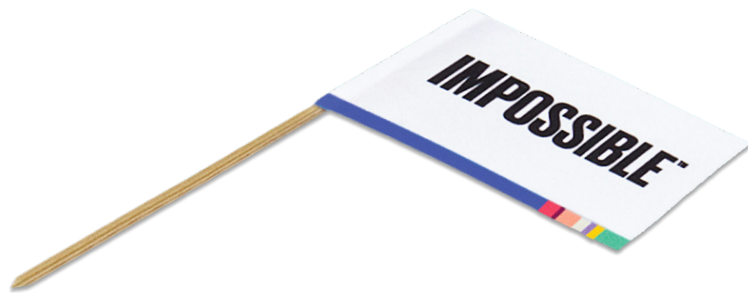


COOKING WITH: IMPOSSIBLE™ SAUSAGE MADE FROM PLANTS



The comforting, crave-worthy taste of sausage, made from plants. Impossible Sausage is pre-seasoned, pre-cooked and perfect for breakfast — or any time of day.

SERVING SUGGESTIONS

- Impossible™ Sausage Patty Made From Plants is perfectly pre-seasoned for use in a breakfast sausage sandwich and other breakfast menu items.

SIMPLE COOKING AND PREPARATION

- Impossible Sausage Patty Made From Plants is conveniently **pre-seasoned and fully cooked**, saving on back-of-house preparation time.
- Patties can be **cooked from a thawed or frozen state**.
- To thaw, refrigerate patties in a single layer on a lined sheet tray for **around 5 hours at 38°F**.
- Impossible Patties have been pre-cooked to a temperature of 165°F. For a juicy, delicious sausage patty, **we recommend reheating each patty to no more than 140°F**.
- Recommended cooking surface: **Best prepared seared on a flat-top griddle or in a saute pan**. It can be cooked on a grill or turbochef, or in a convection oven, deep fryer, or microwave.

- Cooking time and temperature vary by cooking equipment.
- Add oil to prevent patties from sticking to cooking surfaces.
- **Cook at 350 degrees (medium heat) for approx 60 seconds per side** or until internal temp of 140°F and desired sear is reached.
- **Serve hot** for best sensory experience.

SHELF LIFE & STORAGE

- Perishable - Store frozen at 0°F for up to 6 months, 10 days refrigerated.

CULINARY FLEXIBILITY WITH SAUSAGE

- Dice patties before reheating for other uses like Omelets, Breakfast Burritos or Sausage Gravy. Serve hot.

CONTACT US

For more information, reach out to us at:
www.impossiblefoods.com/ContactUs