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. 11,013,250

"METHODS AND COMPOSITIONS FOR CONSUMABLES"

Inter Partes Review No. 2023-00208

PETITIONER'S UPDATED EXHIBIT LIST

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EX1015	U.S. Patent No. 3,519,437 to Giacino, issued July 7, 1970
EX1016	Boye et al., *Pulse Proteins: Processing, Characterization, Functional Properties and Applications in Food and Feed*, 43 FOOD RESEARCH INT'L 414-31 (2010)
EX1017	Mottram, *Flavour Formation in Meat and Meat Products: A Review*, 62 FOOD CHEM. 415-24 (1998)

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)
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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EX1033	Reineccius, FLAVOR CHEMISTRY AND TECHNOLOGY CH. 5 (2d ed. 2006)
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EX1035	Verbeke & Viaene, *Ethical Challenges for Livestock Production: Meeting Consumer Concerns about Meat Safety and Animal Welfare*, 12 J. OF AGRIC. & ENV'T ETHICS 141-51 (2000)
EX1036	Pimentel & Pimentel, *Sustainability of Meat-Based and Plant-Based Diets and the Environment*, 78 AM. J. CLINICAL NUTRITION 660S-63S (2003)
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EX1087	Williams, *Nutritional Composition of Red Meat*, 64 NUTRITION & DIETETICS: J. OF THE DIETITIANS ASSOC. OF AUSTL. S113 (2007)
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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 May 4, 2023 by e-mailing copies to:

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