Paper No. 11

UNITED STATES PATENT AND TRADEMARK OFFICE

BEFORE THE PATENT TRIAL AND APPEAL BOARD

MOTIF FOODWORKS, INC.,

Petitioner,

v.

IMPOSSIBLE FOODS INC.,
Patent Owner.

U.S. Patent No. 11,224,241

"METHODS AND COMPOSITIONS FOR AFFECTING THE FLAVOR AND AROMA PROFILE OF CONSUMABLES"

Inter Partes Review No. 2023-00207

PETITIONER'S UPDATED EXHIBIT LIST

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EX1017	Mottram, *Flavour Formation in Meat and Meat Products: A Review*, 62 FOOD CHEM. 415-24 (1998)

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EX1028	Calkins & Hodgen, *A Fresh Look at Meat Flavor*, 77 MEAT SCI. 63-80 (2007)

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EX1032	Cerny & Davidek, *Formation of Aroma Compounds from Ribose and Cysteine during the Maillard Reaction*, 51 J. ARGRIC. FOOD CHEM. 2714-21 (2003)
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CERTIFICATE OF SERVICE

Pursuant to 37 C.F.R. § 42.6(e), the undersigned hereby certify that Petitioner's Updated Exhibit List was served on Patent Owner on April 21, 2023 by e-mailing copies to:

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