

IMPOSSIBLE™

How to cook Impossible™ Pork Made From Plants

If you know how to cook pork from a pig, you already know how to cook Impossible Pork Made From Plants! Impossible Pork is a 1:1 substitute for animal ground pork that sizzles and handles like ground pork from pigs. Grill it, roast it, braise it, fry it, simmer it -- however you like!

WHAT ARE THE PRIMARY INGREDIENTS IN IMPOSSIBLE PORK?

- Soy Protein
- Coconut Oil
- Sunflower Oil
- Natural Flavors

SIMPLE STORAGE & HANDLING

- Impossible Pork is perishable.
- **Keep it frozen or refrigerated at all times** and cook before the indicated use-by date.
- To thaw, simply place it in the refrigerator for ~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.**

COOKING INSTRUCTIONS

- Impossible Pork **cooks, sizzles and handles like ground pork from pigs** and yields up to 31% more cooked product than ground pork from pigs.¹
- Working with Impossible Pork from a **cold, refrigerated state** is highly recommended for best performance.
- 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.**
- Impossible Pork is fully cooked when the internal temperature is 71°C / 160°F
- **Serve while hot and fresh** for best results.

For more information, reach out to your **Impossible Foods Sales rep** or hello@ImpossibleFoods.com. You can also **visit our website** for more inspiration.

1. 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.



IMPOSSIBLE™ MENU INSPIRATION



LATIN DISHES

Impossible™ Pork Tacos
Impossible™ Pork Burrito



ASIAN DISHES

Impossible™ Pork Banh Mi
Impossible™ Pork Fried Rice



ITALIAN DISHES

Impossible™ Pork Ragù
Impossible™ Pork Lasagna