Paper No. 12

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

EXHIBITS

EX1001	U.S. Patent No. 11,224,241
EX1002	Prosecution History of U.S. Patent No. 11,224,241
EX1003	Declaration of Rodrigo Tarté, Ph.D.
EX1004	Curriculum vitae of Rodrigo Tarté, Ph.D.
EX1005	Declaration of Robert McGorrin, Ph.D.
EX1006	Curriculum vitae of Robert McGorrin, Ph.D.
EX1007	Declaration of Carl Batt, Ph.D.
EX1008	Curriculum vitae of Carl Batt, Ph.D.
EX1009	Declaration of Sylvia Hall-Ellis, Ph.D.
EX1010	Curriculum vitae of Sylvia Hall-Ellis, Ph.D.
EX1011	Exhibits to Declaration of Sylvia Hall-Ellis, Ph.D.
EX1012	International Pub. No. WO 2013/010042 A1 to Brown et al., published January 17, 2013
EX1013	U.S. Patent No. 4,818,557 to Conrad, issued April 4, 1989
EX1014	U.S. Patent Publication No. 2011/0287467 A1 to Crane et al., published November 24, 2011
EX1015	U.S. Patent No. 3,519,437 to Giacino, issued July 7, 1970
EX1016	Reserved
EX1017	Mottram, *Flavour Formation in Meat and Meat Products: A Review*, 62 FOOD CHEM. 415-24 (1998)

EX1018	Reserved
EX1019	Proulx & Reddy, *Iron Bioavailability of Hemoglobin from Soy Root Nodules Using a Caco-2 Cell Culture Model*, 54 J. AGRIC. & FOOD CHEM. 1518-22 (2006)
EX1020	U.S. Patent No. 3,365,306 to Perret, issued January 23, 1968
EX1021	U.S. Patent Publication No. 2008/0268112 A1 to Rolan et al., published October 30, 2008
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EX1028	Calkins & Hodgen, *A Fresh Look at Meat Flavor*, 77 MEAT SCI. 63-80 (2007)

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EX1050	Jahreis et al., *Legume Flours: Nutritionally Important Sources of Protein and Dietary Fiber*, 63 ERNÄHRUNGS UMSCHAU INT'L 36-42 (2016)
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EX1052	GRAS Notice No. 737: GRAS Notification for Soy Leghemoglobin Protein Preparation Derived from Pichia Pastoris, submitted by Impossible Foods Inc. (Oct. 2, 2017), *available at* https://www.fda.gov/media/124351/download
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EX1054	Reserved
EX1055	Reserved
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EX1057	Krumina-Zemture et al., *Amino Acid and Dietary Fibre Content of Pea an Buckwheat Flours*, RESEARCH FOR RURAL DEVELOPMENT 2016 VOL. 1, 84-90

EX1058	Reserved
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EX1103	Reserved
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EX1107	*What Gives Meat its Color?*, EXPLORATORIUM: SCIENCE OF COOKING, https://www.exploratorium.edu/cooking/meat/INT-what-meat-color.html
EX1108	*Cysteine,* PUBCHEM, https://pubchem.ncbi.nlm.nih.gov/compound/5862
EX1109	*Maltodextrin*, PUBCHEM, https://pubchem.ncbi.nlm.nih.gov/compound/Maltodextrin-dextrose-equivalent-10-15
EX1110	*Thiamine*, PUBCHEM, https://pubchem.ncbi.nlm.nih.gov/compound/1130
EX1111	*Ribose*, PUBCHEM, https://pubchem.ncbi.nlm.nih.gov/compound/D-Ribose
EX1112	*Sucrose*, PUBCHEM, https://pubchem.ncbi.nlm.nih.gov/compound/Sucrose

