



# BEYOND BURGER<sup>®</sup>

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



    
@BEYONDMEAT  
#GOBEYOND



**BEYOND MEAT<sup>®</sup>**

BEYONDMEAT.COM

# BEYOND BURGER®



## Nutritional Information

| Typical Values      | Per 100 g Uncooked |
|---------------------|--------------------|
| <b>Energy</b>       | 1047 kJ / 252 kcal |
| <b>Fat</b>          | 19 g               |
| of which saturates  | 5,6 g              |
| <b>Carbohydrate</b> | 3,5 g              |
| of which sugars     | 0 g                |
| <b>Fibre</b>        | 1,3 g              |
| <b>Protein</b>      | 17 g               |
| <b>Salt</b>         | 0,75 g             |

**INGREDIENTS:** Water, Pea Protein\*(16%), Rapeseed Oil, Coconut Oil, Rice Protein, Flavouring, Stabiliser (MethylCellulose), Potato Starch, Apple Extract, Colour (Beetroot Red), Maltodextrin, Pomegranate Extract, Salt, Potassium Chloride, Concentrated Lemon Juice, Maize Vinegar, Carrot Powder, Emulsifier (Sunflower Lecithin).

\*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. Our products do not contain peanuts or tree nuts.







## WHAT IT IS

The Beyond Burger is the world's first burger that looks, cooks, and satisfies like a traditional beef burger but is made entirely from plants, without GMOs, soy or gluten. It is a perfect option for meat lovers who want the delicious, juicy burger experience, with no sacrifice required.

## HOW IT'S MADE

We rebuild meat from the ground up using simple plant-based ingredients. Peas provide the protein; beetroot provides the meaty red hue and coconut oil and potato starch offer mouth-watering juiciness and chew.

Through our unique process of braiding together proteins and fats, we're able to recreate the basic architecture, and thus texture, of meat that carnivores know and crave. It's meat that's made from plants, made for meat lovers.

## THE PROS IN OUR PROTEIN

- ✓ 19 g of plant-based protein
- ✓ No cholesterol
- ✓ Made without GMOs, soy or gluten
- ✓ Kosher certified
- ✓ Halal certified
- ✓ 100% plant-based

The Beyond Burger generates 90% less greenhouse gas emissions, requires 46% less energy, has 99% less impact on water scarcity and 93% less impact on land use versus a ¼-lb, standard 80/20 U.S. beef burger<sup>1</sup>

1: Check out the peer reviewed Life Cycle Analysis (LCA) we lead with the University of Michigan quantifying the environmental difference between the Beyond Burger and a beef burger here: [www.beyondmeat.com/about/](http://www.beyondmeat.com/about/)



## COOKING INSTRUCTIONS

The Beyond Burger cooks just like your favorite beef burger – on the grill, in a skillet or on a flat-top, for 3.5 - 4 minutes per side. Check out the Beyond Meat website ([beyondmeat.com/recipes](http://beyondmeat.com/recipes)) for more inspiration!

**BEYOND BURGER®**  
**THE FUTURE OF PROTEIN**

**GO BEYOND®**

BeyondMeat.com    @BeyondMeat #BeyondBurger  
Digital Press Kit: [www.BeyondMeat.com/about/press](http://www.BeyondMeat.com/about/press)





# BEYOND MEAT<sup>®</sup>

JOIN IN    @BEYONDMEAT #GOBEYOND | [BEYONDMEAT.COM](https://beyondmeat.com)