

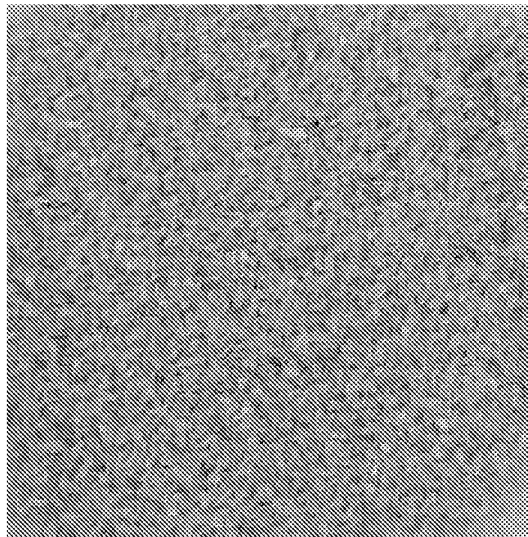


FIG. 1A

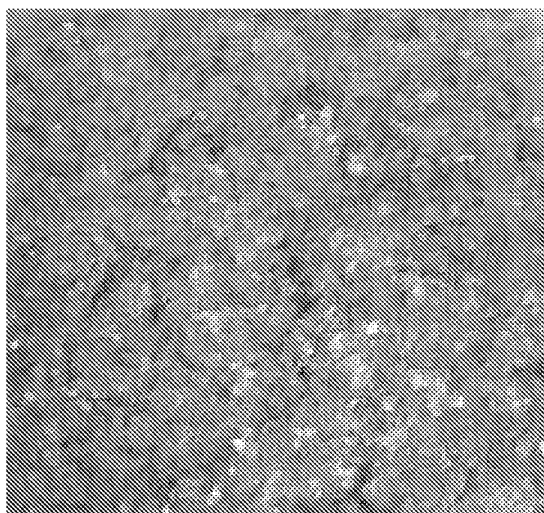


FIG. 1B

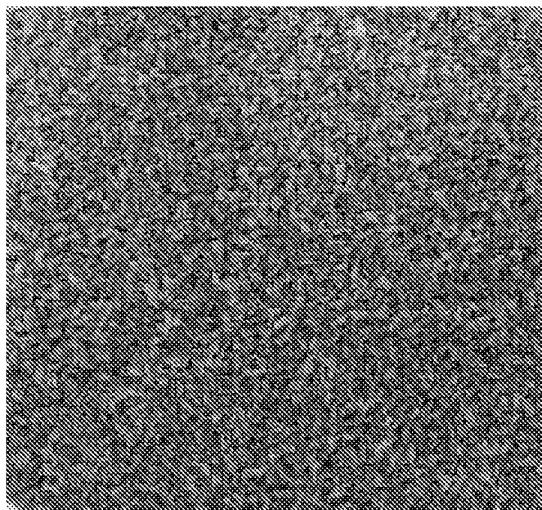


FIG. 1C

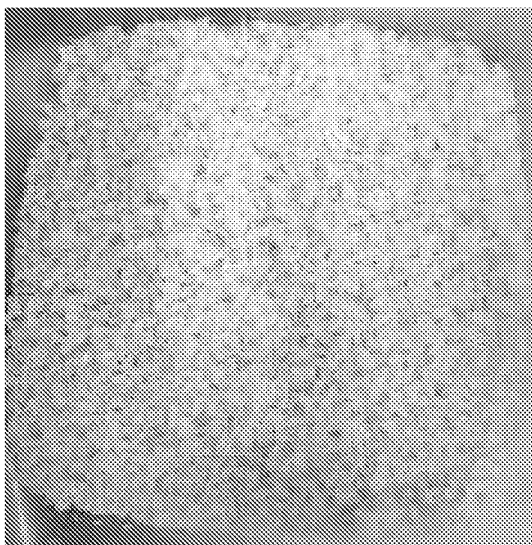


FIG. 2A

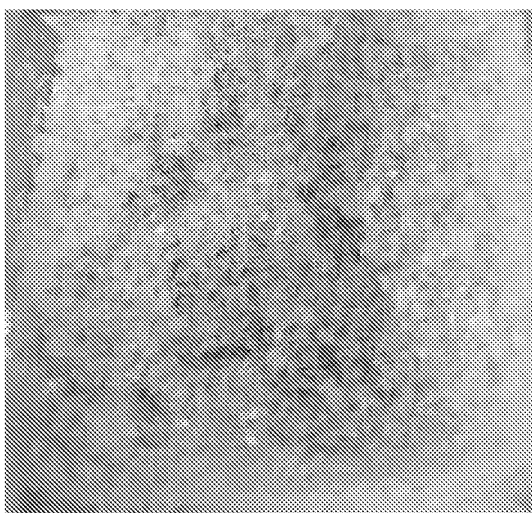


FIG. 2B

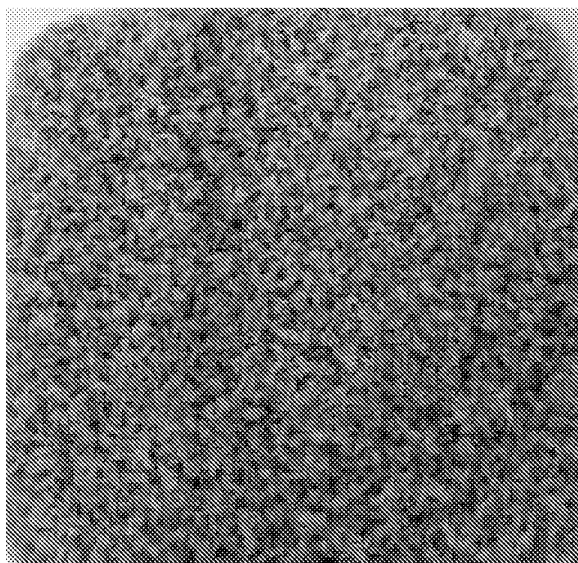
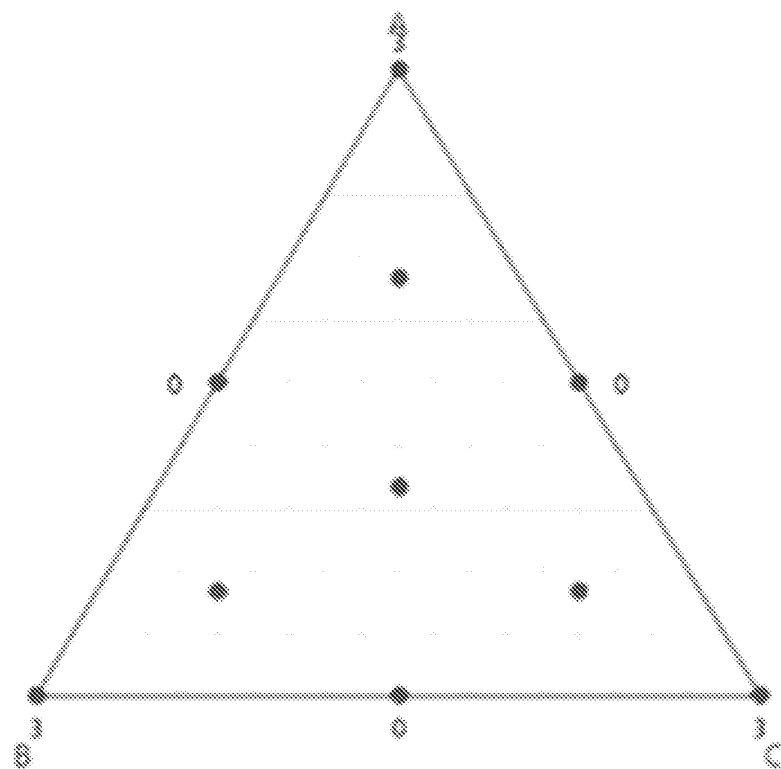


FIG. 2C

**FIG. 3A**

Formulation	PBA, PBB, and PBC
Control	
Control	0% PBA, PBB, and PBC
Individual Components	
1	3% PBA
2	3% PBB
3	3% PBC
Two Ingredient Systems	
4	1.5% PBA and 1.5% PBB
5	1.5% PBA and 1.5% PBC
6	1.5% PBB and 1.5% PBC
Three Ingredient Systems	
7	2% PBA, 0.5% PBB, 0.5% PBC
8	0.5% PBA, 2% PBB, 0.5% PBC
9	0.5% PBA, 0.5% PBB, 2% PBC
10	1% PBA, 1% PBB, 1% PBC

FIG. 3B

Negative Control (0%)

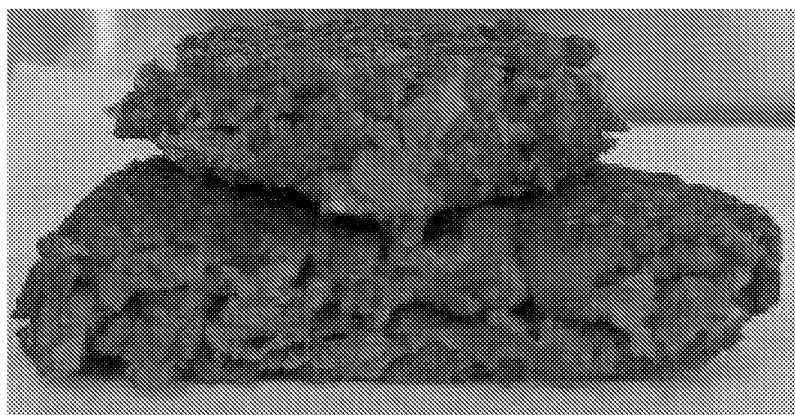


FIG. 4A

Cartilage (3%)

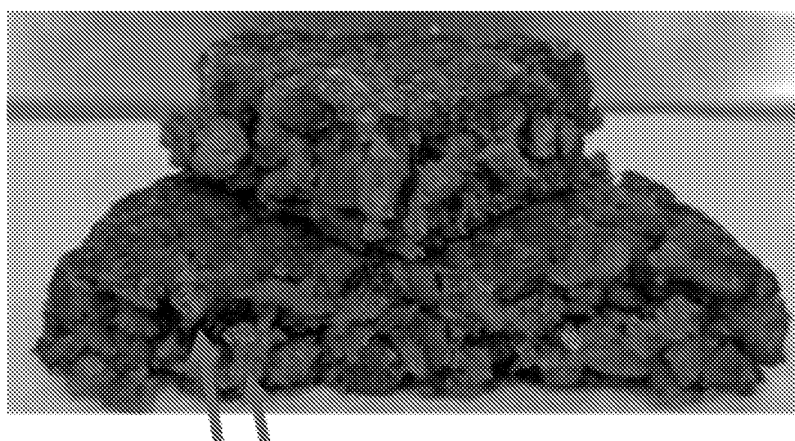


FIG. 4B

Perimysium (3%)

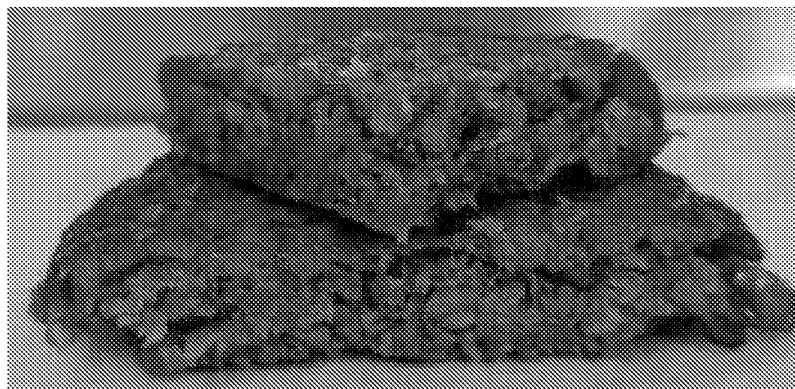


FIG. 4C

Tendon (3%)

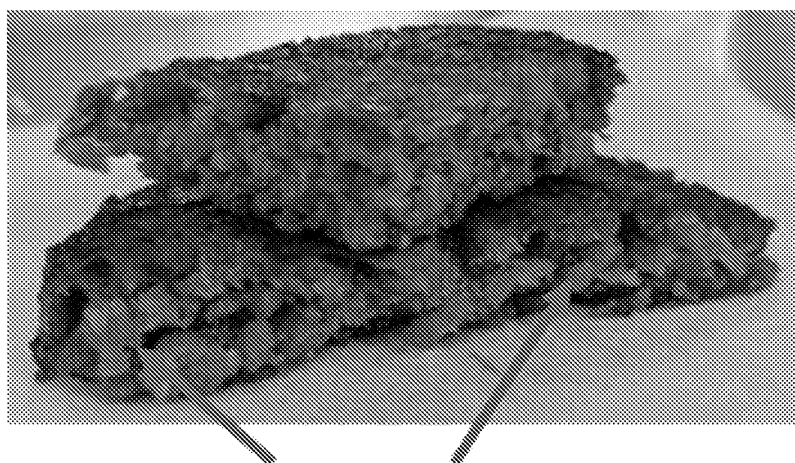


FIG. 4D

Equal Blend (3%)

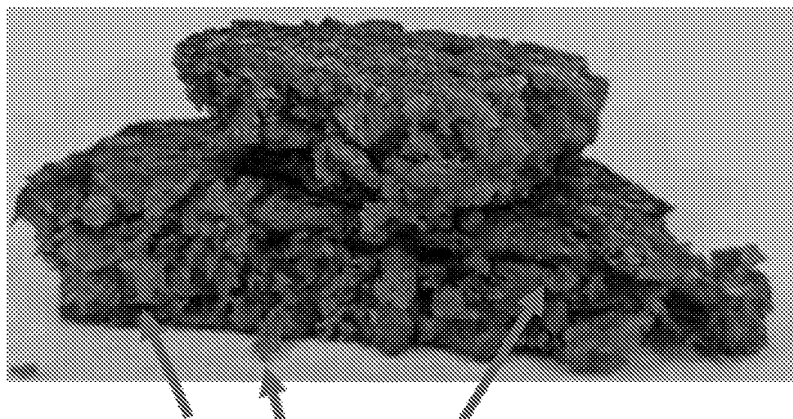
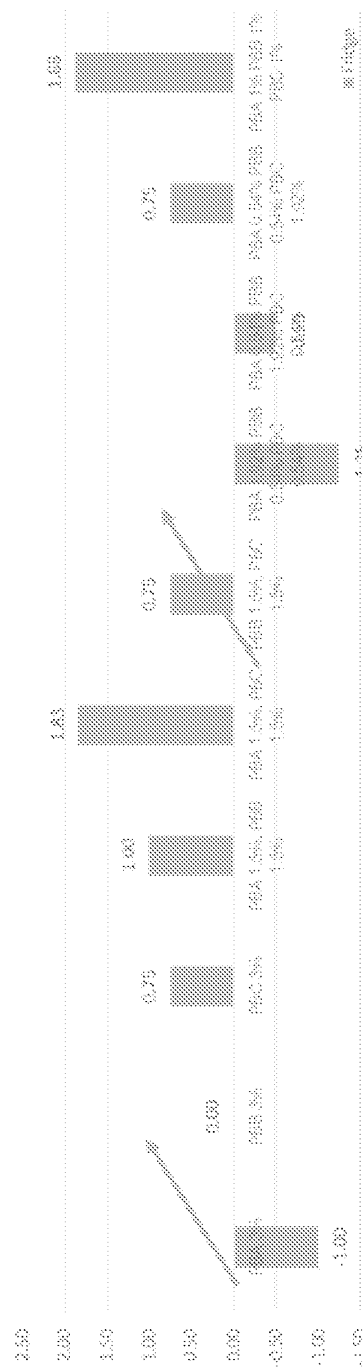
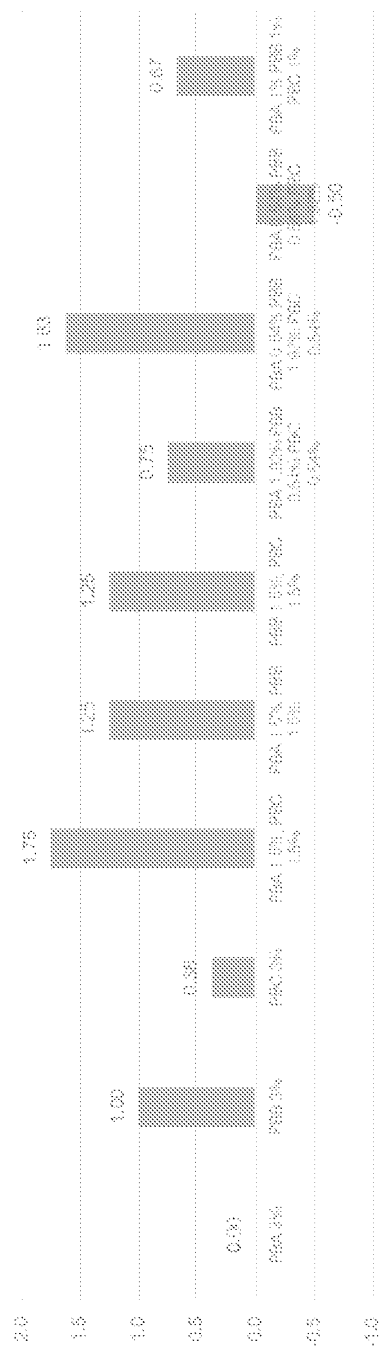
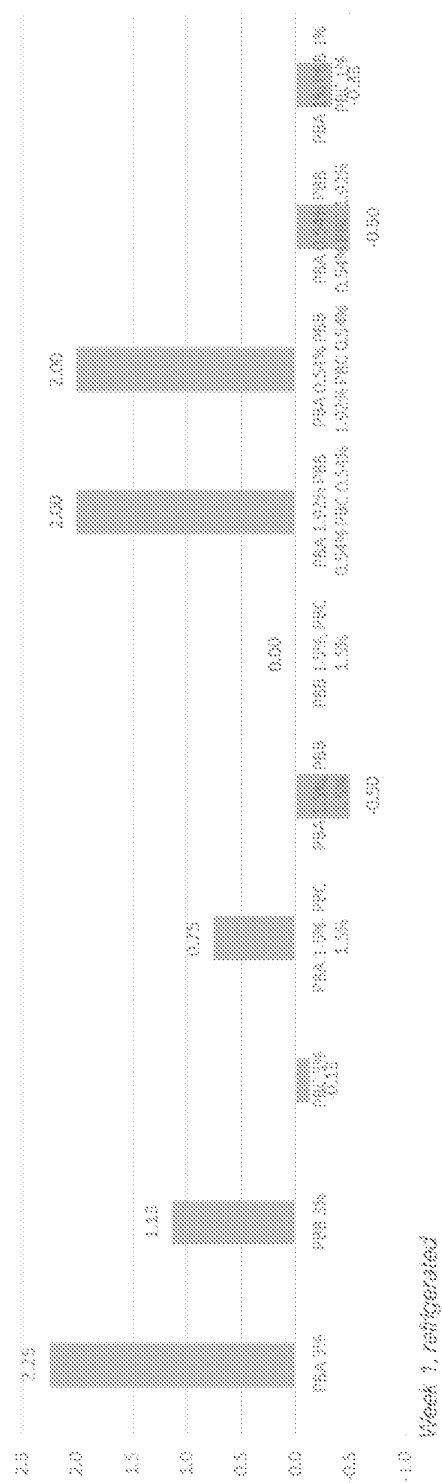


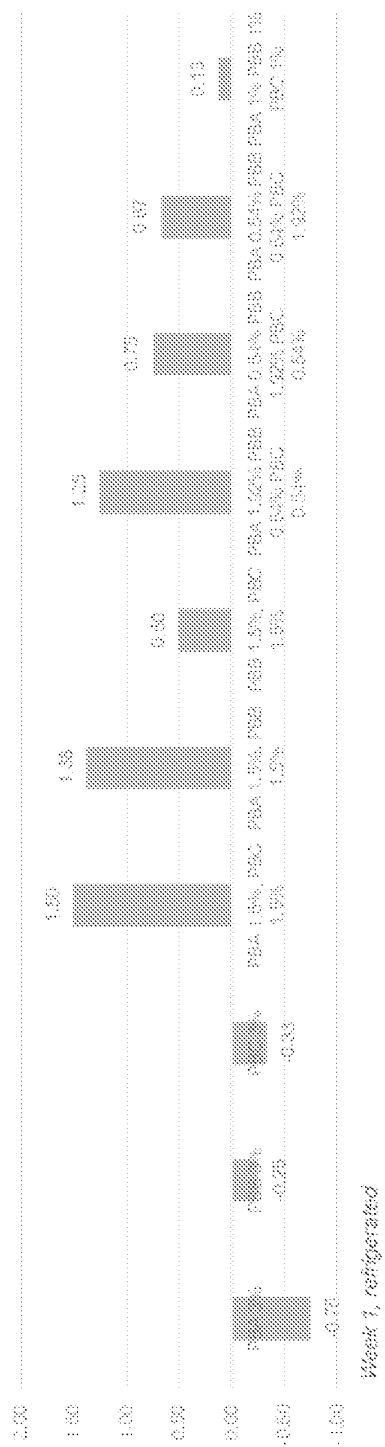
FIG. 4E







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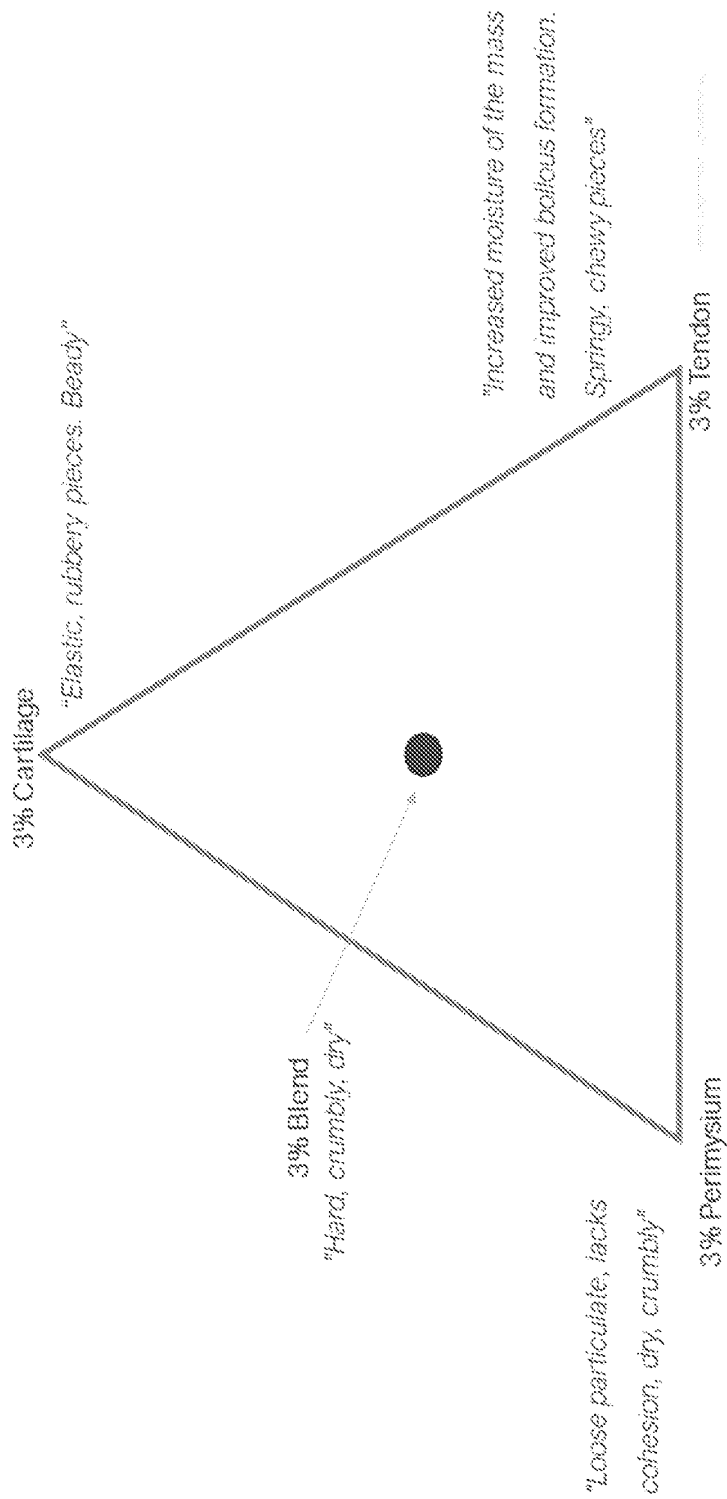


