

beyond burger nutrition facts

beyond burger nutrition facts provide essential insights into the nutritional profile of one of the most popular plant-based meat alternatives on the market. Understanding these facts is crucial for consumers seeking healthier, sustainable, and ethical food choices without compromising on taste or texture. The Beyond Burger is designed to mimic the sensory experience of traditional beef burgers while offering benefits like lower cholesterol and reduced environmental impact. This article delves into the key nutritional components, including macronutrients, vitamins, minerals, and potential allergens found in the Beyond Burger. Additionally, it compares the Beyond Burger's nutrition facts to those of conventional beef patties and explores its suitability for various dietary preferences. Readers will gain a comprehensive understanding of what the Beyond Burger offers beyond just flavor, supporting informed decisions about incorporating it into their diets.

- Macronutrient Breakdown of the Beyond Burger
- Vitamins and Minerals in the Beyond Burger
- Comparing Beyond Burger to Traditional Beef
- Health Considerations and Dietary Suitability
- Ingredients and Allergen Information

Macronutrient Breakdown of the Beyond Burger

The macronutrient composition of the Beyond Burger plays a significant role in its appeal to health-conscious and environmentally aware consumers. It is formulated primarily from plant-based proteins and fats, aiming to replicate the nutritional benefits of a traditional beef burger.

Protein Content

The Beyond Burger contains approximately 20 grams of protein per 4-ounce serving. This protein primarily comes from pea protein, which is a high-quality plant-based source known for its essential amino acid profile. The protein content is comparable to that of an 80/20 beef patty, making it an effective alternative for those seeking to maintain adequate protein intake without consuming animal products.

Fat Profile

Each Beyond Burger patty contains about 18 grams of total fat, including 5 grams of saturated fat. The fat is derived from sources such as coconut oil and canola oil, which contribute to the burger's juicy texture and flavor. Although the saturated fat content is somewhat high, it is generally lower than that found in comparable beef burgers. The Beyond Burger is cholesterol-free, which is a

significant advantage over traditional meat products.

Carbohydrates and Fiber

The carbohydrate content in the Beyond Burger is relatively low, at around 3 grams per patty, including 2 grams of dietary fiber. The fiber comes from plant-based ingredients like mung beans and rice protein. This fiber content supports digestive health and contributes to a feeling of fullness after consumption.

Caloric Value

A single Beyond Burger patty provides roughly 250 calories. This calorie count is on par with a typical beef patty, ensuring that those switching to plant-based options can maintain their daily energy needs without significant adjustments.

Vitamins and Minerals in the Beyond Burger

Beyond just macronutrients, the Beyond Burger offers a range of added vitamins and minerals designed to mimic the nutritional profile of red meat while enhancing its health benefits.

Iron Content

The burger contains approximately 25% of the recommended daily value of iron per serving. The iron is sourced from ingredients like pea protein and is in a form that is less readily absorbed than the heme iron found in meat. However, the iron content still contributes meaningfully to daily requirements, especially for those on plant-based diets.

Vitamin B12 and Other Micronutrients

Vitamin B12 is added to the Beyond Burger to support the nutritional needs of vegetarians and vegans, providing about 50% of the daily value per patty. Other micronutrients such as zinc and niacin are also present in amounts similar to those found in beef, ensuring that the burger supports overall metabolic function and immune health.

Salt and Sodium Levels

The sodium content is approximately 390 milligrams per patty, which is higher than unseasoned beef but comparable to seasoned patties. Consumers should consider this when managing sodium intake for cardiovascular health.

Comparing Beyond Burger to Traditional Beef

To fully appreciate beyond burger nutrition facts, it is essential to compare its nutritional profile with that of traditional beef burgers. This helps consumers evaluate the trade-offs and benefits of choosing plant-based alternatives.

Protein and Fat Comparison

Both the Beyond Burger and a typical 80/20 ground beef patty provide similar protein quantities, around 20-22 grams per serving. However, the Beyond Burger contains no cholesterol and slightly less saturated fat, aligning with heart-healthy dietary recommendations.

Calorie and Carbohydrate Differences

Calorie counts are comparable, but the Beyond Burger contains a small amount of carbohydrates and fiber, absent in beef. This plant-based fiber content can aid digestion and promote satiety.

