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<table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top; padding: 5px;"> (21) International Application Number: PCT/IL98/00457 (22) International Filing Date: 17 September 1998 (17.09.98) (30) Priority Data: 121786 17 September 1997 (17.09.97) IL (71) Applicant (for all designated States except US): TIVALL (1993) LTD. [IL/IL]; Kibbutz Lochamei Hagetaot, 25220 M.P. Oshrat (IL). (72) Inventors; and (75) Inventors/Applicants (for US only): SHEMER, Micha [IL/IL]; Vitkin Street 38A, Ahuza, 34754 Haifa (IL). ARBEL, Gil [IL/IL]; Aba Hushi Boulevard 42, 34781 Haifa (IL). BAIT-HALACHMY, Israella [IL/IL]; Hatichon Street 64, Neve Shaanan, 32293 Haifa (IL). ARAD, Yoel [IL/IL]; Yesud Hamala, 12105 M.P. Upper Galilee (IL). (74) Agent: REINHOLD COHN AND PARTNERS; P.O. Box 4060, 61040 Tel Aviv (IL). </td> <td style="width: 50%; vertical-align: top; padding: 5px;"> (81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, HR, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i> </td> </tr> </table>			(21) International Application Number: PCT/IL98/00457 (22) International Filing Date: 17 September 1998 (17.09.98) (30) Priority Data: 121786 17 September 1997 (17.09.97) IL (71) Applicant (for all designated States except US): TIVALL (1993) LTD. [IL/IL]; Kibbutz Lochamei Hagetaot, 25220 M.P. Oshrat (IL). (72) Inventors; and (75) Inventors/Applicants (for US only): SHEMER, Micha [IL/IL]; Vitkin Street 38A, Ahuza, 34754 Haifa (IL). ARBEL, Gil [IL/IL]; Aba Hushi Boulevard 42, 34781 Haifa (IL). BAIT-HALACHMY, Israella [IL/IL]; Hatichon Street 64, Neve Shaanan, 32293 Haifa (IL). ARAD, Yoel [IL/IL]; Yesud Hamala, 12105 M.P. Upper Galilee (IL). (74) Agent: REINHOLD COHN AND PARTNERS; P.O. Box 4060, 61040 Tel Aviv (IL).	(81) Designated States: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, GH, GM, HR, HU, ID, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, US, UZ, VN, YU, ZW, ARIPO patent (GH, GM, KE, LS, MW, SD, SZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG). Published <i>With international search report.</i>
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(54) Title: FIBROUS FOOD PRODUCT AND METHOD AND DEVICE FOR ITS PRODUCTION				
(57) Abstract A food product comprising continuous aligned bundles of formed fibers extending between faces of the food product is provided. The fibers in this food product are newly formed and fixed during its preparation. This novel food product may be prepared by forcing dough to move along an axis extending through a passageway towards an axial opening at a far end of the passageway, while transferring heat to at least that portion of the moving dough proximal said second end and controlling the heat transfer and speed of movement of the dough such that a fibrous food product with essentially aligned axial fibers egresses through said opening.				

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FIBROUS FOOD PRODUCT AND METHOD AND DEVICE FOR ITS PRODUCTION

FIELD OF THE INVENTION

The invention is generally in the field of food products and concerns fibrous food product, method for its production and device and assembly therefor.

5 BACKGROUND OF THE INVENTION

There have been many attempts in the food industry to produce food products with high contents of plant proteins, having a fibrous appearance and texture.

Israel Patent No. 80207 proposes a small-batch process for producing
10 a meat analog from vegetable proteins, wherein a dough comprising at least 20% vital wheat gluten is prepared, the dough is heated and allowed to expand in three dimensions such that the swelling increases by at least 35% and then the dough is oriented by allowing it to expand only in one direction in which there is a reduction in a cross-sectional area of the expanding mass.

15 U.S. Patent 4,910,040 proposes a continuous process, which is alleged to yield a protein product having aligned fibers. In this process a dough is prepared, and then pushed by a screw feeder through a first cylindrical passageway where the dough is allowed to relax, a second passageway with a

decreased cross-sectional area and then through a third elongated passageway. In this third passageway the dough is heated to set the food product.

U.S. Patent 5,061,507 proposes a process for the production of food products from potato materials and protein. Similarly as in U.S. Patent 4,910,040, the dough is pushed, by a screw feeder with a decreasing cross-sectional area and then through an additional elongated passageway in which the mass is heated so as to set the food product.

GENERAL DESCRIPTION OF THE INVENTION

The following are meanings of some terms use of which will be made in the description below:

The term "*food product*" is used herein to denote both processed or semi-processed food products. A semi-processed food product may be subject to further processing stages in order to yield the final product. For example, in accordance with the invention, a fibrous product is produced, which is a "*food product*", and may thus either be consumed as such or it may be further processed, e.g. flavored, colored, mixed with other ingredients, shaped, cut, minced, fried, etc., to yield a finished food product.

The term "*fibrous food product*" is used herein to denote a food product comprising fibers, particularly such which are macroscopic and thus affect the texture and appearance of the food product. A food product of the invention comprises continuous bundle of fibers, which are made of or comprise food proteins. These fibers were newly formed and fixed in the food product during its preparation and were thus not present in the dough from which the food product was prepared. The fibers in the food product of the invention resemble those of meat. In addition, in a fibrous food product of the invention, at least immediately after it is prepared, the fibers are substantially axially oriented and aligned. Obviously, if the food product is further

processed, e.g. by cutting, mincing, flattening etc., the aligned orientation of the fibers may be altered.

The term "*dough*" is used herein to denote a mixture of food ingredients including protein, carbohydrate source and water, optionally in combination with one or more of oil, textured inert food product, flavoring agents (salt, spices, etc.) coloring agents and others. The dough is plastically deformable and is used for the preparation of the fibrous food product.

In accordance with the present invention a novel fibrous food product is provided. The fibrous food product of the invention is produced from a dough, which may be processed by forcing it through a passageway having a decreasing cross-sectional area towards a relatively narrow opening at the end of the passageway. (This passageway will be referred to herein at times as "*the forming passageway*"). During its passage through the forming passageway heat is transferred to the moving dough mass. It may be transferred to the entire dough in the passageway or only to that portion of the dough contained within a section of the forming passageway, typically a section adjacent the opening. The movement and the heat transfer in the forming passageway, yields the formation of aligned substantially axial fibers present in the food product egressing through the opening. The novel fibrous food product egressing through the opening thus comprises substantially axially aligned fibers. These fibers in the formed fibrous food product are newly formed and fixed fibers, not present in the dough from which the food product was prepared.

This novel fibrous food product comprises aligned bundles of fibers. Said bundles in the food product are continuous in that many of them, typically the majority, extend between two ends of the food product. In fact, the food product has a structure, resembling that of meat, in that many of the fibers in the bundles are themselves comprised of a bundle of sub-fibers, and at times, each such sub-fiber may be comprised of a bundle of sub-fiberlettes.

The fibers show some cohesiveness in that they stick to one another, but are nevertheless separable. As a result of its unique fibrous structure, the food product has a textural eating quality, including its chewiness, juiciness and its bite resistance, resembling that of meat.

5 The present invention thus provides, by a first of its aspects, a food product, comprising continuous aligned bundles of formed fibers extending between ends of the food product.

The term "*formed fibers*" should be understood as meaning fibers in the food product which did not exist as such in the starting food ingredients, e.g.
10 the dough, from which the food product was prepared.

The food product of the invention is produced from dough with the fibers being newly formed and fixed during the production of the product. By one embodiment, the food product of the invention is an elongated food product having an essentially uniform cross-section throughout its length.
15 Particularly the elongated food product may be formed initially as a long continuous product egressing from an opening of a device where it is formed.

Such an elongated food product may have theoretically an infinite length; but from practical production may be cut into sections for further processing. For example, the elongated food product may be allowed to elongate to a length
20 above 20 cm, at times above 50 cm and at times even above 100 cm or even longer, before being sectioned, and then cut into stretches, e.g. having each a length within the range of 10-100 cm, for further processing. In accordance with another embodiment, the food product is a product obtained by processing said elongated food product. Such processing may be cutting,
25 (lengthwise or transverse), flattening, chopping, mincing, shaping, etc.

In accordance with another of its aspects the present invention provides a process for preparing a fibrous food product comprising:

- (a) preparing a dough;
- (b) forcing the dough to move along an axis extending through a

passageway towards an axial opening at a far end of the passageway, the passageway having walls converging from a proximal end to said opening at said far end;

- 5 (c) transferring heat to at least that portion of the moving dough proximal said second end and controlling the heat transfer and speed of movement of the dough such that a fibrous food product with essentially aligned axial fibers egresses through said opening; and

- (d) collecting said food product.

10 In step (b), the dough is preferably forced to move in a uniform smooth manner.

In accordance with a further aspect of the invention there is provided an apparatus for preparing a fibrous food product, comprising:

- 15 (i) a passageway extending along an axis and being defined by walls converging from a proximal end of the passageway to an opening at a far end of the passageway;

- (ii) a forcing mechanism for forcing the dough to move through said passageway between said proximal end to the opening at said second end; and

- (iii) a heating unit for dough contained in at least a portion of said passageway;

20 the movement and the heating of the dough being at a rate such so as to obtain gradual setting of the dough whereby a food product egresses through said opening having a fibrous structure with essentially aligned axial fibers.

