



HOW TO COOK IMPOSSIBLE™ PORK MADE FROM PLANTS



If you know how to cook pork from a pig, you already know how to cook Impossible Pork Made From Plants!

WHAT ARE THE PRIMARY INGREDIENTS IN IMPOSSIBLE PORK?

- Soy Protein Concentrate
- Coconut Oil
- Sunflower Oil
- Natural Flavors

For the most up-to-date ingredient list and nutrition facts on Impossible™ products, visit ImpossibleFoods.com/Sell-Impossible

BENEFITS OF IMPOSSIBLE PORK

Delicious In a blind taste test of 200 consumers in Hong Kong in April 2021, Impossible Pork Made From Plants was preferred to ground pork from pigs (54% preference vs. 46%). Impossible Pork Made From Plants scored higher than ground pork from pigs on all attributes tested, including overall liking, appearance liking, flavor liking, texture liking and purchase intent.

Nutrition Impossible Pork is packed with 18 g protein per 113 g serving, with no animal hormones or antibiotics, 0 mg of cholesterol (compared to 85 mg), 13 g total fat (compared to 32 g), and 7 g saturated fat (compared to 11 g) per 113 g serving compared to animal ground pork. Impossible Pork has 37% fewer calories, 59% less total fat and 36% less saturated fat when compared to USDA 70/30 Ground Pork.¹

Sustainable Every time you eat Impossible Pork instead of pork from a pig, you use about 81% less water, generate 77% less GHG emissions, and use 66% less land.

For in-depth culinary guidance and inspiration, please visit: ImpossibleFoods.com/FoodService/BOH or reach out to us at: ImpossibleFoods.com/ContactUs

SIMPLE STORAGE & HANDLING

- Impossible Pork is perishable.
- Keep it frozen or refrigerated at all times and cook it before the indicated use-by date.
- Shelf life thawed is 10 days unopened and 3 days once opened.
 - To thaw, simply place it in the refrigerator for about 24 hours before you intend to use it.
 - We do not recommend thawing Impossible Pork by immersing it in water.
 - Once thawed, do not refreeze.

COOKING INSTRUCTIONS

- Impossible Pork cooks, sizzles and handles like ground pork from pigs.
 - It can be cooked on any surface, and in any way ground pork is cooked including steam, boil, stir fry, braise/sear, deep fry, bake, grill and simmer in broth.
 - Use it in various recipes: meatballs, chili, tacos, dumplings, shumai, stir fry, you name it!
- Impossible Pork is designed for convenient handling and versatility.
 - Working with Impossible Pork from a cold, refrigerated state is highly recommended for best performance.
- Impossible Pork yields up to 31% more cooked product than ground pork from pigs.²
 - Impossible Pork is fully cooked when the internal temperature is 71°C / 160°F.
 - Serve while fresh and hot for the best consumer experience.



Highly Confidential: Do Not Distribute.

1. USDA 70/30 Ground Pork contains 350 calories, 32 g of total fat, and 11 g of saturated fat, while Impossible Pork contains 220 calories, 13 g of total fat, and 7 g of saturated fat per 4 oz (113 g) serving. 2. Depending on the method of cooking, Impossible Pork Made From Plants yielded 6.5%–31% more cooked product than ground pork from pigs cooked at the same temperature.