

# HOW WE HELP YOUR BUSINESS

We'll add you to our online locator too!

## WE'RE HERE TO HELP

We give you all the tools and server training you need to make the most of Impossible Foods.

### Training Resources:

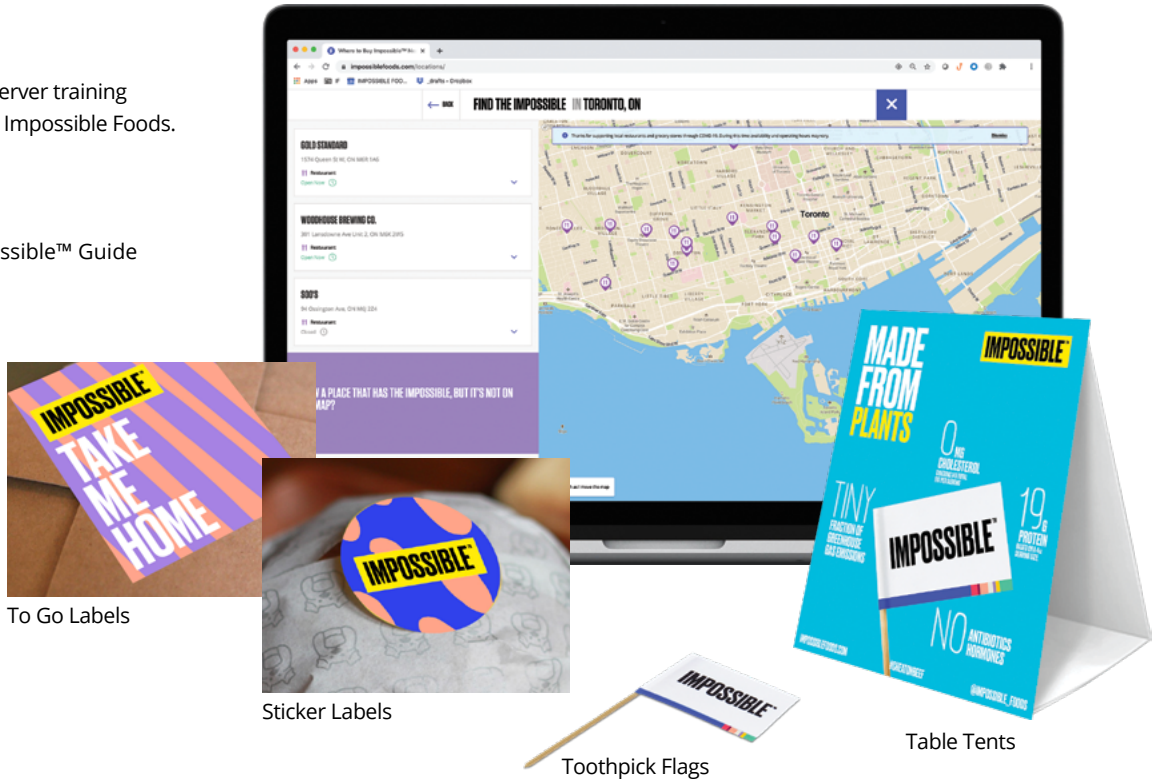
- Menu Guidelines
- How to Talk About Impossible™ Guide
- Digital staff training
- Culinary Guide

### In Store Marketing

- Table Tents
- Posters
- Window Clings

### Food Branding

- Toothpick Flags
- Burger Paper
- Stickers



To Go Labels

Sticker Labels

Toothpick Flags

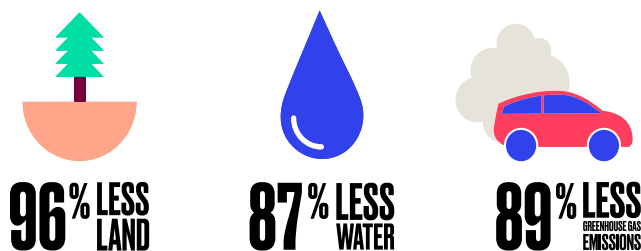
Table Tents

## MEAT ON A MISSION

Our mission is to restore biodiversity and reduce the impact of climate change by transforming the global food system. To do this, we make delicious, affordable and sustainable meat, fish and dairy packed with nutrients and made from plants!

Animal agriculture occupies nearly half of the world's land, is responsible for 15% of global greenhouse gas emissions and consumes 25% of the world's freshwater. We make meat using a small fraction of land, water and energy, so people can keep eating what they love.

Compared to ground beef from cows, Impossible products use:



## CONTACT US

If you have quick questions, visit: [ImpossibleFoods.ca/Foodservice](https://ImpossibleFoods.ca/Foodservice)

Or reach out anytime at: [ImpossibleFoods.ca/ContactUs](https://ImpossibleFoods.ca/ContactUs)



Source: Impossible Foods Life Cycle Assessment of Impossible Burger, ISO compliant; Quantis, 2019. Numbers based on achievement of manufacturing scale with current product on market.