25 According to a still further aspect of the invention there is provided an assembly for producing a fibrous food product comprising a plurality of said apparatuses.

The transfer of heat to the moving mass of dough in the forming passageway may be by a variety of heating means. Heating applied from a heating element disposed in the wall or being adjacent the walls (such a heating means will be referred to herein at times as "*wall heating*") being

preferred. However, in addition to wall heating, it is possible also to heat the moving dough mass by Ohmic heating (namely by passing electric current through the dough); by means of microwave radiation; and other heating means or any combination of heating methods (e.g. combined wall heating and Ohmic heating). The heating causes the dough to begin to set (namely to undergo an irreversible change in rheological properties). There is a temperature gradient between the portion of the dough which is adjacent the wall of the passageway and that which lies closer to its central axis within its lumen, which gradient obviously decreases at regions closer to said second end (where the cross-sectional area is smallest). Without wishing to be bound by theory, it is believed that this differential heating, which yields faster setting and thus a slower flow in the periphery close to the side walls, as compared to the inner regions of the flowing mass, gives rise to longitudinal shear forces which eventually lead to the formation of aligned fibers in the egressing food product.

As will be appreciated, the temperature of the heated dough portion moving through the passageway depends both on the rate of movement as well as on the rate of heat transfer into the dough. It was found in accordance with the invention that best results in terms of fiber formation are achieved when the temperature at the center of the heated moving dough portion (this temperature to be referred to at times as "*core temperature*") is at least about 93°C. Thus the temperature and the speed are preferably controlled so as to yield a core temperature of at least about 93°C. However, as will also be appreciated, the temperature should not be too high as this may cause rapid setting of the dough and clogging of the passageway. Furthermore, excessive heating may also burn the food product. Where heat transfer is achieved by wall heating the wall temperature should preferably be less than 150°C, typically less than 120°C.

The opening at the far end of the passageway may typically be circular but may also have other forms, e.g., elliptical, rectangular, hexagonal, etc. The opening will typically have a maximal dimension (e.g. diameter in the case of a circular opening or diagonal in the case of a rectangular opening) which is typically less than about 50 mm, preferably less than about 40 mm. Pushing the dough through the passageway with such an opening is typically at a rate and with a suitable force so as to yield an egression rate of the fibrous food product through said opening of about 0.2-5 cm/min, preferably of about 0.5-2 cm/min.

The forming passageway is preferably elongated, namely it has a length measured along its axis, which is larger than its diameter in its proximal end. The forming passageway is typically frustoconical although it may have other suitable shapes, e.g. the walls may be curved, etc. The heating unit of the apparatus is typically arranged such so that the portion of the dough which is heated is that portion contained within a segment of the forming passageway proximal to said opening. In the case of wall heating this means that the heating element is disposed in or adjacent a wall portion proximal to said opening.

The forming passageway preferably has internal walls treated or coated in a manner so as to render them smooth and to avoid adhesion of the dough thereto. For example, the internal walls of the forming passageway may be coated with Teflon.

The apparatus according to the invention for preparing the fibrous food product may have a variety of different shapes and forms. In accordance with one embodiment the apparatus comprises a feeding cylinder having an internal diameter essentially the same as that of the proximal end of the forming passageway, with one end of the cylinder being attached, in a fixed or in a detachable manner, to the proximal end of the forming passageway. Forcing the dough into the forming passageway may be achieved, in

accordance with this embodiment, by a piston reciprocating within the cylinder. By one example of this embodiment, the apparatus has a general vertical orientation, with the feeding cylinder being on top of said passageway, and having its other end connected to a dough receptacle for receiving and holding dough and allow its subsequent entry into the feeding
5 cylinder. In the feeding cylinder, the piston reciprocates between a retracted position in which the piston is entirely outside the cylinder, thus allowing dough from the receptacle to enter into the cylinder (typically by gravitation), and a fully extended position of the piston within the cylinder. The piston's
10 cycle of operation then includes a slow forward movement towards the piston's fully extended position, and then a relatively rapid movement in the reverse direction to allow entry of a new dough mass into the cylinder.

By another example of said one embodiment, the other end of the feeding cylinder may be sealed, with the cylinder's interior being divided by
15 the piston into a dough-containing chamber, which is a chamber proximal to the forming passageway, and a pressure chamber. The pressure chamber is connected to a source of pressurized fluid, and the pressurized fluid entering the chamber thus generates force on the piston to induce movement of the dough. In this latter example, the general orientation of the device, (i.e. the
20 combination of the passageway and the feeding cylinder) may be vertical, horizontal, or may have any intermediate orientation.

By another embodiment, the dough may be forced to move into and through the forming passageway by means of a feeding pump, e.g. a peristaltic pump.

25 It may, however, be appreciated that the embodiments specifically mentioned herein are not intended to be limiting and should be regarded as examples only. As can be readily appreciated by the artisan, there are many other configurations of a device in accordance with the invention having features as defined above.

As already pointed out above, the flow rate should be relatively slow to allow formation of the fibers. However, the flow should not be too slow, as a flow rate, which is too slow, may cause hardening and setting of the food mass to an extent so as to clog the opening and the passageway. The artisan
5 should have no difficulties, based on the teaching of the invention, to adjust the flow rate of the dough and the temperature such that a continuous fibrous food product will be obtained.

In accordance with one embodiment, the opening has a circular cross-section and accordingly the egressing fibrous food product egresses as a
10 continuous cylindrical mass. Such a mass may be cut or sliced transversely or longitudinally, may be minced, e.g. to form minced meat analog, it may be flattened, etc. The opening may also have shapes other than circular, e.g. it may be rectangular, be oval, elliptical, etc. Additionally, the opening may have the form of an annulus and accordingly the mass egressing from the
15 opening will have an initial overall tube-like structure (i.e. an annular cross-sectional shape)

The egressing fibrous food product may also be cut immediately at the opening, e.g. by means of wires tightly suspended across the opening. The wires may be arranged to cut the food product into longitudinal continuous
20 slices, or in any other desired way. Where the product from the opening as a tube-like shaped mass, cutting it longitudinally in half, will in fact yield two planar masses, each of which can then be cut individually into unitary food items.

Each apparatus is typically designed to produce only a relatively small
25 amount of a fibrous food product, e.g. about 0.3-10 kg/hr, preferably about 0.5-1.5 kg/hr. In order to allow mass production, an assembly may be provided comprising a plurality of such devices, e.g. arranged in a linear or a two-dimensional array, arranged in a circle, etc. Such an assembly may comprise a central feeding unit to feed dough into the receptacles and a

central collecting unit, e.g. a conveyor belt for collecting the fibrous food products egressing from the plurality of devices. Furthermore, in such an assembly the mechanism for forcing the dough through the passageway of all apparatuses may be combined or each apparatus will have an independent forcing mechanism.

In the following, concentrations of various ingredients will be given by "*percent*", which is in w/w units, namely the number of unit weights of certain ingredients per 100 unit weights of the entire composition.

The dough is typically prepared by mixing a mass comprising undenaturated food protein with water. The food protein may be obtained from a variety of sources. For example, it may be a vegetable protein, e.g. from cereals or corn. Additionally, other proteins may be added for functional and nutritional purposes. The undenaturated protein may typically be vital gluten, vital wheat gluten being preferred. Particularly preferred is a vital wheat gluten product, which comprises, based on the dry weight of the product, at least about 50% protein, but typically about 70%-80% protein. A vital wheat gluten product may be obtained from a variety of commercial sources and typically comprises other ingredients such as carbohydrates, small amounts of fibers and some moisture.

Gluten may be included in the dough in a concentration range of about 20%-100%, of the total weight of the non-water ingredients (i.e. all ingredients excluding water). A preferred concentration range of gluten out of the non-water ingredients is 25-85%, about 45-80% being particularly preferred.

The dough may comprise protein from more than one source. For example, one vegetable protein may be gluten and the other may be Soya protein. A Soya protein product, typically comprises, based on dry weight of this product, about 50%-90% protein. Such a Soya product may be included in the dough in a concentration range, based on the total weight of the

non-water ingredients, of about 2-20%, typically of about 5-12% and preferably of about 6-8%.

In addition, the dough may also comprise a source of carbohydrates. Some carbohydrates will be included in the vegetable protein products, e.g. in the vital wheat gluten products or the Soya protein products, but the dough
5 may be supplemented also with additional carbohydrate sources such as for example, starch or flour. A particular example of a carbohydrate source is wheat flour (which also contains some proteins). Wheat flour may be included in the dough in a concentration range, based on total weight of
10 non-water ingredients, of about 0-30%, typically about 2-20%, preferably about 5-15%.

The dough may also comprise oil, preferably vegetable oil, e.g. at a concentration of about 1-15%, based on the total dough weight (i.e. including the water).

15 The dough may obviously comprise a variety of flavoring and or coloring agents typically included at a concentration range, based on the total dough weight, of about 0.1-6%.

In order to prepare the dough, all the above non-water ingredients are mixed with water. The water content may be in the range, based on the total
20 dough weight, of about 40-70%, typically in the range of about 45-65%, and preferably about 50-60%. During preparation of the food product a small amount of the water, e.g. about 1-3%, may evaporate.

The dough may also comprise a variety of food particles, namely, particles of an edible and textured food product which may be introduced into
25 the dough but have little, if any, role in determining the properties of the dough as well as in the formation of a fibrous food product therefrom. The food particles are introduced into the dough typically with the intention that they remain as such in the subsequently formed fibrous food product; namely, to appear in the prepared food product essentially in their original

form and texture without a substantial change during the preparation process.

