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b. shaping the coated particulate material into a unitary shaped product; and
c. heating the shaped product to heat-set the binder.

2. The process of claim 1 wherein the particulate textured protein material is coated with an amount of binder providing a ratio of binder to particulate textured protein material of from about 1:1 to 1:10 on a dry weight basis.

3. The process of claim 2 wherein the shaped protein product is heated to a temperature of from 120° to 450°F to heat-set the binder.

4. The process of claim 3 wherein the particulate textured protein material is hydrated with from 1 to 3 times its dry weight of water.

5. The process of claim 4 wherein the textured protein is texturized vegetable protein.

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6. The process of claim 5 wherein the textured protein is fibrous texturized vegetable protein.

7. The process of claim 6 wherein the vegetable protein is soybean protein.

8. The process of claim 7 wherein the temperature is from about 140° to 400°F.

9. A shaped protein food product comprising edible textured protein particles bound together by a binder which consists of heat-set 7S soybean protein isolate.

10. The product of claim 9 wherein the textured protein is texturized vegetable protein.

11. The product of claim 10 wherein the textured protein is fibrous texturized vegetable protein.

12. The product of claim 11 wherein the vegetable protein is soybean protein.

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