United States Patent [19]

Okada

[11] **Patent Number: 4,880,654**

[45] **Date of Patent: Nov. 14, 1989**

[54] **PROCESS FOR PREPARING SIMULATED MEAT**

[76] Inventor: **Minoru Okada,** 4-31-16 Mejiro, Toshimaku, Tokyo, Japan

[21] Appl. No.: **219,887**

[22] Filed: **Jul. 14, 1988**

Related U.S. Application Data

[63] Continuation of Ser. No. 944,187, Dec. 22, 1986, abandoned.

[51] **Int. Cl.**[4] **A23L 1/317;** A23L 1/325; A23P 1/10

[52] **U.S. Cl.** **426/574;** 426/104; 426/575; 426/643; 426/646

[58] **Field of Search** 426/104, 574, 575, 643, 426/646

[56] **References Cited**

U.S. PATENT DOCUMENTS

3,093,483	6/1963	Ishler et al.	426/276
3,627,536	12/1971	Arima et al.	426/574
3,829,587	8/1974	Tolstoguzov et al.	426/250
3,891,776	6/1975	Carpenter et al.	426/574
4,362,752	12/1982	Sugino et al.	426/104
4,423,083	12/1983	Shenouda	426/574
4,548,823	10/1985	Morimoto	426/104
4,554,166	11/1985	Morimoto	426/574
4,579,741	4/1986	Hanson et al.	426/574
4,784,862	11/1988	Wotherspoon	426/575

FOREIGN PATENT DOCUMENTS

495353	1/1976	Australia	426/574

Primary Examiner—Donald E. Czaja
Assistant Examiner—Mary S. Mims
Attorney, Agent, or Firm—William W. Haefliger

[57] **ABSTRACT**

Fibrous particles resembling torn flakes of meat are prepared by mixing, kneading and beating an aqueous solution of soluble alginate and protein and/or starch with aqueous polyvalent cation gelling agent solution. The fibrous particles are typically mixed with meat paste and then shaped and cooked to produce a meat analog product having predetermined shape.

8 Claims, No Drawings