

BEYOND SAUSAGE®

WHATITIS

Beyond Sausage is made from simple, plant-based ingredients without GMOs, soy or gluten and is designed to deliver the juicy, sizzling and delicious satisfaction of pork sausage to appeal to our growing fan base of carnivores and flexitarians who are looking for high-quality plant-based meat without the compromise.



HOW IT'S MADE

Our process is simple. Using heating, cooling, and pressure, we create the fibrous texture of meat from plant-based proteins. Then, we mix in fats, minerals, fruit and vegetable-based colors, natural flavors, and carbohydrates to replicate the appearance, juiciness and flavor of meat.

Peas, fava beans and rice provide the protein. Coconut oil ensures mouthwatering juiciness and chew, and beets provide the meaty red hue. It's all wrapped inside a casing derived from algae. The result? An uncompromisingly delicious plant-based sausage made directly from plants that's better for human health and the environment.

THE PROS IN OUR PROTEIN

All of Beyond Meat's products are designed to meet or exceed the nutritional profile of its animal protein equivalent. Compared to traditional pork sausage, Beyond Sausage has:

- · 16g of plant-based protein per link, 2g more than pork
- \cdot 43% less total fat, 38% less saturated fat and 27% less sodium
- · No cholesterol, antibiotics or hormones
- · Made without GMOs, soy or gluten
- · OK Kosher Certified

COOKING INSTRUCTIONS

Prepare it on the grill, in a skillet or on a flat-top for 6 minutes, frequently rotating. Ready to start cooking? Check out the Beyond Meat website (beyondmeat.com/recipes) for inspiration!





AVAILABILITY

Beyond Sausage is available at all major grocery stores, restaurants, sports stadiums and more.



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Digital Press Kit: www.BeyondMeat.com/press