Examples of food particles are textured vegetable protein (TVP), e.g. Soya flakes or particles; whole vegetable products, e.g. peas, corn or other cereal grains; cut vegetables, e.g. carrot cubes or cubes of other vegetables; meat particles, preferably of already cooked meat; etc.

A preferred food product of the invention is a simulated meat product (a meat analog). Such a simulated meat product of the invention may be made for both human and animal consumption.

The invention will now be illustrated with reference to some non-limiting specific embodiments shown in the annexed drawings.

BRIEF DESCRIPTION OF THE DRAWINGS:

Fig. 1 is a schematic illustrative side view of an elongated fibrous food product in accordance with the invention;

Fig. 2 shows a cross-section through lines II-II in Fig. 1;

Fig. 3 is a photograph of an elongated fibrous food product in accordance with the invention;

Fig. 4 shows the food product of Fig. 3 after making a cut through its skin and pulling the two cut edges away from one another to reveal the internal fibrous structure;

Fig. 5 is an enlargement of a section of Fig. 4;

Fig. 6 is a schematical representation of the manner of processing an elongated fibrous food product, such as that shown in Fig. 1, into a plurality of flattened food products:

Fig. 6A shows the original elongated food product;

Fig. 6B shows the food product after transversely cutting along the lines marked VI_B.

Fig. 6C shows the individual food produced item after they have been flattened; and

Fig. 6D shows a transverse cross-sectional view of the food products shown in Fig. 6A and that obtained in Fig. 6C;

Figs. 7A-7D show an embodiment of an apparatus for the preparation of a food product in accordance with the invention, in four operational states;

5 **Fig. 8** shows another embodiment of an apparatus for the preparation of a food product in accordance with the invention;

Fig. 9 shows an assembly of apparatuses of the kind shown in Figs. 7A-7D;

10 **Figs. 10 and 11** show two other embodiments of apparatuses for preparing a fibrous food product of the invention.

DETAILED DESCRIPTION OF A PREFERRED EMBODIMENT

Reference is first being made to Fig. 1 which is a schematic illustration of a food product in accordance with an embodiment of the invention generally designated **20**, which is an elongated continuous food product in the form in which it egressed from a forming nozzle of a device for preparing the food product. Food product **20** has continuous bundles of fibers **22**, which are aligned and axially oriented. The food product, in this form, can in fact be regarded as an infinite, continuous food product, the term "*continuous*" meaning that the production process of the product is such that it is continuously lengthened. The bundles of fibers **22** can be viewed as extending essentially to infinity in that as long as the product is being produced and lengthened, they are also being lengthened. A schematic cross-section through the food product **20** can be seen in Fig. 2. In this cross-section, in addition to a plurality of bundles of fibers **22** (which are drawn out of scale), also a thin skin **24**, which typically forms at the periphery, as well as a food parti**26**, embedded in the food product **20** can also be seen. Food particle **26** may, for example, be a pre-cooked vegetable particle, e.g. pea, carrot, etc., TVP, a meat particle (typically pre-cooked), etc.

The food product of the invention, with appropriately added flavoring and/or coloring agents, can be a meat analog. Such agents can be added and subsequent process steps can be designed, to make the product into a meat analog resembling a chicken breast, beef cubes, etc.

5 Reference is now being made to the photographs shown in Figs. 3, 4 and 5. The fibrous food product in this case is in the form of an elongated cylinder having a width of about 40 mm (see the centimeter scale at the bottom of Figs. 3 and 4). The fibrous structure of the product is apparent even when viewing the product from the outside, in the view of Fig 3, with
10 the peripheral fibers joining together to form a skin. The fibrous structure is particularly apparent by making a longitudinal cut through the skin and then "*opening*" the product to reveal its interior, as seen in Figs. 4 and 5. As can be seen, particularly in Fig. 5, the fibers are arranged in bundles of various sizes, which are essentially axially oriented. Given the manner in which the
15 food product is opened, the axial orientation of the upper bundles has been somewhat distorted and some, otherwise continuous fibers have been cut by the opening; however, the bundles seen close to the skin and deeper within the product, are clearly axially aligned.

 An example of the manner of further processing of a food product of
20 Figs. 1 and 2, is shown in Fig. 6. The elongated food product **20** seen in Fig. 6A is cut along transverse lines V_B , to yield discrete food products **30** shown in Fig. 6B. Food product **30**, can then be consumed as such, or alternatively, can further be processed by flattening into a flattened food item shown in Fig. 6C. The flattening process can also be appreciated from Fig. 6D, from which
25 it can be seen that the product, which has initially a circular cross-sectional shape, assumes, after this processing sequence, a flattened shape with partially separate and somewhat reoriented bundles of fibers. In addition to such a manner of processing, the food product may also be further processed by mincing, cutting it into cubes (e.g. goulash analogs), fried, etc.

An apparatus in accordance with an embodiment of the invention, for preparation of a food product of the invention, is illustrated in Figs. 7A-7D, in four consecutive operational steps. The apparatus, generally designated **40**, is vertically oriented and has a dough receptacle **42**, a feeding cylinder **44** and a frustoconical forming passageway **46**. Fitted around passageway **46** is a heating device **47** accommodating a heating element **48** and having a heat sensor **49** which is part of the control mechanism for controlling the heat generated by element **48**. The device further comprises a piston **50**, being at the bottom end of a rod **52**, and having a flexible peripheral rim member **53** which is snugly accommodated within feeding cylinder **44**. The piston **50** can move downward within feeding cylinder **44** thus pushing dough **54** contained within the cylinder, into forming passageway **46** such that a fibrous food product **56** egresses out of opening (or forming nozzle) **58**, in a manner to be described below.

Apparatus **40** has a working cycle, which is schematically separated here into four consecutive steps, shown in Figs. 7A-D. In the first step (Fig. 7A) piston **50** is moved to its fully retracted position whereupon a batch of dough, pre-filled into dough receptacle **42**, falls into feeding cylinder **44**, as represented by arrows **60**. At a next step (Fig. 7B) the piston is moved downwards into feeding cylinder **44** and then begins a slow downward movement (Figs. 7B and 7D) until reaching to about the bottom of feeding cylinder **44** (Fig. 7D). Then, cylinder **50** is moved upwards, relatively rapidly, back to the initial position (Fig. 7A) and then another batch of dough, pre-filled into dough receptacle **42** is allowed to fall into feeding cylinder **44** and the cycle begins again. The continuity of the produced elongated food product is ensured by the relative rapid upward movement (e.g. about 1-2 min.) of piston **50** from its fully extended position (Fig. 7D) to its fully retracted position (Fig. 7A), the short residence time (e.g. about 0.5-2 min.) in the fully retracted position and its again relatively rapid movement to the

position where it begins its slow downward, dough-forcing movement (Fig. 7B). Thus by way of illustration, the downward, dough-forcing movement of the piston, may last about 30-90 min., while the other sequences, namely the retraction and the short residence time in the retracted position, to allow
5 refilling of the cylinder with dough, and then at its initial downward movement, lasting together about 1-4 min.

During the retraction of piston **50**, a vacuum may form within feeding cylinder **44**, which may disrupt the continuity of the process, and of the fibrous food product **56**. In order to avoid this, venting mechanism may be
10 provided, which allows gas entry and thus equalization of pressure during the retraction of piston **50**. By one embodiment, such a venting mechanism is a one-way valve **61** disposed on the wall of feeding cylinder **44**, which allows air flow only from the exterior to the interior and does not permit flow of fluid in the other direction. Another embodiment of a venting mechanism operates
15 in the embodiment of Fig. 8, to be described below. In addition, from the beginning of the retraction phase of the piston and until it begins again its slow downward movement where it forces movement of the dough through forming passageway **46**, no force is applied on the dough which remains stationary within forming passageway **46**. In order to avoid burning of this
20 dough portion, the heating is typically switched off during this phase.

This wall heating of forming passageway **46** by heating elements **48** causes differential setting in the dough between the periphery and the core. Without wishing to be bound by theory, it is believed that the differential setting may give rise to shear forces which may be involved in the formation
25 of the axial fibers in food product **56** which egresses out of opening **58**.

During its downward movement, the piston advances at a slow rate so as to slowly force the dough through forming passageway **46**. The dimensions of the device are typically small, with the dimensions of forming passageway **46** being typically such that its volume is within the range of 0.1-1.5

liters, preferably within the range of about 0.2-1.0 liters. Typical dimensions of forming passageway **146** are a diameter at the proximal end of about 8-12 cm., a total length of about 15-20 cm., and a diameter at the opening of about 3-5 cm. By one embodiment of the apparatus the heating coil is fitted around
5 a bottom portion of the device, e.g. a bottom portion consisting of about the bottom two-thirds of the forming passageway.

The downward movement of piston **50** is typically slow, such that the rate of production of the fibrous food product **56** in each such device is about 0.3-10 kg/hr, preferably about 0.5-1.5 kg/hr. Given the relatively small
10 production rate of each apparatus **40** it is typically included in an assembly of such apparatuses, e.g. arranged in a linear or two-dimension array.

