

ALL ABOUT IMPOSSIBLE™ SAUSAGE MADE FROM PLANTS

There's nothing quite like Impossible™ Sausage Made From Plants. And as hosts, servers, and restaurant managers, you might get some questions from guests like, "are you sure this is made from plants?".

Here's a little cheat sheet that covers some of the most common questions:

WHAT IS IMPOSSIBLE SAUSAGE MADE FROM PLANTS?

It's delicious Sausage Made From Plants for meat lovers! You've gotta taste it to believe it! Many consumers actually prefer the flavor over pork sausage.

WHY SHOULD I TRY IMPOSSIBLE SAUSAGE MADE FROM PLANTS?

- It's unbelievably delicious (preferred over the leading brand of pork sausage!).*
- It's got all the protein of pork sausage, with 45% fewer calories, 60% less total fat and 0 mg of cholesterol.
- It's made from plants.
- It's made for people who love meat
- It's way better for the planet than sausage from pigs — because it uses a fraction of the land and water, and generates far fewer greenhouse gas emissions.

WHAT MAKES IT TASTE SO GOOD?

The meaty flavor comes from a combination of natural ingredients, but mainly, it comes from "heme" — a molecule found in all living things that gives meat (and the Impossible Sausage) its unmistakably meaty flavor.

WHAT'S IN IT?

It's primarily made from soy protein, coconut oil, and sunflower oil — with one special ingredient: heme.

IS IT VEGAN?

Impossible Sausage is made without any ingredients from animal sources, and it's really made for people who love eating meat — which is why we don't call it "vegan" or "faux" (even though vegans can eat it). It's a plant-based protein that everyone can fall in love with.



[If offering an Impossible menu item to a vegan customer, be sure to check with the kitchen staff on whether the dish can be prepared entirely plant-based. For example, anything containing cheese, butter, and eggs would have to be removed for vegans.]

DOES IT CONTAIN ALLERGENS?

It's plant-based, nut-free, and dairy-free. It contains soy.

NUTRITIONALLY, HOW DOES IT COMPARE TO PORK SAUSAGE?

It matches the protein levels in pork sausage and compared with the leading sausage brand has:

- 45% fewer calories
- 60% less total fat
- 0 mg cholesterol (in 1.6oz of Impossible™ Sausage)

DOES IT CONTAIN ALLERGENS?

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IMPOSSIBLE™ FOH SAUSAGE QUIZ

Circle your answer choice and test your meaty smarts with our Impossible quiz.

1. HOW WOULD YOU DESCRIBE IMPOSSIBLE™ SAUSAGE MADE FROM PLANTS?

- A. Delicious Sausage Made From Plants for meat lovers that is better for the environment.
- B. Vegan meat that is made for vegans.
- C. Fake meat for people who don't want to eat meat.
- D. Healthy meat that really doesn't taste that good.

2. IF YOUR GUESTS HAVE MORE QUESTIONS, WHERE CAN YOU SEND THEM?

- A. Tell them to visit: [impossible foods.com/faq](https://impossiblefoods.com/faq)
- B. Give them an Impossible Sausage consumer information handout
- C. Both answers are correct.

3. THE PROTEIN IN IMPOSSIBLE SAUSAGE COMES FROM WHAT SOURCE?

- A. Coconut
- B. Soy
- C. Potatoes
- D. Heme

4. WHERE DOES THE FAT IN IMPOSSIBLE SAUSAGE COME FROM?

- A. Pigs and Plants
- B. Canola Oil and Palm Oil
- C. Coconut Oil and Sunflower Oil
- D. Yogurt and Mayonnaise

5. WHAT IS THE INGREDIENT THAT GIVES IMPOSSIBLE SAUSAGE IT'S MEATY FLAVOR?

- A. Pork
- B. Heme
- C. Soy
- D. Beans

6. IN COMPARISON TO PORK SAUSAGE, IMPOSSIBLE SAUSAGE IS?

- A. Much healthier than pork sausage
- B. Much fattier than pork sausage
- C. Nutritionally similar to pork sausage
- D. Higher in calories

7. IMPOSSIBLE™ SAUSAGE IS "LAB MEAT".

- True
- False

8. IMPOSSIBLE SAUSAGE COOKS AND TASTES LIKE SAUSAGE, BUT IT IS MADE FROM PLANTS.

- True
- False

9. A SUSTAINABILITY FACT ABOUT IMPOSSIBLE SAUSAGE IS:

- A. Impossible Sausage requires as much water as pork sausage to produce.
- B. Impossible Sausage requires significantly less water and land area, to produce than pork, and generates far fewer greenhouse gas emissions.
- C. Eating Impossible Sausage instead of pork doesn't make an impact on the planet.
- D. Producing Impossible Sausage uses more land than pork production does.

10. IMPOSSIBLE SAUSAGE CONTAINS:

- A. Animal hormones
- B. Antibiotics
- C. Dairy
- D. None of the above

11. HEME IS BEST DESCRIBED AS:

- A. Beet juice
- B. FD&C Red No.40
- C. A basic building block of life on Earth
- D. Tomato extract

12. THE CORE MISSION OF IMPOSSIBLE FOODS IS?

- A. To make the global food system more sustainable
- B. To make delicious food without compromise
- C. To transform the global food system and be able to feed our growing global population
- D. All of the above

13. IMPOSSIBLE SAUSAGE CONTAINS 0MG OF:

- A. Protein
- B. Cholesterol
- C. Fat
- D. Iron

14. IMPOSSIBLE SAUSAGE CONTAINS NUTS:

- True
- False

15. IS IMPOSSIBLE SAUSAGE ORGANIC?

- Yes
- No

16. WHAT WORD CAN BE USED TO DESCRIBE IMPOSSIBLE SAUSAGE?

- A. Delicious
- B. Nutritious
- C. Sustainable
- D. All of the Above

17. WHY DO MEAT EATERS ORDER IMPOSSIBLE SAUSAGE?

- A. It's nutritious
- B. It's made for meat lovers
- C. It's delicious and better for the planet
- D. All of the Above



IMPOSSIBLE™

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