NON-MEAT INGREDIENTS & LABELING PROCESSED PRODUCTS

Chris R. Kerth
Texas A&M University

Quality Factors in Meat

- Water-holding
- Color
- Oxidative stability
 - Color
 - Rancidity of fat
- Microbial contamination
- Tenderness (the grinder can always fix this)

INGREDIENTS Water

Uses and Restrictions

- Brines, marinades
- Restricted by regulatory limits (product dependent)
- Subject to labeling requirements ("Ham with water added")
- 3% allowed in fresh sausage mixing aid
- Water in Cooked Sausage 4 P% + 10%
- 40% Rule (fat + water cannot exceed 40%)

PFF

- As we add more water to a product, the PFF decreases (w/o fat, water and protein are all that is left.
- \blacksquare PFF = (%Protein)/(100-%Fat)
- As PFF decreases, the legal name of certain products changes.

Type of Cured Pork Product	Minimum Meat PFF Percentage ²	Product Name and Qualifying Statements
Cooked ham, loin ³	20.5	(Common and usual)
	18.5	(Common and usual) with natural juices
	17.0	(Common and usual) water added
	<17.0	(Common and usual) and water product; —X% of weight is added ingredients ⁴







INGREDIENTS Salt (NaCl)



Functions

- Preservative (Cl⁻ is bacteriostatic)
- Flavor enhancer (Na+)
- Increases SSP extraction for binding meat pieces
- Increases WHC of proteins
- Lowers water activity

Typical Use Levels

- 0.5 1% (marinated product)
- 1.5 2% (bacon)
- 2 3% (sausages & ham)
- 4 5% (dried products/jerky)
- Rule of thumb 1-3%

INGREDIENTS Sweeteners



Functions

- Reduce harshness of salt
- Enhance flavor and color -Browning (Maillard) reaction
 A reducing sugar (glucose) reacts with protein amino groups giving brown color and flavor.
- Moisture retention
- Nutrient for starter cultures in fermented products

Uses and Restrictions

- Brines, marinades, direct addition of crystals or syrup
- 1 2.5% in final product
- Dextrose (glucose), sucrose, honey, corn syrup, corn syrup solids, sorbitol < 2%
- Sucralose ≤ 500ppm
- Sugar substitutes Sweet and Low®, Splenda®

Artifical Sweeteners



INGREDIENTS Alkaline Phosphates

- Functions
 - Increases water holding capacity (WHC)
 - Increases pH
 - Retards color changes and rancidity
 - Reduce Lipid Oxidation
 - pH Control
- Uses and Restrictions
 - Brines, marinades, direct addition
 - 0.2-0.5% maximum
 - Mix in brines first, then other ingredients
 - Excess use causes "soapy" taste, rubbery texture
- Sodium tripolyphosphate (STPP primary phosphate)



INGREDIENTS: MECHANICALLY SEPARATED CHICKEN, BEEF, CHICKEN BROTH (WATER, CHICKEN BROTH), CEREAL (GROUND CORN, WHEAT, RYE, OATS & RICE), WATER, SALT, AND 2% OR LESS OF FLAVORINGS & COLORING, COSTARD, CORN 5... "PS SOLIDS, DEXTROSE, SODIUM PHOSPHATE, SO) UM NITRITE, SODIUM PACKED IN NATURAL PORK CASING.

DIST. BY CHOICE CUTS LTD., HOUSTON, TX.77226

CINCINNATI, OH 45240

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JERICHO, NY 11753









INGREDIENTS Sodium Nitrite (Curing Agent)

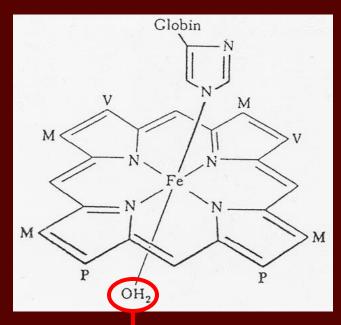


Functions

- Curing agent cured meat color and flavor
- Cured color NO2- → NO reacts with Mb to develop cured meat color
- Prevents *Clostridium botulinum* spore outgrowth
- Retards fat oxidation
- Usually bonded to salt 6.25% nitrite, 93.75% salt (Prague Powder)
- Includes celery powder
 - Celery powder requires the use of a micrococcus starter culture to reduce nitrate
 - Pre-converted celery powder (most widely used) is chemically converted to all nitrite