Another embodiment of an apparatus in accordance with the invention is shown in Fig. 9. This apparatus has many similarities to the apparatus of the embodiment of Figs. 7A-7D and thus like reference numerals to those of
15 Figs. 7A-7D, with a "1" prefix were used to designate like components (the reader is referred to the description above for an explanation of their function). The difference in the embodiment of Fig. 8 is in that the venting mechanism does not comprise a one way valve, such as valve **61** included in the embodiment of Figs. 7A-7D; rather, in the embodiment of Fig. 8 a
20 different venting mechanism operate including a pressurized gas source **162** (shown schematically herein), e.g. a pumping mechanism, for pumping gas through a conduit in piston rod **152** (not shown) into the feeding cylinder. During the upward movement of piston **152**, gas originating from pumping mechanism **162** is permitted to flow through the conduit in piston rod **152** and
25 then exits from the bottom of the piston into the forming cylinder as represented by arrows **163**. During the downward movement phase of the piston the gas passage is closed.

A front view of such an assembly of apparatuses can be seen in Fig. 9. The assembly comprises a plurality of fibrous food production apparatuses

40, each of which may have a structure such as that of the apparatus shown in Figs. 7A-7D. Apparatuses 40 are fitted in a support table 70 held by rack 72. Each of apparatuses 40 has an associated piston 50, with a vertical stem 52 having an upper screw-threaded portion 74 cooperating each with a wheel 76, which is internally screw-threaded (the internal screw-thread not shown), such that rotation of wheel 76 induces a vertical movement of the stem and its associated piston. All wheels 76 are coupled to wheels 78 of motor 79 by means of a cogged drive belt or chain 80. The revolution of wheel 78 by motor 79 (represented by arrow 82) is thus translated into a vertical movement of pistons 50 (represented by arrow 84).

In order to avoid adhesion of food mass to the walls of the forming passageway, the internal walls are typically treated, or coated, to make them less adherent. A typical, preferred embodiment is the coating of the internal walls by a heat resistant, polymeric material, preferably of a kind, which does not absorb moisture. A preferred polymeric material is tetrafluoroethylene polymer, known by its trade name Teflon. For the purpose of coating by Teflon, the forming passageway, typically made of aluminum, undergoes hard anodization followed by spraying with Teflon. In accordance with another example, internal coating may be achieved by the use of a thin-walled frustoconical insert having its internal walls coated with Teflon. Use of such an insert has an advantage when needing to retrofit an apparatus after extensive use, when the Teflon coating has worn out.

In order to reduce wear of the Teflon, it is preferred to introduce some lubricating edible oil, typically vegetable oil. This may be achieved, for example, by introducing some vegetable oil at the beginning of each operational cycle (prior to the beginning of a downward movement of the piston); or, alternatively, this may be achieved by nozzles disposed within the forming passageway which continuously, or intermittently, introduce some oil to the internal walls of the forming passageway.

Two other examples of the manner of inducing smooth movement of the dough into and through the conical forming passageway **46** can be seen in Figs. 10 and 11. Apparatuses **90** and **100** of the embodiment shown in Figs. 10 and 11, respectively, have various components which are similar and which have a similar function to those of the embodiment of Figs. 7A-7D; such components were give like numbers to those of Fig. 7 and the reader is referred to the description of Fig. 7 for explanation of their function. In the device **90** of Fig. 10, feeding cylinder **44** accommodates a piston **92** which divides the cylinder into a bottom, dough containing compartment **94** and an upper compartment **96**, containing a fluid, e.g. air or water, provided through inlet duct **98**. A pressurized fluid **P** enters through inlet duct **98** and thus applies force on piston **92**, causing it to move in the direction of arrows **99**, thus forcing dough **54** into forming passageway **46**. As a result, similarly as in the embodiment of Fig. 7, fibrous food product **56** is produced and egresses through opening **58**.

When using the apparatus **90**, dough is supplied essentially in a batch-wise manner as once piston **92** moves the whole length of feeding cylinder **44**, a new batch of dough **54** has to be added into feeding cylinder **44**. Alternatively, empty feeding cylinder **44**, which in this case is detachably attached to forming passageway **46**, may be removed and then replaced by another such cylinder, pre-filled with dough **54**. In either case the continuity of egressing food product **56** is ensured which food product has continuous bundles of fiber.

A fully continuous food process is possible in the case of the embodiment shown in Fig. 11. The apparatus **100** has a dough feeding chamber **101** into which dough **54** is continuously supplied through feeding line **102** comprising a peristaltic pump **104** which continuously draws from dough **108** held in container **110**, through a drawing pipe **112**. This

arrangement thus ensures a continuous feeding of dough into forming passageway **46**.

In an assembly comprising a plurality of apparatuses **100**, each such apparatus may be fed by its own associated peristaltic pump **104**. Alternatively, one such peristaltic pump can be made to feed dough into a plurality of
5 apparatuses **100**, in which case typically feeding line **102** will comprise a regulating valve **114** to ensure that the dough is provided in a uniform manner to each of a plurality of apparatuses **100**.

While the design characteristics of the apparatus **40** in Fig. 7 require that
10 it be placed in a vertical orientation, the apparatuses **90** and **100** can assume a different orientation, e.g. horizontal.

As will be appreciated, the apparatuses and the processes specifically shown herein are just examples of a myriad of fibrous food product preparation apparatuses and processes having the novel characteristics of the
15 present invention. Thus, the invention should not be construed as being limited to the apparatuses and processes illustrated herein, or to a fibrous food product produced thereby, but rather these should be regarded as examples only of the full scope of the invention as defined herein.

CLAIMS:

1. A food product comprising continuous aligned bundles of formed fibers extending between faces of the food product.
2. A food product according to Claim 1, prepared from dough with
5 the fibers being newly formed and fixed during preparation of the food product.
3. A food product according to Claim 1 or 2, being an elongated food product.
4. A food product according to Claim 3, having a uniform
10 cross-section throughout its length.
5. A food product according to Claim 3 or 4, comprising substantially axially oriented bundles of fibers.
6. A food product according to Claim 3 or 4, having a length above 20 cm.
- 15 7. A food product according to Claim 5, having a length above 50 cm.
8. A food product according to any one of Claims 1-7, comprising fibers which are comprised of bundle of sub-fibers.
9. A food product according to any one of Claims 1-8, wherein the
20 fibers are both cohesive and are separable from one another.
10. A food product according to any one of Claims 1-9, having a textural equality resembling that of meat.
11. A food product according to Claim 10, being a simulated meat product.
- 25 12. A food product according to any one of Claims 1-11, having a water content of about 40-70%.
13. A food product according to Claim 12, wherein the water contents is about 40-65%.

14. A food product obtained by further processing of a food product of any one of Claims 1-13.
15. A food product according to Claim 14, wherein the further processing comprises cutting, chopping, mincing or shaping.
- 5 16. A process for preparing a fibrous food product comprising:
- (a) preparing a dough;
 - (b) forcing the dough to move along an axis extending through a passageway towards an axial opening at a far end of the passageway, the passageway having walls converging from a proximal end to said opening at
10 said far end;
 - (c) transferring heat to at least that portion of the moving dough proximal said second end and controlling the heat transfer and speed of movement of the dough such that a fibrous food product with essentially aligned axial fibers egresses through said opening; and
 - 15 (d) collecting said food product.
17. A process according to Claim 16, wherein the dough in step (b) is forced to move in a uniform smooth manner.
18. A process according to Claim 16 or 17, wherein the dough's moving velocity through the and the heating rate of the heated dough portion
20 are such so as to yield a temperature at an innermost zone of the heated, moving dough portion, of at least about 93°C.
19. A process according to any one of Claims 16-18, wherein the heat is provided through a heated wall section of said passageway by an element disposed within or adjacent walls of said segment.
- 25 20. A process according to Claim 19, wherein said section is a section adjacent said opening.
21. A process according to Claim 19 or 20, wherein the temperature of the heated wall section, is less than about 150°C.

22. A process according to Claim 21, wherein the wall temperature is less than about 120°C.
23. A process according to any one of Claims 16-22, wherein said opening has a maximal dimension which is less than about 50 mm.
- 5 24. A process according to Claim 23, wherein the food product egresses through the opening at a rate of about 0.2-5 cm/min.
25. A process according to Claim 24, wherein the egression rate of the food product is about 0.5-2 cm/min.
26. A process according to any one of Claims 16-25, wherein the rate
10 of production of the food product is about 0.3-10 kg/hr.
27. A device for preparing a fibrous food product, comprising:
- (i) a passageway extending along an axis and being defined by walls converging from a proximal end of the passageway to an opening at a far end of the passageway;
 - 15 (ii) a forcing system for forcing the dough received in the said receptacle to move through said passageway between said proximal end to the opening at said second end; and
 - (iii) a heating unit for heating the dough contained in at least a portion of said passageway;
- 20 the movement and the heating of the dough being at a rate such so as to obtain gradual setting of the dough whereby a food product egresses through said opening having a fibrous structure with essentially aligned axial fibers.
28. A device according to Claim 27, wherein said passageway is frustoconical.
- 25 29. A device according to Claim 27 or 28, comprising a heating element disposed within or adjacent the walls of a section of said passageway, such that heat is transferred to the dough through the walls of said section.
30. A device according to Claim 29, wherein said wall section is a section proximal to said opening.

