



Impossible Foods Inc.

# 47058 - Impossible Burger 4x5 Lb Bricks

The Impossible Burger looks, cooks and tastes like real beef without the cholesterol, hormones or antibiotics but it's made from plants. Great versatility, available in both patties and bulk, and works well in many applications.



## Nutrition Facts

Servings per Container 80  
Serving size 4 Ounce

Amount per serving  
**Calories 240**

	% Daily Value*
<b>Total Fat</b> 14g	<b>18%</b>
Saturated Fat 8g	<b>40%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 370mg	<b>16%</b>
<b>Total Carbohydrate</b> 9g	<b>3%</b>
Dietary Fiber 1g	<b>3%</b>
Total Sugars 1g	
Includes 1g Added Sugars	<b>2%</b>
<b>Protein</b> 19g	
Vitamin D 0mg	<b>0%</b>
Calcium 170mg	<b>13%</b>
Iron 4mg	<b>22%</b>
Potassium 610mg	<b>12%</b>

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

### \* Benefits

### 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, Mixed Tocopherols (Antioxidant), Soy Protein Isolate

Vitamins and Minerals:  
Zinc Gluconate, Thiamine Hydrochloride (Vitamin B1), Niacin, Pyridoxine Hydrochloride (Vitamin B6), Riboflavin (Vitamin B2), Vitamin B12

### ⚠ Allergens

#### Contains:



### Handling Suggestions

Not applicable - only for foodservice application

### Serving Suggestions

1. Impossible Burger shrinks 8% in volume, compared to 25% with beef. Therefore, patties, meatballs, meat loaves should be made to the desired finished size.
2. It does not need to rest after cooking; it can be served immediately without color change or juices that run.
3. You can pre-sear and reheat as desired, however; reheat the meat below temperatures of 375F to prevent overcooking the outside.

### Prep & Cooking Suggestions

Pan Fry - 1. The colder the Impossible Burger is, the easier it is to handle as it allows the coconut oil to stay firm while you cook it. 2. It is best to cook the Impossible Burger between 350-375F. Otherwise, you can overcook it. 3. It performs best when slightly browned. It will cook to temp - rare, medium, well, well done. 4. You may see some pink around the edges for rare and medium cook temps. You can use the Impossible Burger, as well, a burger! It performs great as sautéed or baked ground beef. You can also use it in fillings or add to soups and sauces.

### ✍ Product Specifications

Brand	Manufacturer	Product Category
Impossible Burger	Impossible Foods Inc.	Ranch & Flavored Salad Dressings

MFG #	SPC #	GTIN	Pack	Pack Desc.
60-00010	47058	00816697020104	4	4/5 lbs

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21.53 lb	20 lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11.88 in	9.88 in	7.88 in	0.53 ft3	16x7	270 DAYS	-10°F / 0°F



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### Nutrition Analysis

Calories	240 kcal	Total Fat	14 g	Sodium	370 mg
Protein	19	Trans Fats	0 g	Calcium	170 mg
Total Carbohydrates...	9 g	Saturated Fat	8 g	Iron	4 mg
Sugars	1 g	Added Sugars	1 g	Potassium	610 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	5.4 mg
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(U)	0 µg	Vitamin D	0 mg	Thiamin	28.24 mg
Vitamin A(RE)		Vitamin E		Niacin	8.7 mg
Vitamin C	0 mg	Folate		Riboflavin	0.19 mg
Magnesium		Vitamin B-6	0.35 mg	Vitamin B-12	3.02 µg
Monosodium		Sulphites		Nitrates	

### Additional Images