FIG. 10

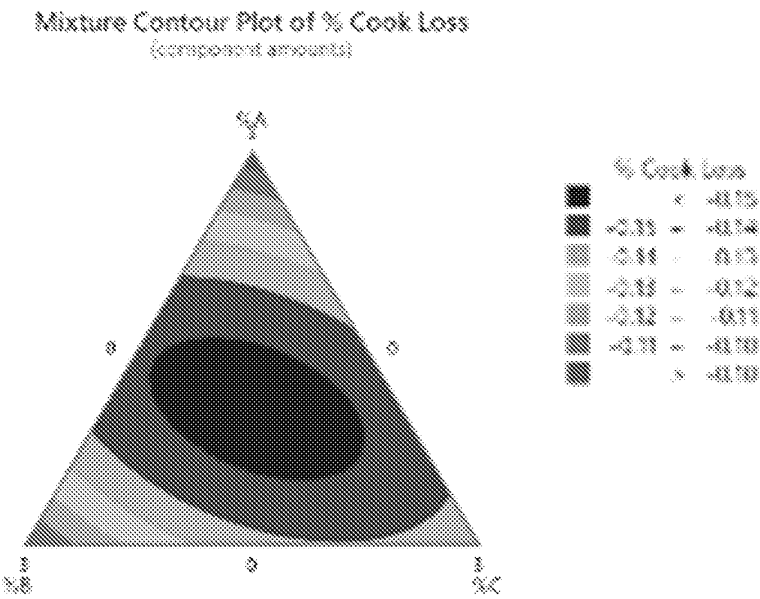


FIG. 11A

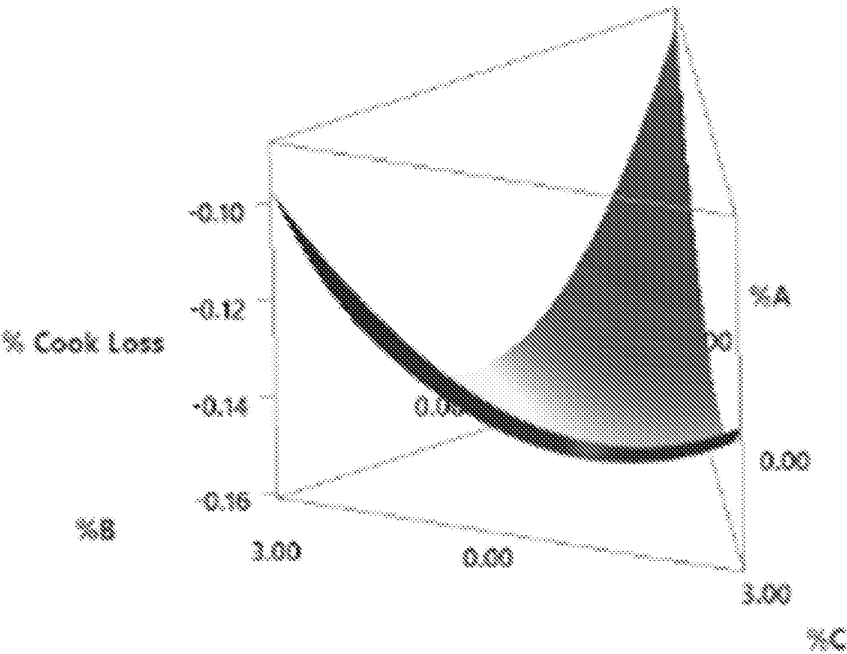


FIG. 11B

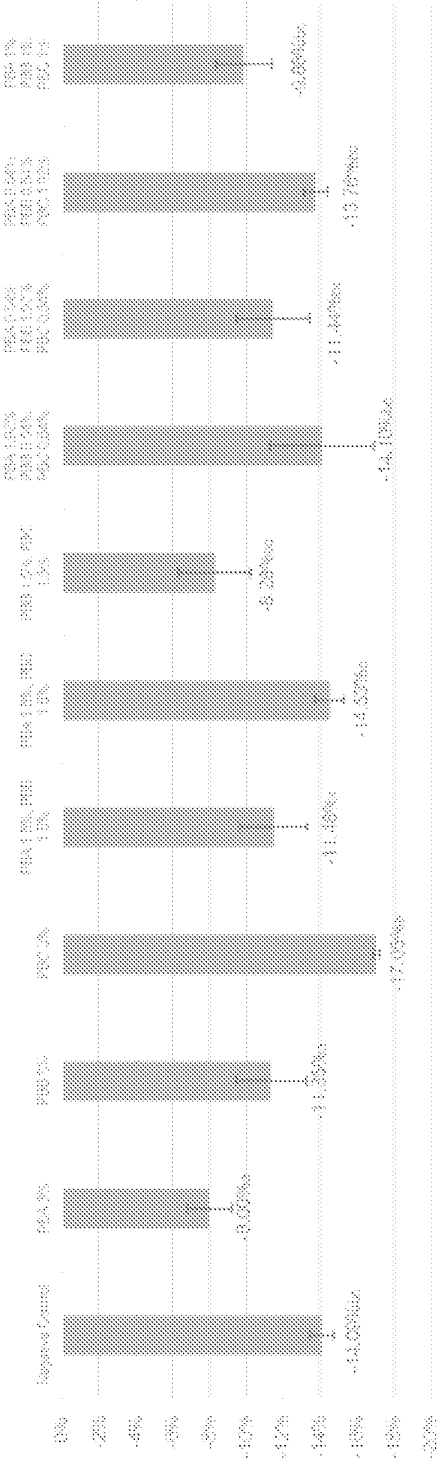


FIG. 12

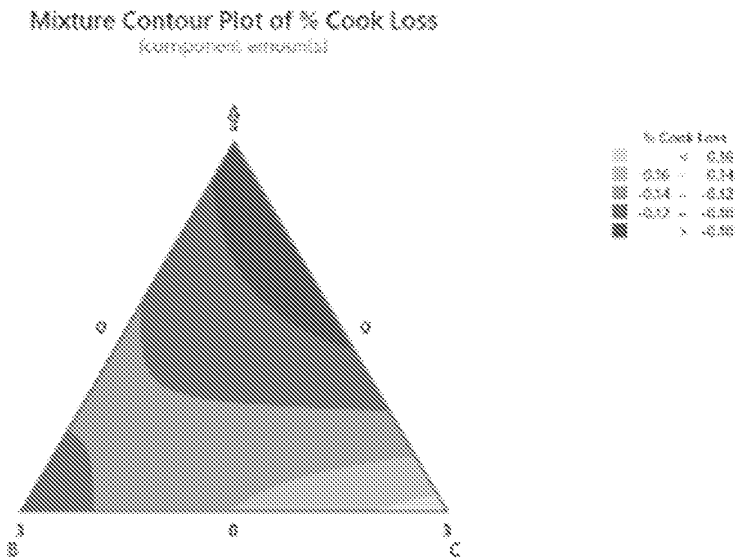


FIG. 13A

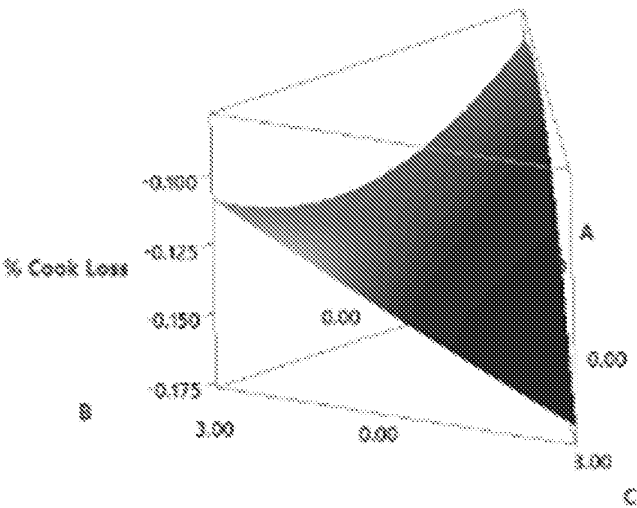


FIG. 13B

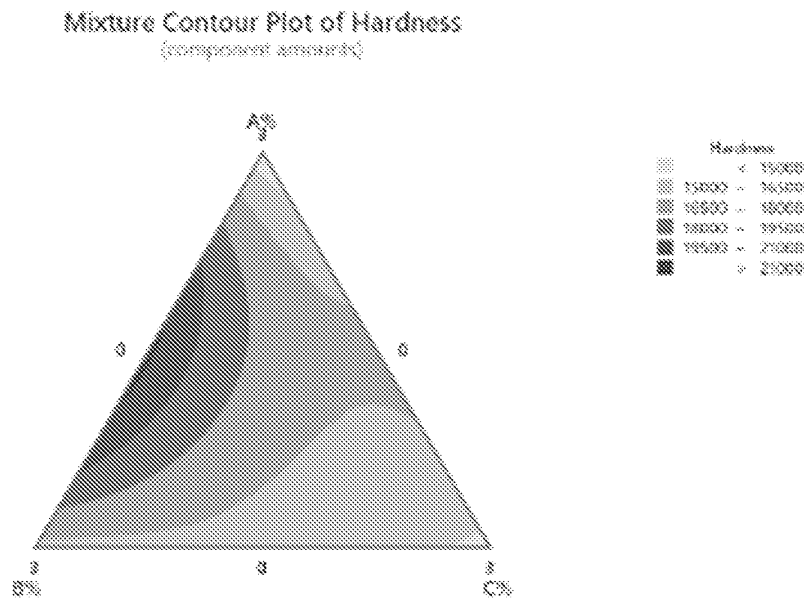


FIG. 15A

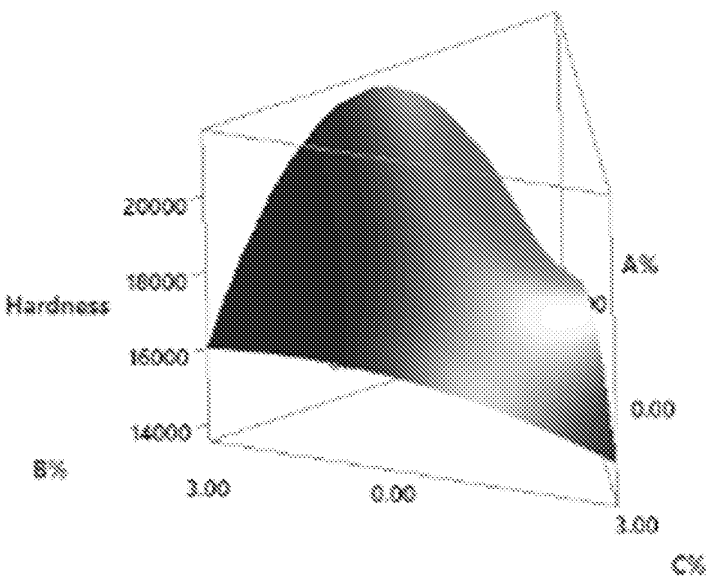
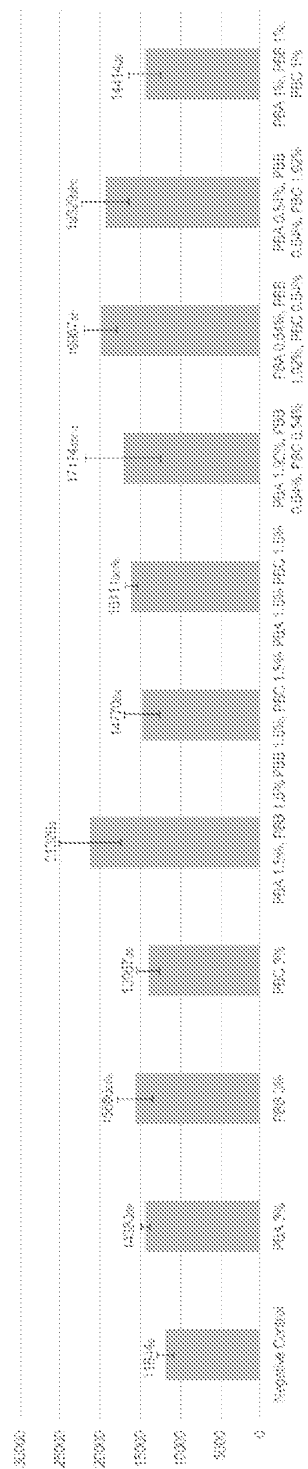


FIG. 15B



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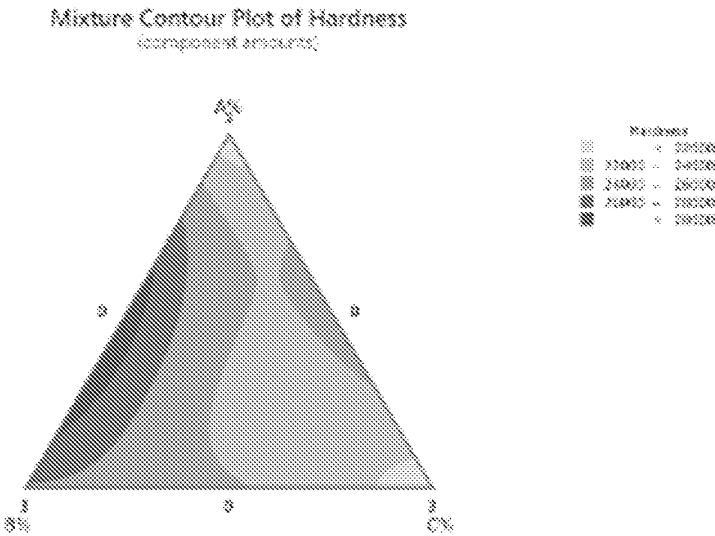


FIG. 17A

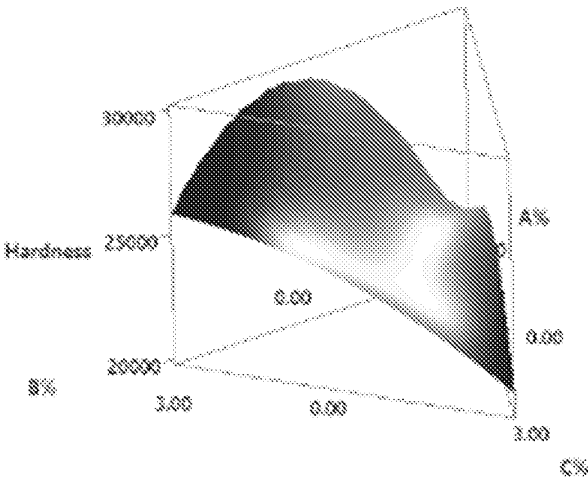
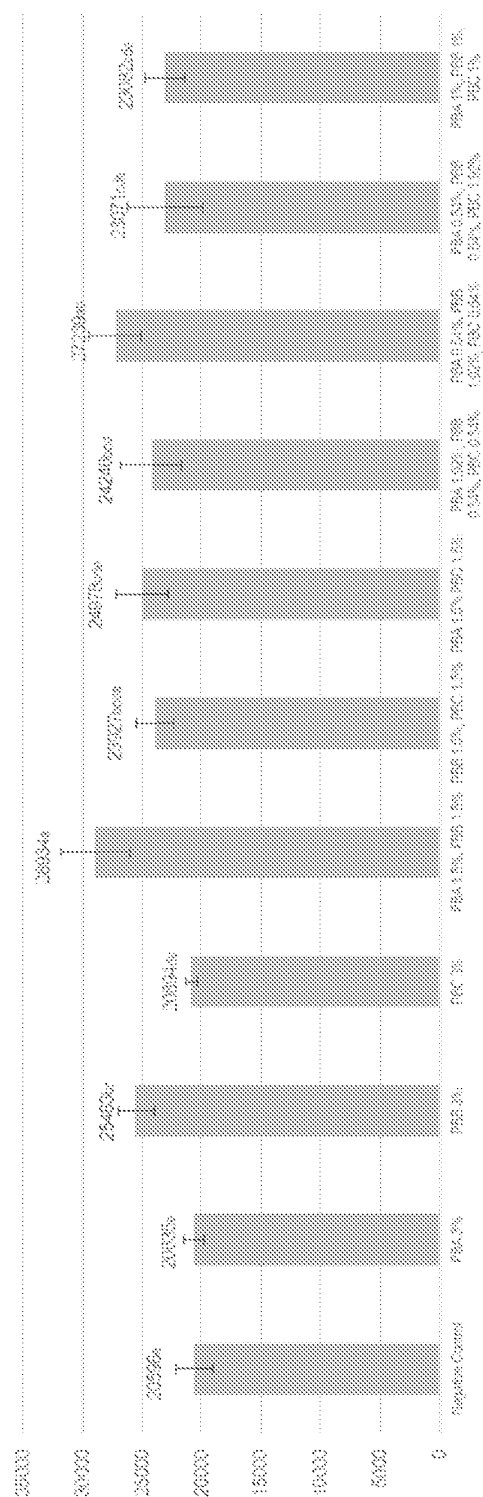


FIG. 17B



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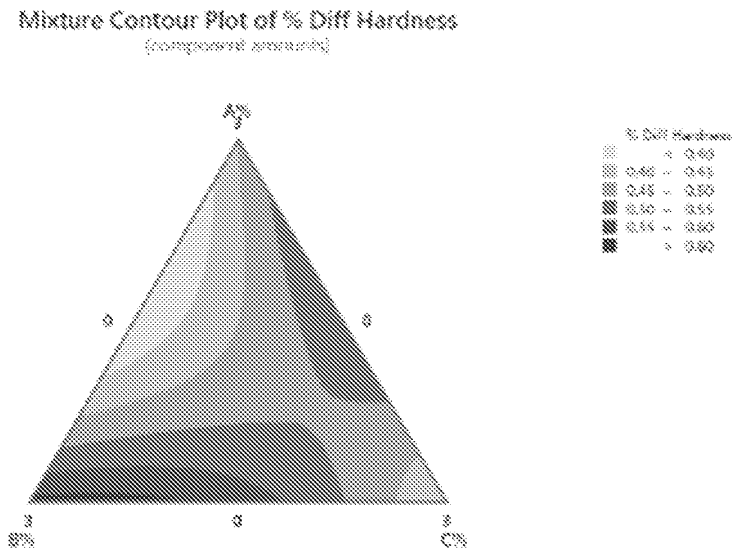


