

- [54] **SIMULATED ADIPOSE TISSUE**
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[57] **ABSTRACT**

Disclosed is a simulated adipose tissue which is unusually pleasing in taste and texture and is characterized by a juicy, smooth melting property closely resembling natural fat. The simulated adipose tissue can be employed alone or with any type of meat or meat analog where a degree of fatty tissue is desired, and is most desirably employed in products which are served fried. In a preferred embodiment, a simulated bacon product is prepared containing the simulated adipose tissue and a red meat simulating phase. The simulated adipose tissue has droplets of fat, approximately 10 to 120 microns in diameter, encapsulated within a matrix based on a heat coagulable, preferably proteinaceous, component, and a water-soluble, film-forming component.

**3 Claims, No Drawings**