Artifical Sweeteners

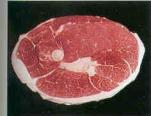




Replaced by NO (nitric oxide)
Forms
nitrosomyoglobin



MYOGLOBIN
Purple-Red
Freshly cut surface.
+ NO
(Nitric Oxide)



NITROSOMYOGLOBIN Dark Red



+HEAT

NITROSOHEMOCHROME Light Pink Typical "Cured meat color".



Plus Oxygen

Minus Oxygen

Loss of Electron (Oxidation) Electron Gain (Reduction)

> Loss of Electron (Oxidation)

Gain of Electron (reduction) plus NO



Gain of Electron (reduction) plus NO

Electron Loss (Oxidation)



OXYMYOGLOBIN

Bright Pink
Typical "Fresh meat color".

(Reduction) Plus Oxygen Electron Loss (Oxidation)



METMYOGLOBIN Brown

+HEAT



DENATURED METMYOGLOBIN

Grey Brown
Typical "Cooked fresh meat color".

Loss of Electron

Loss of Electric (Oxidation)



OXIDIZED PORPHYRINS

Creen, Yellow, Colorless



trilion Amount/serving % Daily Value*
Cts Total Fat 9g 12%
Saturated Fat 4g 20%
Fiber 0g 0%
Container Trans Fat 0g
Cholesterol 25mg 8%
dog (47g) Sodium 500mg 22%
Vitamin D 0mog 0% Calcium 4.5mg 0% Iron 0.7mg 4% - Potassium 95mg 8%
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INGREDIENTS: GRASS-FED BEEF ... WATER. COLTAINS LESS THAT OF THE FOLLOW SEA SALT, PAPRIKA. DEHYDRATED ONION. SPICES. NUTMEGOIL OF POWDER.

DISTRIBUTED BY APPLEGATE FARMS, BRIDGEWATER, NJ 088 QUESTIONS? VISIT HELPAPPLEGATE GOM OF CALL 866-587-588

FULLY SOOK D. BEST WITHIN 4 DAYS OF COENING, MAY BE FUEN FOR UP TO 9 I

*MINIMALLY PROCESSED, NO ARTIFICIAL INGREDIENTS *BEGGRAISED & FED A DIET IN COMPLIANCE WITH THE

NON-COOPER TO STANDARD TO MANUAL OF THE GENETICALLY ENGINEERED INGREDIENTS. ** EVOPOT THE

MATURALLY OCCURRING IN SEA SALT & CELERY POWDER

**BEET DEALER ADMINISTRAÇÃO ANURIDADO, AUDEO



INGREDIENTS: ORGANIC GRASS-FED BEEF**, WATER. CONTAINSLESS THAN 2% OF THE FOLLOWING: SEA SALT, ORGANIC SPICES, ORGANIC DEHYDRATED GARLIC, ORGANIC DEHYDRATED ONION, ORGANIC PAPRIK, CELERY POWDER.

DISTRIBUTED BY APPLEGATE FARMS, BRIDGE WATER, NJ 08807 CERTIFIED ORGANIC BY QUALITY ASSURANCE INTERNATIONAL QUESTIONS? VISIT HELP, APPLEGATE. COM OR CALL 866-587-5858

FULLY COOKED. BEST WITHIN 4 DAYS OF OF ENING, MAY BE FROZEN FOR UP TO 9 MONTHS.

+BEEF RAISED & FED A DIET IN COMPLIANCE LITH THE NON-GMO PROJECT STANDARD TON AVOIDANCE SECOND FIGURE VENGINEERED INGREDIENTS. *EXCEPT THOSE NATURALLY OCCURRING IN SEASON & CELERY POWDER. **BEEF NEVER ADMINISTERED ANTIBIOTICS.