Environmental and Ethical Considerations

While not a direct nutritional factor, the Beyond Burger is recognized for its lower environmental footprint, including reduced greenhouse gas emissions and water usage, compared to conventional beef production. Such considerations increasingly influence consumer choices alongside nutrition facts.

Health Considerations and Dietary Suitability

The Beyond Burger fits various dietary lifestyles, but potential consumers should assess its compatibility with their health goals and restrictions.

Suitability for Vegetarians and Vegans

As a 100% plant-based product, the Beyond Burger is appropriate for both vegetarians and vegans. It offers a rare source of complete protein and added vitamin B12, nutrients often limited in plant-based diets.

Allergen and Sensitivity Information

Individuals with allergies to pea protein or coconut oil should exercise caution. Additionally, because the burger contains soy-free and gluten-free ingredients, it is suitable for many with these common sensitivities.

Impact on Heart Health

With no cholesterol and lower saturated fat than beef, the Beyond Burger may be a heart-healthier option. However, its sodium content should be monitored, especially for those on sodium-restricted diets.

Ingredients and Allergen Information

Understanding the ingredient list complements beyond burger nutrition facts by clarifying what consumers are ingesting beyond macronutrients and micronutrients.

Primary Ingredients

- Water
- Pea Protein
- Canola Oil
- Coconut Oil
- Rice Protein
- Mung Bean Protein
- Natural Flavors
- Methylcellulose (a plant-based binder)
- Potato Starch
- Apple Extract
- Vitamins and Minerals (including B12, zinc, iron)

Common Allergens

The Beyond Burger is free from soy, gluten, and GMOs, reducing allergen concerns for many consumers. However, those with legume allergies should be aware of the pea and mung bean protein content. The product is also free from dairy and eggs, making it suitable for those with such allergies.

Frequently Asked Questions

What are the main nutritional benefits of the Beyond Burger?

The Beyond Burger is plant-based and offers a good source of protein, typically around 20 grams per patty, while being free from cholesterol and containing fiber, which is not found in traditional beef burgers.

How many calories are in a Beyond Burger patty?

A single Beyond Burger patty contains approximately 250 calories, making it comparable to a traditional beef burger in terms of calorie content.

Is the Beyond Burger high in protein compared to a regular beef burger?

The Beyond Burger provides about 20 grams of protein per patty, which is slightly less but comparable to a typical beef burger that contains around 22-25 grams of protein.

Does the Beyond Burger contain any allergens?

Yes, the Beyond Burger contains pea protein and can include allergens such as soy and coconut oil. It is important to check the packaging for specific allergen information.

How much saturated fat does a Beyond Burger have compared to a beef burger?

The Beyond Burger contains about 5 grams of saturated fat per patty, which is generally lower than a comparable 80/20 beef burger that can have around 8-10 grams of saturated fat.

Additional Resources

1. *The Science of Plant-Based Proteins: Beyond Burger and More*

This book delves into the nutritional components of plant-based proteins, with a special focus on the Beyond Burger. It explains how ingredients are selected to mimic the taste and texture of traditional meat while delivering essential nutrients. Readers will gain insight into protein quality, vitamins, minerals, and the health benefits of plant-based alternatives.

2. *Busting Myths: The Truth About Beyond Burger Nutrition*

A comprehensive guide that addresses common misconceptions about the Beyond Burger's nutritional profile. The book compares it with conventional beef burgers, examining calories, fat content, sodium levels, and protein. It also explores the environmental and ethical implications of choosing plant-based options.

3. *Beyond Burger and Heart Health: A Nutritional Perspective*

This title focuses on the impact of Beyond Burgers on cardiovascular health. It reviews scientific studies on saturated fat, cholesterol, and plant-based diets. Readers will learn how incorporating

Beyond Burgers might influence heart disease risk and overall wellness.

4. From Farm to Table: The Nutritional Journey of the Beyond Burger

Tracing the production process, this book highlights how the Beyond Burger's ingredients are sourced and processed. It discusses the nutritional transformations from raw materials to finished product. The book also touches on food safety and quality control in plant-based meat alternatives.

5. Protein Power: Evaluating the Beyond Burger's Nutritional Value

An in-depth analysis of protein content, amino acid profiles, and digestibility in the Beyond Burger. The book compares these aspects with animal-based proteins to assess their effectiveness in supporting muscle growth and recovery. It's an essential read for athletes and fitness enthusiasts.

