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

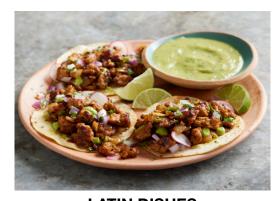
- Impossible Pork is perishable.
- Keep it frozen or refrigerated at all times and cook before the indicated use-by date.
- To thaw, simply place it in the refrigerator for ~24 hours before you intend to use it. We do not recommend thawing Impossible Pork by immersing it in water. **Once thawed, do not 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.

IMPOSSIBLE™ MENU INSPIRATION



LATIN DISHES
Impossible™ Pork Tacos
Impossible™ Pork Burrito



ASIAN DISHESImpossible™ Pork Banh Mi
Impossible™ Pork Fried Rice



ITALIAN DISHES
Impossible™ Pork Ragu
Impossible™ Pork Lasagna