FIG. 19A

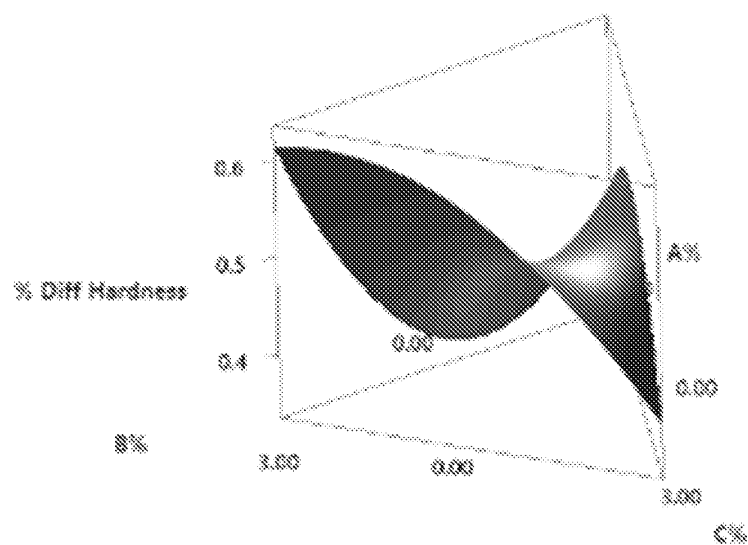


FIG. 19B

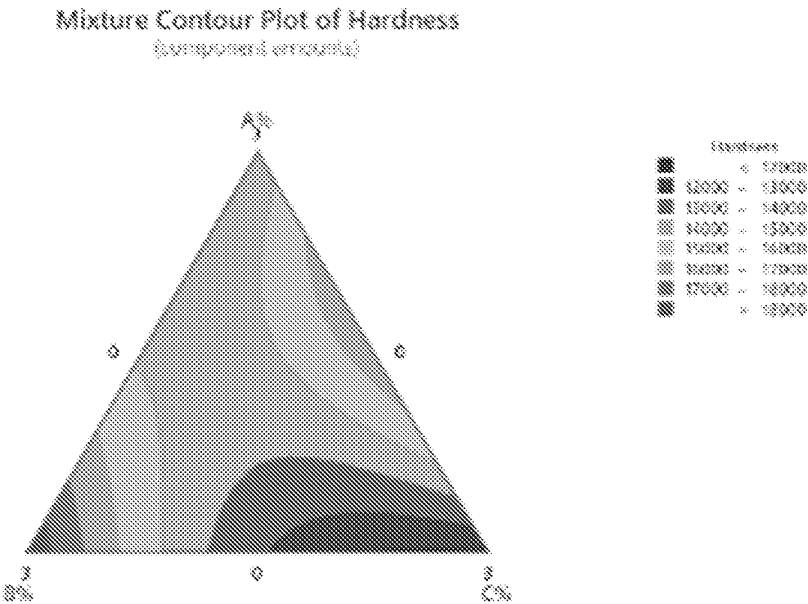


FIG. 20A

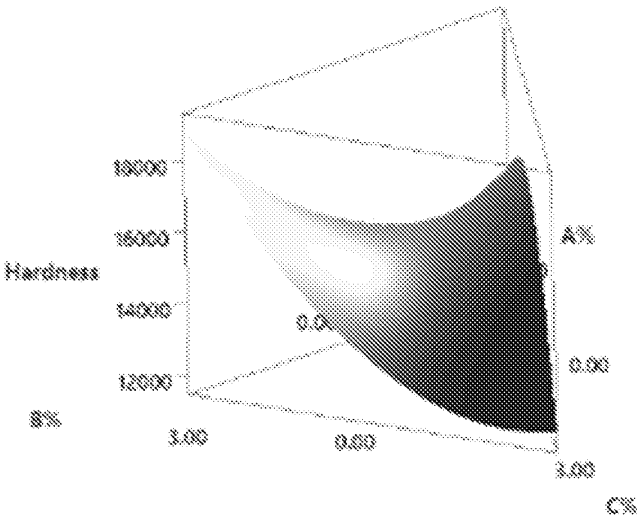


FIG. 20B

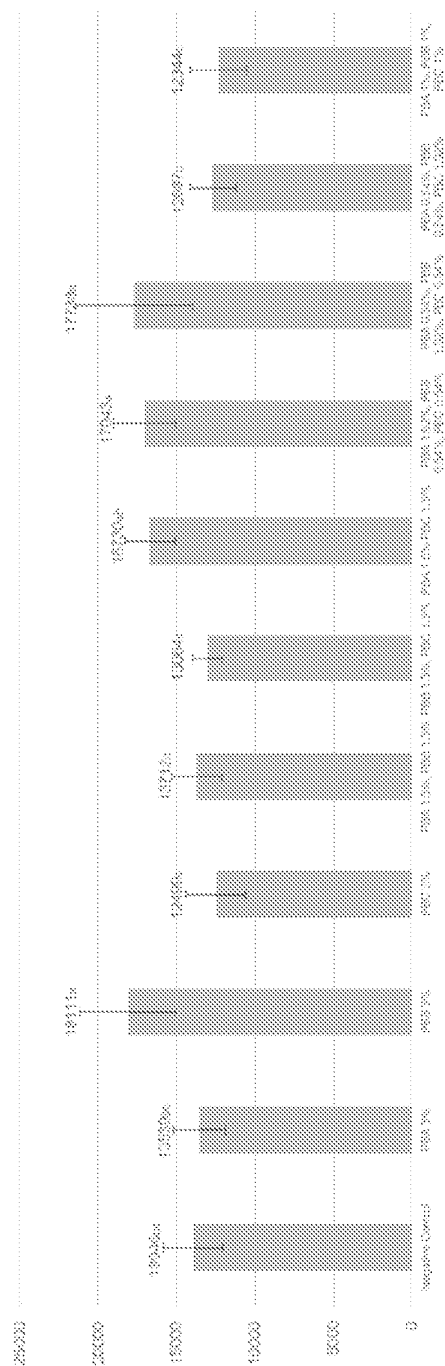


FIG. 21

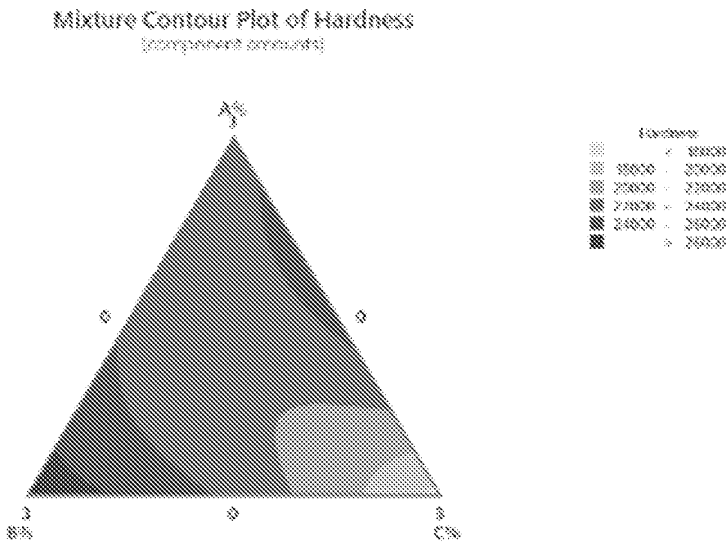


FIG. 22A

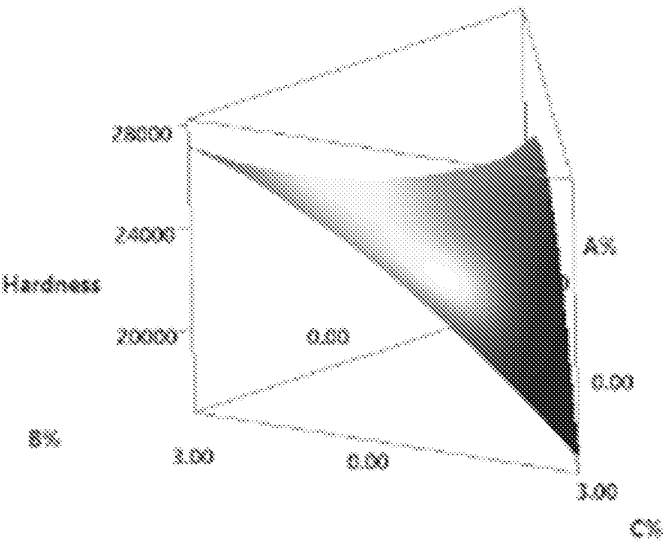


FIG. 22B

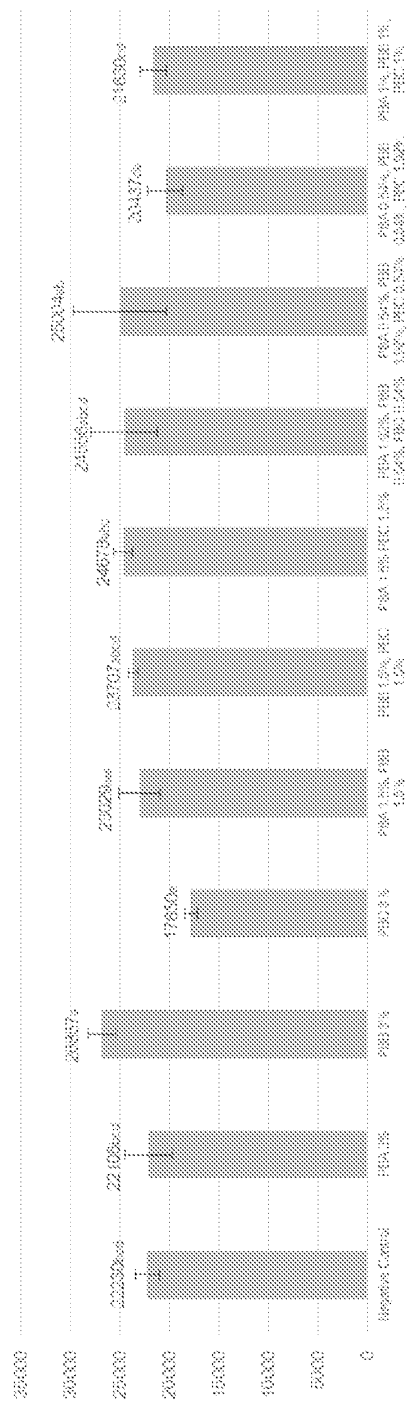


Fig. 23

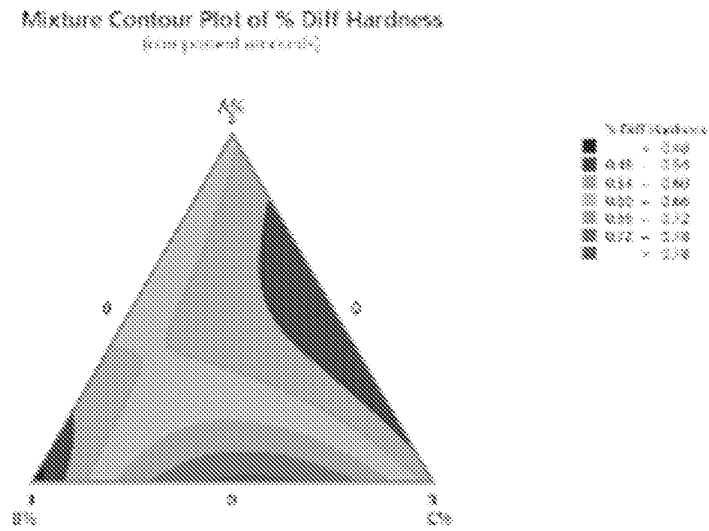


FIG. 24A

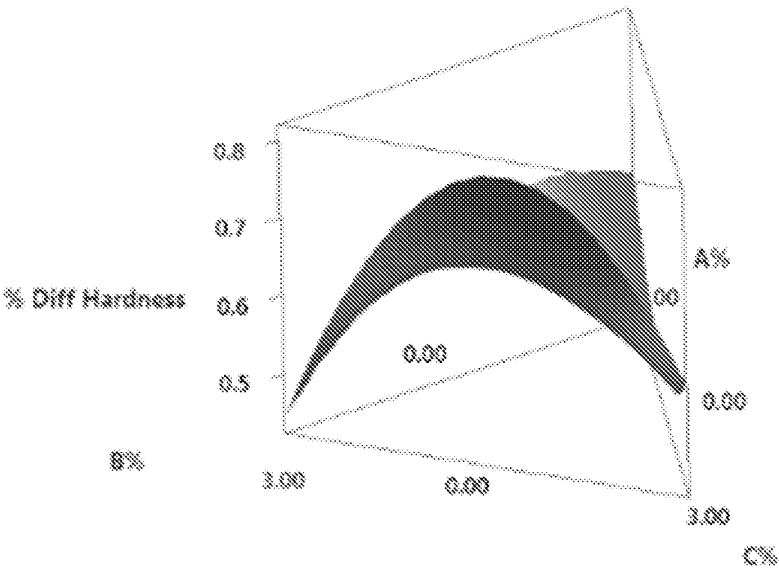


FIG. 24B

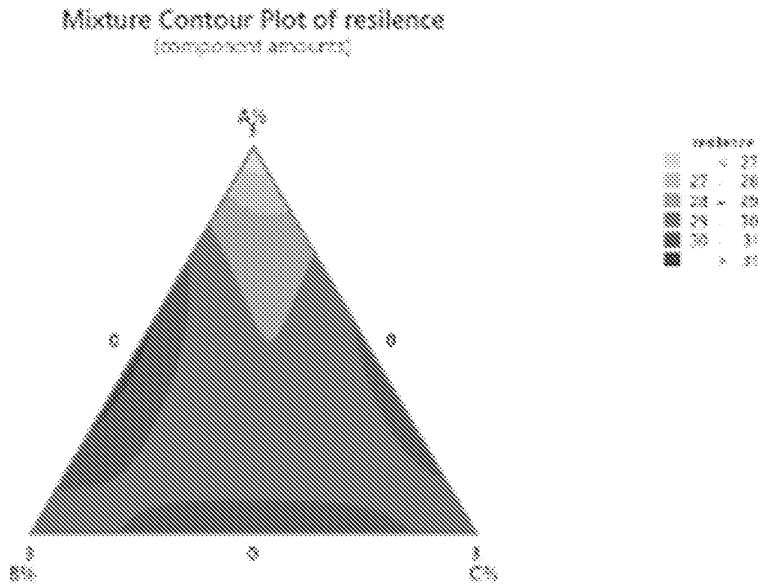


FIG. 25A

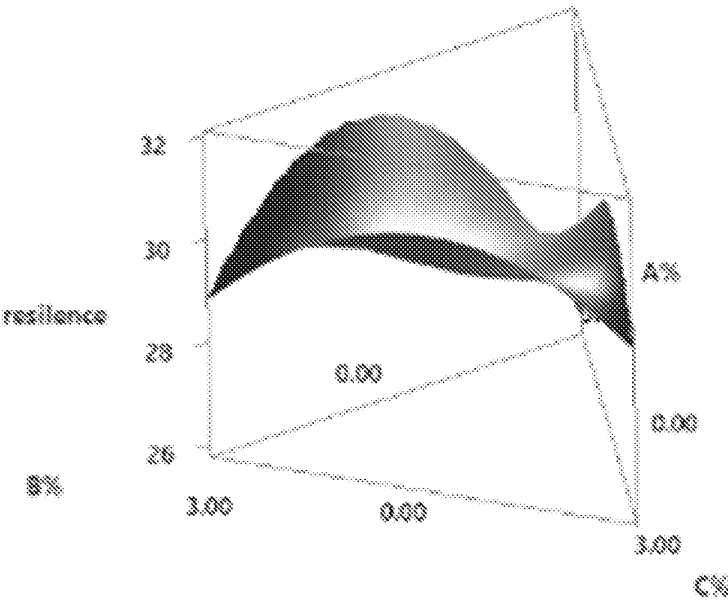


FIG. 25B

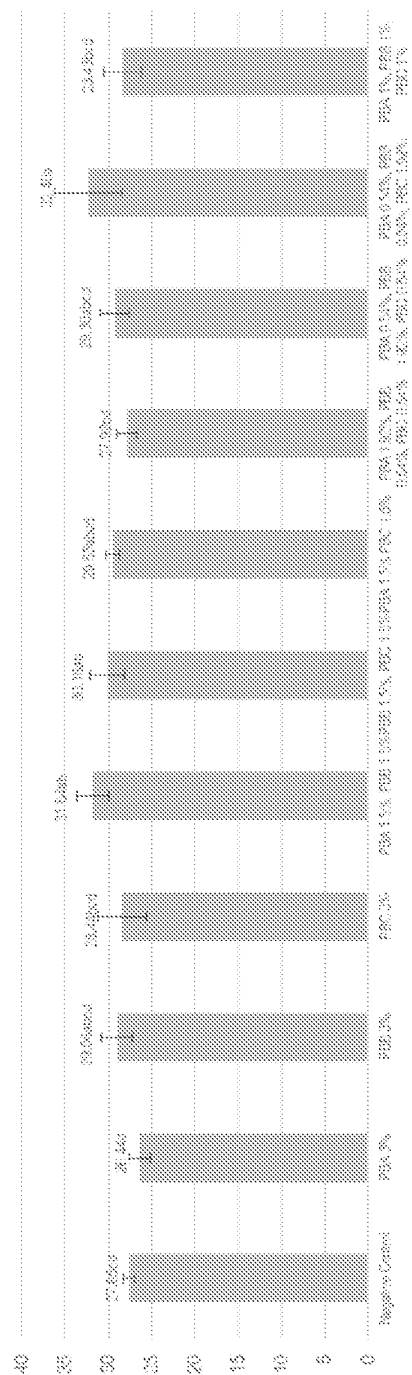


FIG. 26

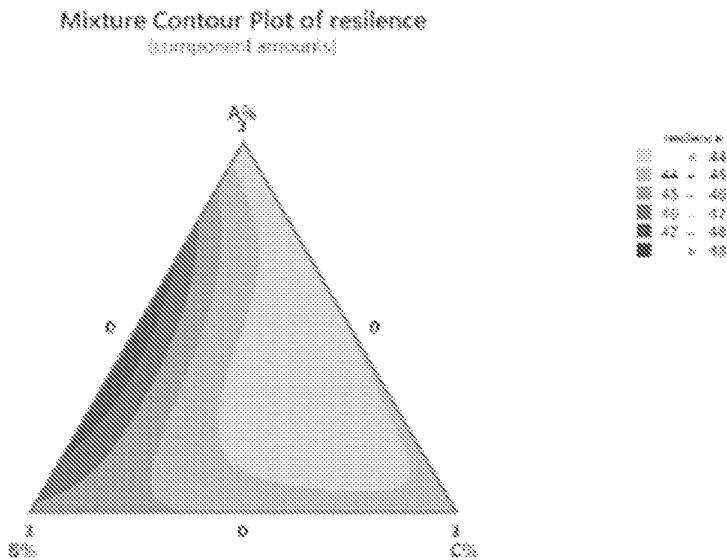


FIG. 27A

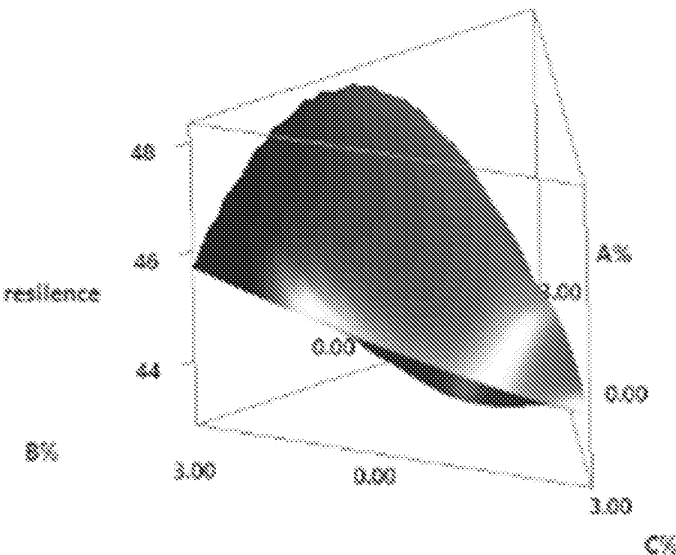


FIG. 27B

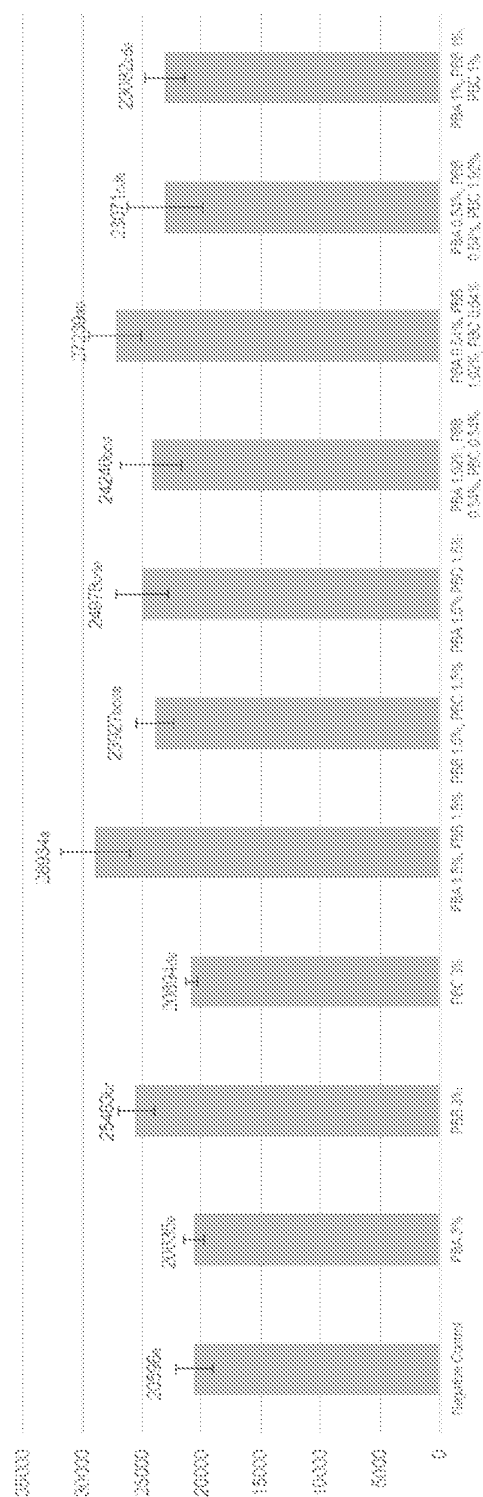


Fig. 28

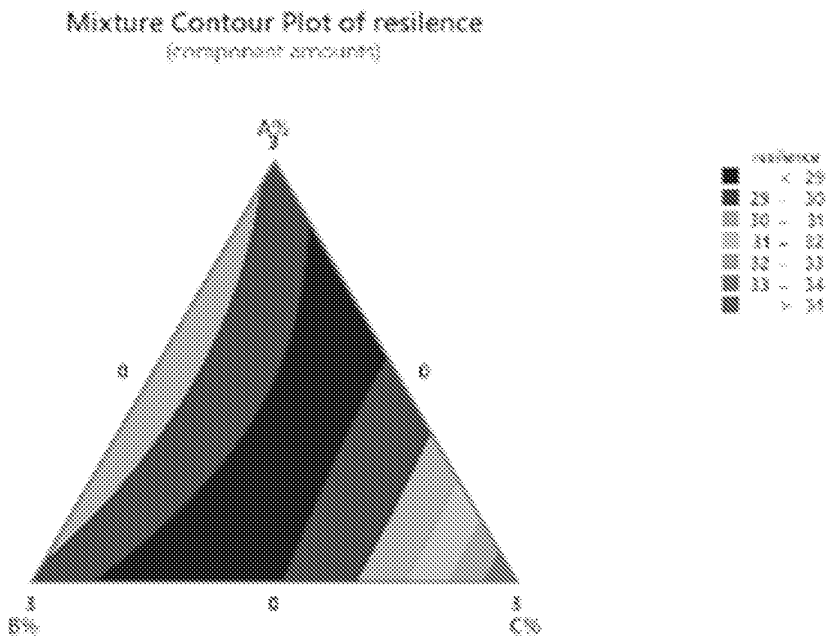


FIG. 29A

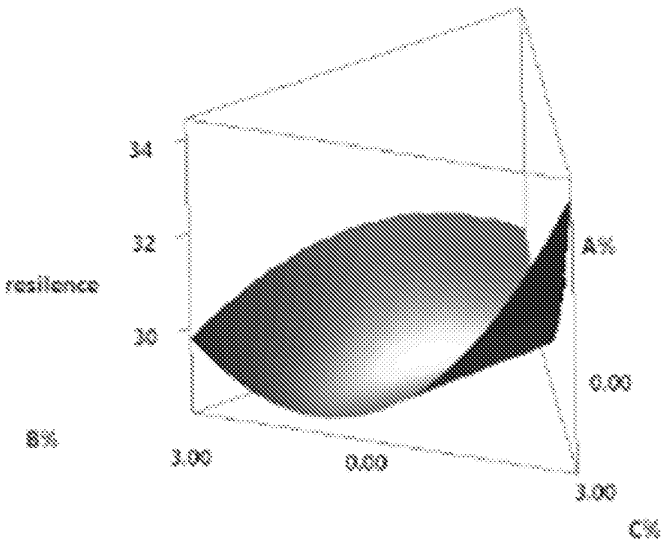


FIG. 29B

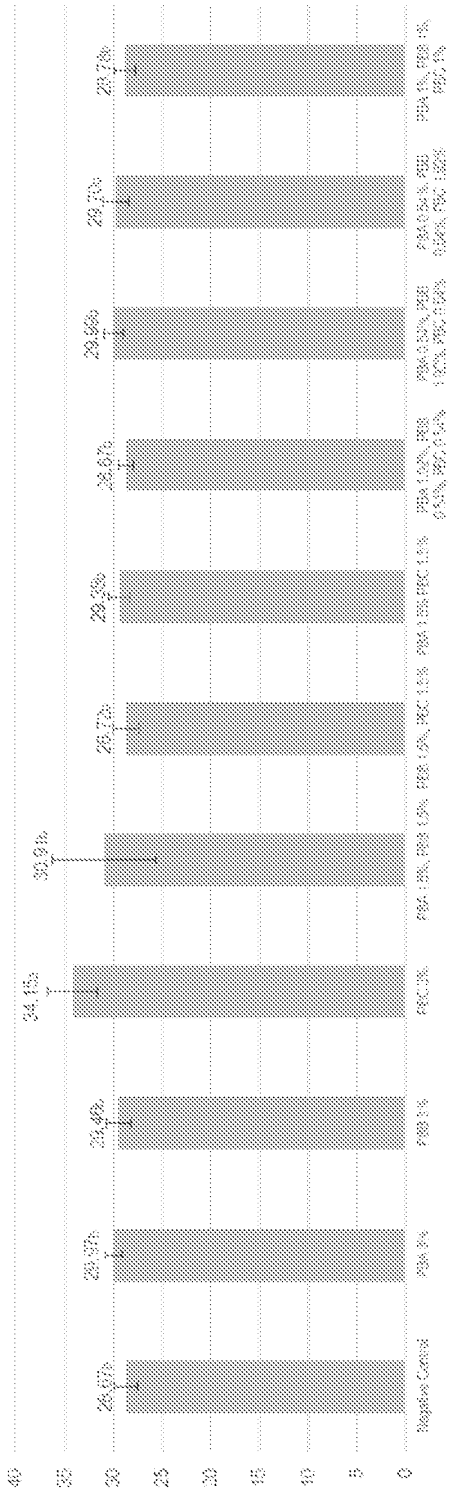


FIG. 30

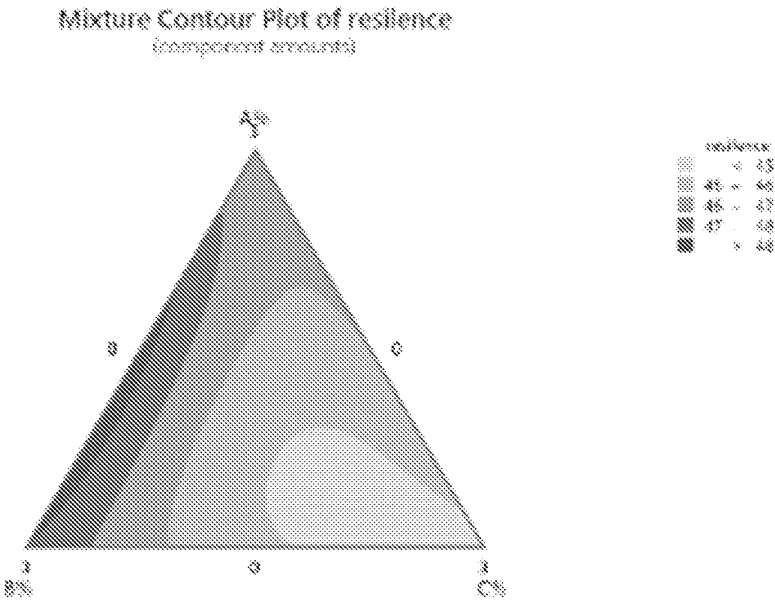


FIG. 31A

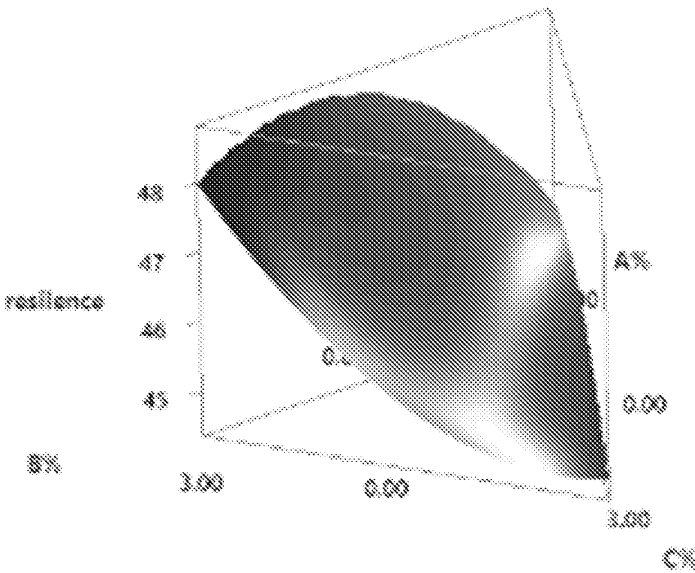


FIG. 31B



FIG. 32

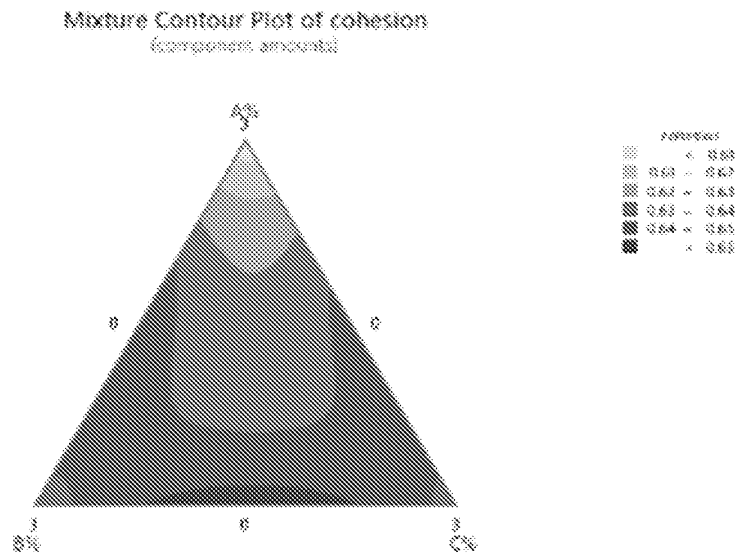


FIG. 33A

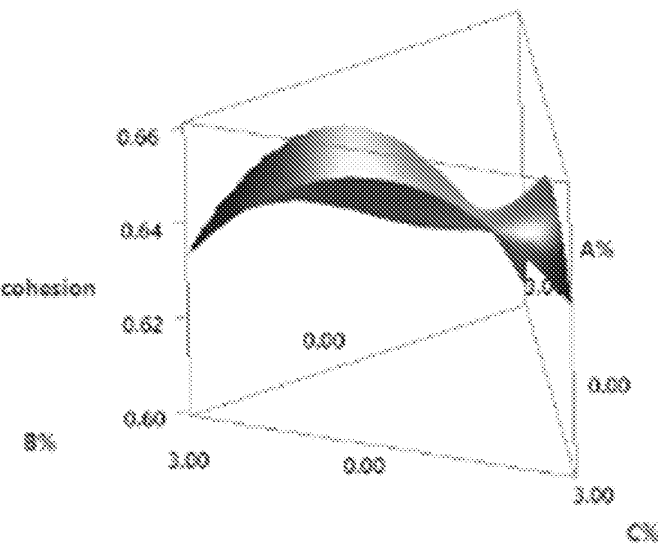
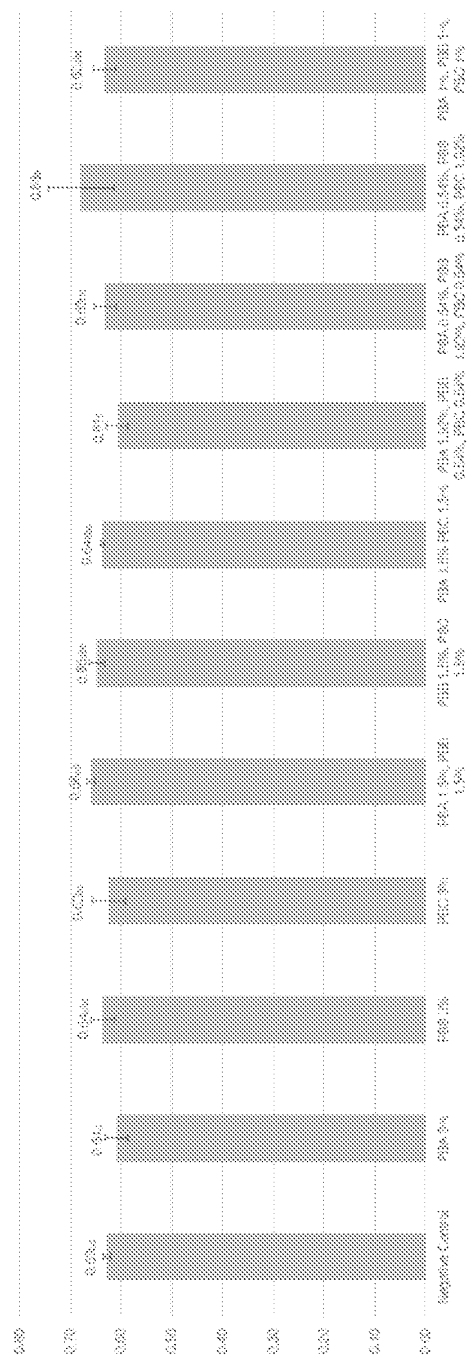