ADDED GROWTH TORMONES OF ANIMAL BY-PRODUCTS. #BEEF RAISED ON MISHING.

TO LEARN MORE ADOUT APPLEGATE HOMANELY RAISED

INGREDIENTS Sodium Ascorbate/ Erythorbate

Na⁺

Functions

- Accelerates cure reaction, cure color formation
- Provides reducing conditions for NO2 conversion to NO
- Antioxidant to stabilize color, flavor
- Uses and Restrictions
 - 550ppm maximum permitted (required for bacon)
 - Avoid use of ascorbic acid (vitamin C; use sodium or salt form with nitrite)

SERVINGSUGGESTION

LIT'L **SMOKIES®**

SMOKED SAUSAGE MADE WITH PORK & CHICKEN

Mutrition **Facts**

Serving size 5 Links (60g) Servings: About 7

Calories 190

Fat Cal. 150

*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Amount/serving	%DV*	Amount/serving	%DV*
Total Fat 17g	26%	Total Carb. 2g	1%
Sat. Fat 6g	30%	Fiber Og	0%
Trans Fat Og		Sugars 1g	
Cholest. 40mg	13%	Protein 7g	
Sodium 530mg	22%		

Vitamin A 0% ● Vitamin C 0% ● Calcium 4% ● Iron 2%

Ingredients: Pork, Mechanically Separated Chicken, Water, Corn Syrup, Contains 2% Or Less: Potassium Lactate, Salt, Dextrose, Natural Flavors, Sodium Proposed Beef Stock Prythorbate, Sociem Nitrite, Hydrolyzed Beef Stock Prythorbate, Prythor

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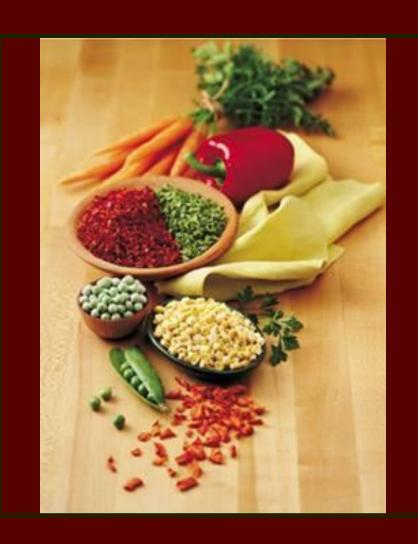
U.S.
INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE

NET WT 14 OZ (396 g)



FLAVOR ENHANCERS

- Monosodium glutamate (MSG)
 - Meatiness and salty flavors
 - 2-3 oz/100 lbs
- Hydrolyzed vegetable protein (HVP)
 - 2-10 oz/100 lbs
- Autolyzed yeast extracts
 - Superior flavor modifier
 - 2-16 oz/100 lbs



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Vitamin A 0% • Vitamin C 0% • Calcium 4% • Iron 2%

Ingredients: Pork, Mechanically Separated Chicken, Water, Corn Syrup, Contains 2% Or Loss Potassium Lactale, Dextrose, Natural Flavors, Sodium Phospha Monosodium Glutamate, Sidium Diacetate, Sodium Phospha Monosodium Glutamate, Sidium Diacetate, Sodium Erythorbate, Sodium, Write, Hydrolyzed Beet Cock DISTRIBUTED BY: THE HILLSHIRE BHANDS COMPANY DISTRIBUTED BY: THE HILLSHIRE BHANDS COMPANY CHICAGO, IL 60607 USA • 800-328-2426 CHICAGO, IL 60607 USA • 800-328-2426 ©2020 TYSON FOODS, INC.

