunflower fat and from 90% to 97% by weight of coconut fat; and advantageously, wherein the vegetable fat comprises a hydrogenated blend of from 5% to 10% by weight of sunflower fat and from 90% to 95% by weight of coconut fat.

20. The meat analogue composition according to any of the preceding claims, wherein the fat composition is in the form of discrete fat pieces in the meat analogue composition.

21. The meat analogue composition according to any of the preceding claims, wherein the fat composition is in the form of granulates and/or flakes.

22. The meat analogue composition according to claim 21, wherein the granulates have a particle size distribution between 1mm and 7mm, preferably between 2mm and 6mm.

23. The meat analogue composition according to claim 21, wherein the flakes have a thickness between 0.2mm and 1.5mm; such as between 0.3mm and 0.9mm or between 0.9mm and 1.3mm.

24. The meat analogue composition according to any one of claims 21 to 23, wherein the flakes have a diameter between 1 and 52mm.

25. The meat analogue composition according to any of the preceding claims, wherein the meat analogue composition comprises a non-animal protein and water.

26. The meat analogue composition according to claim 25, wherein the non-animal protein is present in the meat analogue composition in an amount of from 5 to 30% by weight, preferably from 10 to 30% by weight, more preferably from 15 to 25% by weight, of the meat analogue composition.

27. The meat analogue composition according to claim 25 or claim 26, wherein water is present in the meat analogue composition in an amount of from 20 to 70% by weight, preferably from 20 to 50% by weight, preferably from 30 to 45% by weight, of the meat

analogue composition.

28. The meat analogue composition according to any of the preceding claims, wherein the fat composition is present in the meat analogue composition in an amount of from 5% to 40% by weight, preferably from 10% to 25% by weight, of the meat analogue composition.

29. The meat analogue composition according to any preceding claim, wherein the meat analogue composition is free of palm and palm kernel oils.

30. The meat analogue composition according to any preceding claim, wherein the meat analogue composition is free of hydrogenated oils.

31. The meat analogue composition according to any preceding claim, wherein the meat analogue composition is substantially free of animal protein and/or animal fats, preferably, wherein the meat analogue composition is free of animal protein and/or animal fats.

32. The meat analogue composition according to any preceding claim, wherein the meat analogue composition is substantially free of animal-derived products, preferably, wherein the meat analogue composition is free of animal-derived products.

33. The meat analogue composition according to any preceding claim, wherein the meat analogue composition is substantially free of emulsions, preferably, wherein the meat analogue composition is free of emulsions; or wherein the meat analogue composition is not in a form of an emulsion.

34. A food product comprising a meat analogue composition according to any preceding claim.

35. The food product according to Claim 34, wherein the food product is an uncooked food product, a cooked food product, or a partially cooked food product.

36. The food product according to Claim 34 or Claim 35, wherein the food product is a vegetarian or vegan meat substitute food product.

37. The food product according to Claim 36, wherein the vegetarian or vegan meat substitute food product is a cut of meat, fish meat, burger, sausage, pepperoni, meat ball, nugget, patty, mince product, meatloaf, or other product intended to mimic conventional meat-based food products; preferably the vegetarian or vegan meat substitute food product is a pepperoni.

38. Use of a fat composition in a meat analogue composition in solid form, wherein the fat composition in solid form comprises a vegetable fat and non-animal insoluble fibers, said vegetable fat and non-animal insoluble fibers being intermixed.

39. Use of a fat composition in a meat analogue composition, wherein the fat composition comprises from 5 to 35% by weight of non-animal insoluble fibers and from 65 to 95% by weight of vegetable fat.

40. Use according to Claim 38 or 39, wherein the use further comprises using the meat analogue composition in a food product.

41. Use according to any one of Claims 38 to 40, wherein the meat analogue composition, fat composition and/or food product are as defined in any one of Claims 1 to 33.

42. Use according to any one of Claims 38 to 41, wherein the use comprises using the fat composition to improve the visual marble aspect of the meat analogue composition after a heat treatment at a temperature of at least 60ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; or after a heat treatment at a temperature less than 90ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; preferably, between 80 and 90ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat.

43. Use according to any one of Claims 38 to 42, wherein the use comprises using the fat composition to improve the visual marble aspect of the meat analogue composition after a cooking step at a temperature of at least 180ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; or after a cooking step at a temperature less than 250ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; preferably, between 200 and 240ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat.

44. Use according to any one of Claims 38 to 43, wherein the use comprises using the fat composition to maintain the texture related features, such as sliceability, of the meat analogue composition after a heat treatment at a temperature of at least 60ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; or after a heat treatment at a temperature less than 90ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; preferably, after a heat treatment at a temperature between 80 and 90ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat.

45. Use according to any one of Claims 38 to 44, wherein the use comprises using the fat composition to improve the texture related features, such as sliceability, of the meat analogue composition after a cooking step at a temperature of at least 180ºC when

compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; or after a cooking step at a temperature less than 250ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; preferably between 200 and 240ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat.

46. Use according to any one of Claims 38 to 45, wherein the use comprises using the fat composition to reduce the holes formation in the meat analogue composition after a heat treatment at a temperature of at least 60ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; or after a heat treatment at a temperature less than 90ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; or between 80 and 90ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat.

47. Use according to any one of Claims 38 to 46, wherein the use comprises using the fat composition to reduce the holes formation of the meat analogue composition after a cooking step at a temperature of at least 180ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; or after a cooking step at a temperature less than 250ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat; preferably, after a cooking step at a temperature between 200 and 240ºC when compared to an analogous meat analogue composition comprising the same amount by weight of coconut fat.

48. A process of manufacturing a meat analogue composition according to any one of Claims 1 to 33, or a food product according to any one of Claims 34 to 37, wherein the process comprises:

    A). combining a mixture comprising a non-animal protein and water with the fat composition in solid form and optionally one or more additional components to form the meat analogue composition; and

    B). optionally forming the meat analogue composition into food products.

49. The process according to claim 48, wherein before step A), the non-animal insoluble fibers are in powder form.

50. The process according to claim 48 or 49, wherein before step A), the vegetable fat is molten.

51. The process according to any one of claims 48 to 50, wherein before step A), the fat

composition is produced by mixing the vegetable fat and the non-animal fibers.

52. The process according to claim 51, wherein before step A), the mixture of vegetable fat and non-animal insoluble fibers is poured onto an ambient plate, or a cooled plate and cooled until the fat composition solidifies.

53. The process according to claim 52, wherein before step A), the fat composition is broken so as to obtain flakes and optionally, the flakes are diced to obtain granulates.

54. The process according to claim 51, wherein before step A), the mixture of vegetable fat and non-animal insoluble fibers is refrigerated to crystallize, for example using a chilled drum, so as to obtain flakes; and wherein optionally, at least a part of the flakes is then grinded so as to obtain granulates.

55. The process according to claim 51, wherein before step A), the mixture of vegetable fat and non-animal insoluble fibers are extruded and cut so as to form flakes and/or granulates.