FIG. 33B



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FIG. 35A

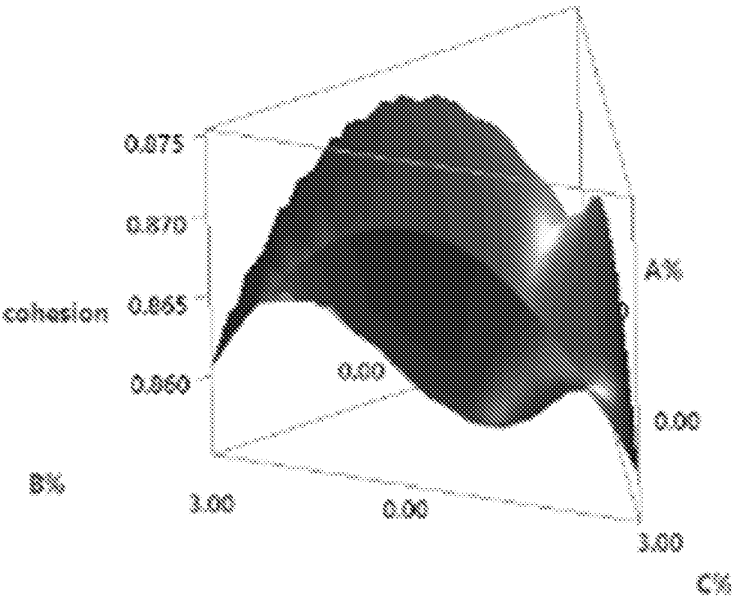


FIG. 35B

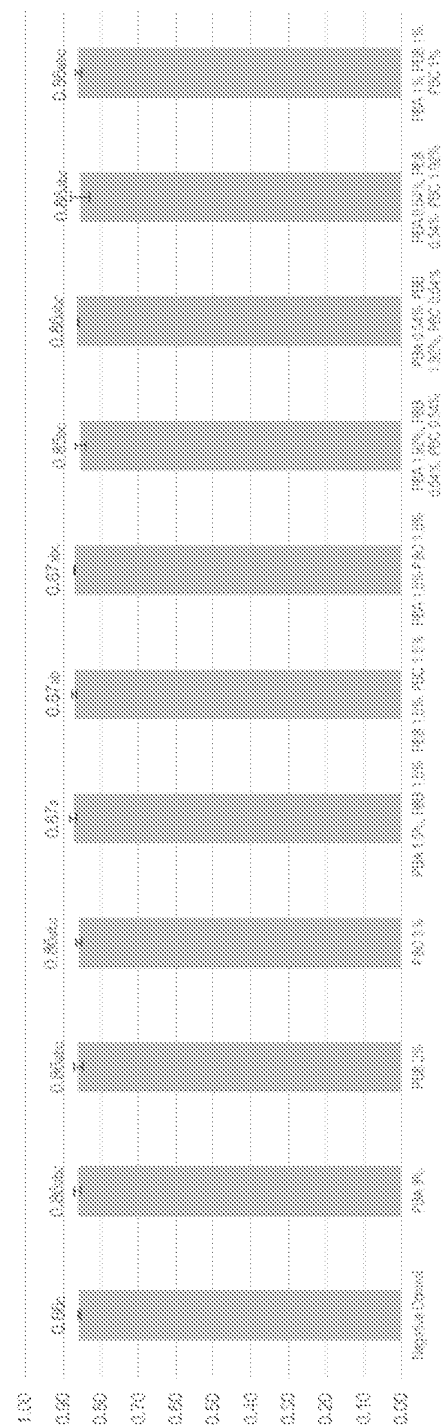


FIG. 36

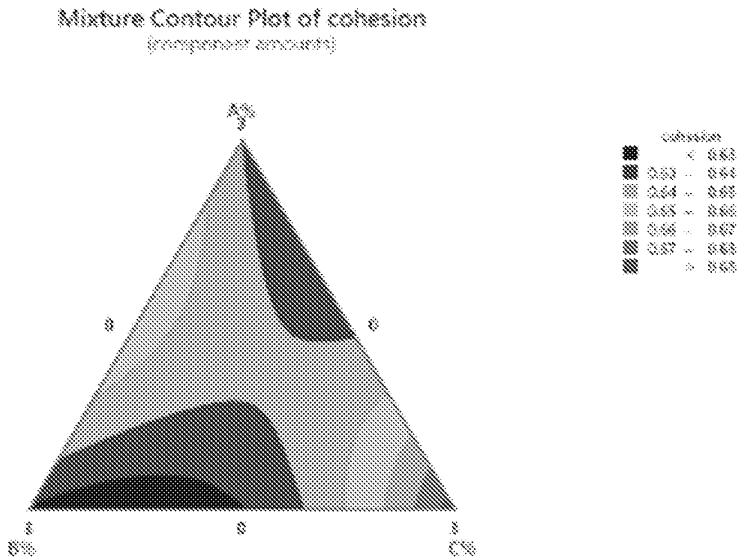


FIG. 37A

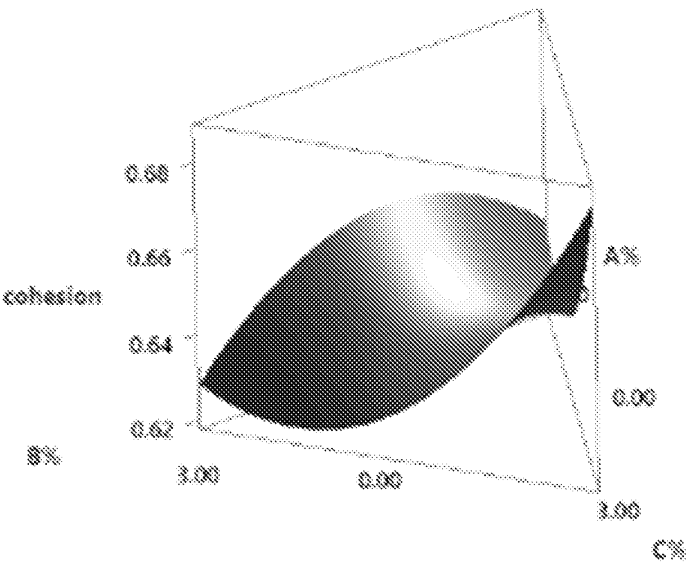


FIG. 37B

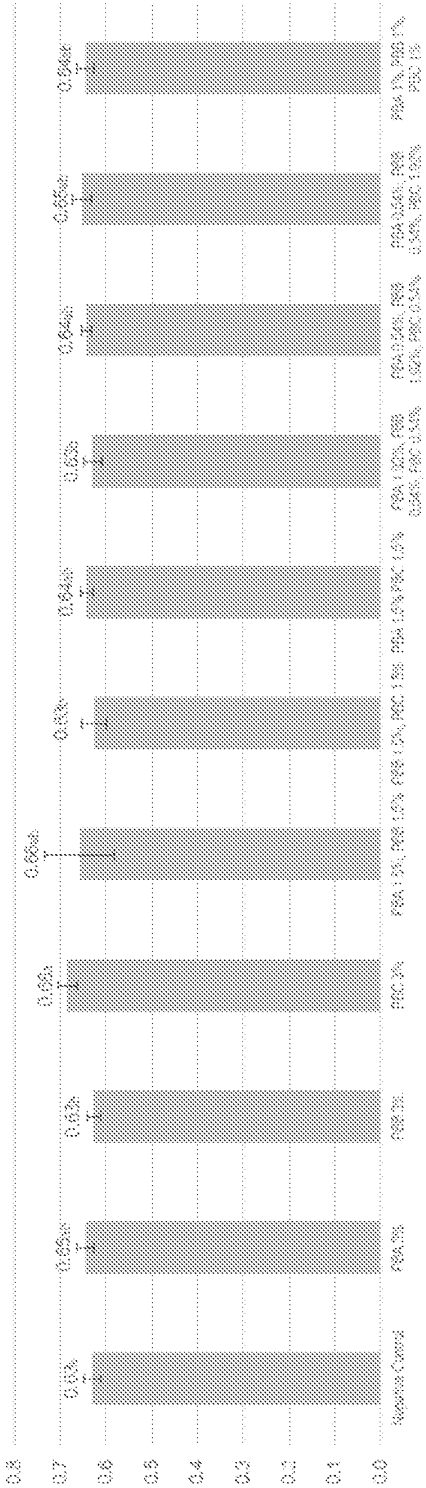


FIG. 38

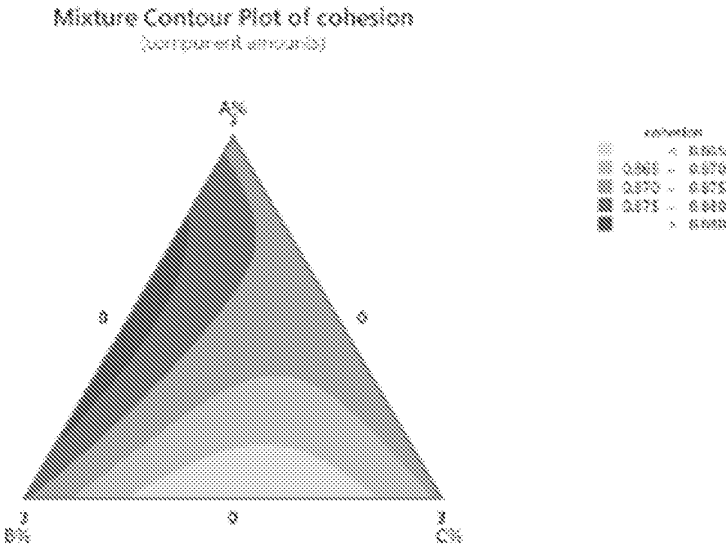


FIG. 39A

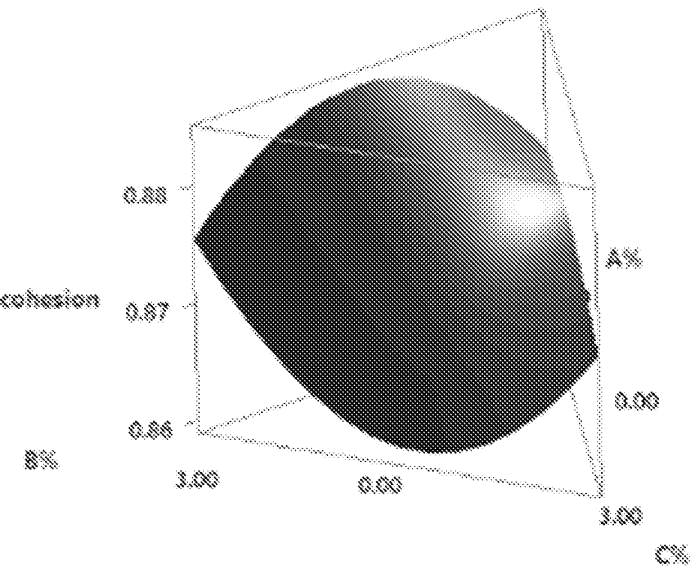
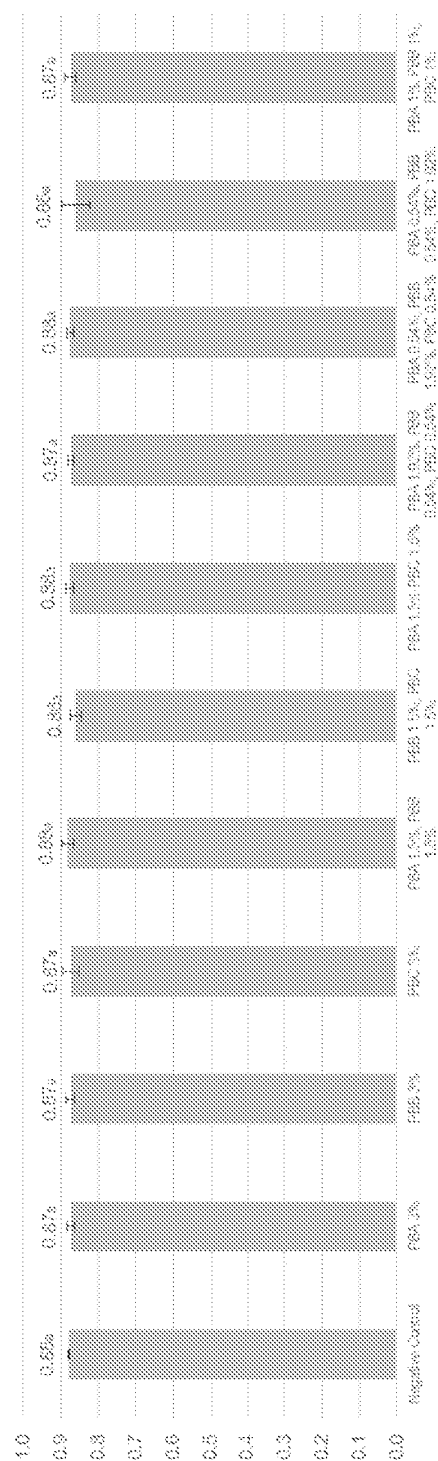


FIG. 39B



40
G.
L

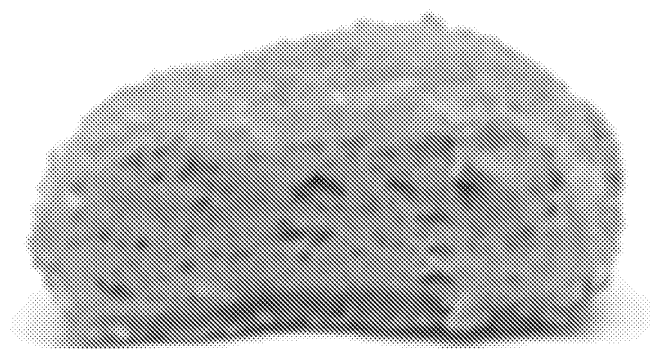


FIG. 41A

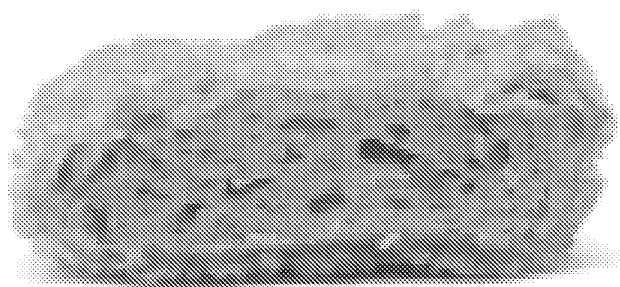


FIG. 41B

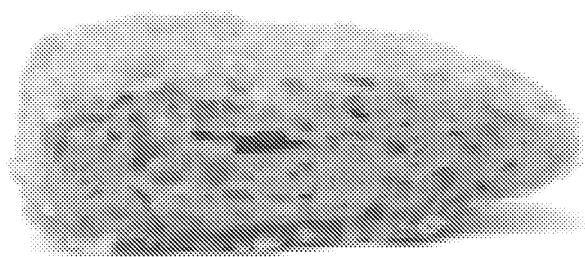


FIG. 41C

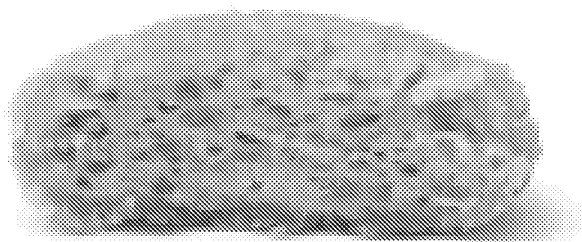


FIG. 41D

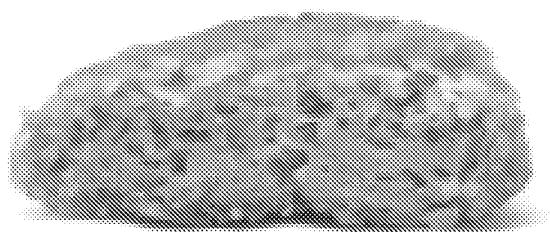


FIG. 41E

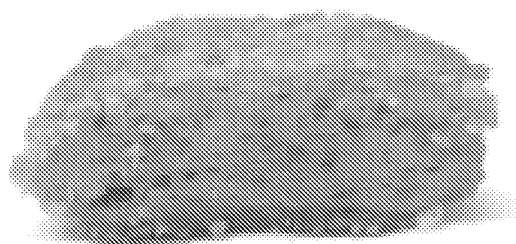
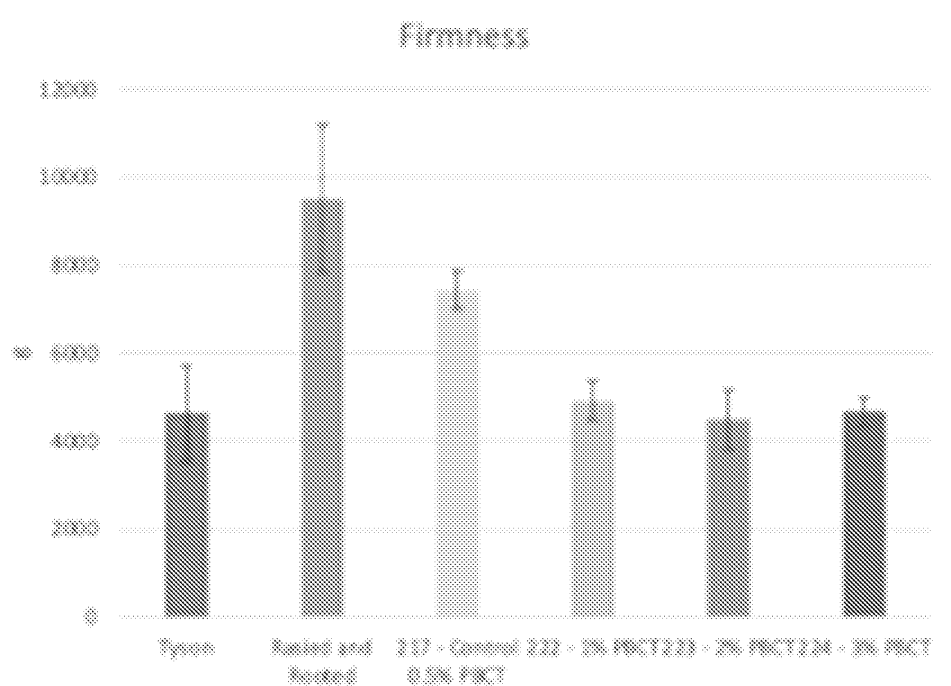
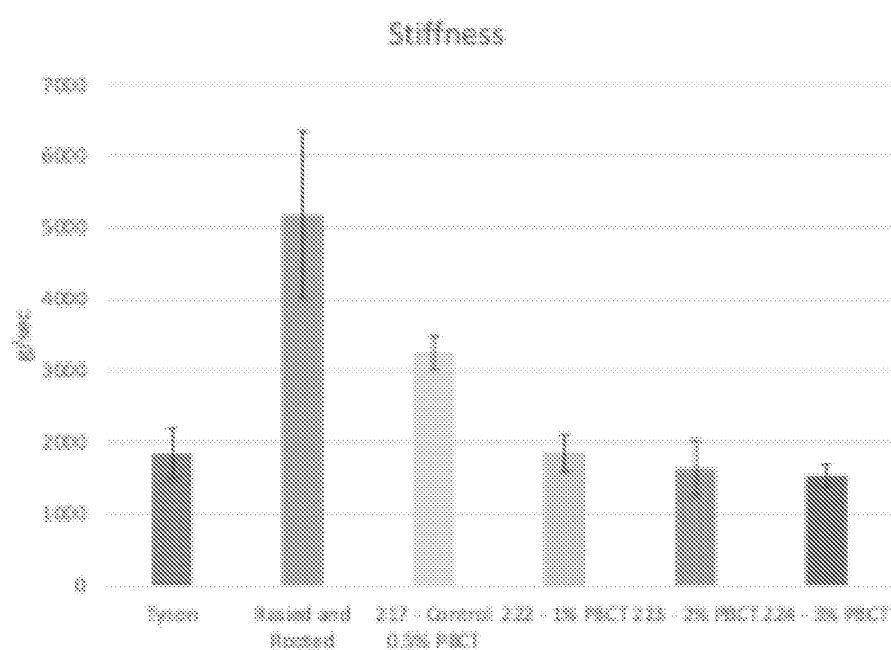