31. A device according to any one of Claims 27-30, comprising a dough feeding cylinder fixed to the proximal end of said passageway, with the dough being fed into said passageway by a piston moving within said cylinder.
- 5 32. A device according to Claim 31, having a vertical orientation, with the cylinder being situated above said passageway, the cylinder being fitted at its upper end with a dough receptacle, for receiving and holding dough which subsequently enters into said cylinder when the piston retracts from the cylinder.
- 10 33. A device according to Claim 31, wherein the piston divides the cylinder into a first, dough-containing compartment in communication with said passageway, and another, pressurized fluid-containing compartment, with the latter being in flow communication with a pressurized fluid source, such that the pressurized fluid exert force on said piston.
- 15 34. A device according to any one of Claims 27-30, wherein said dough is continuously forced into said passageway by a pump.
35. A device according to Claim 34, wherein the pump is a peristaltic pump.
36. An assembly for producing a fibrous food product comprising a plurality of devices according to any one of Claims 27-35.
- 20 37. A food product produced by a process of any one of Claims 16-26.
38. A food product produced by a device of any one of Claims 27-35.
39. A food product obtained by further processing of a food product of Claim 37 or 38.
- 25 40. A food product according to Claim 29, wherein the further processing comprises cutting, flattening, chopping, mincing or shaping.

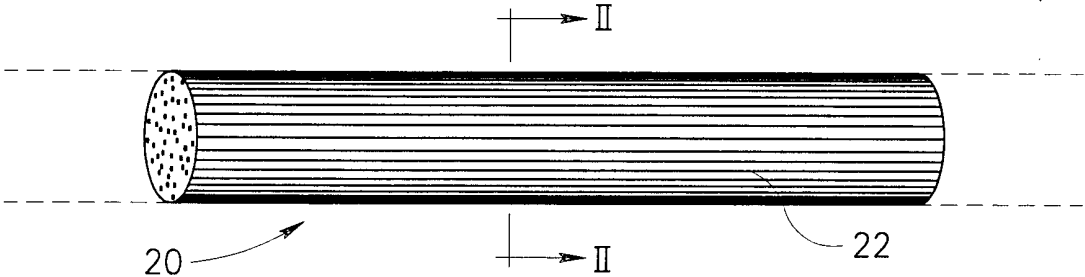


FIG. 1

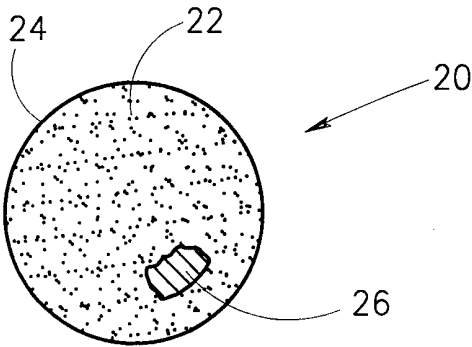


FIG. 2

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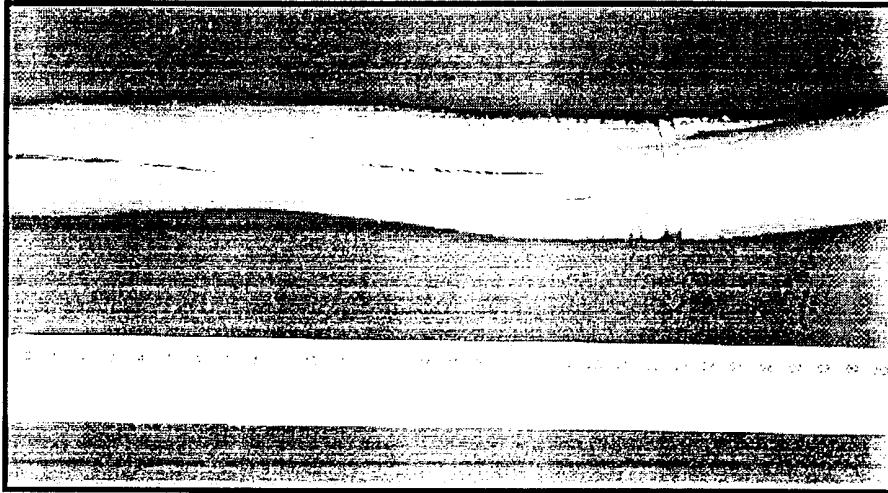


FIG. 3

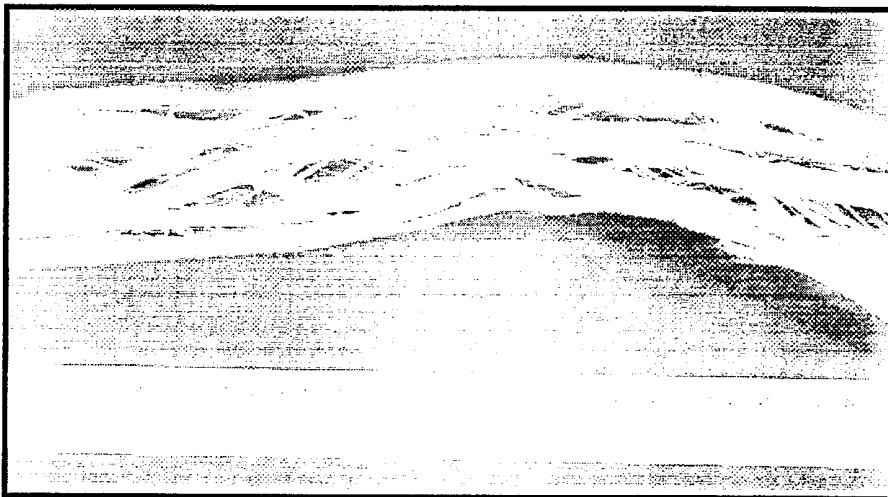


FIG. 4

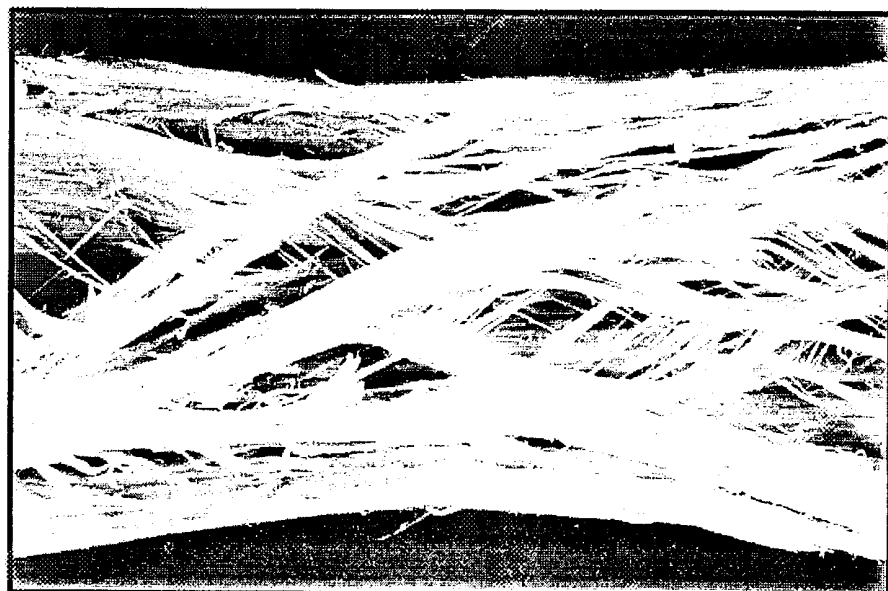
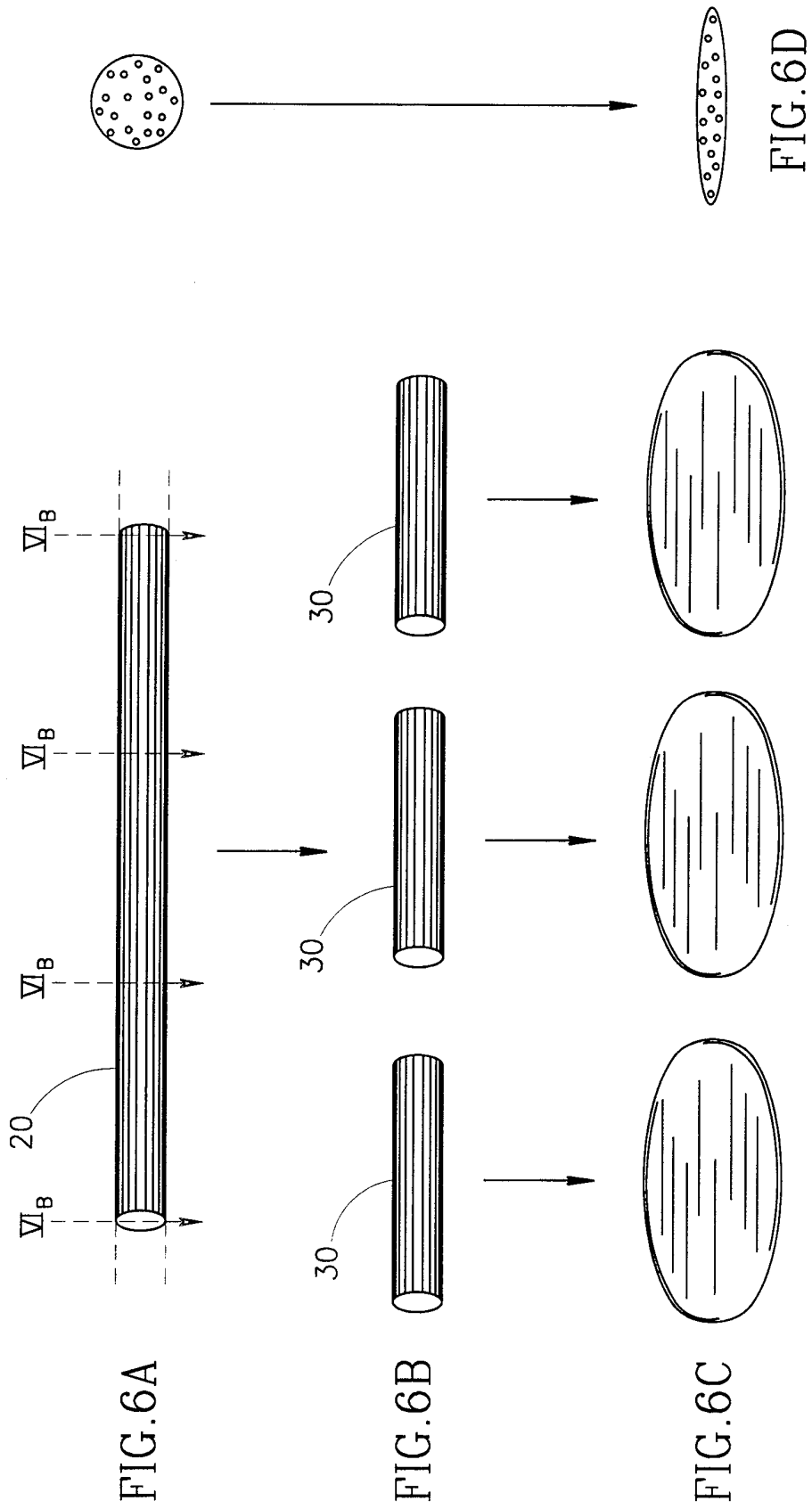