6. Beyond Burger vs. Beef Burger: A Nutritional Showdown

This comparative study examines the nutritional differences and similarities between Beyond Burgers and traditional beef burgers. It covers macronutrients, micronutrients, additives, and preservatives. Readers will understand the pros and cons of each option from a health standpoint.

7. Sustainable Nutrition: How Beyond Burgers Fit into a Healthy Diet

Exploring the intersection of nutrition and sustainability, this book discusses how Beyond Burgers contribute to environmental goals without compromising dietary quality. It offers practical advice on incorporating plant-based meats into balanced meal plans. The book also addresses consumer trends and future prospects.

8. The Beyond Burger Ingredient Breakdown and Its Nutritional Impact

A detailed examination of each ingredient in the Beyond Burger, analyzing their nutritional functions and health effects. The book explains the role of pea protein, coconut oil, methylcellulose, and other components. It also covers potential allergens and dietary restrictions.

9. Nutrition Label Decoded: Understanding Beyond Burger Facts

This guide teaches readers how to interpret the nutrition label on Beyond Burger packaging. It explains serving sizes, calorie counts, fat types, sodium, and other key elements. The book empowers consumers to make informed dietary choices and compare products effectively.

Beyond Burger Nutrition Facts

Find other PDF articles:

<https://www-01.massdevelopment.com/archive-library-402/pdf?ID=uiC84-2144&title=i-have-a-dream-speech-copyright.pdf>

beyond burger nutrition facts: *Nutrition Essentials: Practical Applications* Dr. Paul Insel, Don Ross, Kimberley McMahon, Melissa Bernstein, 2022-09-29 Perfect for the introductory, non-majors course, *Nutrition Essentials: Practical Applications*, equips students with the knowledge and know-how to navigate the wealth of health and nutritional information (an misinformation) available to them, and determine how to incorporate it into their everyday lives. Throughout the text, this acclaimed author team delivers current, science-based information in a format accessible to all students, while urging them to take responsibility for their nutrition, health, and overall well-being.

With a wealth of teaching and learning tools incorporated throughout the text, Nutrition Essentials empowers readers to monitor, understand, and affect their own nutritional behaviors! Every new copy print copy of Nutrition Essentials includes 365-day Navigate Advantage access. Up-to-date content reflects the Dietary Guidelines for Americans, 2020-2025. Think About It questions at the beginning of each chapter present realistic nutrition-related situations and ask students to consider how they behave under such circumstances. Position Statements from distinguished organizations such as the Academy of Nutrition and Dietetics, the American College of Sports Medicine, and the American Heart Association relate to the chapter topics and bolster the assertion made by the authors by showcasing concurrent opinions held by some of the leading organizations in nutrition and health. What Does Food Mean to You? boxes are included in every chapter and pose provocative questions, such as How can I eat a Mediterranean diet? and How much should I worry about vitamins? Ask an Expert features interviews with experts in the field. A variety of questions are posed related to healthy eating as well as to the profession itself. Quick Bites sprinkled throughout the book offer fun facts about nutrition-related topics such as exotic foods, social customs, origins or phrases, folk remedies, medical history, and more. FYI (For Your Information) sections offer more in-depth discussions of controversial and timely topics, such as unfounded claims about the effects of sugar, whether athletes need more protein, and the usefulness of the glycemic index. Nutrition Science in Action is an exciting feature that walks students through science experiments involving nutrition. Going Green boxes address the nutrition community's concern about the importance of environmental issues in our time. The Learning Portfolio at the end of each chapter condenses all aspects of nutrition information that students need to solidify their understanding of the material, and acts as a great study guide! Instructor Resources include: a Test Bank for every chapter, slides in PowerPoint format, an Image Bank, and an Instructor's Manual with lecture outlines, discussion questions and answers to the in-text Study Questions © 2024 | 750 pages

beyond burger nutrition facts: *Discovering Nutrition* Dr. Paul Insel, Kimberley McMahon, Melissa Bernstein, 2025-05-13 Incorporating the latest research and dietary guidelines, *Discovering Nutrition*, Seventh Edition introduces students to the fundamentals of nutrition with an engaging and personalized approach. Written with a diverse student population of nutrition majors and non-majors in mind, this text focuses on teaching behavior change and personal decision making with an emphasis on how our nutritional behaviors influence lifelong personal health and wellness, while also presenting up-to-date scientific concepts in several innovative ways. Thoroughly updated, the new seventh edition covers current nutrition topics of interest such as personalized nutrition, nutrigenomics, the obesogenic environment, gut health, microbiome, plant-based diet, functional foods, bioavailability, nutrition density, and gut microbiome. Feature boxes such as the new Lifestyle Medicine, Why Is This Important? Quick Bites, and more, ensure students learn practical nutrition information.

