

OBJECTIVES

1. Define the ingredients required to make meat analogues.
2. Describe the methods used to obtain the analogues.
3. Explain the traditional meat analogues we have.

INGREDIENTS

- Proteins
- Binders
- Fats
- Dyes, spices and additives
- Vitamins and minerals

TRADITIONAL ANALOGUES

- Tofu
- Tempeh
- Seitan
- Kinema
- Yuba

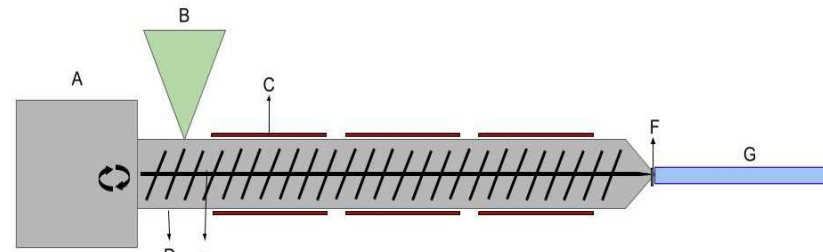


Figure 1. Extruder

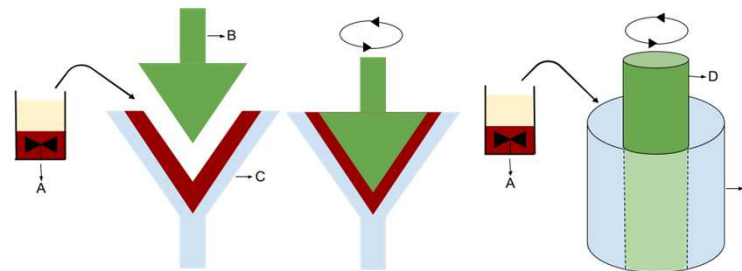


Figure 2. Shear cell

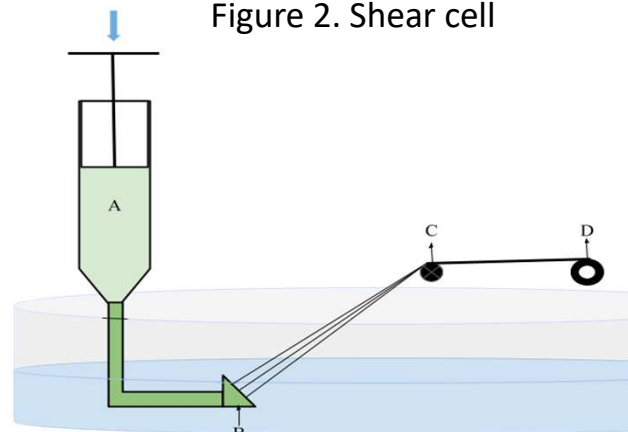


Figure 4. Spinning

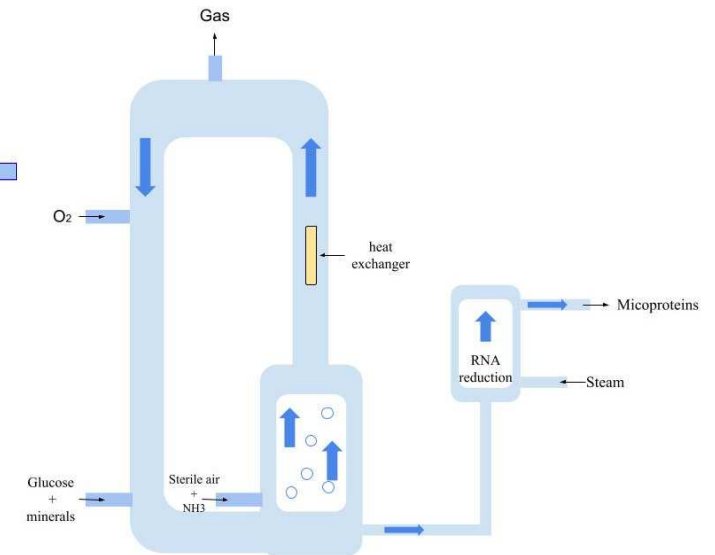


Figure 3. Quorn fermenter

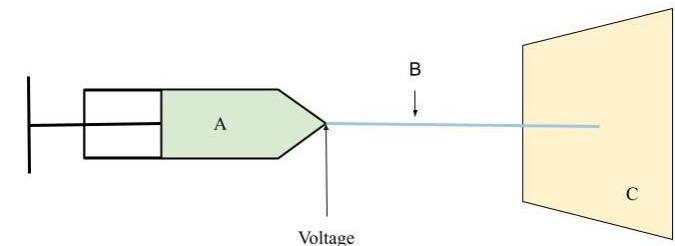


Figure 5. Electrospinning

CONCLUSIONS

- Meat products' production and demand have been increasing for the last years and has harmful consequences for sustainability, human health and animal welfare. Due to these consequences there is an increasing demand for their analogues.
- The search for more sustainable plant based products which reunite consumers' needs is a challenge for companies and there is still a long way to go by carrying out more studies to improve the technologies and products that currently exist.