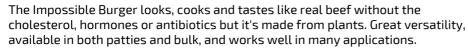


IMPOSSIBLE BURG

002386 - Burger Impossible Plant Based Bulk





		Nutrition Facts		
		Servings per Container Serving size	80 100g	
	SBIE	Amount per serving Calories	200	
			ly Value*	
		Total Fat 11g	%	
		Saturated Fat 5g	25%	
		<i>Trans</i> Fat 0g		
		Cholesterol 0mg	0%	
★ Benefits		Sodium 320mg	14%	
-		Total Carbohydrate 8g	3%	
		Dietary Fiber 5g	18%	
		Total Sugars 1g		
		Includes 1g Added Sugar	2%	
Ingredients	Allergens	Protein 17g		
		Vitamin D. Omer	0%	
Ingredients: Water, Soy Protein Concentrate,	Contains:	Vitamin D 0mcg		
Sunflower Oil, Coconut Oil, Natural Flavors, 2% Or Less Of: Methylcellulose, Cultured Dextrose, Food Starch Modified, Yeast Extract, Soy Leghemoglobin,	Soy	Calcium 160mg	12%	
	Free From:	Iron 3.6mg	20%	
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	Image: Second state of the second s	Potassium 620mg * The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2 a day is used for general nutrition advice.		

Handling Suggestions

Not applicable - only for foodservice application

Serving Suggestions

 Impossible Burger shrinks 8% in volume, compared to 25% with beef. Therefore, patties, meatballs, meat loaves should be made to the desired finished size.
It doesnt need to rest after cooking; it can be served immediately without color change or juices that run.
You can pre-sear and reheat as desired, however; reheat the meat below temperatures of 375F to prevent overcooking the outside.

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

В	Brand Manufacturer			Product Category					
IMPOSSIBLE BURG Impossible Foods,			ods, Inc	Meat Substitute, Beef or Burgers					
MFG	#	SPC #		GTIN		Pa	ck	Pack Desc.	
60-000	010	002386	0081	5697020	7020104 4		4 / 1 / 5.0 LBR		
Gross We	eight N	et Weight	Catch Wei	ght Cou	untry of (Origin	Kosh	ier	Child Nutrition
21.04	b	20lb	No		USA		Yes	5	No
Shipping Information									
Length	Width	Height	Volume	TIxHI	Shelf	Life	Stora	ge T	emp From/To
12in	10in	7.88in	0.53ft3	16x7	450D/	AYS		-10	°F / 0°F





IMPOSSIBLE BURG

002386 - Burger Impossible Plant Based Bulk



The Impossible Burger looks, cooks and tastes like real beef without the cholesterol, hormones or antibiotics but it's made from plants. Great versatility, available in both patties and bulk, and works well in many applications.

Nutrition Analysis - By Measure

Calories	200	Total Fat	11g	Sodium	320mg
Protein	17	Trans Fats	Og	Calcium	160mg
Total Carbohydrates…	8g	Saturated Fat	5g	Iron	3.6mg
Sugars	1g	Added Sugars	1g	Potassium	620mg
Dietary Fiber	5g	Polyunsaturated Fat		Zinc	4.8
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	0.16mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