FIG. 5

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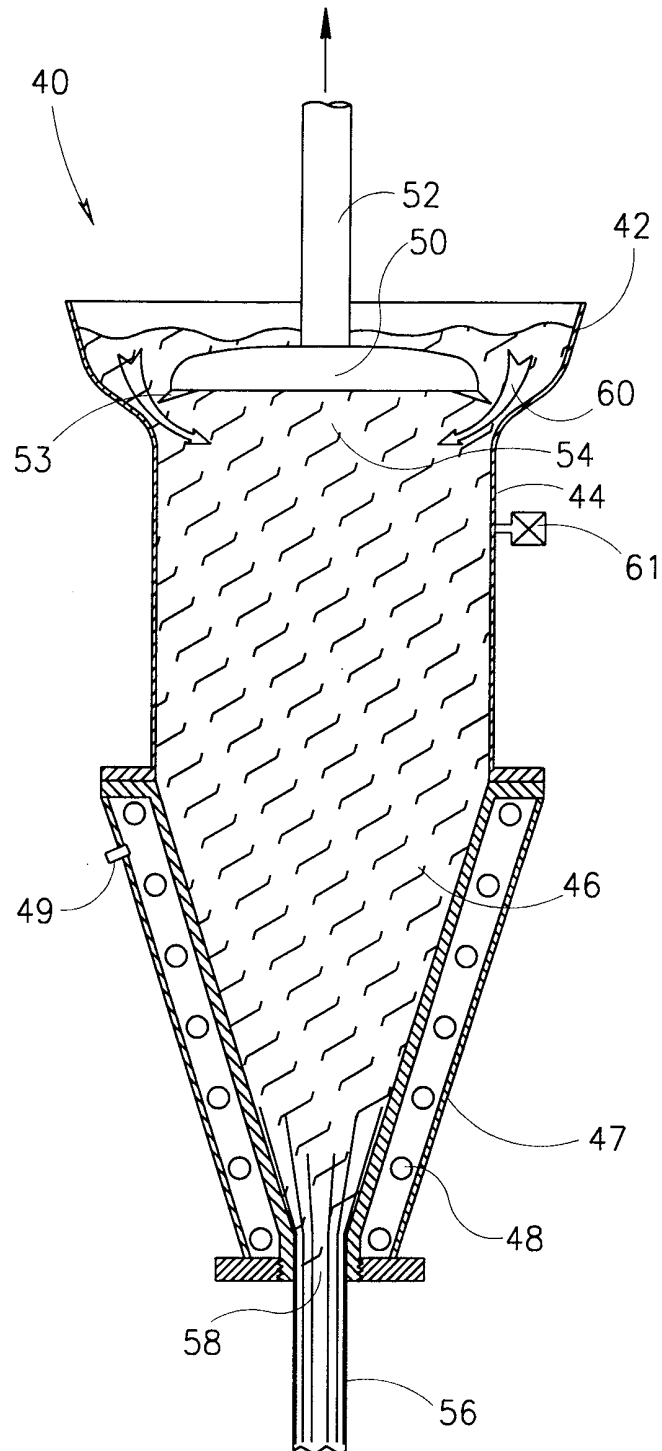


FIG. 7A

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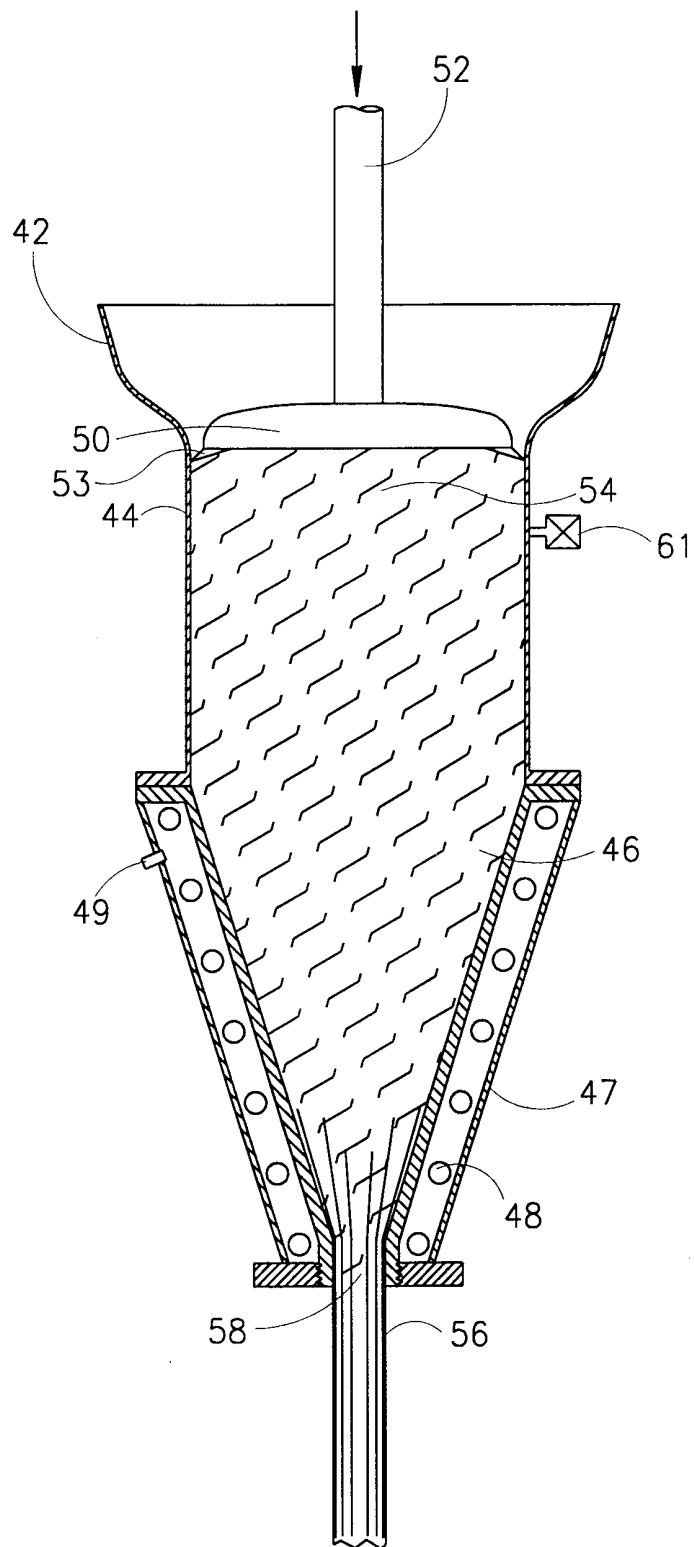


