



# IMPOSSIBLE BURG

## 002385 - Burger Impossible .25 Lb Patty

The Impossible Burger looks, cooks and tastes like beef from cows, but made entirely from plants. Because its made from plants, the Impossible Burger has 0 mg cholesterol, no animal hormones, antibiotics, artificial ingredients, or slaughterhouse contaminants. The Impossible Burger is available in both patties and bulk ground meat, and can be used in any recipe or application that otherwise calls for ground beef from cows.



### \* Benefits

## Nutrition Facts

Servings per Container 40  
Serving size 100g

Amount per serving  
**Calories 200**

% Daily Value\*

Total Fat 11g %  
Saturated Fat 5g 25%  
Trans Fat 0g

Cholesterol 0mg 0%

Sodium 320mg 14%

Total Carbohydrate 8g 3%

Dietary Fiber 5g 18%

Total Sugars 1g

Includes 1g Added Sugar 2%

Protein 17g

Vitamin D 0mcg 0%

Calcium 160mg 12%

Iron 3.6mg 20%

Potassium 620mg 13%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Ingredients

Ingredients: Water, Soy Protein Concentrate, Sunflower Oil, Coconut Oil, Natural Flavors, 2% Or Less Of: Methylcellulose, Cultured Dextrose, Food Starch Modified, Yeast Extract, Soy Leghemoglobin, Salt, Mixed Tocopherols (Antioxidant), L-Tryptophan, Soy Protein Isolate,

Vitamins and Minerals (Zinc Gluconate, Niacin, Thiamine Hydrochloride (Vitamin B1), Pyridoxine Hydrochloride (Vitamin B6), Riboflavin (Vitamin B2), Vitamin B12).

Product contains an allium derivative

### Allergens

#### Contains:



#### Free From:



### Handling Suggestions

Not applicable - for commercial use only

### Serving Suggestions

1. Impossible Burger shrinks 8% in volume, compared to 25% with beef. Therefore, patties, meatballs, meat loaves should be made to the desired finished size.
2. It doesnt need to rest after cooking; it can be served immediately without color change or juices that run.
3. You can pre-sear and reheat as desired, however; reheat the meat below temperatures of 375F to prevent overcooking the outside.
4. You may see some pink around the edges for rare and medium cook temps. You can use the Impossible Burger, as well, a burger! It performs great as sauted or baked ground beef. You can also use it in fillings or add to soups and sauces.

### Prep & Cooking Suggestions

Pan Fry - 1. The colder the Impossible Burger is, the easier it is to handle as it allows the coconut oil to stay firm while you cook it. 2. It is best to cook the Impossible Burger between 350-375F. Otherwise, you can overcook it. 3. It performs best when slightly browned. It will cook to temp - rare, medium, well, well done. 4. You may see some pink around the edges for rare and medium cook temps. You can use the Impossible Burger, as well, a burger! It performs great as sauted or baked ground beef. You can also use it in fillings or add to soups and sauces.

### Product Specifications

| Brand           | Manufacturer          | Product Category    |
|-----------------|-----------------------|---------------------|
| IMPOSSIBLE BURG | Impossible Foods Inc. | Bakery Mixes, Other |

| MFG #    | SPC #  | GTIN           | Pack | Pack Desc.        |
|----------|--------|----------------|------|-------------------|
| 60-00011 | 002385 | 00816697020111 | 4    | 4 / 10 / 0.25 LBR |

| Gross Weight | Net Weight | Catch Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|--------------|-------------------|--------|-----------------|
| 10.92lb      | 10lb       | No           | USA               | Yes    | No              |

#### Shipping Information

| Length | Width | Height | Volume  | TlxHl | Shelf Life | Storage Temp From/To |
|--------|-------|--------|---------|-------|------------|----------------------|
| 12in   | 10in  | 7.13in | 0.48ft3 | 16x7  | 450DAYS    | -10°F / 0°F          |



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### Nutrition Analysis - By Measure

|                        |     |                     |      |              |       |
|------------------------|-----|---------------------|------|--------------|-------|
| Calories               | 200 | Total Fat           | 11g  | Sodium       | 320mg |
| Protein                | 17  | Trans Fats          | 0g   | Calcium      | 160mg |
| Total Carbohydrates... | 8g  | Saturated Fat       | 5g   | Iron         | 3.6mg |
| Sugars                 | 1g  | Added Sugars        | 1g   | Potassium    | 620mg |
| Dietary Fiber          | 5g  | Polyunsaturated Fat |      | Zinc         |       |
| Lactose                |     | Monounsaturated Fat |      | Phosphorus   |       |
| Sucrose                |     | Cholesterol         | 0mg  |              |       |
| Vitamin A(U)           |     | Vitamin D           | 0mcg | Thiamin      |       |
| Vitamin A(RE)          |     | Vitamin E           |      | Niacin       |       |
| Vitamin C              |     | Folate              |      | Riboflavin   |       |
| Magnesium              |     | Vitamin B-6         |      | Vitamin B-12 |       |
| Monosodium             |     | Sulphites           |      | Nitrates     |       |

### Additional Images

