



Revision Date: 06/04/2019

**Section A: Description**

BEYOND MEAT® – Beyond Burger®

This formula is proprietary to, and owned by BEYOND MEAT®.

**Section B: Label Information:**

**1. Nutritional Information:**

<b>Nutrition Facts</b>	
Serving Size 1 Patty, 4 oz (113g)	
Servings Per Container: 2	
<b>Amount Per Serving</b>	
<b>Calories 250</b>	Calories from Fat 160
	% Daily Value*
<b>Total Fat 18g</b>	<b>28%</b>
Saturated Fat 6g	<b>30%</b>
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 390mg</b>	<b>16%</b>
<b>Potassium 300 mg</b>	<b>6%</b>
<b>Total Carbohydrate 3g</b>	<b>1%</b>
Dietary Fiber 2g	<b>8%</b>
Sugars 0g	
<b>Protein 20g</b>	<b>40%</b>
Vitamin A	<b>0%</b>
Vitamin C	<b>0%</b>
Calcium	<b>8%</b>
Iron	<b>25%</b>

\*Percent Daily Values are based on a 2,000 calorie diet

**2. Ingredient Statement**

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

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### 3. Cooking and Handling Instructions

- Keep refrigerated and use within 3 days of opening. Do not refreeze. Cook thoroughly before serving.
- If purchased frozen, thaw in refrigerator before cooking and consume within 10 days of thawing.
- Heat grill or pan to medium-high to high heat and cook patties for 4 minutes per side
- Do not overcook, edge and interior of patty will still be red or pink when fully cooked
- Fully cooked when internal temperature reaches 165°F

### 5. Other Statements

No Gluten  
 No Soy  
 Non-GMO Project Verified  
 Vegan  
 Kosher

## Section C: Specification Standards

### 1) Physical Standards

Physical Standards	Target
Defects* (not exhaustive list)	Deformed patties and non-uniform edges Patty touching the sealing plastic No visual solid fat in patty Cracks or gaps in patty
Dimensions	Target Length: 90 mm; Range: 85 - 95 mm Target Height: 19 mm; Range: 16 – 23 mm
Patty Weight	Target: 113g; Range: 109 – 119g

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## 2) Finished Product Organoleptic Standards

Attribute	Description
Appearance and Color:	<p>(In package): 2 – 113g round, non-meat patties in a plastic tray; film should be tightly sealed, with minimal to no wrinkling; visible product should have a matte, meat-like appearance with no fluid buildup around perimeter</p> <p>(Out of package):</p> <ul style="list-style-type: none"> <li>• Raw color red-pink to pink with purple to grey tones; white fat dispersed throughout; some brown particles also noticeable</li> <li>• Cooked color brown-grey to grey with slight pink to purple tones; no white fat or brown particles visible in cooked state</li> </ul>
Texture and Mouthfeel:	Firm meat-like texture with firm initial bite and heterogeneous, cohesive chew and fatty, moist mouthfeel; slight fatty mouth-coating
Flavor and Aroma:	Aroma and flavor are meaty, beefy with savory, grilled, and fatty notes

## 3) Finished Product Microbiological & Chemical Standards

- The methodology for testing shall follow CURRENT A.O.A.C. approved methods or U.S.D.A./F.D.A. recognized methods. Standard quantitative methods used (plate count, MPN) may not detect CFU counts of less than 10/gram.
- Frequency of testing and tests conducted may change based on historical data and risk assessment.

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## Section D: Packaging/Coding/Storage

### 1) Packaging – 1B01 Retail

<b>Master Case – Retail SKU</b>	
1. Outer Dimensions:	14.25" x 9.5625" x 6.6875"
2. Pack Configuration:	2 patties per tray / 8 trays per case / 16 patties per case
3. Pallet Pattern	13 cases per layer / 11 layers / 143 cases per pallet
4. Case Gross Weight:	5.5 lb
5. Case Net Weight:	4 lb
6. Coding:	<p><b>Each case must be marked with:</b></p> <ul style="list-style-type: none"> <li>Company Name &amp; Address</li> <li>Product Name &amp; UPC</li> <li>Net Weight of Case</li> <li>KEEP FROZEN 0 – 18° C</li> </ul> <p><b>Best By &amp; Lot Code Format:</b></p> <p><b>Best By: DDMMYYYY;</b> 12 months  DD: Day  MMM: Month  YYYY:Year  example: 25MAR2020</p> <p><b>Lot Code: X1B01MMDDY</b></p> <ul style="list-style-type: none"> <li>X: Manufacturer Code</li> <li>1B01: Item Number</li> <li>MM: Month of Production (Numerical)</li> <li>DD: Day of Production (Numerical)</li> <li>Y: Year of Production (last digit)</li> </ul>

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## 2) Shipping and Storage

Product must be stored and shipped at -10° to 10°F for best quality and shelf life. No exposure to temperature extremes above 30°F and below -20°F.

## 3) Shelf Life

### 1B01 - Retail:

**Unopened:** Product Shelf Life is 12 months at 0° F / -18 C.

**Thawed:** Product Shelf Life is 10 days unopened and 3 days opened.

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# Beyond Meat Product Specification - Item #1B01

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### Sleeve Artwork:



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Beyond Meat Product Specification - Item #1B01

Corrugate Artwork:

