

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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CERTIFICATE OF SERVICE

Pursuant to 37 C.F.R. § 42.6(e), the undersigned hereby certify that
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