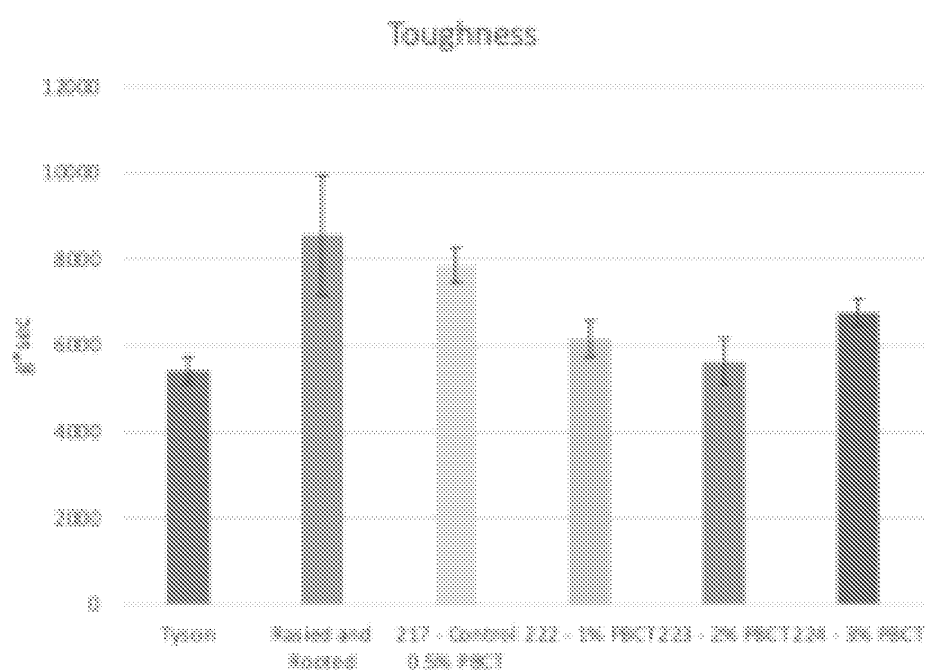
FIG. 41F



FIG. 41G

**FIG. 42**

**FIG. 43**

**FIG. 44**

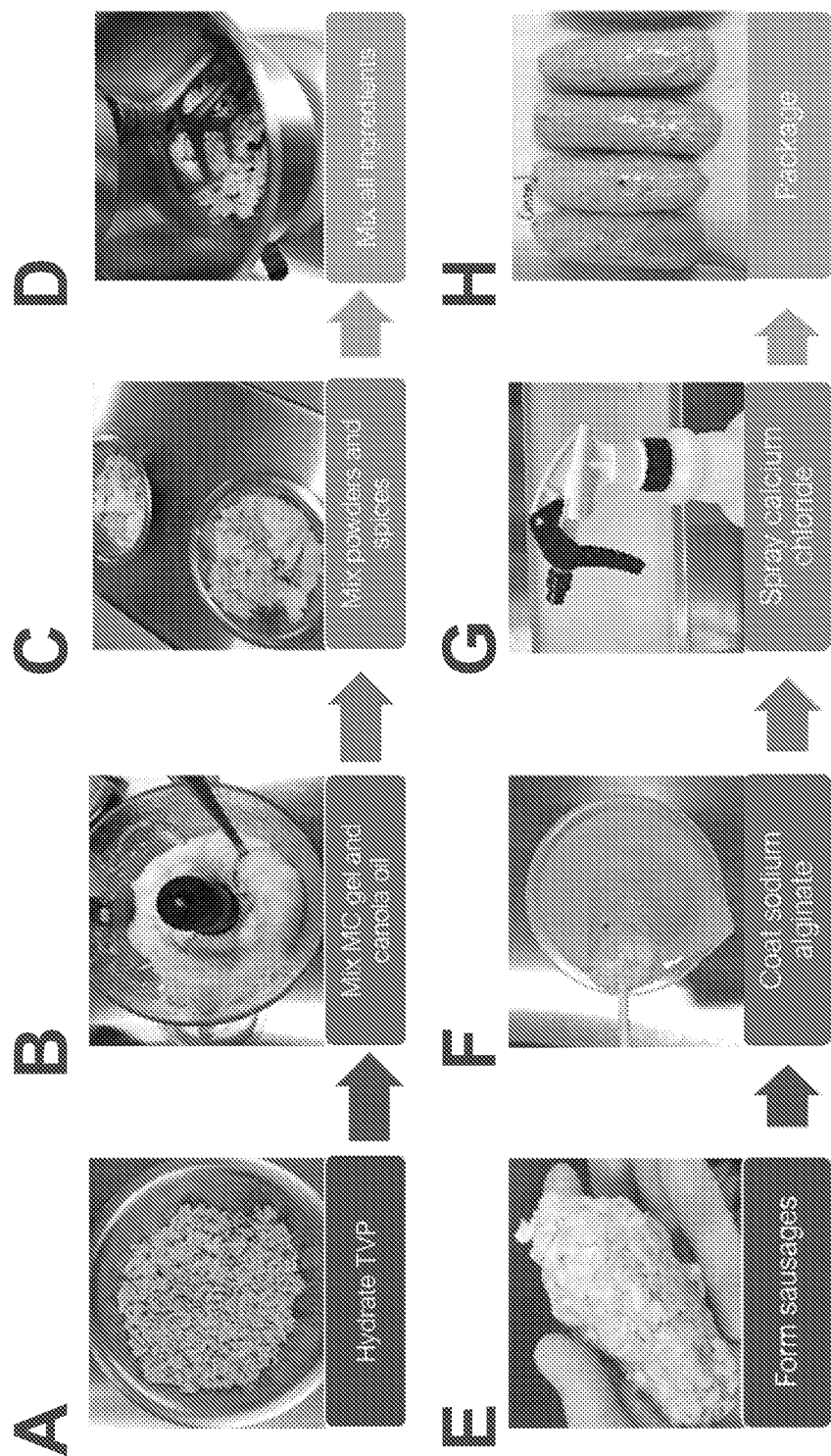


FIG. 45

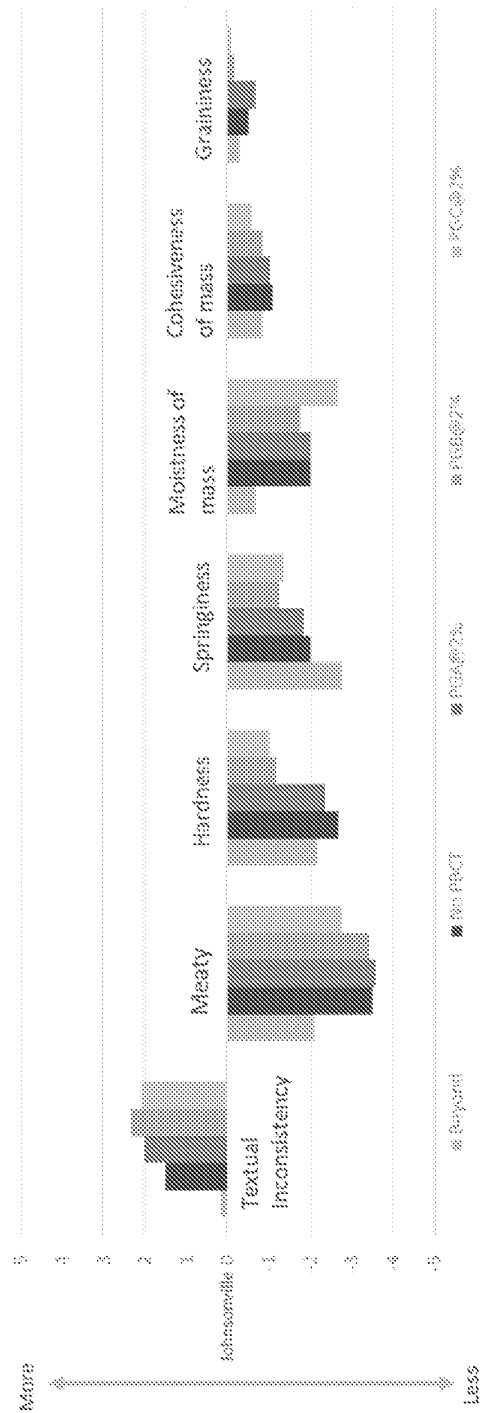


FIG. 46

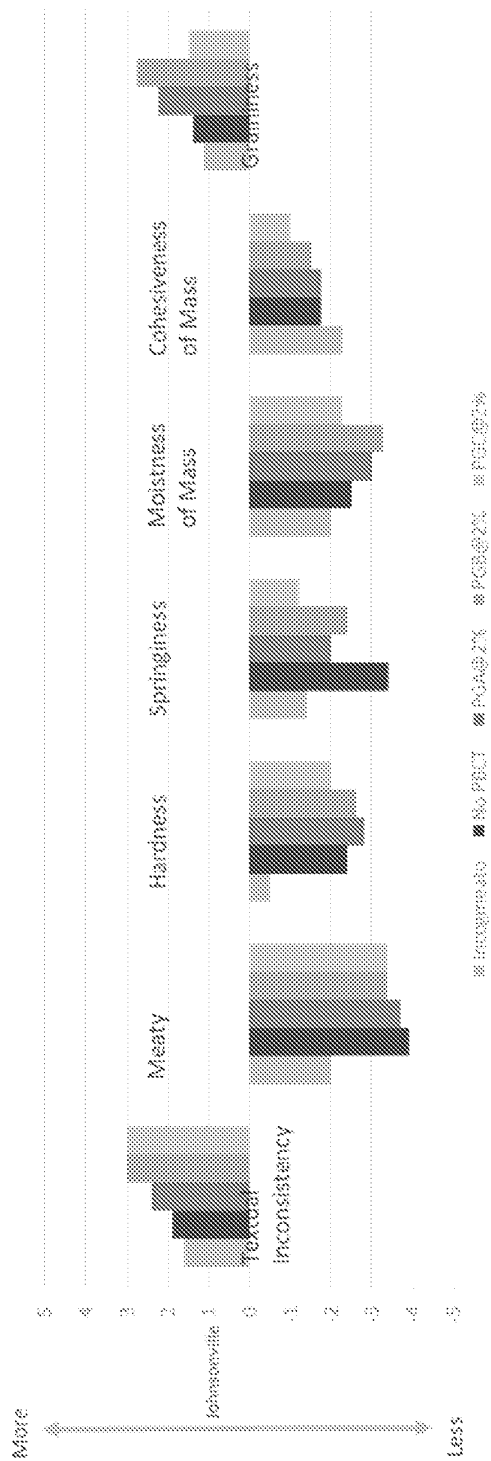


FIG. 47

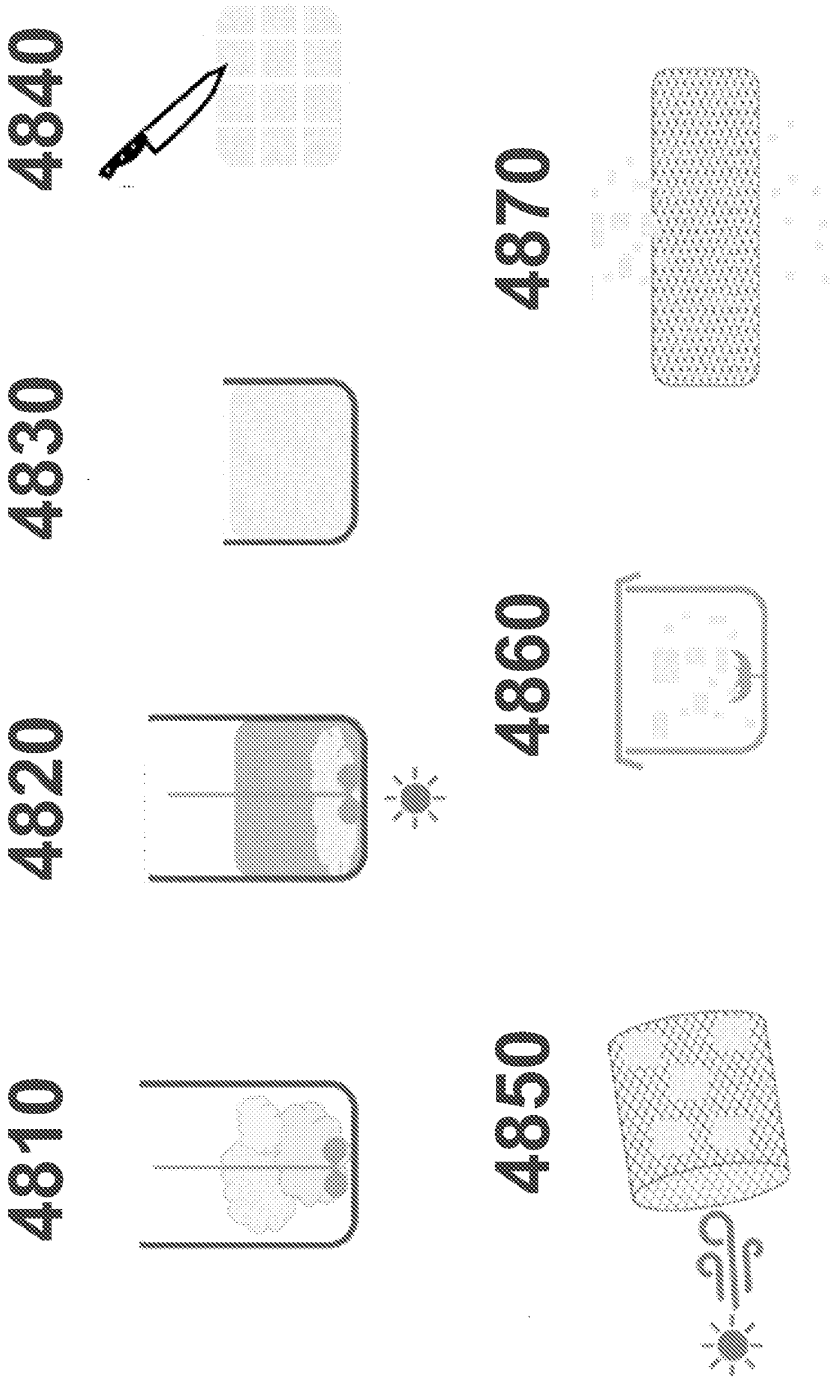
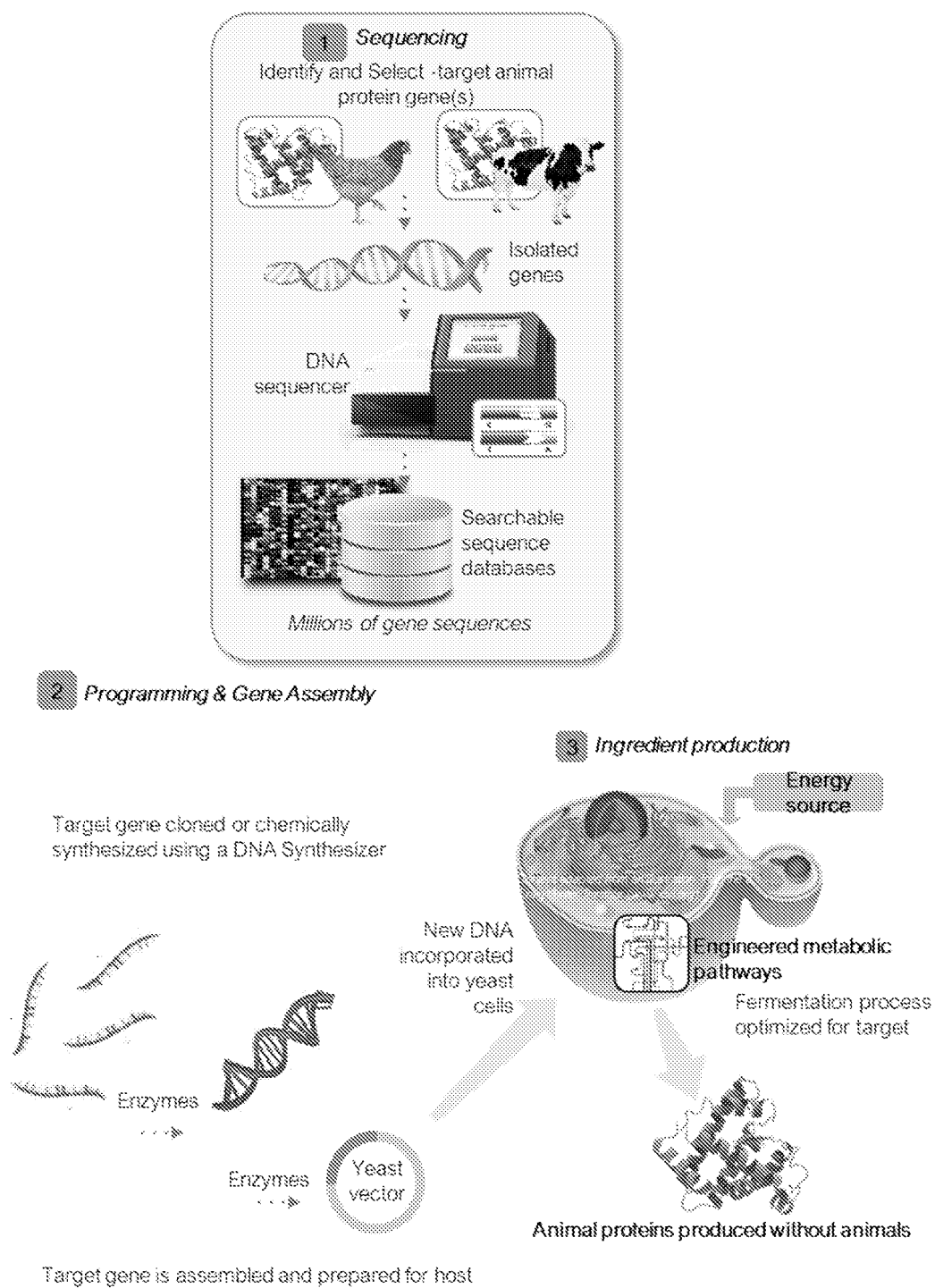


FIG. 48

**FIG. 49**

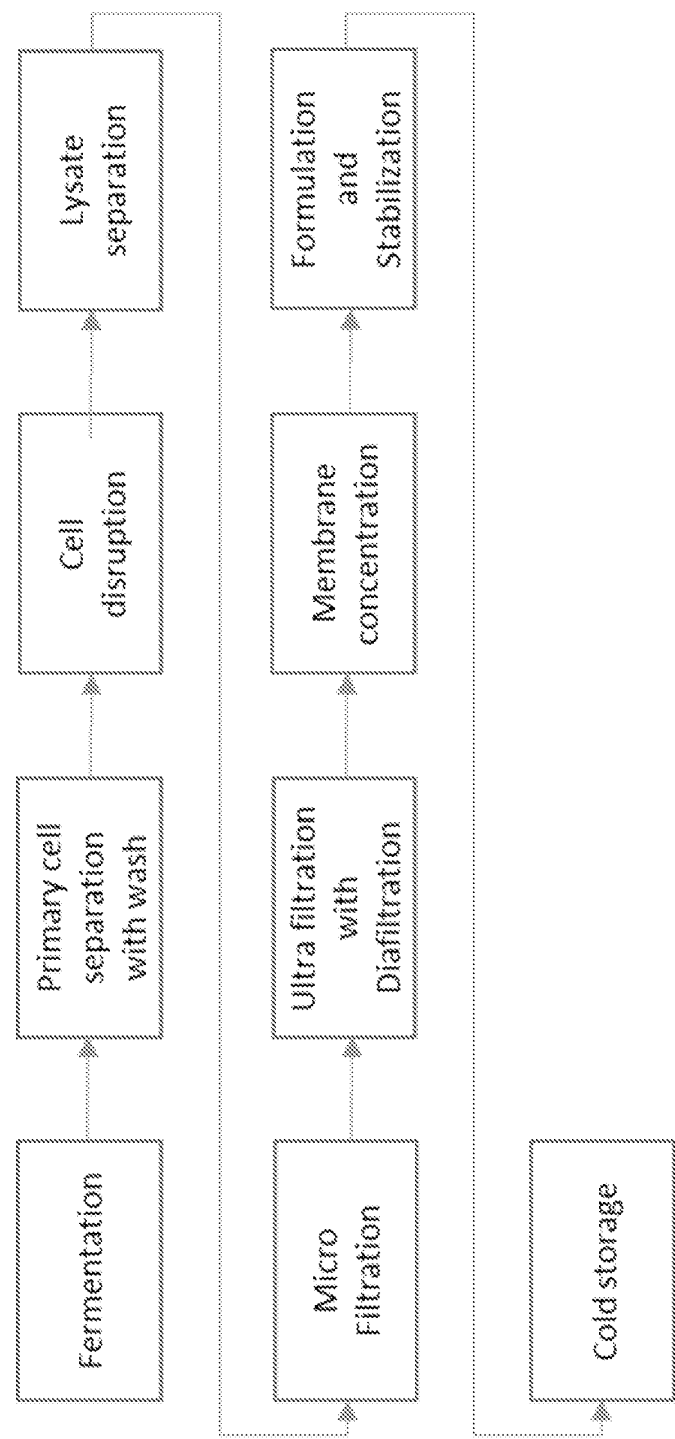
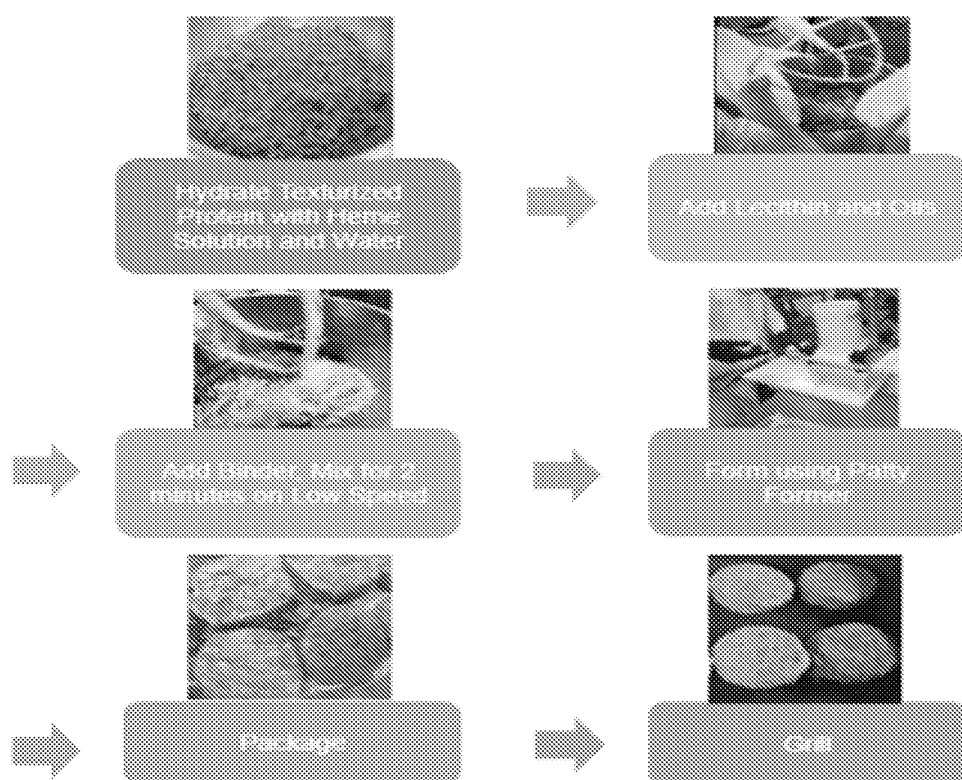
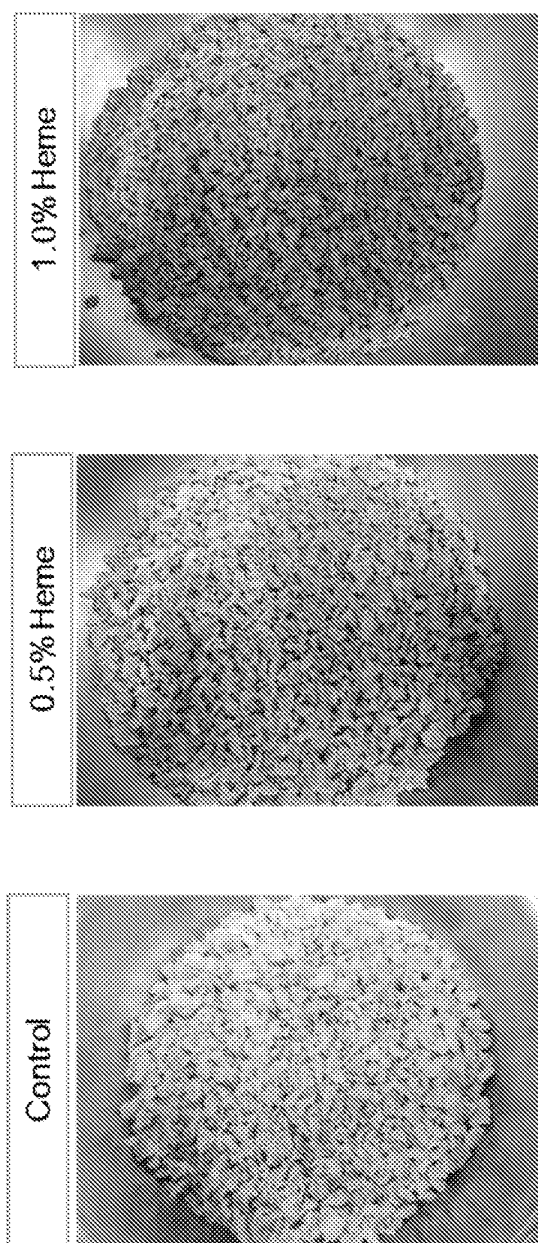


