

[54] **METHOD FOR PRODUCING AN ARTIFICIAL ADIPOSE TISSUE**

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[58] Field of Search.....99/14, 18, 17, 118, 178

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[57] **ABSTRACT**

A method is presented for producing artificial adipose tissue material which is capable of being cooked itself or incorporated into simulated meat products to give the appearance and cooking behavior of natural meat products, as well as impart a natural fatty flavor to the simulated meat product. The artificial adipose tissue is produced by reacting an aqueous solution of an alkali salt of alginic acid and a retarding agent with a fat dispersion of an alkaline earth metal salt to form an alginate gel matrix with the fat entrapped therein in small discrete droplets or globules, which are then slowly released by rupture of the walls enclosing these droplets during cooking to slowly baste the simulated meat as well as be somewhat retained within the gel matrix to impart a natural juicy taste to the simulated meat product.

**4 Claims, No Drawings**