

Appendix F. Textural properties of the plant protein-based meat substitutes and the animal meat products.

| Representative products | Hardness(kg) | Springiness | Chewiness |
|--|--------------|-------------|------------|
| Plant protein-based ham sausage (Chicken flavor) | 9.58±0.37 | 0.89±0.03 | 5.24±0.22 |
| Commercial ham sausage (Chicken flavor) | 8.10±0.37 | 0.84±0.02 | 4.03±0.10 |
| Plant protein-based pork liver (Pork flavor) | 21.81±1.09 | 0.95±0.03 | 14.34±0.53 |
| Commercial pork liver (Pork flavor) | 5.79±0.79 | 0.94±0.02 | 4.58±0.57 |
| Plant protein-based dried beef (Beef flavor) | 7.28±0.51 | 0.91±0.05 | 4.21±0.35 |
| Commercial dried beef (Beef flavor) | 7.19±0.61 | 0.76±0.04 | 3.06±0.09 |