

8th September 2020

To whom it may concern,

As the founder/MD of Grill'd, I am reiterating our 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.

In this current climate the restaurant and hospitality industry need support in driving growth through product innovation. There continues to be growing demand for plant-based meat options globally including Australia and New Zealand.

There have been over 100 million 113g servings of Impossible Burger internationally, with findings from Health Canada, the Singapore Food Agency, and US Food and Drug Administration supporting the safety of the product and further fuels our confidence in supporting this application and the launch of Impossible foods in Australian and New Zealand.

As we understand it, FSANZ has affirmed the safety of soy leghemoglobin at the proposed levels and all comments from the first call for submissions have been addressed, leaving no reason for delay.

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.

As afore mentioned, 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