FIG. 7B

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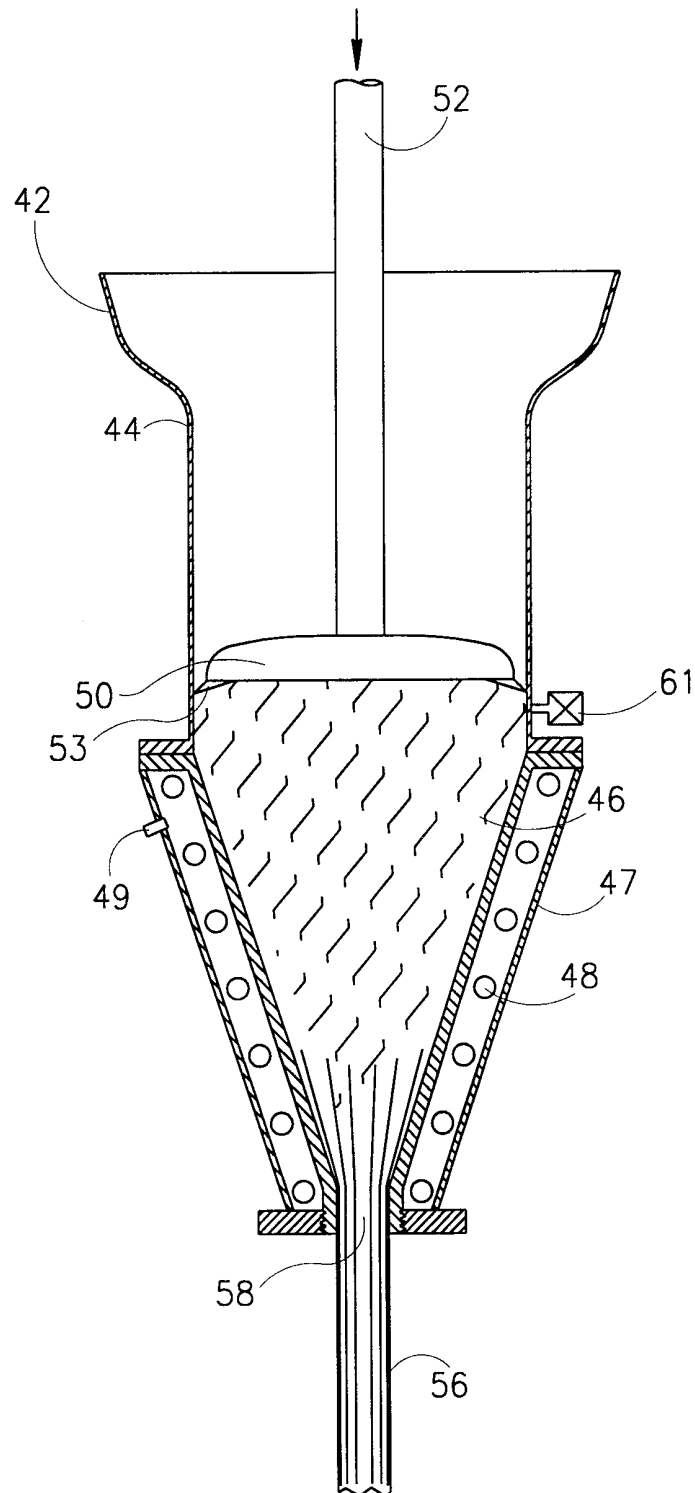


FIG. 7C

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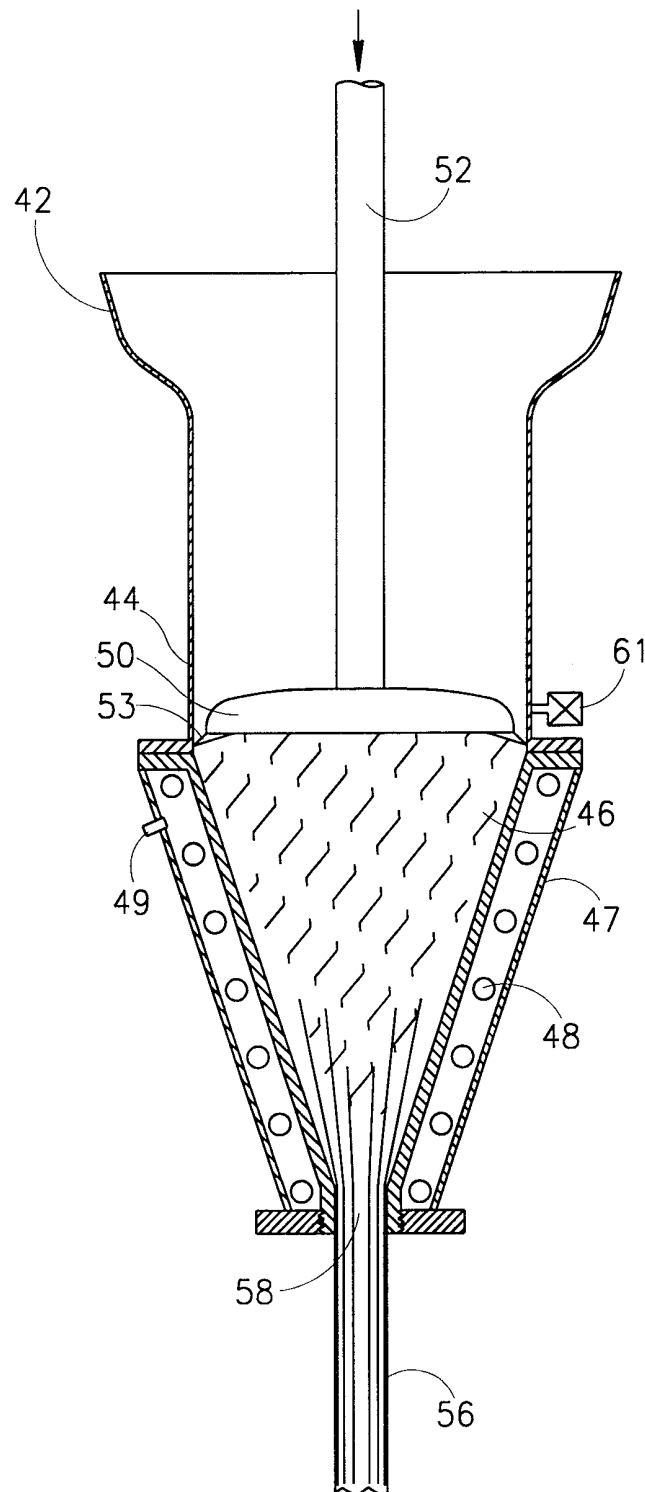


FIG. 7D

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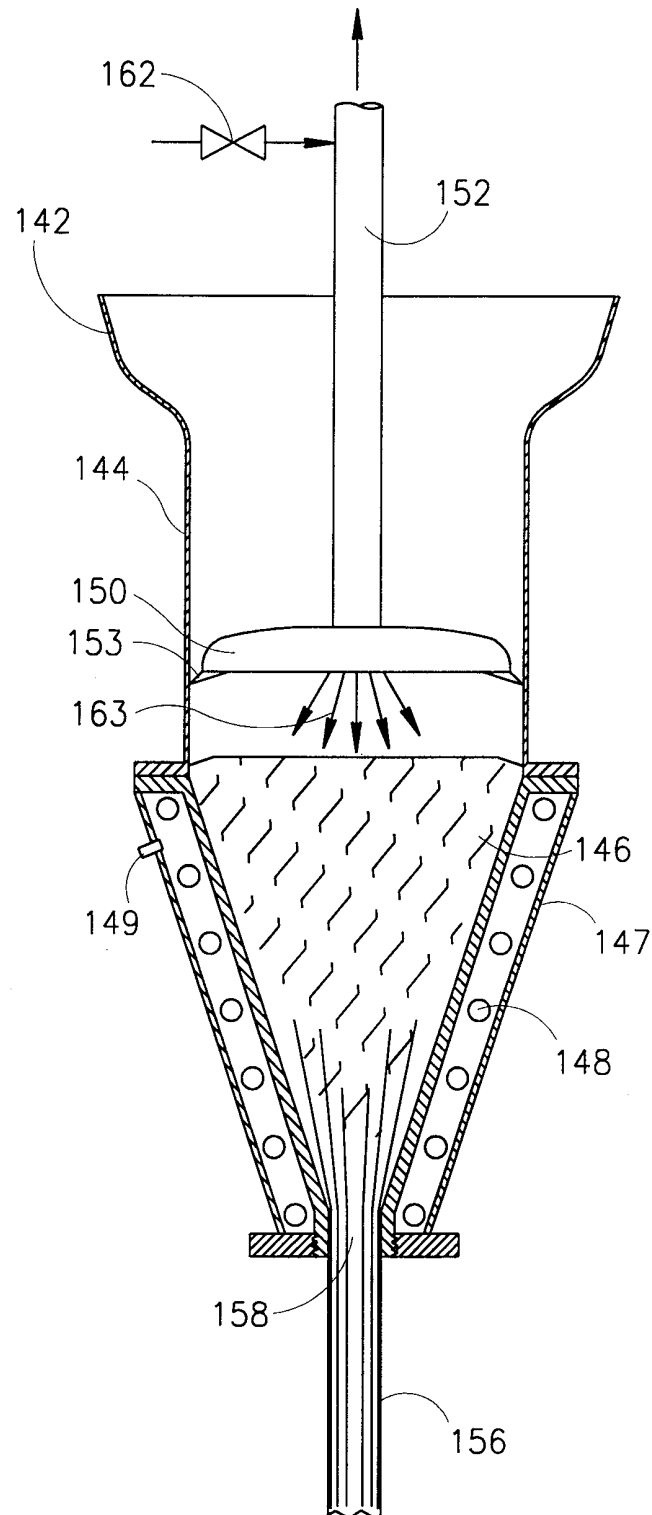
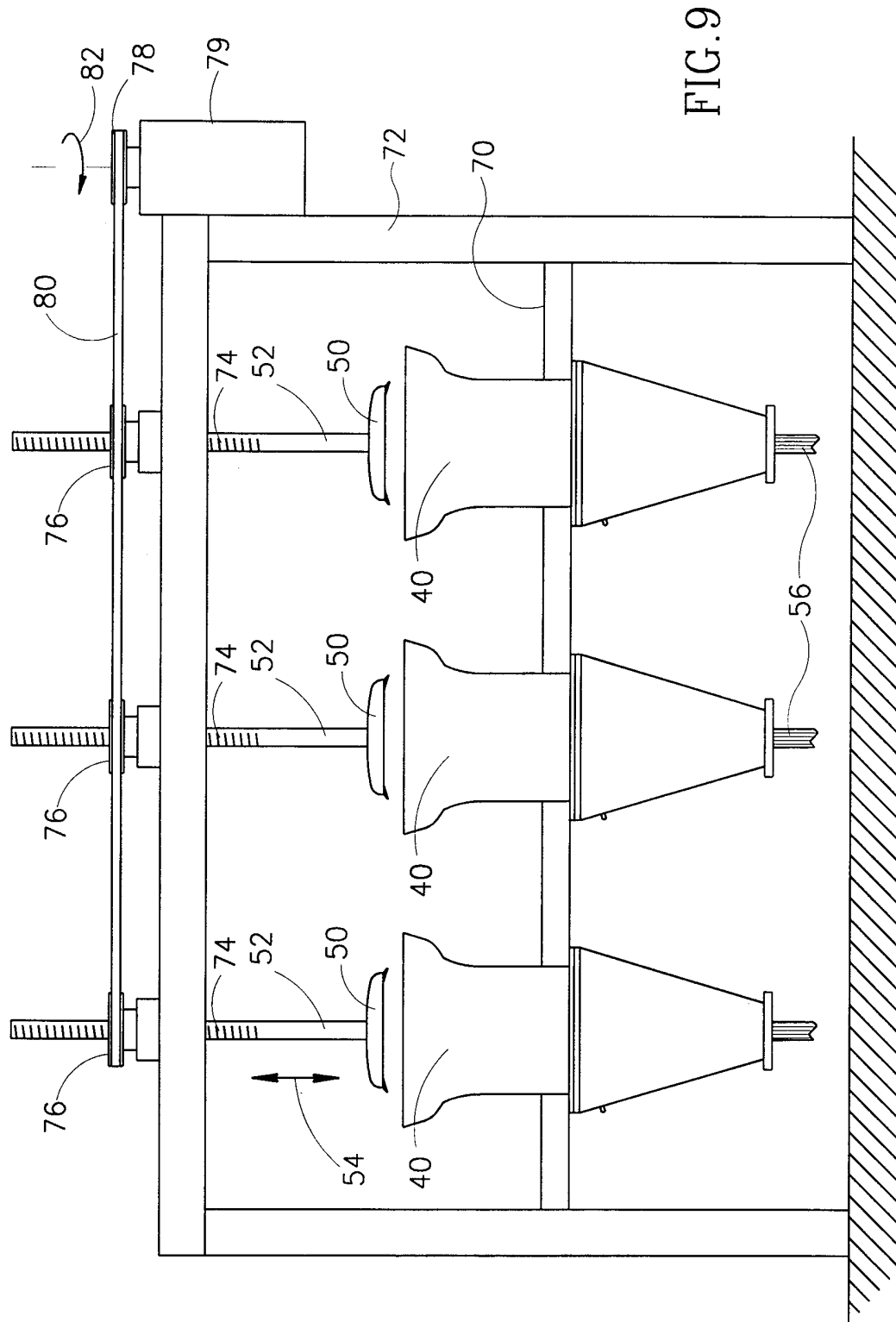


