



Revision Date: 06/04/2019

Section A: Description

BEYOND MEAT® – Beyond Beef®

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

Section B: Label Information:

1. Nutritional Information (Foodservice):

Nutrition Facts	
Serving Size: 4 oz	
Servings Per Container: 48	
Amount Per Serving	
Calories 250	Calories from fat 160
	% Daily Value*
Total Fat 18g	28%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	16%
Potassium 300 mg	6%
Total Carbohydrate 3g	1%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 20g	40%
Vitamin A	0%
Vitamin C	0%
Calcium	8%
Iron	25%

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

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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)

3. Cooking and Handling Instructions

<p>Cooking and Handling Instructions</p> <ul style="list-style-type: none"> • Store frozen, defrost product prior to use • Do not re-freeze after defrosting • Store for a maximum of 10 days in refrigeration • Cook time may vary depending on equipment, always cook to an internal temperature of 165F <p>Here are some tips; for full recipes, visit BeyondMeat.com/BeyondBeef</p> <ol style="list-style-type: none"> 1. Heat non-stick pan over medium-high heat, add Beyond Beef. 2. Cook for about 3-5 minutes, breaking up to desired crumble size and stirring frequently 3. If adding to sauce, simmer for up to 30 mins <p>OR</p> <ol style="list-style-type: none"> 1. Mix dry and wet ingredients per your favorite recipe 2. Pan-sear or bake at 350°F for 5 minutes 3. Add to sauce, simmer or bake for 30-60 minutes <p><small>*Not recommended – boiling in water or frying</small></p>	<p>Instrucciones de cocción y manejo</p> <ul style="list-style-type: none"> • Almacenar el producto congelado. Descongelar antes de usar • No volver a congelar después de descongelar • Almacenar durante un máximo de 10 días en refrigeración • El tiempo de cocción puede variar dependiendo del equipo donde se cocine, siempre cocinar hasta llegar a una temperatura interna de 165F <p>Aquí hay algunos consejos; para recetas completas, visite BeyondMeat.com/BeyondBeef</p> <ol style="list-style-type: none"> 1. Calentar el sartén antiadherente a fuego medio-alto. Agregue Beyond Beef. 2. Cocinar por 3-5 minutos, agitar con frecuencia para romper hasta el tamaño de partícula deseado 3. Si se agrega a salsa, cocinar a fuego lento por no más de 30 minutos <p>O</p> <ol style="list-style-type: none"> 1. Mezclar los ingredientes secos y húmedos según la receta de preferencia 2. Cocinar en sartén o al horno a 350°F por 5 minutos 3. Añadir a la salsa y cocinar a fuego lento o al horno durante 30-60 minutos <p><small>* No recomendado - hervir en agua o freír.</small></p>
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5. Other Statements

No Gluten

No Soy

Non-GMO Project Verified

Vegan

Kosher

*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.

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Section C: Specification Standards

1) Physical Standards

Physical Standards	Target
Defects* (not exhaustive list)	Deformed bricks No visual solid fat in brick
Dimensions (Packaged Measurements)	Target Length: 121 mm; Range: 117 – 125 mm Target Width: 111 mm; Range: 108 – 114 mm Target Height: 39 mm; Range: 37 – 41 mm
Weight	Target Weight: 460g; Range: 454 – 466 g

2) Finished Product Organoleptic Standards

Attribute	Description
Appearance and Color:	(In package): rectangular, non-meat product in 1lb brick; plastic should be tightly sealed, with minimal wrinkling; visible product should have a matte, meat-like appearance with no fluid buildup around perimeter (Out of package): <ul style="list-style-type: none"> • Raw color red-pink to pink with purple to grey tones; white fat dispersed throughout; some brown particles also noticeable • Cooked color brown-grey to grey with slight pink to purple tones; no white fat or brown particles visible in cooked state
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

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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.

Section D: Packaging/Coding/Storage

1) Packaging – 1B16 Bulk Food Service

Master Case – Food Service SKU	
1. Outer Corrugate Dimensions:	15+7/8" x 11+3/8" x 3+9/16"
2. Pack Configuration:	6 – 2 lb units (each unit is 2 – 1 lb packages)
3. Pallet Pattern	10 cases per layer / 15 layers / 150 cases per pallet
4. Case Gross Weight:	13 lb
5. Case Net Weight:	12 lb
6. Coding:	<p>Each case must be marked with:</p> <p>Company Name & Address Product Name & UPC Net Weight of Case KEEP FROZEN 0 – 18° C</p> <p>*Food Service additionally requires Nutrition Facts, Ingredient Statement, Allergen Statement.</p> <p>Packed On & Lot Code Format:</p> <p>Packed on: DDMMMYYYY; 12 months DD: Day MMM: Month YYYY:Year example: 25MAR2019</p>

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	<p>Lot Code: X1B16MMDDY X: Manufacturer Code 1B16: Item Number MM: Month of Production (Numerical) DD: Day of Production (Numerical) Y: Year of Production (last digit)</p>
Primary Packaging – <u>Food Service SKU</u>	
1. Materials:	Multilayer polypropylene films.
2. Net Weight:	12 lbs

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

1B16 - Food Service:

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

Thawed: Product Shelf Life is 10 days.

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Corrugate Artwork:



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