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USE BY DATE SHOWN ONCE OPENED USE WITHIN 7 DAYS. Fuily Cooked Keep Refrigerated Heat & Eat

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INSPECTED
AND PASSED BY
DEPARTMENT OF
AGRICULTURE

NET WT 14 OZ (396 g)



INGREDIENTS Starter Cultures



Functions

- Acidification by bacterial conversion of glucose to L-lactic acid
- Acidity produced retards Staphylococcus aureus growth
- Typical acidification to pH 4.6 5.0 within a specified time frame

Uses and Restrictions

- Dry and semi-dry sausages
- Pedicococcus, Lactobacillus, Micrococcus, and other species
- Requires 6- 18 hrs fermentation time at (70-95° F, 21-35° C)
- Lactic acid bacteria
- Frozen/freeze-dried





Sodium/ Potassium Lactate

Functions

- Inhibition of *L. monocytogenes, C. botulinum* growth
- Weak acid, disrupts membrane pH gradients
- Inhibits bacteria energy metabolism
- Extends lag phase growth of bacteria

Uses and Restrictions

- Brines, marinades, direct to minced products
- Allowed in uncooked and cooked meats
- 4.8% maximum weight of total formulation
- 2-3% typical use level
- Not permitted in infant foods



Sodium/ Potassium Diacetate

- Brines, marinades, dry ingredient
- 0.25% maximum weight of total formulation
- 0.1-0.15% use level
- Not permitted in infant foods

• Combination with sodium lactate and diacetate not permitted in all fresh meats unless licensed for use (Hormel patent)

LIT'L **SMOKIES®**

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Sodium 530mg	22%		
Vitamin A 00% • Vi	tamin 0		

Ingredients: Pork, M. Conanically Separated Chicken Water Corn Syrup, Contains 2% Or Less: Potassium Lactate, Sult Sextrose, Natural Lavors, Sodium Phosphate, Monuscium Channella, Sodium Diacetate, Scalum Erythorbate, Sodium Nitrite, Hydrolyzed Bes. Stack Diacetate. Scalum Channella, Sodium Diacetate.

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USE BY DATE SHOWN ONCE OPENED USE WITHIN 7 DAYS. Fuily Cooked Keep Refrigerated Heat & Eat

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NET WT 14 OZ (396 g)





INGREDIENTS Antioxidants

- Fat Soluble
 - Butylated hydroxyanisole (BHA)
 - Butylated hydroxytoluene (BHT)
 - Tertiary butylhydroquinone (TBHQ)
 - Propyl gallate (PG)
- Water Soluble
 - Alpha tocopherol (Vit E)
 - Citric and Ascorbic acid

- Spices
 - (pepper, paprika, mace, rosemary, garlic, ginger, oregano, sage, thyme, turmeric)
- Spice extractive
 - (rosemary)



TURKEY PEPPERONI BHY, and citric Acid Added to Help Protect Flavor

*65% Less Fat than our Regular Pork and Beef Pepperont

Slices

*FAT REDUCED FROM 12g TO 4g PER SERVING

Facts

Serv. Size 16 slices (28g) Servings about 5 Calories 70

Fat Cal. 35

Amount/serving %DV*

Total Fat 4g 6% 5% Sat. Fat 1g Trans Fat Og

Cholest. 25mg

16% Sodium 380mg

Amount/serving %DV*

Total Carb. 1g Fiber Oq

Sugars less than 1g

Protein 9g

*Percent Daily Values (DV) are based on a 2,000 calorie diet. Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 4%

8%

INGREDIENTS: TURKEY, SALT, CONTAINS 2% OR LESS OF NATURAL FLAVORS, WATER, DEXTROSE, LACTIC ACID STARTER CULTURE, DESIR OF PARTIES

DEHYDRATED GRANULATED GARLIC, SODIUM NITRIT , BHA, BHT, CITRIC ACID.

MADE WITH PRIDE AND CARE FOR HE-B , SAN ANTONIO 78204

promise

f you aren't completely pleased ith this product, we'll be happy to replace it or refund your money. You have our word on it.

