

# THE BEYOND BURGER®

THE REVOLUTIONARY PLANT-BASED BURGER  
THAT LOOKS, COOKS, AND SATISFIES LIKE BEEF.



*Made from plants!*

**A BURGER WITH**  
**BENEFITS**



No Soy,  
No Gluten



No  
GMOs



100%  
Plant-Based



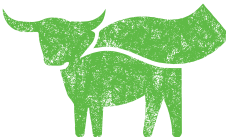
YES  
WAY!

SIAL Innovation Selection Paris 2018



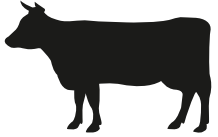


### THE BEYOND BURGER® WEIGH-IN



**THE BEYOND BURGER®**  
4 OZ. PLANT-BASED BURGER PATTY

VS



**ANIMAL-BASED BEEF**  
RAW UNSEASONED 80/20 BEEF  
USDA NATIONAL NUTRIENT DATABASE

¼ LB PATTY

20	PROTEIN (G)	19
8	SATURATED FAT (G)	9
0	CHOLESTEROL (MG)	80
20	TOTAL FAT (G)	23
300	CALORIES	287

✓	PLANT-BASED	✗
✓	ANTIBIOTIC-FREE	?
✓	HORMONE-FREE	?
✓	GMO-FREE	?
✓	SOY-FREE	✓
✓	GLUTEN-FREE	✓

**4 OZ. PATTIES**

<b>Nutrition Information</b>	
Typical Values	Per 100g
Energy	1142.5 kJ/265.5 kcal
Fat	17.7 g
Of which Saturates	7.1 g
Carbohydrate	9.7 g
Of which Sugars	0.0 g
Protein	17.7 g
Salt	1.0 g

**INGREDIENTS:**

Water, Pea Protein Isolate\*, Expeller-Pressed Canola Oil, Refined Coconut Oil, Natural Flavors, Contains 2% or less of the following: Cellulose from Bamboo, Methylcellulose, Potato Starch, Maltodextrin, Yeast Extract, Salt, Sunflower Oil, Vegetable Glycerin, Dried Yeast, Gum Arabic, Ascorbic Acid (To Maintain Color), Beet Juice Extract (For Color), Modified Food Starch, Acetic Acid, Apple Extract, Lemon Juice Concentrate.

ALL INGREDIENTS FROM NON-GMO SOURCES.

\*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.

70%

of meat eaters are substituting a non-meat protein in a meal at least once a week  
Meatingplace, March 2016

**Beyond Meat® received nearly 7B media impressions in 2018**

**COOKING INSTRUCTIONS**

- If frozen, defrost burgers before use
- Cook approximately 3 minutes per side and until internal temperature reaches 74°C
- Center of patty should still appear rare to medium-rare
- Do not overcook



BeyondMeat.com @BeyondMeat #BeyondBurger #FutureOfProtein