FIG. 50

**FIG. 51**

**FIG. 52**

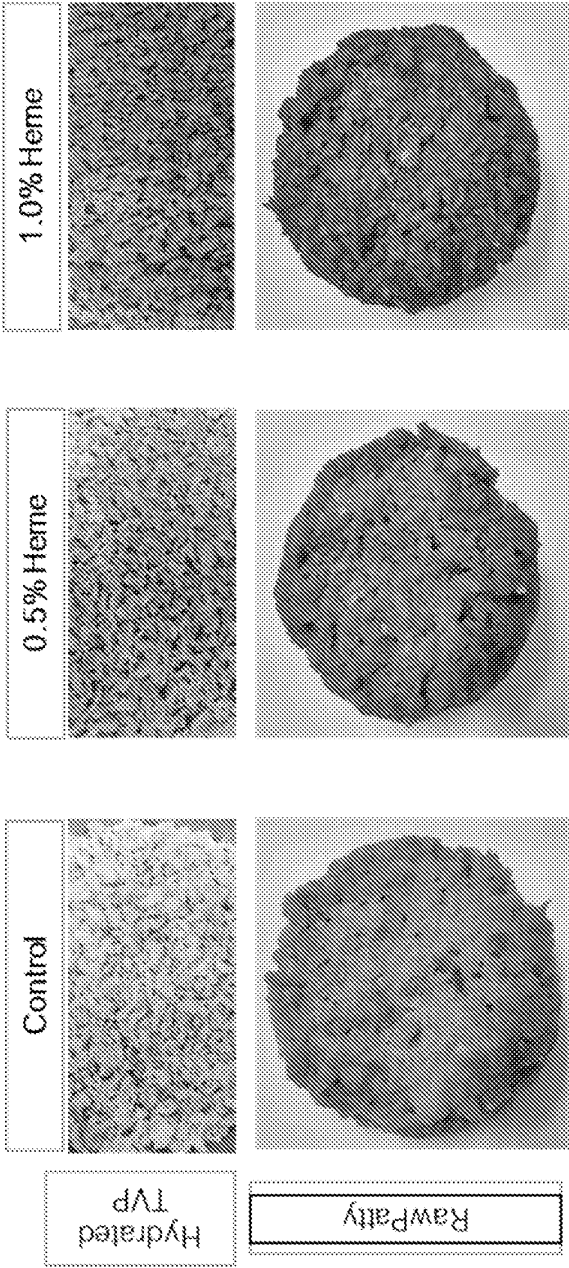


FIG. 53

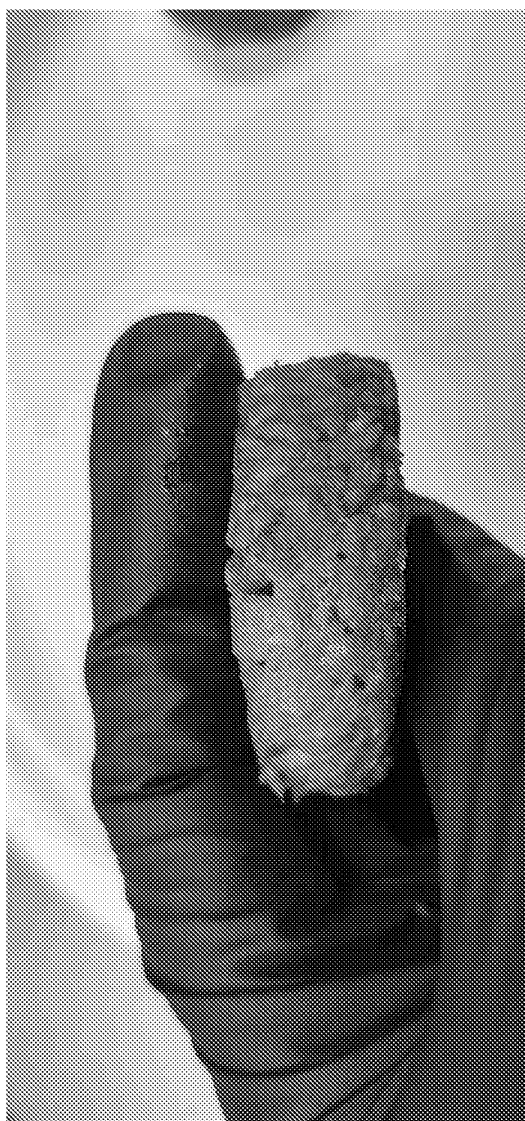


FIG. 54

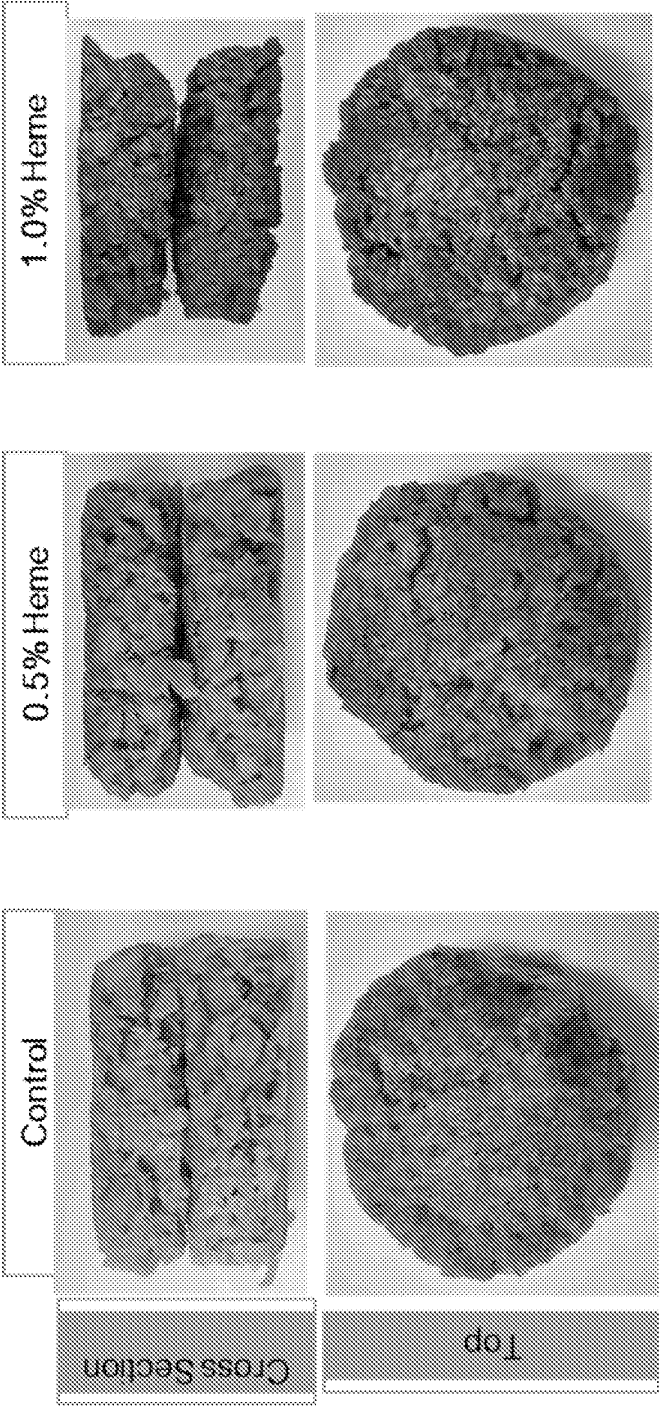


FIG. 55



FIG. 56

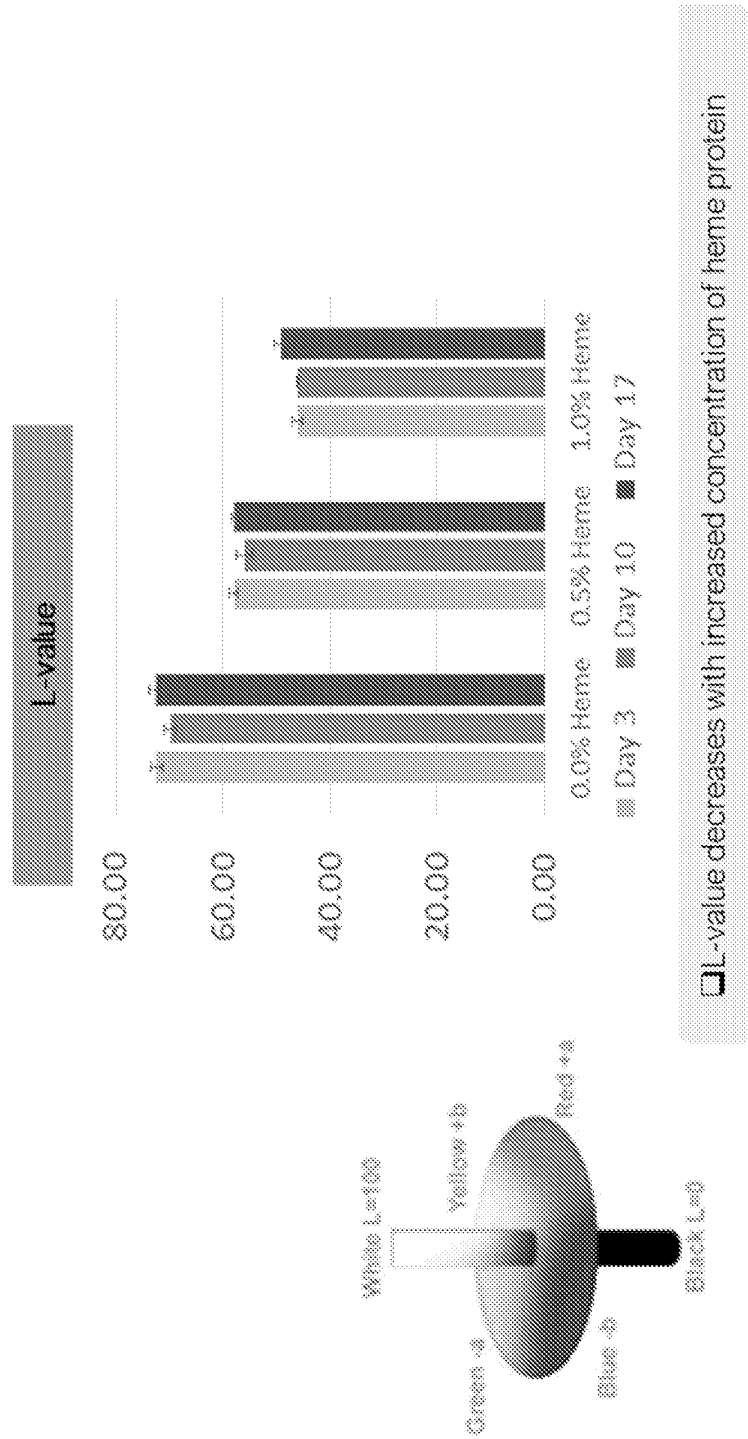


FIG. 57A

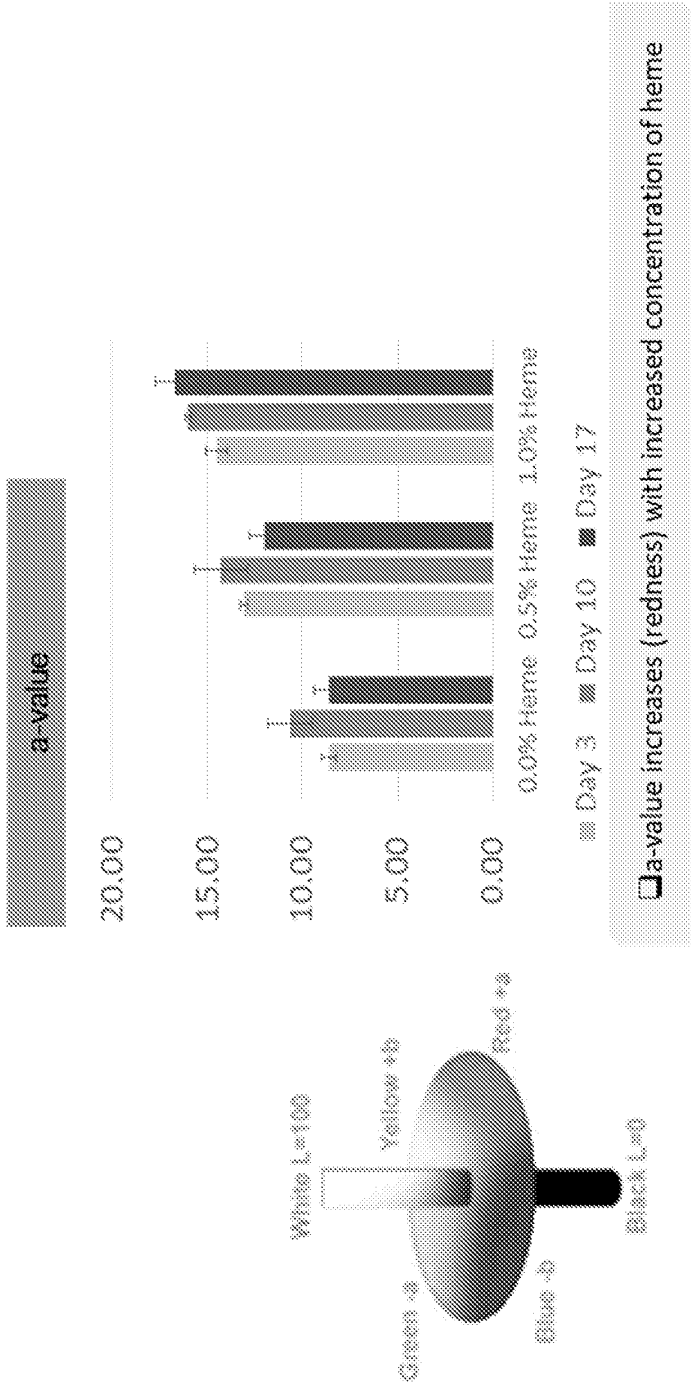


FIG. 57B

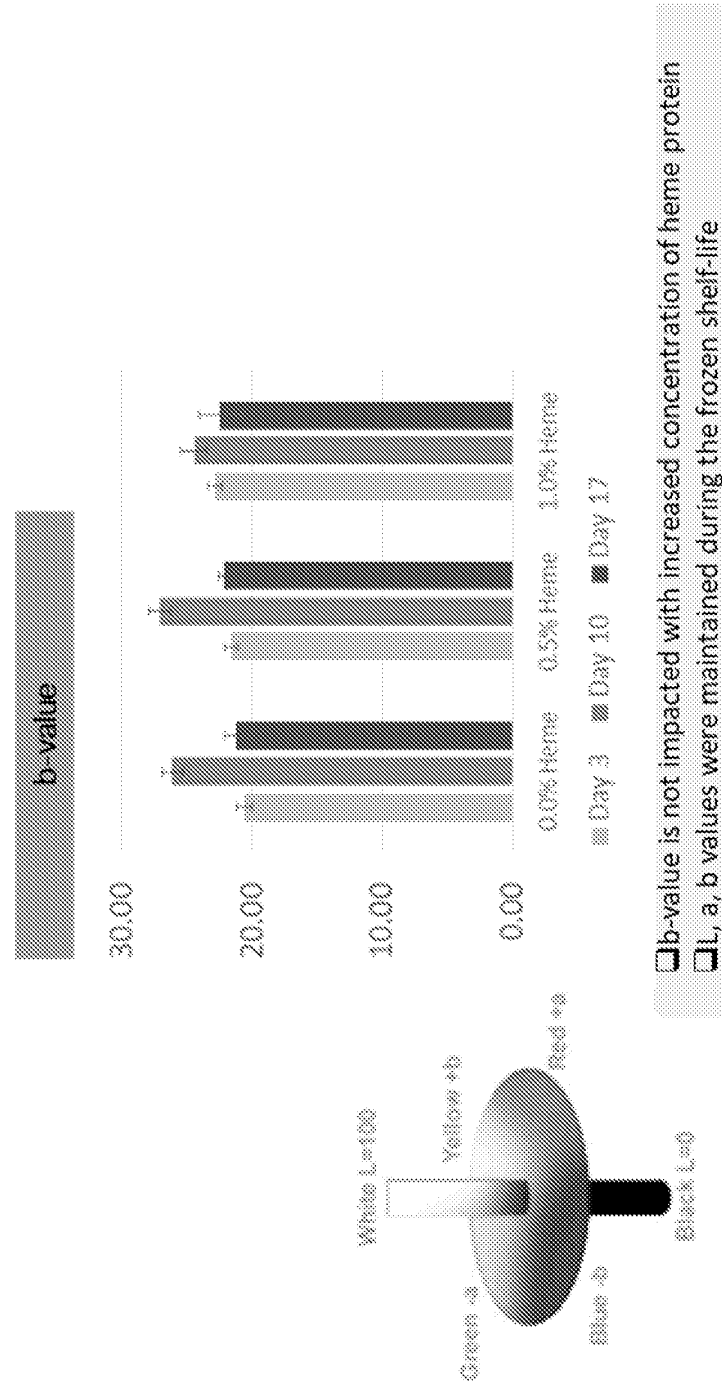
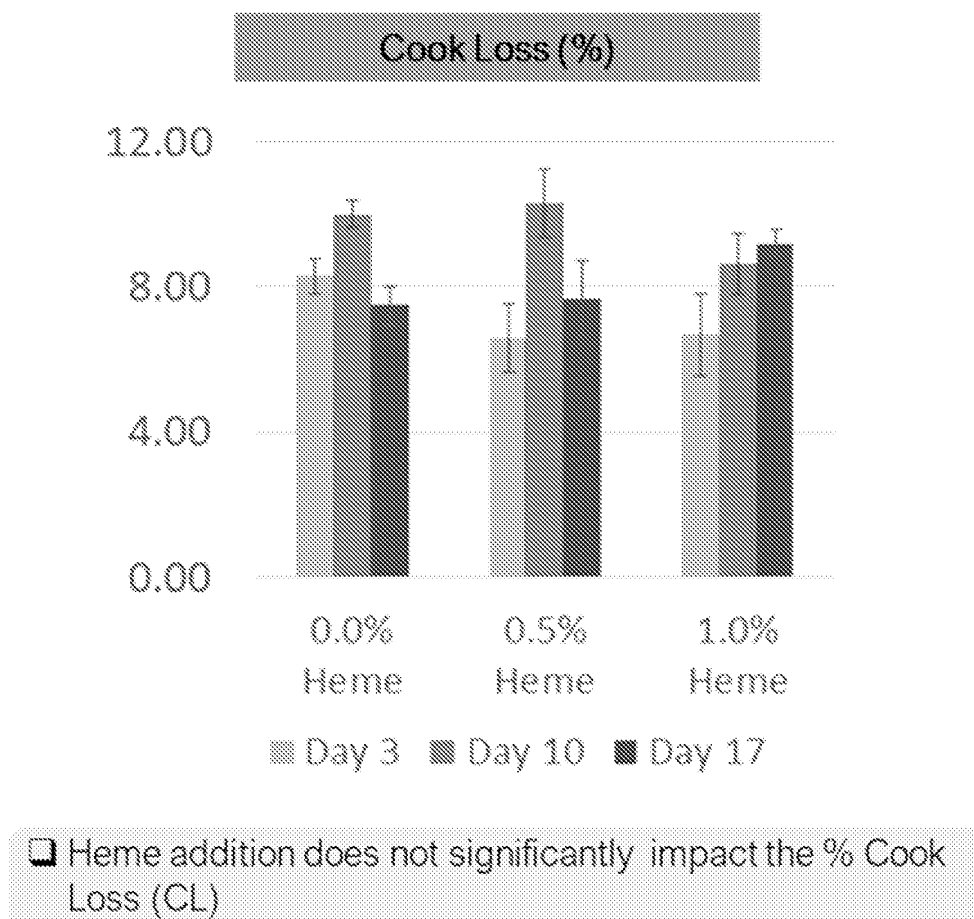
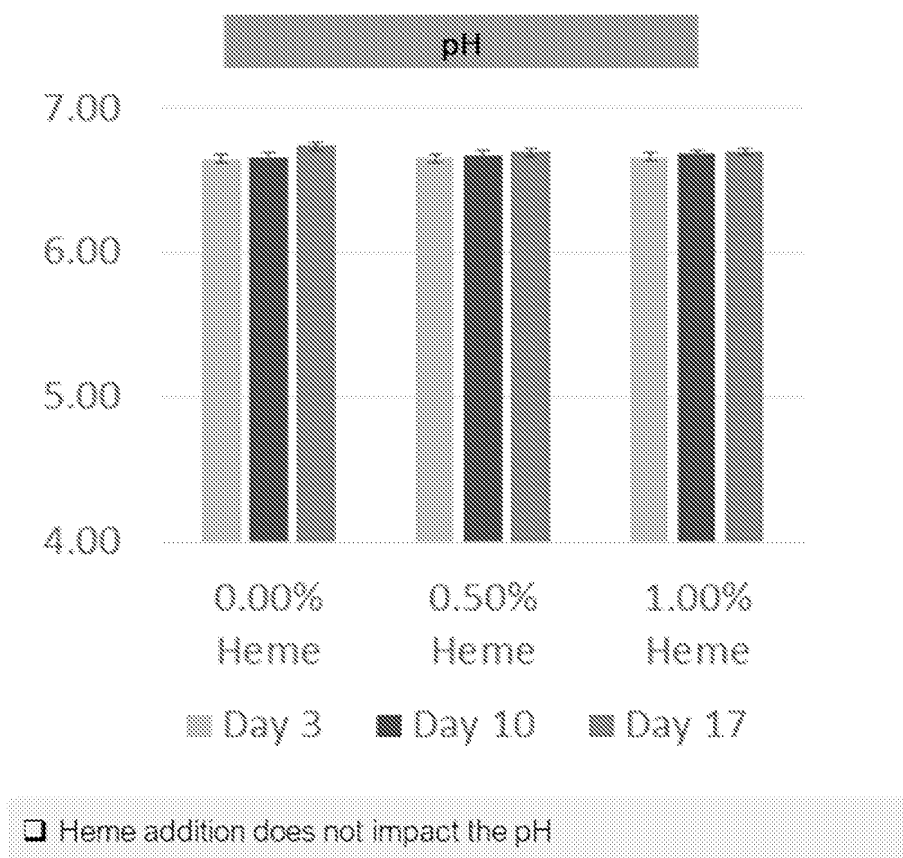
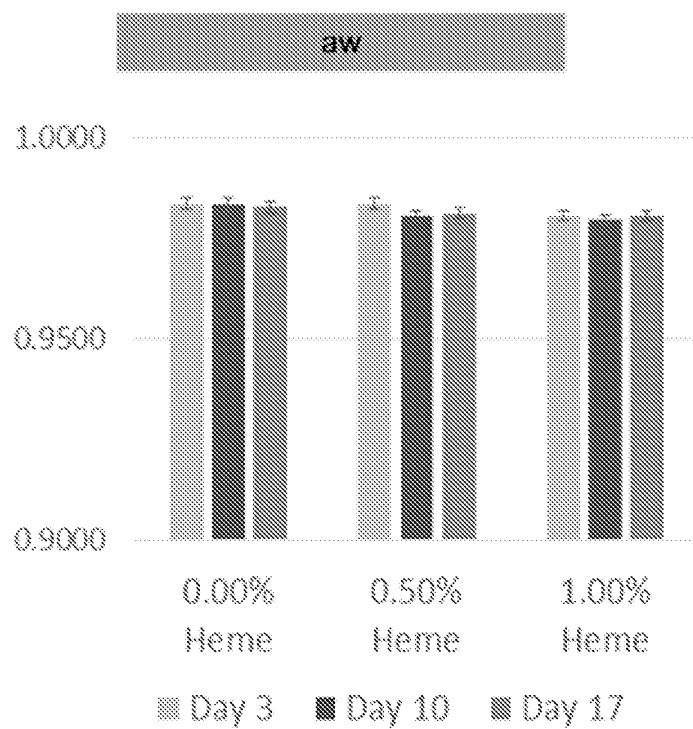


FIG. 57C

**FIG. 58A**

**FIG. 58B**



□ Heme addition does not impact the aw

FIG. 58C

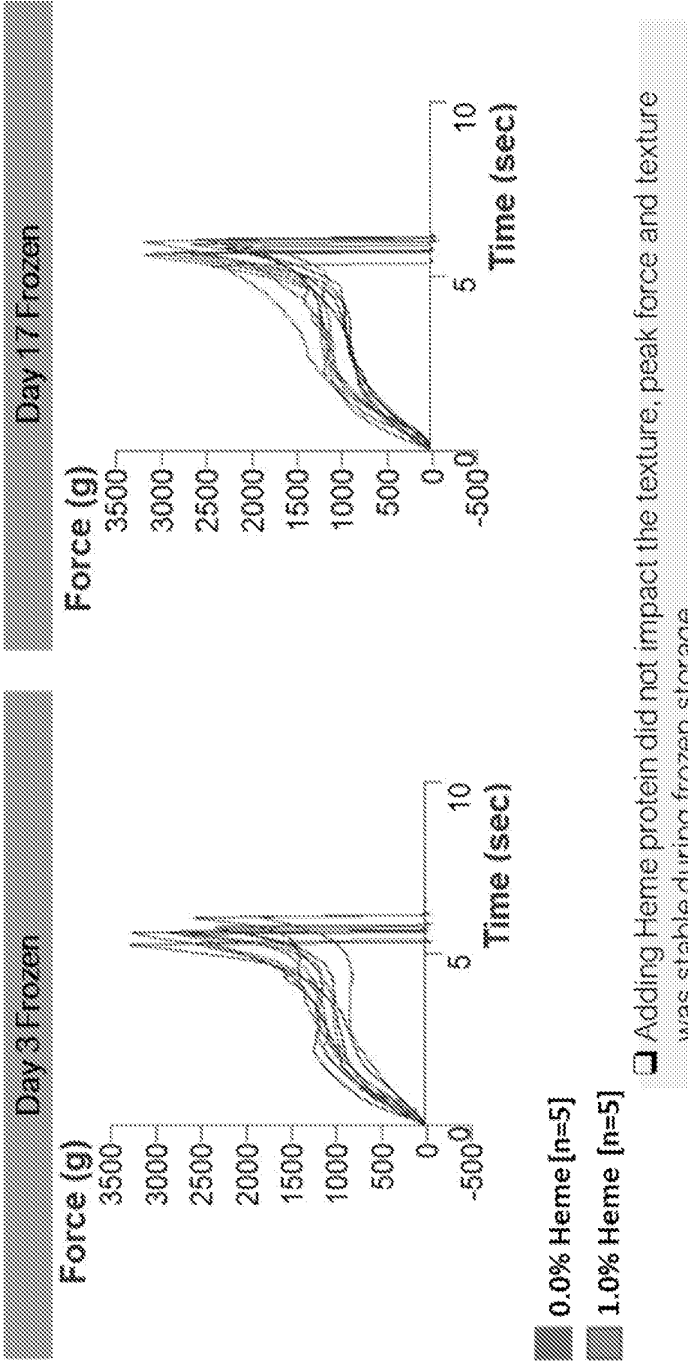


FIG. 59

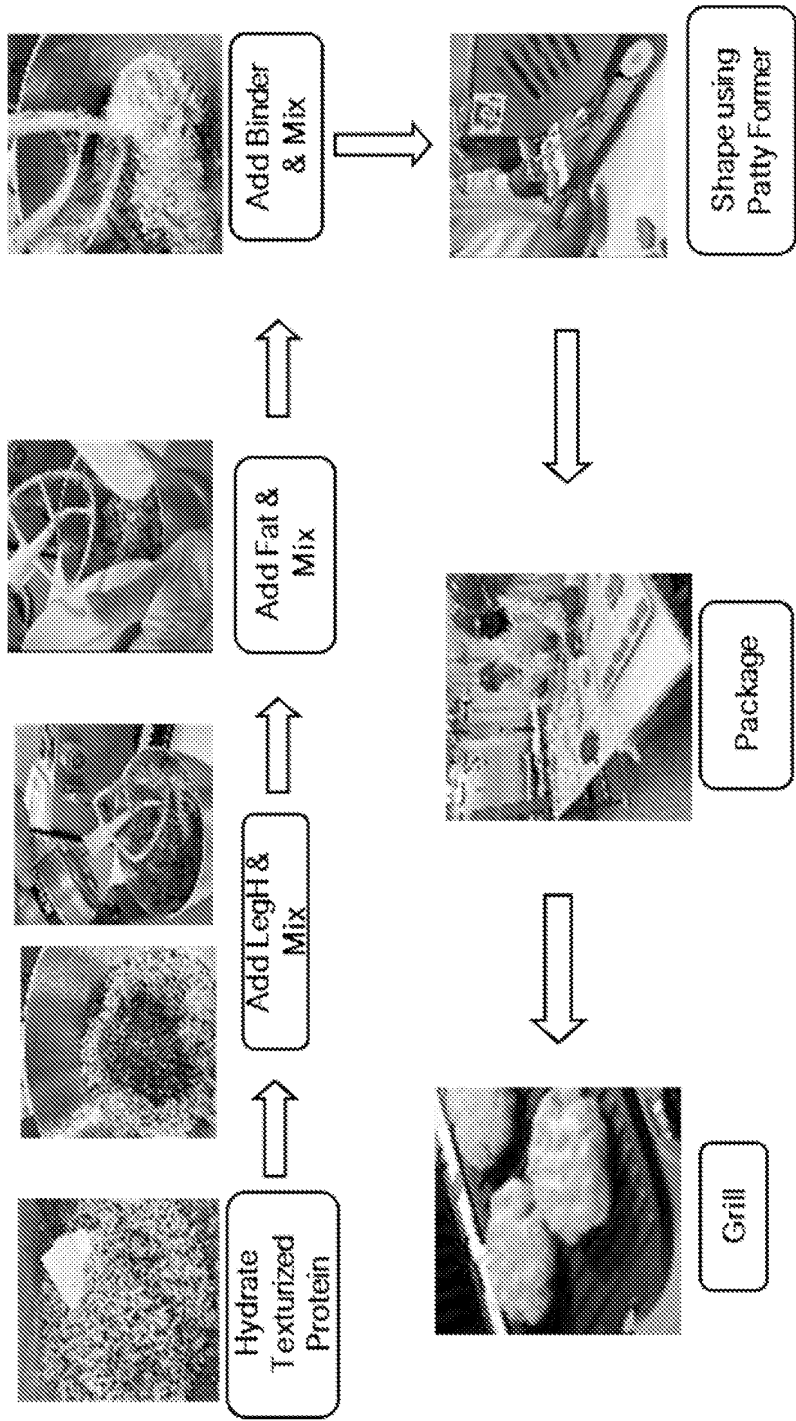
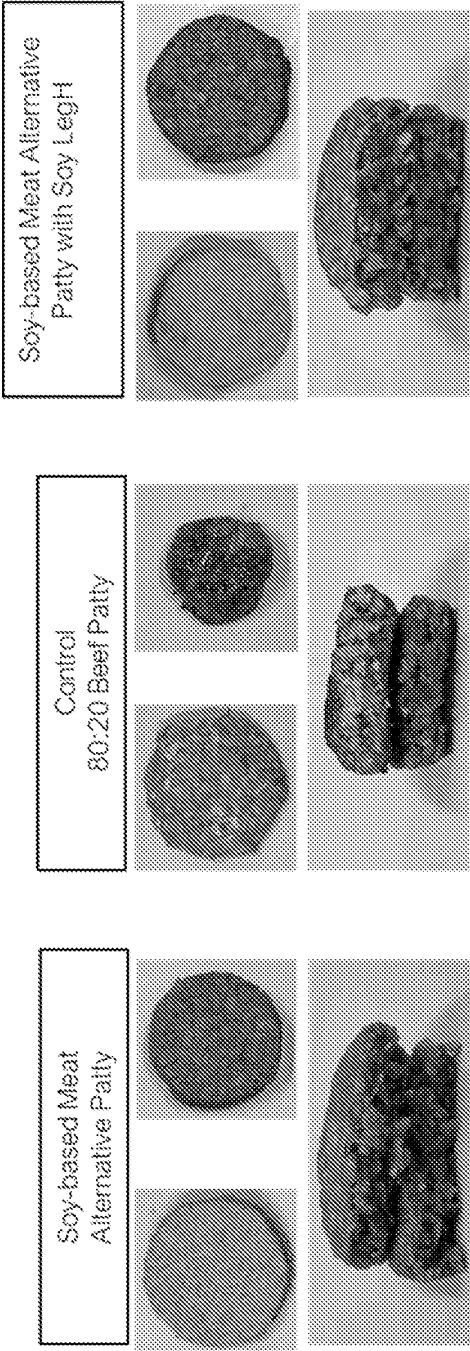


FIG. 60



- ☐ Motif's Soy Leg H provides color after cooking closer to beef patty surface color
- ☐ Beef patty demonstrates more shrinkage and cook loss during the cooking process