FIG.8



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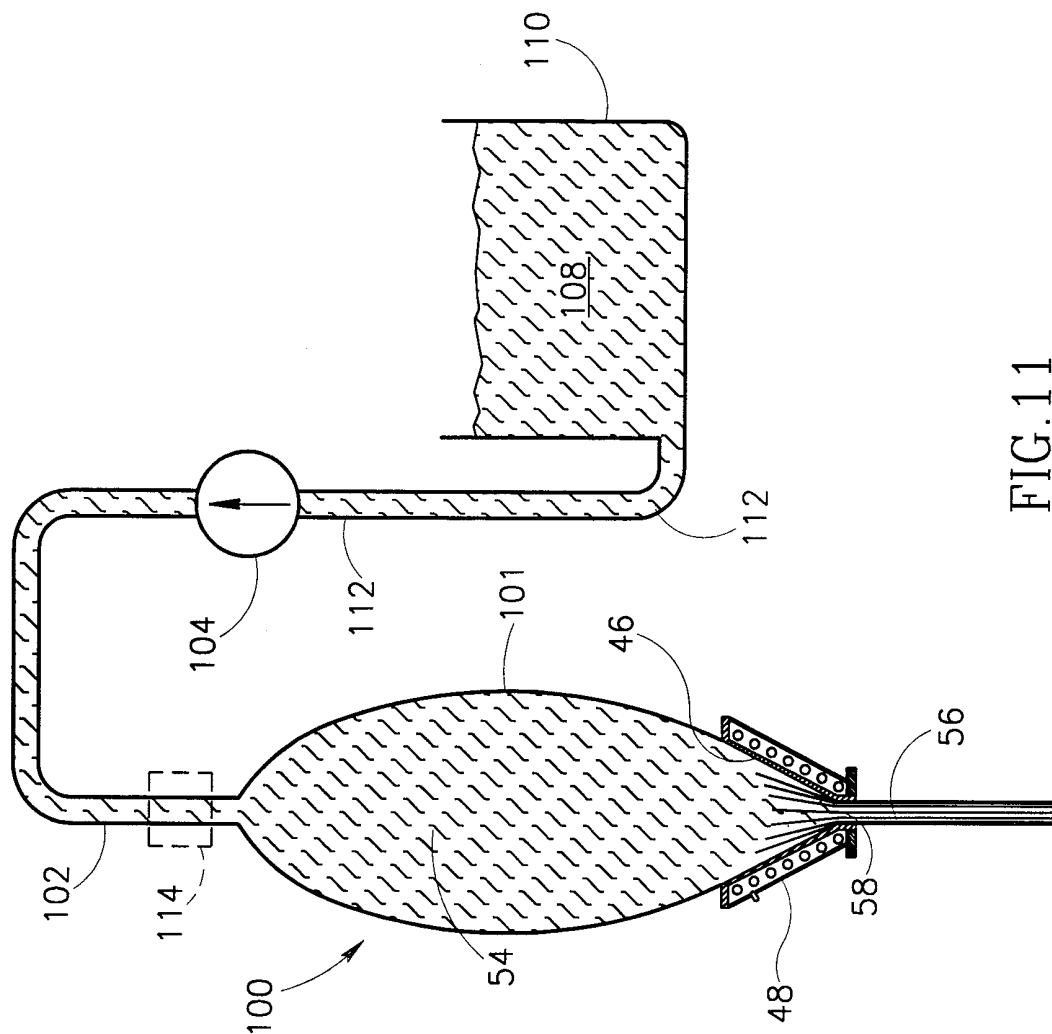


FIG. 11

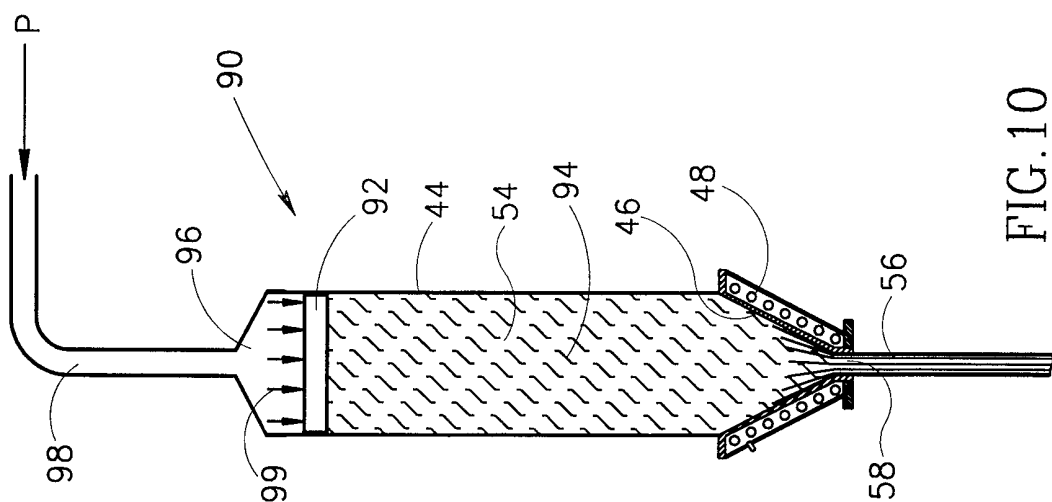


FIG. 10

INTERNATIONAL SEARCH REPORT

International Application No

PCT/IL 98/00457

A. CLASSIFICATION OF SUBJECT MATTER
IPC 6 A23J3/14 A23J3/26

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)

IPC 6 A23J

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category °	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	US 5 061 507 A (AULIK DAVID, J.; ET AL) 29 October 1991 cited in the application	1
A	see the whole document ---	2-40
X	US 4 910 040 A (SAGARINO ROBERT, F.; ET AL) 20 March 1990 cited in the application	1
A	see the whole document ---	2-40
X	EP 0 262 276 A (MYOPEX INTERNATIONAL CORPORATION) 6 April 1988 cited in the application	1
A	see the whole document & IL 80 207 A cited in the application -----	2-40

☐ Further documents are listed in the continuation of box C.

☒ Patent family members are listed in annex.

° Special categories of cited documents :

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"O" document referring to an oral disclosure, use, exhibition or other means

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"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention

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Date of the actual completion of the international search

7 December 1998

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11/12/1998

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INTERNATIONAL SEARCH REPORT

information on patent family members

International Application No

PCT/IL 98/00457

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