

IMPOSSIBLE FOODS CLOSES A \$75 MILLION INVESTMENT AFTER ACHIEVING KEY MILESTONES

- **Temasek leads new investment, with Open Philanthropy, Bill Gates, Khosla Ventures and Horizons Ventures**
- **Investment comes as food startup gets patent covering technology to use leghemoglobin in plant-based meat**
- **Company to provide extensive data to the public about the safety of its key ingredient**

REDWOOD CITY (July 31, 2017) — Impossible Foods closed a \$75 million investment this week after achieving significant milestones in intellectual property and food safety.

The lead investor in the round is Singapore-headquartered investment company Temasek. Open Philanthropy Project, Bill Gates, Khosla Ventures and Horizons Ventures will also contribute to the round. The company is not providing additional financial details.

Impossible Foods makes meat directly from plants — with a much smaller environmental footprint than meat from animals. The company uses modern science and technology to create wholesome food, restore natural ecosystems and feed a growing population sustainably.

The company's flagship product, the Impossible Burger, is made through a simple combination of plant-based ingredients. A key ingredient is "soy leghemoglobin." Soy leghemoglobin is a protein that carries "heme," an iron-containing molecule that occurs naturally in every animal and plant.

HEME: THE "MAGIC INGREDIENT" YOU EAT EVERY DAY

Heme is an essential molecular building block of life, one of nature's most ubiquitous molecules. It is most familiar as the molecule that carries oxygen in your blood. Heme is super abundant in animal muscle. It's the abundance of heme that makes meat uniquely delicious.

To satisfy the global demand for meat at a fraction of the environmental impact, Impossible Foods discovered a scalable, affordable way to make heme without animals. The company genetically modifies yeast and uses fermentation to produce a heme protein naturally found in plants, called soy leghemoglobin.

The heme in the Impossible Burger is identical to the heme humans have been consuming for hundreds of thousands of years in meat — and while it delivers all the craveable depth of beef, it uses far fewer resources.

IMPOSSIBLE™

The Impossible Burger uses about 75% less water, generates about 87% fewer greenhouse gases and requires around 95% less land than conventional ground beef from cows. It's produced without hormones, antibiotics, cholesterol or artificial flavors.

Earlier this month, the US Patent and Trademark Office issued US Patent No. 9,700,067 covering Impossible Foods' technology to use leghemoglobin in plant-based meat. The 200-person startup has more than 100 additional patents pending.

"Our scientists spent so much time and effort studying a single molecule — heme — because heme is what makes meat taste like meat," said Impossible Foods CEO and Founder Patrick O. Brown, M.D., Ph.D. "It turns out that finding a sustainable way to make massive amounts of heme from plants is a critical step in solving the world's greatest environmental threat."

EXPERT OPINION: SAFE

In 2014, a panel of leading food safety experts gave the opinion that the Impossible Burger's key ingredient, soy leghemoglobin, is "generally recognized as safe" (GRAS). [GRAS](#) means a food is safe to be consumed under US regulations.

Additional testing — including a stringent rat feeding study — provided even more objective, scientific data that the product is safe. That 2016 study examined whether consumption of soy leghemoglobin in amounts orders of magnitude above normal dietary exposure would produce any adverse effects. There were none. And a comprehensive search of allergen databases found that soy leghemoglobin has a very low risk of allergenicity, and it's shown no adverse effects in exhaustive testing.

Later this month, Impossible Foods will provide this study and additional data to the FDA, including the opinion of the expert panel. The FDA publishes such data online, available for public viewing.

"The No. 1 priority of Impossible Foods is the safety of our customers, and we believe that people want and deserve total transparency about the food they eat," said Dr. Brown, a member of the National Academy of Sciences and the National Academy of Medicine. A 25-year professor of biochemistry at Stanford University, Dr. Brown is also co-founder of [Public Library of Science](#), a nonprofit publisher founded to provide [open access](#) to science, technology and medical journals.

ABOUT IMPOSSIBLE FOODS

Based in Redwood City, California, Impossible Foods makes delicious, nutritious meat and dairy products directly from plants — with a much smaller environmental footprint than those produced from animals. The privately held company was founded in 2011 by Patrick O. Brown, M.D., Ph.D., formerly a biochemistry professor and Howard Hughes Medical Institute investigator at Stanford University. Investors include Temasek, Open Philanthropy Project, Khosla Ventures, Bill Gates, Google Ventures, Horizons Ventures, UBS and Viking Global Investors.

More information:

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