FIG. 61

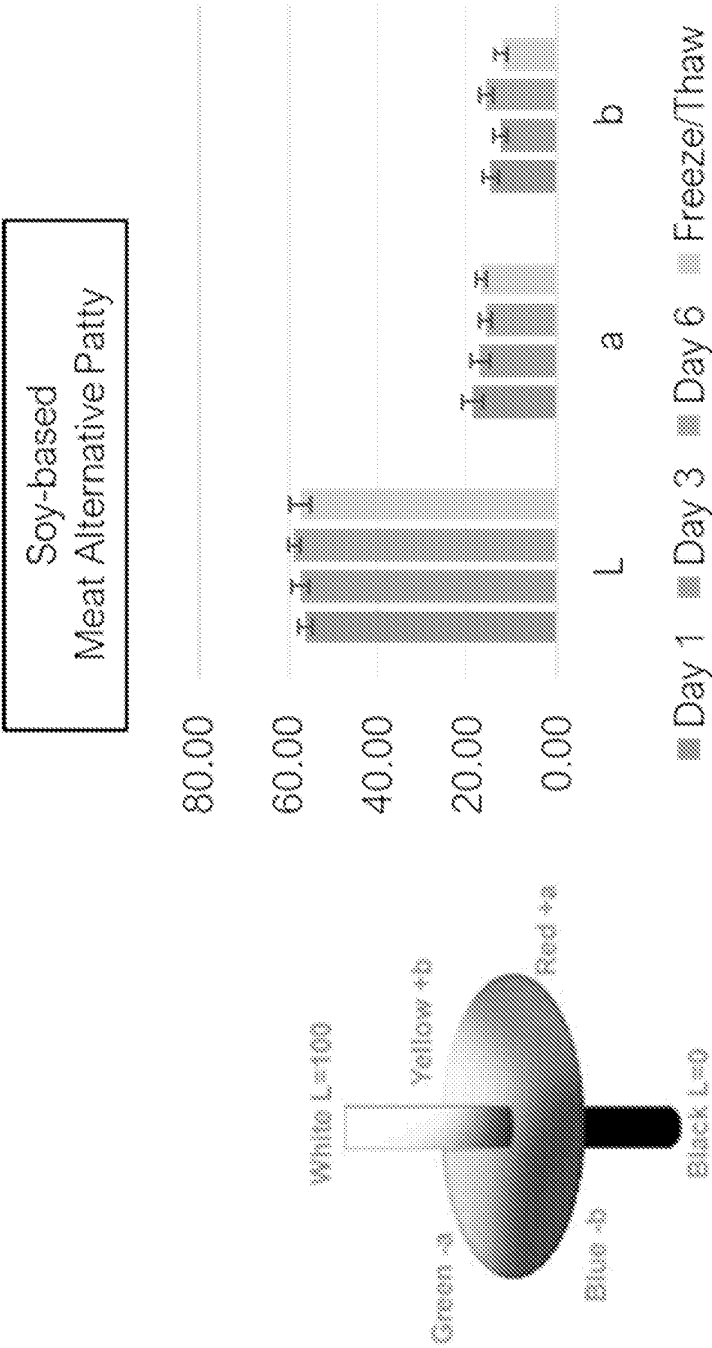


FIG. 62A

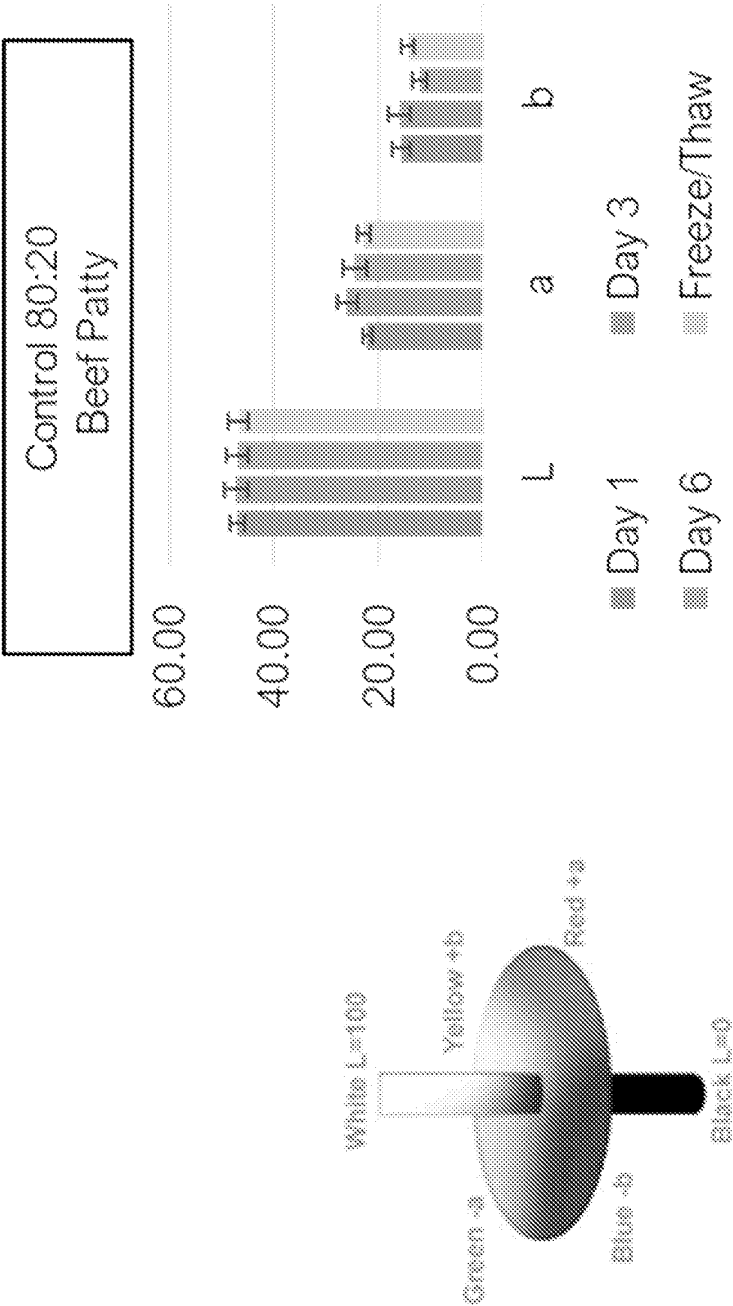
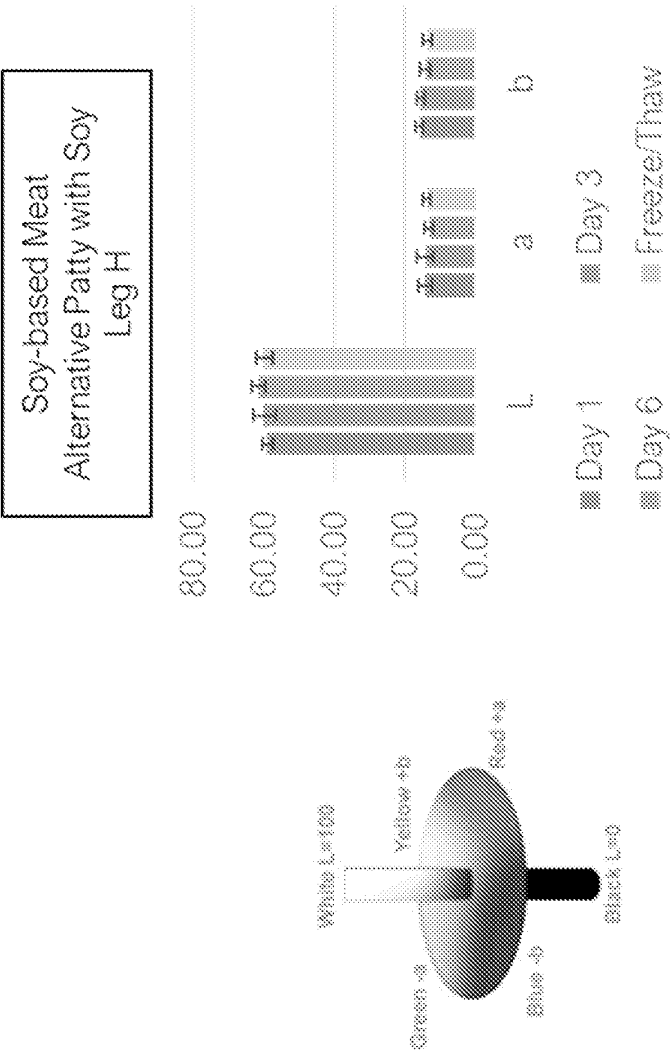
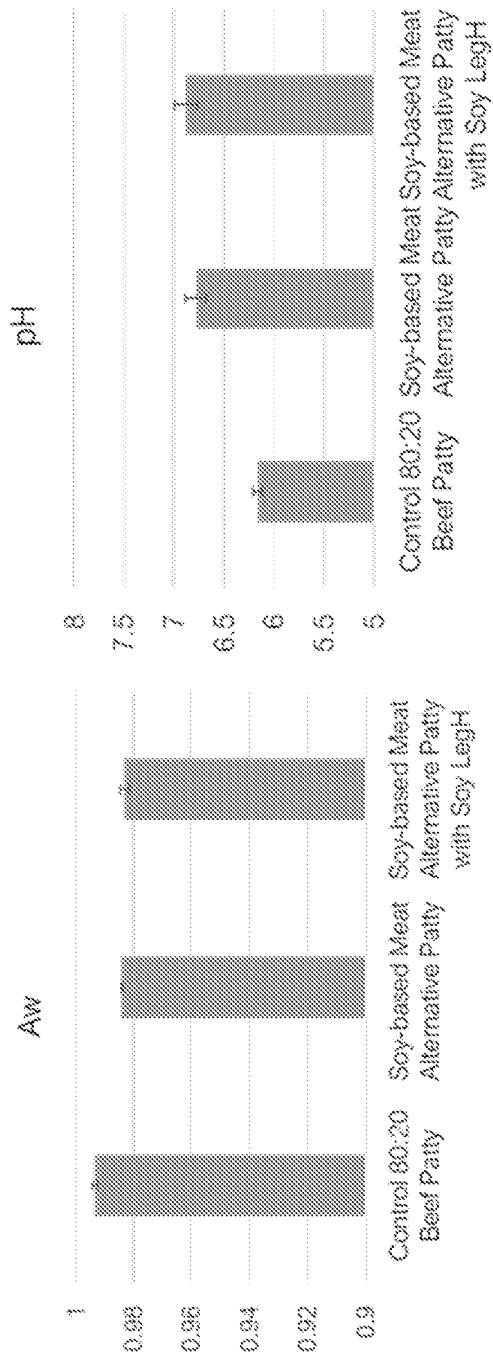


FIG. 62B



Color provided by Motif's Soy Leg H is stable during refrigerated and frozen storage

FIG. 62C



□ Motifs' Soy Leg H does not impact the pH and aw of the plant based meat alternative patty

FIG. 63

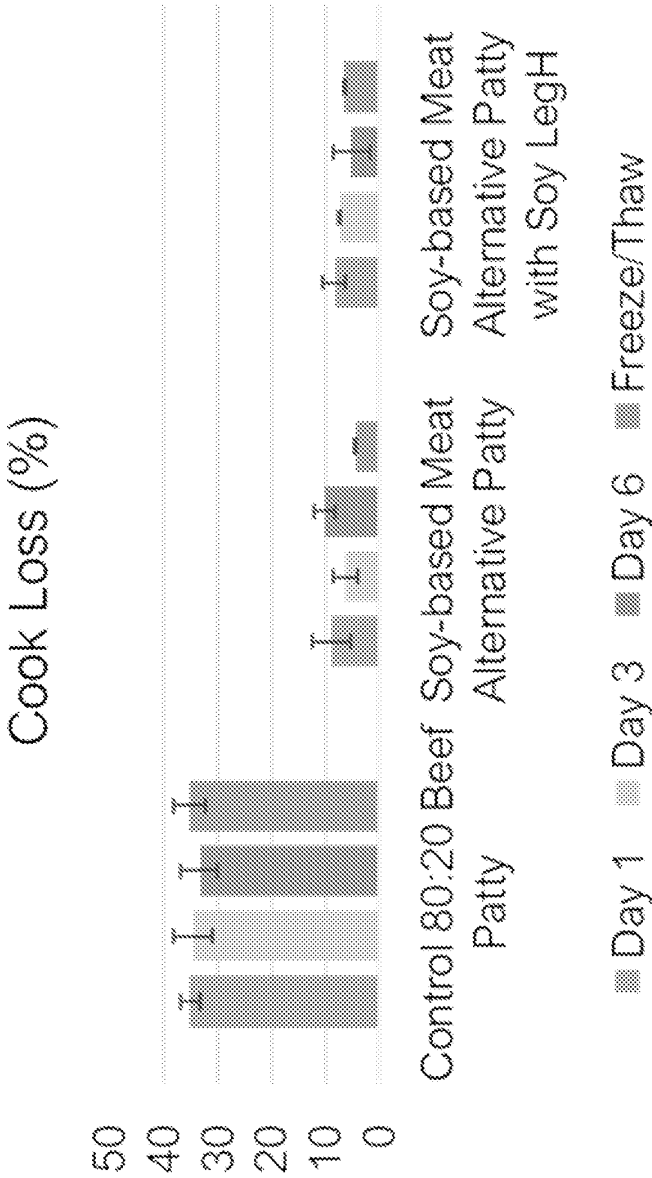
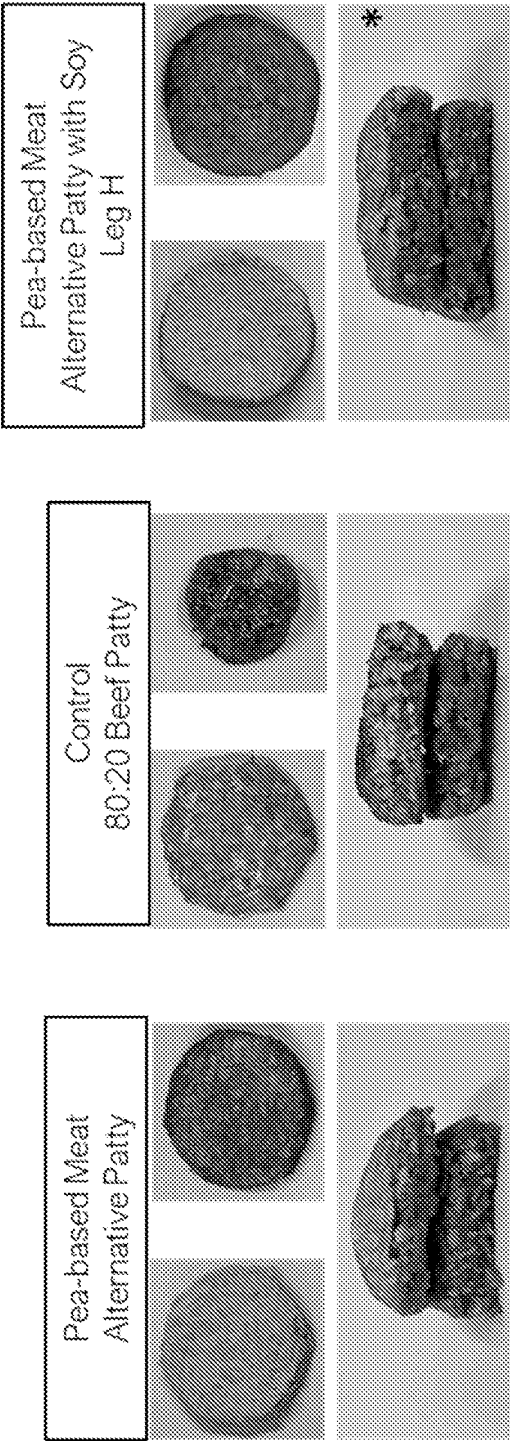
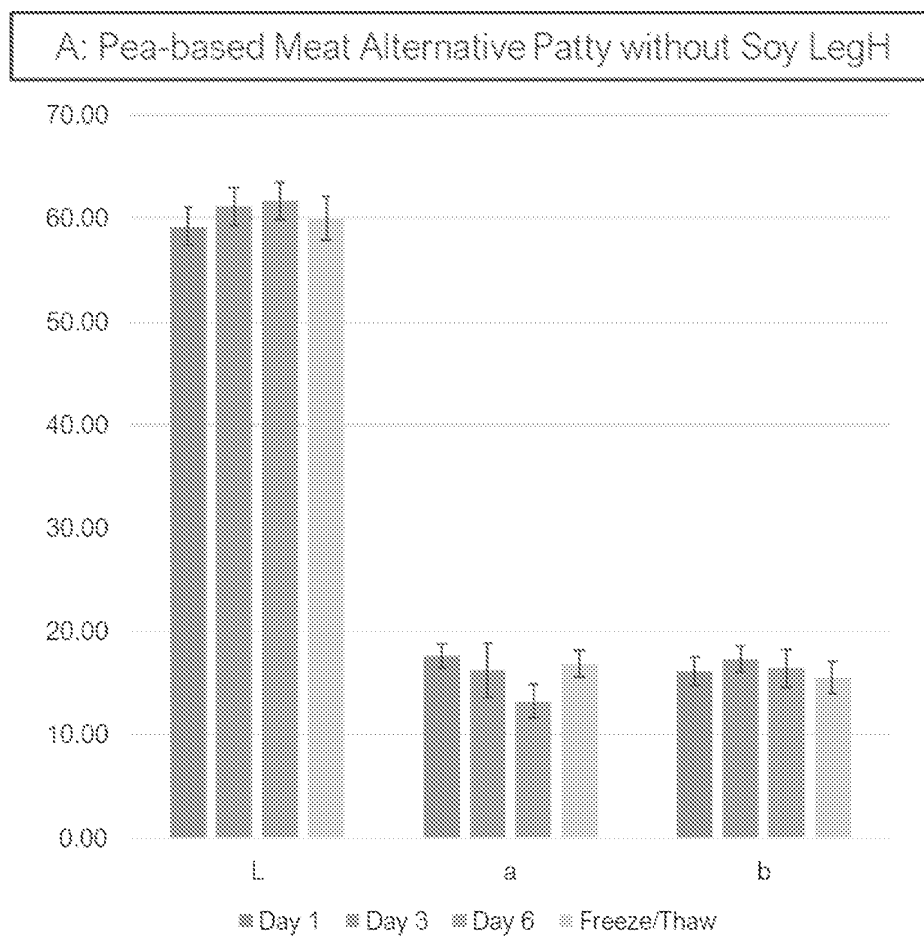


FIG. 64



- ☐ Motif's Soy Leg H provides color after cooking closer to beef patty surface color
- ☐ Beef patty demonstrates more shrinkage and cook loss during the cooking process

FIG. 65

**FIG. 66A**

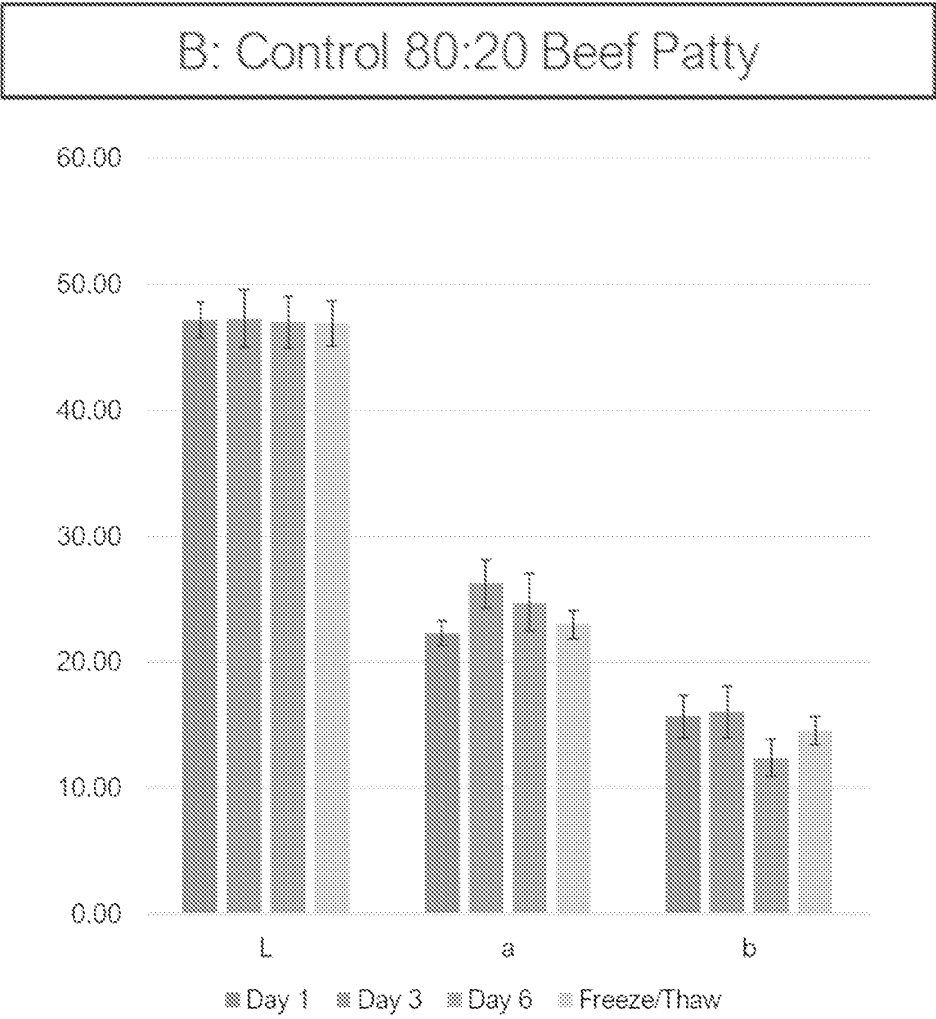
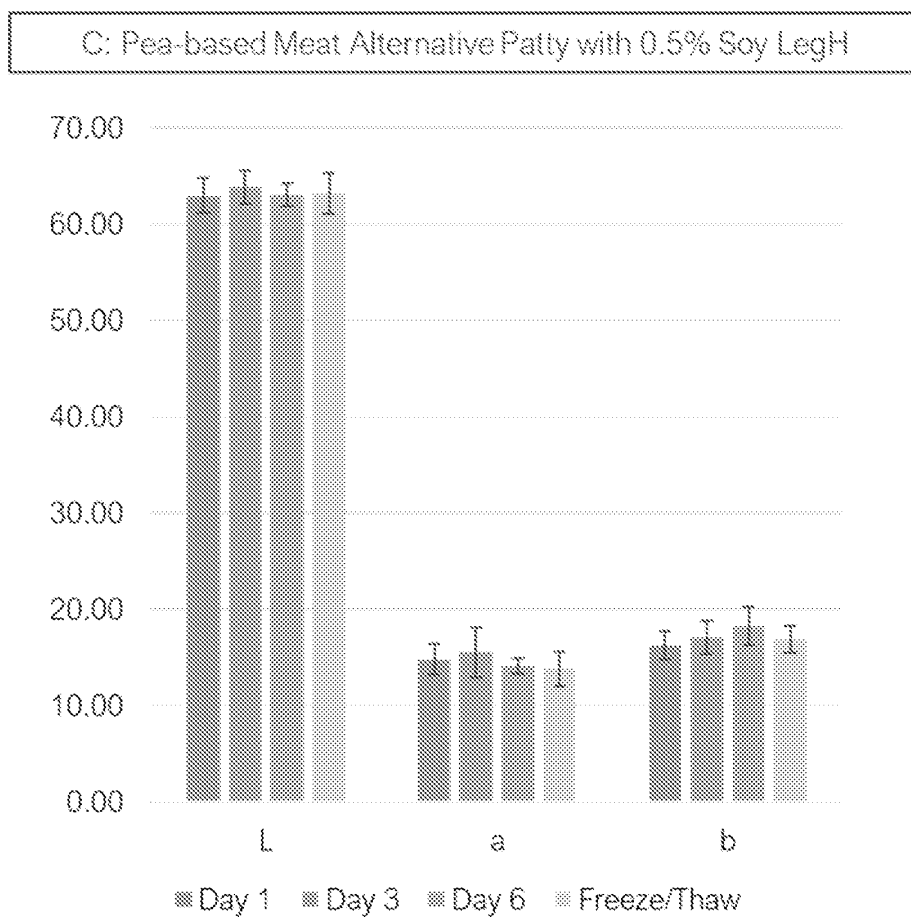
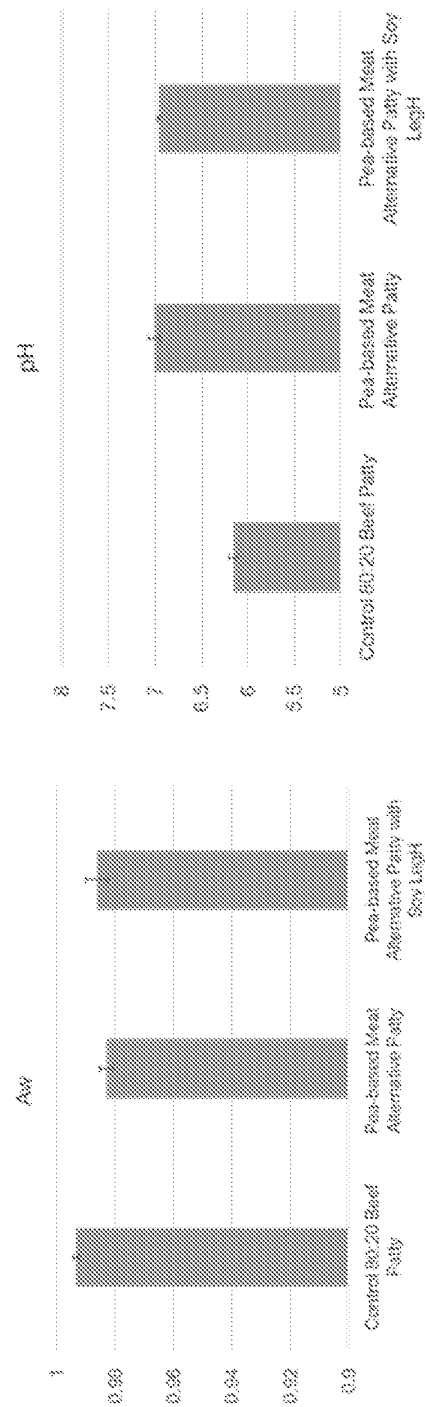


FIG. 66B

**FIG. 66C**



□ Motifs' Soy Leg H does not impact the pH and aw of the plant based meat alternative patty