Larles Brown



REFRIGERATE AFTER OPENING 0361548

NET WT. 5 OZ (142 g)



MEAT & MOISTURE BINDERS - Proteins

Soy Protein Concentrate and Isolate Milk Proteins (NFDM, Whey and Caseinate)

Functions

- Reduce cooking loss, reduce costs, increase yield, maintain meat-like texture
- Increase WHC and protein content
- Gel formation binds product pieces and water



Uses and Restrictions

- Rehydrate SPI 4:1, SPC 3:1
- Use SPC (70% P) up to 11% (DWB); ground poultry, sausages, fillings, coatings
- Use SPI (90% P) at 1-2 % (DWB); brine products
- Add flavorants to offset flavor dilution
- Dry application to sausages,0.5 to 2% (Milk Proteins)



INGREDIENTS. HECHANICALLY SEPARATED MEN, BEEF, CHICKEN BROTH (WALL CHICKEN BROTH), CEREAL (GROUND CORN, WHEAT, RYE, OATS & RICE), WATER, SALT, AND 270 _ TESS OF FLAVORINGS & COLORING MUSTARD, COKN STRUT SOLDO, DEATKOSE, SODIUM PHOSPHATE, SODIUM NITRITE, SODIUM ERYTHORBATE, NATURAL HICKORY SMOKE FLAVOR. PACKED IN NATURAL PORK CASING.

DIST. BY CHOICE CUTS LTD., HOUSTON, TX.77226



Calories Total Fat 5g 4% Saturated Fat 1g Trans Fat 0g 9% Cholesterol 25mg 13% Sodium 310mg 1% **Total Carbohydrate 2**g 0% Dietary Fiber 0g Total Sugars Og Includes Og Added Sugars 0% Protein 4g Vit. D Omcg 0% . Calcium Omg 0% Iron 0.3mg 2% • Potas. 210mg 4% SUGAR, POTATO STARCH, SODIUM ERYTHORBATE, SPICE EXTRACTS,

SODIUM NITRITE, PAPRIKA EXTRACT.

DISTRIBUTED BY: H-E-B®, SAN ANTONIO, TX 78204



%DV*

Amount/serving Total Carb. 1g 0% 18% 25% Fiber 0q ng Size 1 Frank (42g) holesti 20mg Sugars Og **Protein 5q** 20% Sodium 480mg Fit Cal. 110 10% • Vitamin C 0% • Calcium 0% • Iron 2%

ETATE, SODIUM ERYTHORBATE, SOD

OR LESS OF SALT, SORBITOL, SOLE OF LACTATE, TES, HYDROLYZED CORN PROTEIN, PAR YKA, SODIUM



Labeling Basics

FSIS-FDA Jurisdiction Determined by Meat / Poultry Content of Product

- FSIS regulates products containing
 - 2% or more cooked meat or poultry meat
 - 3% or more raw meat or poultry meat
- FDA regulates "meat flavored"sauces and soups with less than 2% meat or poultry meat

FSIS Promotes and Strictly Enforces Product Standards of Identity

Examples:

- Ham
 - Ham with Natural Juices
 - Ham Water Added
 - Ham and Water Product
- Hot Dogs/Frankfurters :
 - Maximum 40% fat and water
 - No by-products (skin, snouts, organ meat, etc.)
- Ground Beef:
 - May contain no more than 30% fat
- Veal Cutlet:
 - Single slice of veal from the round

Required Information on a Label (9 CFR 317.2/381 Subpart N)

- Up to 8 required features
 - Product name
 - Inspection legend and est. number
 - Handling statement**
 - Net weight statement
 - Ingredients statement
 - Address line
 - Nutrition facts
 - Safe handling instructions**



Mandatory Handling Statements

- Perishable product preserved by chilling
 - "Keep Frozen"; "Keep Refrigerated"
 - "Keep Refrigerated or Frozen"
- Perishable cooked product shipped hot
 - Product receives a heat lethality treatment
 - "This product must either be maintained at no less than 140° F during shipment or discarded"

Safe Handling Instructions

- Mandatory when meat and poultry product is raw or partially cooked
- Specific format for word size
- Graphics mandated

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.

Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.

