7th February 2020

To whom it may concern,

As the founder/MD of Grill'd Pty Ltd, I am writing to express our unequivocal support for the application by Impossible Foods Inc. to permit soy leghemoglobin in meat analogue products that is produced using a genetically modified strain of yeast.

From our research, we understand that Soy leghemoglobin is short for legume hemoglobin, the hemoglobin found naturally in soy plants. Leghemoglobin is a protein found in plants that carries heme, an iron-containing molecule that is essential for life. As such, Heme is found in every living being, both plants and animals. Heme has been consumed every day for hundreds of thousands of years and Impossible Foods discovered that heme is what makes meat taste like meat. Impossible foods plant-based heme is made via fermentation of genetically engineered yeast. The heme molecule is identical to what is found in meat from animals and is what gives the Impossible Burger its uniquely meaty flavour. A game changer for the hospitality industry.

The yeast fermentation technique used is very common in the food industry. An example of this is rennet (chymosin) in cheese. A high percentage of cheese globally is now made using rennet produced in genetically modified organisms. This same type of process allows Impossible foods Pichia pastoris yeast to produce soy leghemoglobin. Soy leghemoglobin has already been determined as safe by the United States FDA, Singapore Food Agency and Health Canada, which provides us with further confidence in supporting this application.

On our research travels overseas, the Grill'd team have seen and personally consumed the Impossible Burger safely for more than 3 years. With over 100 million servings in the USA, Hong Kong, Macau and Singapore we have the upmost belief in the safety and commerciality of this product. We note The Impossible Burger is driving tremendous revenue and business growth for restaurant and retail partners around the world and we feel that Australians and New Zealanders should have the same opportunity to enjoy and choose the Impossible Burger as a plant based alternative.

Grill'd is focused on long term sustainability and note that The Impossible Burger uses 96% less land, 87% less carbon emissions and 89% less water than the equivalent meat from an animal. Further to this, Impossible Foods' technology platform and products could help build new and more sustainable industries globally.

Australia and New Zealand have always been on the forefront of new technology and superior food quality, we firmly believe supporting this application further enhances this reputation globally.

To reiterate, Grill'd Pty Ltd unequivocally support Impossible foods application and we wait in keen anticipation for a positive response.

Warm regards,

Founder/MD
Grill'd Pty Ltd