

# IMPOSSIBLE™

## HOW TO COOK IMPOSSIBLE™ PORK MEAT 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

### 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.<sup>2</sup>
  - Impossible Pork is fully cooked when the internal temperature is 71°C / 160°F.
  - Serve while fresh and hot for the best consumer experience.

### 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 frozen is 8 months.
- Shelf life thawed is 14 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.

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

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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.