EX1113	*Organoleptic*, COLLINS, https://www.collinsdictionary.com/us/dictionary/english/organoleptic
EX1114	*Sniffing Out which Plant-Based Burgers Smell the Most Like Real Beef*, AM. CHEM. SOC'Y, https://www.acs.org/content/acs/en/pressroom/newsreleases/2021/august/sniffing-out-which-plant-based-burgers-smell-the-most-like-real-beef.html
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EX1127	Reserved
EX1128	Reserved
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EX1134	Reserved
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EX1136	Reserved
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EX1138	Jamieson et al., *Cloning and Nucleotide Sequence of the Bovine β-Lactoglobulin Gene*, 61 GENE 85-90 (1987)
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EX1142	*L-Cysteine Hydrochloride*, PUBCHEM, https://pubchem.ncbi.nlm.nih.gov/compound/L-Cysteine-hydrochloride
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EX1145	U.S. Provisional NO. 61/908,634, filed November 25, 2013
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EX1148	Prosecution History of U.S. Patent No. 10,039,306 to Vrljic et al.
EX1149	Prosecution History of U.S. Patent No. 11,013,250 to Vrljic et al.
EX1150	Prosecution History of U.S. Patent No. 11,224,241 to Fraser et al.

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EX1152	*Methionine*, PUBCHEM, https://pubchem.ncbi.nlm.nih.gov/compound/Methionine
EX1153	*Safety Data Sheet: L-Cysteine Hydrochloride*, CARL ROTH, https://www.carlroth.com/medias/SDB-3468-GB-EN.pdf?context=bWFzdGVyfHNlY3VyaXR5RGF0YXNoZWV0c3wyNDg3ODF8YXBwbGljYXRpb24vcGRmfHNlY3VyaXR5RGF0YXNoZWV0cy9oYWQvaGZiLzkwNTM1Nzg5MTk5NjYucGRmfGRhZGU1ZGI4MDBkZGE3N2Y1ZDgzMjQ4OGM0YTljNmFiZjE1NjQ0ZTM3NTEzNDNjZDY0YzRmMmEyNGE5NjVmYTc
EX1154	*Safety Data Sheet: Thiamine Hydrochloride*, CARL ROTH, https://www.carlroth.com/medias/SDB-T911-GB-EN.pdf?context=bWFzdGVyfHNlY3VyaXR5RGF0YXNoZWV0c3wyNTA5MTl8YXBwbGljYXRpb24vcGRmfHNlY3VyaXR5RGF0YXNoZWV0cy9oOTYvaDI3LzkwNTczOTgyMjY5NzQucGRmfDQ5OTU3ZmNjNWQ4ZDNhYmQ4OGUwZGQyMjgzYmFjMWI1MDUzYzkzNjZjNzcxNWI4ZGQ5MmM5ZDFhNjRjMDQ5NjI
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EX1156	U.S. Patent No. 9,943,096 to Fraser et al.
EX1157	U.S. Patent No. 10,039,306 to Vrljic et al.
EX1158	U.S. Patent No. 11,013,250 to Vrljic et al.
EX1159	Reserved

EX1160	PCT/US2014/011347
EX1161	U.S. Application No. 13/941,211
EX1162	Redline Comparison between PCT/US2014/011347 and U.S. Application No. 13/941,211
EX1163	PCT/US2014/011361
EX1164	Redline Comparison between PCT/US2014/011361 and U.S. Application No. 13/941,211
EX1165	Certificate of Correction dated May 2018 for U.S. Patent No. 9,943,096
EX1166	85 Fed Reg 12222: Clarification of the Practice for Requiring Additional Information in Petitions Filed in Patent Applications and Patents Based on Unintentional Delay
EX1167	U.S. Provisional Application No. 61/572,205
EX1168	Decision on Patent Owner's petition under 37 C.F.R. 1.78(c) and (e) for U.S. Application No. 14/797,006
EX1169	Decision on Patent Owner's petition under 37 C.F.R. 1.78(c) and (e) for U.S. Application No. 15/912,763
EX1170	Decision on Patent Owner's petition under 37 C.F.R. 1.78(c) and (e) for U.S. Application No. 17/081,922
EX1171	Decision on Patent Owner's petition under 37 C.F.R. 1.78(c) and (e) for U.S. Application No. 17/531,442

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 May 4, 2023 by e-mailing copies to:

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