FIG. 67

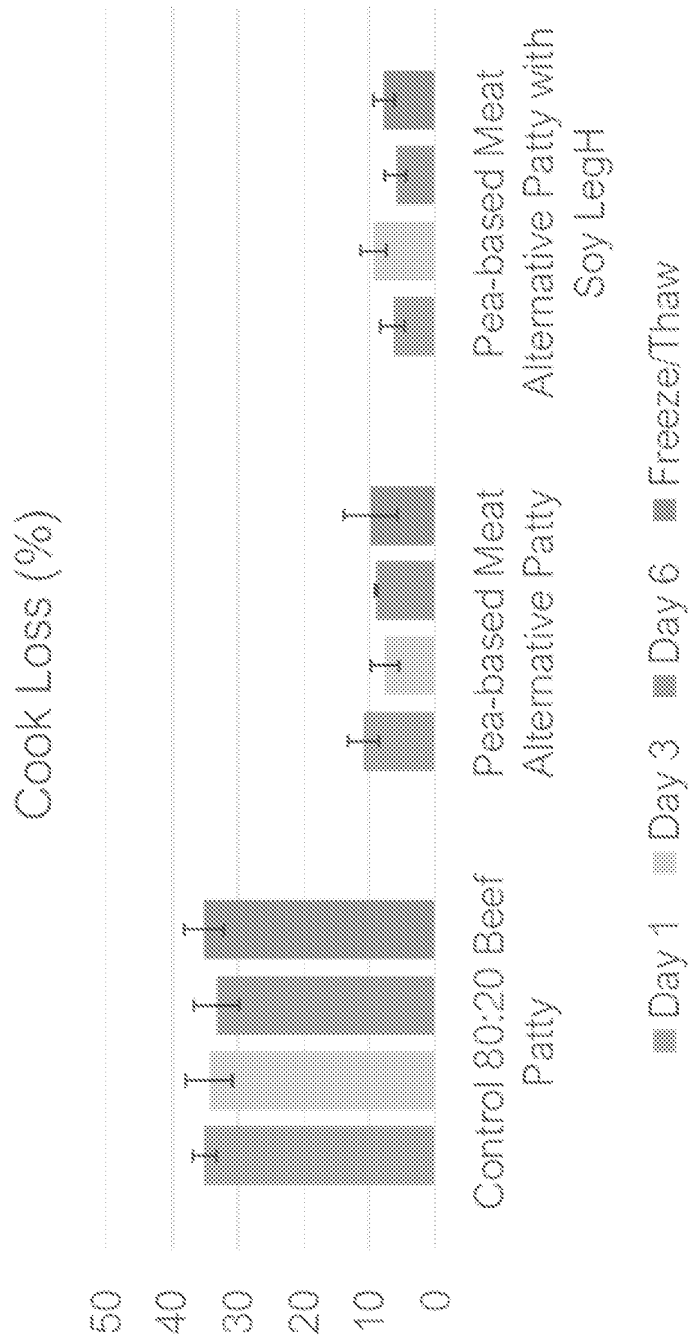


FIG. 68

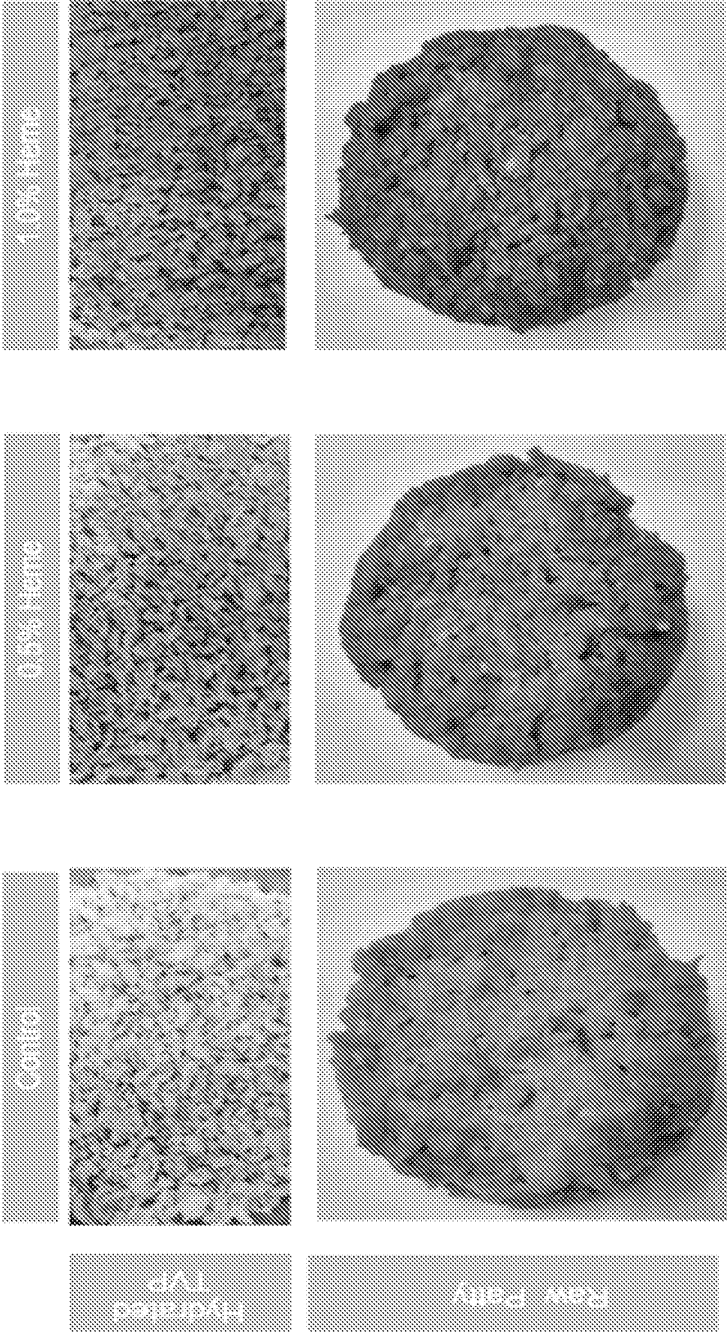


FIG. 69A

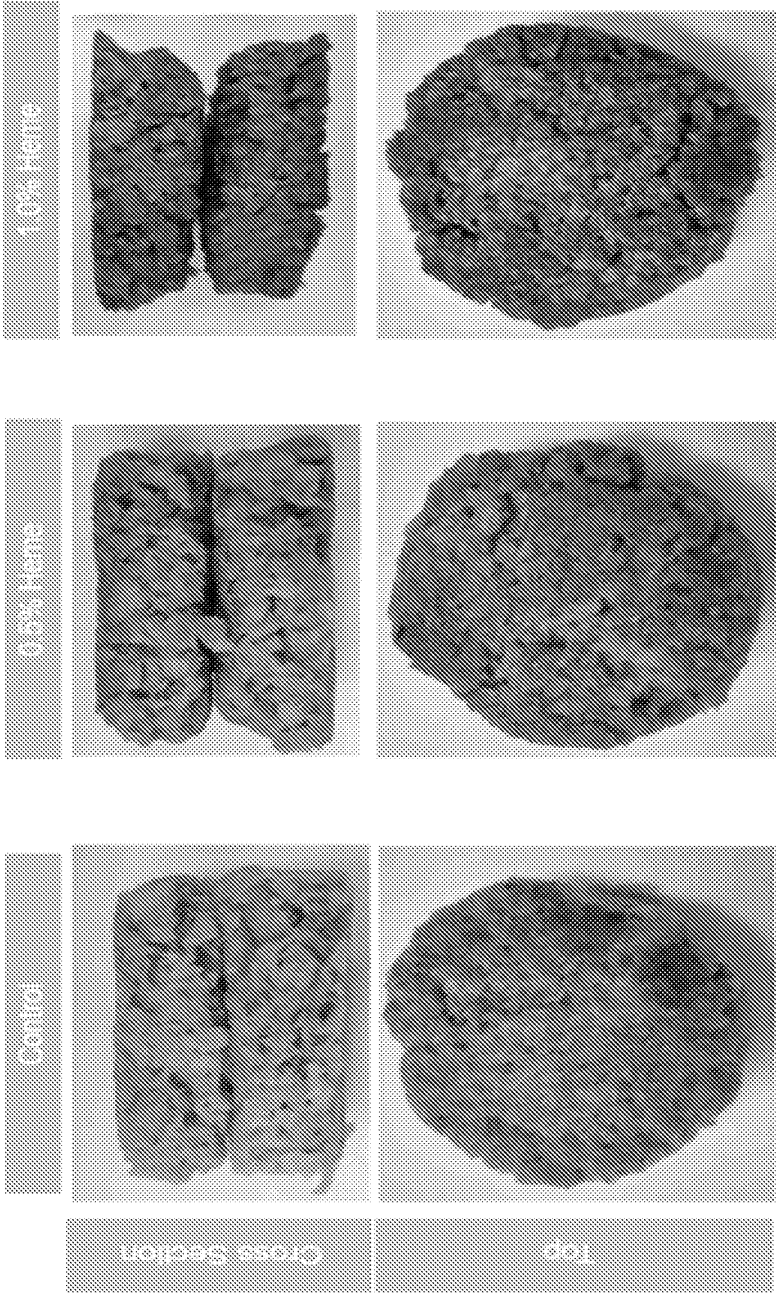
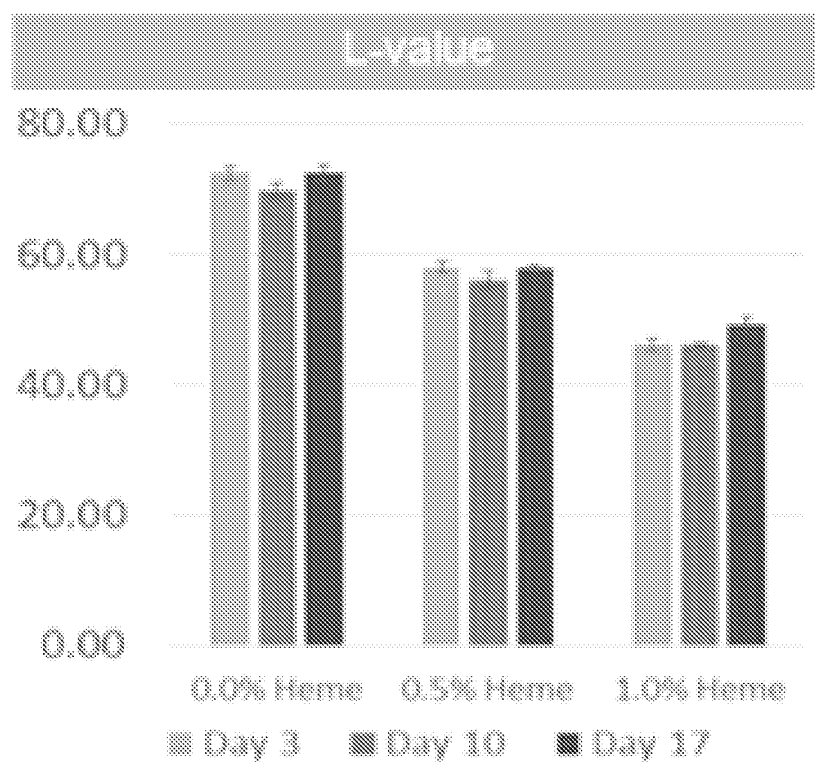
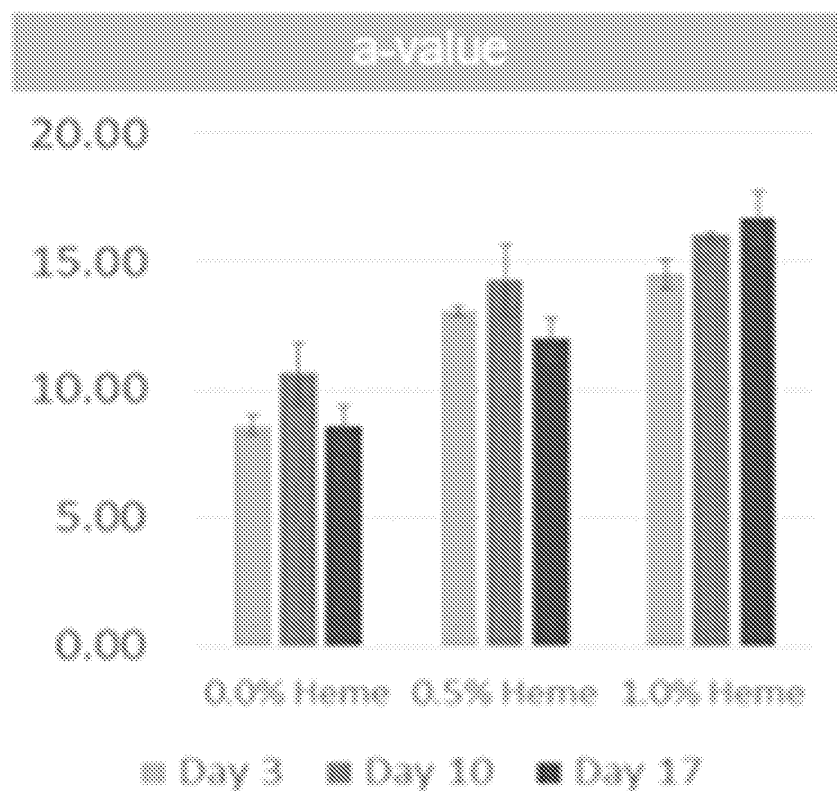
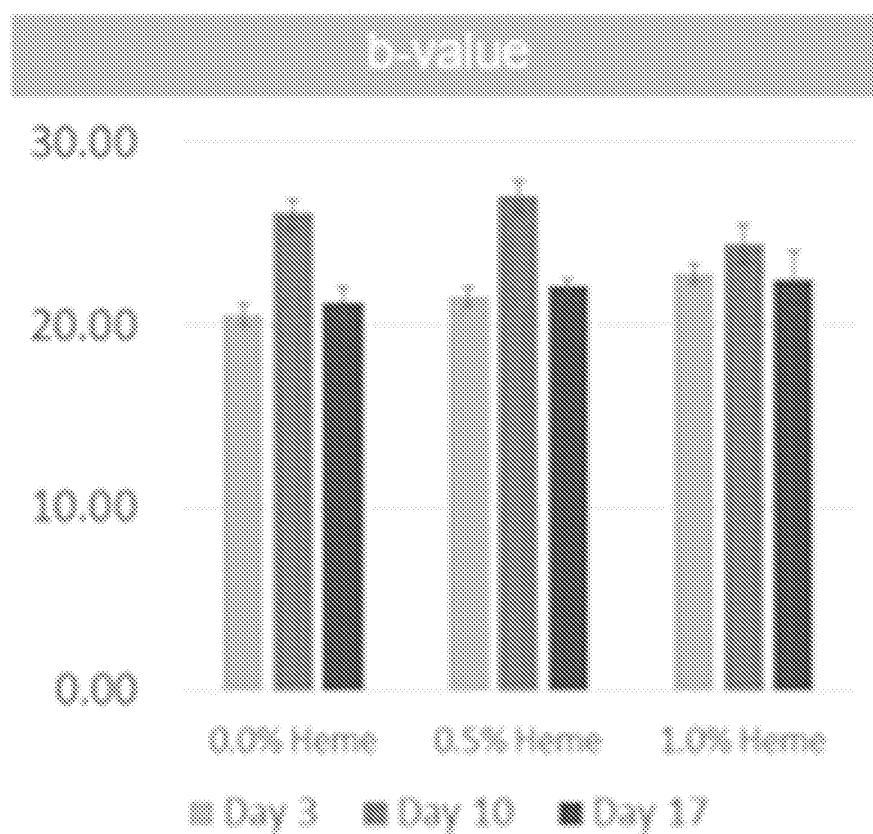


FIG. 69B

**FIG. 70A**

**FIG. 70B**

**FIG. 70C**

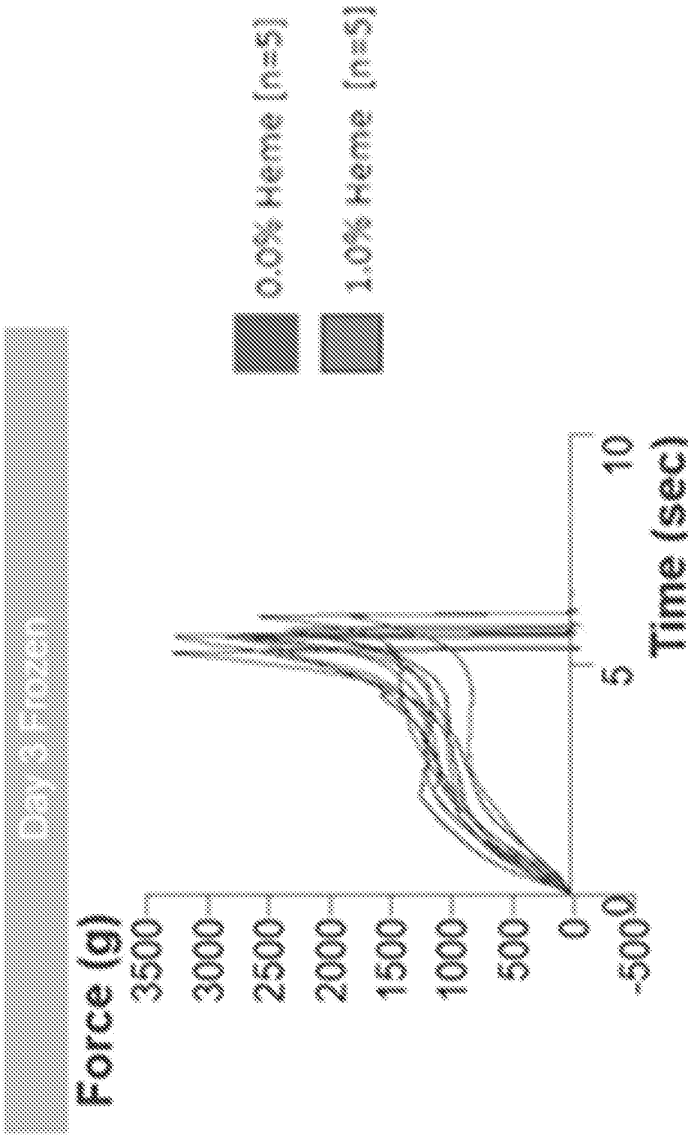


FIG. 71A

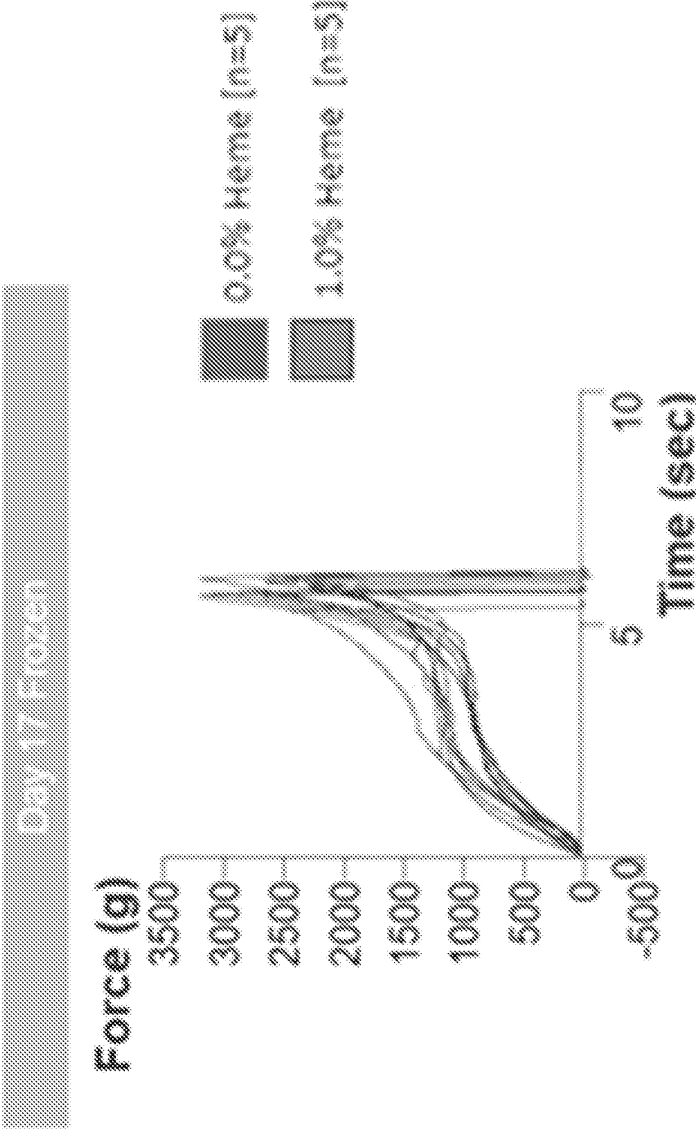
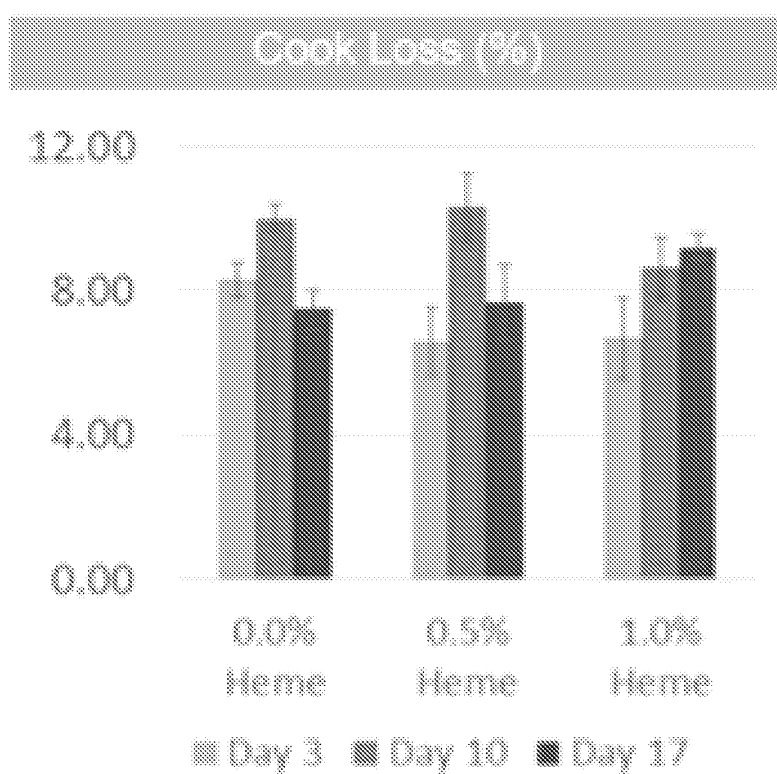
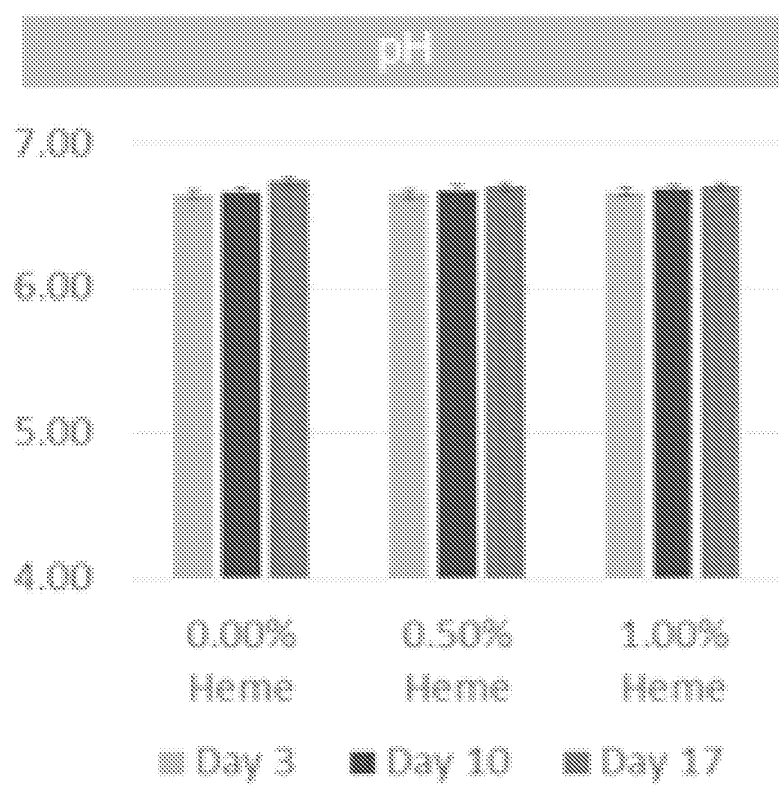
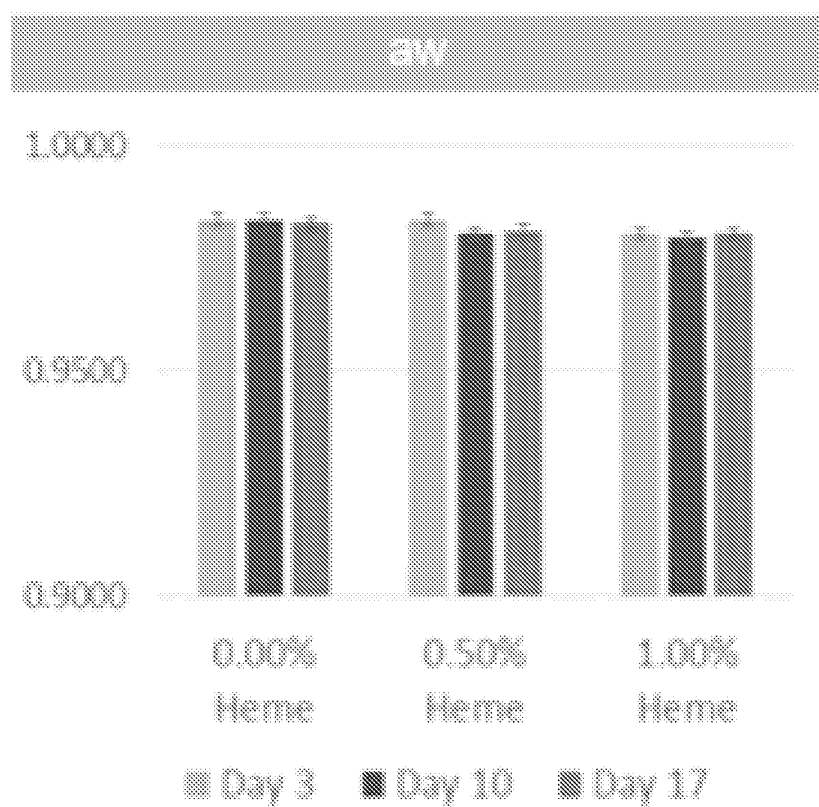
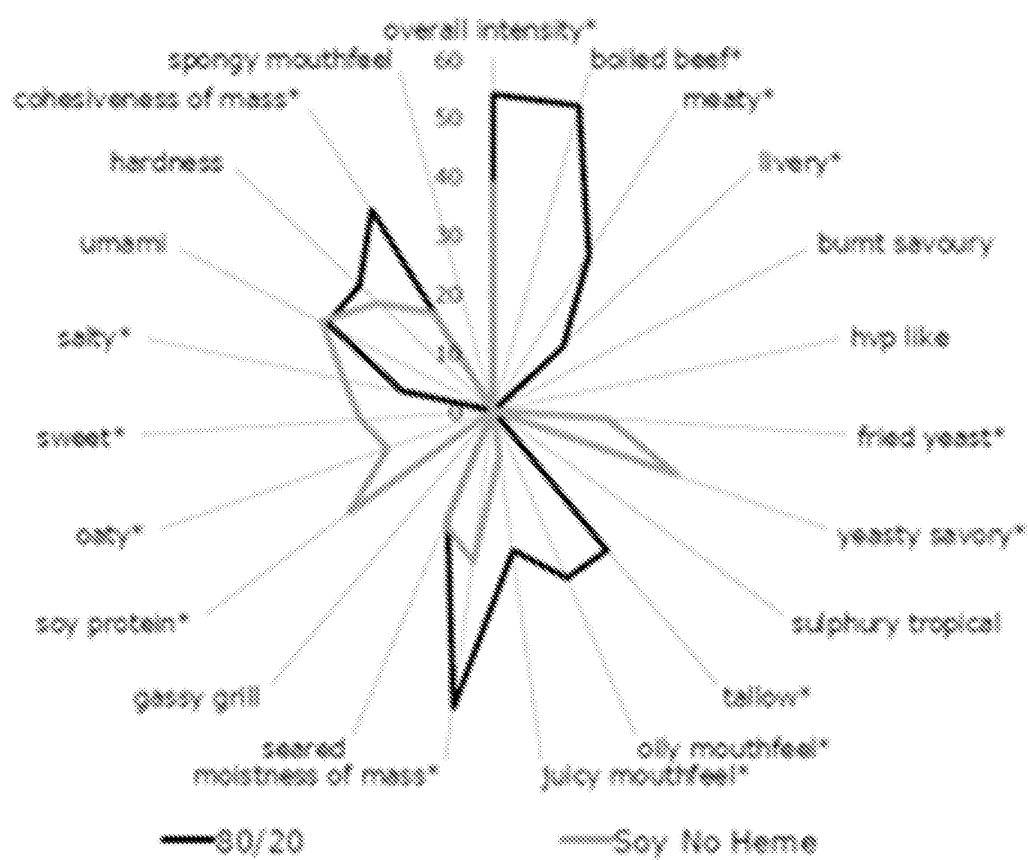


FIG. 71B

**FIG. 72A**

**FIG. 72B**

**FIG. 72C**

**FIG. 73A**

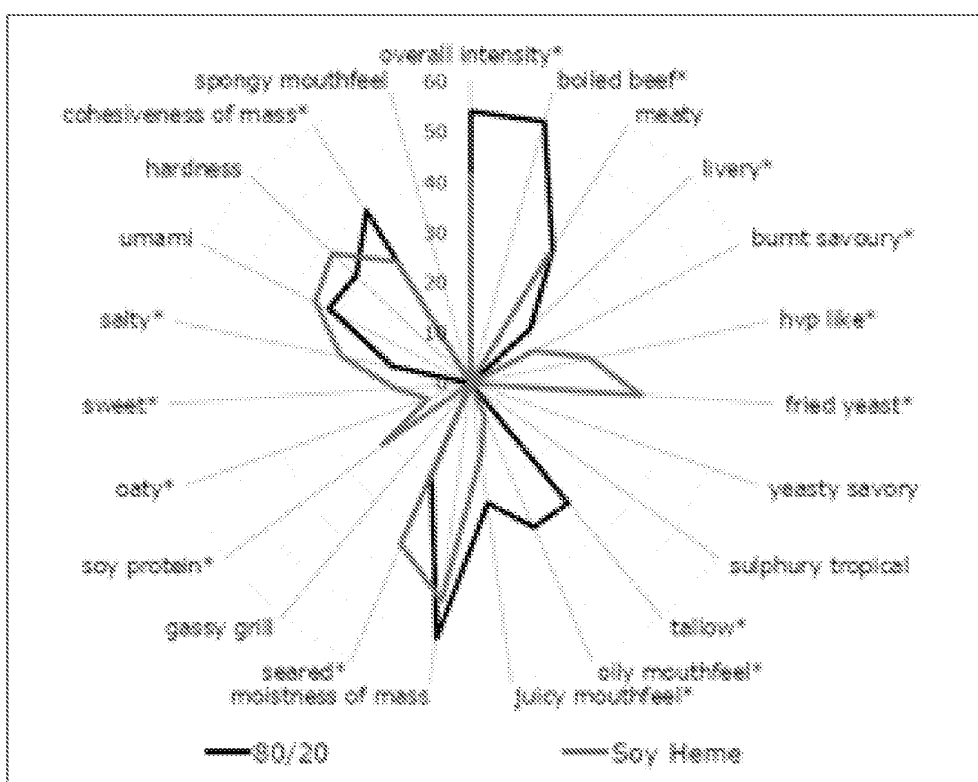


FIG. 73A