Generic Approvals – New Labels 9 CFR 317.5/381.133

- Standardized products without special claims, guarantees or foreign language
- Single ingredient products without special claims, guarantees or foreign language
- Products with contract specification for Federal Government agencies
- Shipping containers
- Inspection legends

Claims











Potassium 280mg

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories in a day is used for general nutrition advice.

INGREDIENTS: Water, Pea Protein*, Expeller-Pressed Canola Oil, Refined Coconut Oil, Rice Protein, Natural Flavors, Cocoa Butter, Mung Bean Protein, Methylcellulose, Potato Starch, Apple Extract, Pomegranate Extract, Salt, Potassium Chloride, Vinegar, Lemon Juice Concentrate, Sunflower Lecithin, Beet Juice Extract (for color).

*Peas are legumes. People with severe allergies to legumes like peanuts should be cautious when introducing pea protein into their diet because of the possibility of a pea allergy. Contains no peanuts or tree nuts.

Manufactured For Beyond Meat® 119 Standard St., El Segundo, CA 90245 866.756.4112 Ethanandteam@beyondmeat.com ©2020 Beyond Meat®

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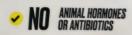
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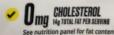


BEYONDM

BURGER

NET WT. 12 OZ (0.751b) 340g PERISHABLE: KEEP REFRIGERATED





Burgers, tacos, lasagna...use like ground beef in your favorite recipes!

Make the Impossible Burger at home:

Pre-heat pan to MEDIUM-HIGH, or grill to HIGH heat. Cook a 1/4 lb. patty 5-6 min, flip halfway through. Cook to taste. Fully cooked when interior is 160°F.

For more recipes & tips visit ImpossibleFoods.com/recipes

Nutritio **Facts**

3 servings per containe

Serving size 4oz. (113q)

Calories 240 per serving

Amount/serving	%DV	Amount/serving	%DV	
Total Fat 14g	18%	Total Carb. 9g	3%	
Saturated Fat 8g	40%	Dietary Fiber 3g	11%	
Trans Fat 0g		Total Sugars <1g		
Cholesterol Omg	0%	Incl. <1g Added Sugars 19		
Sodium 370mg	16%	Protein 19g	319	
	Total Fat 14g Saturated Fat 8g Trans Fat 0g Cholesterol 0mg	Total Fat 14g 18% Saturated Fat 8g 40% Trans Fat 0g Cholesterol 0mg 0%	Total Fat 14g 18% Total Carb. 9g Saturated Fat 8g 40% Dietary Fiber 3g Trans Fat 0g Total Sugars <1g Cholesterol Omg 0% Incl. <1g Added Sug	

Vitamin D Omcq 0% • Calcium 170mg 15% • Iron 4.2mg 25% Potassium 610mg 15% • Thiamin 2350% • Riboflavin 15% Niacin 50% Vitamin B6 20% Folate 30%

 Phosphorus 15%
 Zinc 50% Vitamin B12 130%

INGREDIENTS: WATER, SOY PROTEIN CONCENTRATE. COCONUT OIL, SUNFLOWER OIL, NATURAL FLAVORS, 2% OR LESS OF-POTATO PROTEIN, METHYLCELLULOSE, YEAST EXTRACT, CULTURED DEXTROSE, FOOD STARCH MODIFIED. SOY LEGHEMOGLOBIN, SALT, SOY PROTEIN ISOLATE, MIXED TOCOPHEROLS (VITAMIN E), ZINC GLUCONATE, THIAMINE HYDROCHLORIDE (VITAMIN B1), SODIUM ASCORBATE (VITAMIN C), NIACIN, PYRIDOXINE HYDROCHLORID

sible Foods Inc. 400 Saginaw Dr Redwood City, CA 94063 Hello@ImpossibleFoods.com



www.ecfr.gov

Reference:

Title 9 – Animals and Animal Products especially Part 317 & Part 319

Title 21 – Food and Drugs

NON-MEAT INGREDIENTS & LABELING PROCESSED PRODUCTS

Chris R. Kerth
Texas A&M University