beyond burger nutrition facts: *Vegetarian and Vegan Diets* Alice C. Richer, 2021-02-02 What are the potential health benefits of plant-based diets? What are the potential negative health consequences? Do plant-based diets increase life expectancy? This book answers all these questions and more. More and more people are reducing or completely eliminating meat and other animal products from their diet. Some are motivated by concerns surrounding animal welfare and the environmental impact of meat, while others hope to improve their health by following a plant-based diet. Although a vegetarian or vegan diet can provide many benefits, it can also pose unique challenges and health risks. These topics are explored here in an accessible way with clear, unbiased answers. Part of Bloomsbury's Q&A Health Guides series, *Vegetarian and Vegan Diets: Your Questions Answered* follows a reader-friendly question-and-answer format that anticipates readers' needs and concerns. Prevalent myths and misconceptions are identified and dispelled, and a collection of case studies illustrates key concepts and issues through relatable stories and insightful recommendations. Each book in the series also includes a section on health literacy, equipping teens and young adults with practical tools and strategies for finding, evaluating, and using credible sources of health information both on and off the internet - important skills that contribute to a

lifetime of healthy decision-making.

beyond burger nutrition facts: Exercise Physiology William McArdle, Frank I. Katch, Victor L. Katch, 2023-04-05 With a legacy spanning more than 40 years, Exercise Physiology: Nutrition, Energy, and Human Performance has helped nearly half a million students and exercise science practitioners build a solid foundation in the scientific principles underlying modern exercise physiology. This widely praised, trendsetting text presents a research-centric approach in a vibrant, engaging design to make complex topics accessible and deliver a comprehensive understanding of how nutrition, energy transfer, and exercise training affect human performance. The extensively updated 9th Edition reflects the latest advances in the field as well as a rich contextual perspective to ensure readiness for today's clinical challenges.

beyond burger nutrition facts: Nutrition with Navigate Advantage Access Dr. Paul Insel, Paul M. Insel, Don Ross, Kimberley McMahon, Melissa Bernstein, 2022-02 Given the vast amount of research focused on food and nutrition, it can prove daunting for introductory nutrition instructors to present their students with the latest scientific content. Insel's Nutrition presents the latest nutrition research in an accessible format, supplemented by a behavior-change approach that encourages active student engagement--

beyond burger nutrition facts: Environmental, Health, and Business Opportunities in the New Meat Alternatives Market Bogueva, Diana, Marinova, Dora, Raphaely, Talia, Schmidinger, Kurt, 2018-12-28 There are various innovations and new technologies being produced in the energy, transportation, and building industries to combat climate change and improve environmental performance, but another way to combat this is examining the world's food resources. Currently, there are global challenges associated with livestock and meat consumption, giving way to resource scarcity and the inability to sustain animal agriculture. Environmental, Health, and Business Opportunities in the New Meat Alternatives Market is a pivotal reference source that provides vital research on the development of plant-based foods and nutritional outcomes. Through analyzing innovative and disruptive trends in the food industry, it presents opportunities utilizing meat alternatives to create a more engaged consumer, a stronger economy, and a better environment. Highlighting topics such as meat consumption, nutrition, health, and gender perspectives, this book is ideally designed for policymakers, economists, health professionals, nutritionists, technology developers, academicians, and graduate-level students.

beyond burger nutrition facts: Vegetarian Keto Diet Anna Correale, 2022-04-16 What if there was a diet that would help you lose weight rapidly but while eating enough food to feel more than satisfied? There is, and that diet is the ketogenic diet. But is this diet suitable for vegetarians, much less vegans? Isn't it a meat-based diet? In fact, the ketogenic diet is a fat-based diet, not a meat-based diet. The diet is a moderate protein diet, which actually makes it well suited for vegetarians and vegans. It's possible to follow a ketogenic diet if you are a vegetarian or vegan by using healthy plant-based fats and oils. In this book, we are going to reveal a specific plan that vegetarians and even vegans can follow to incorporate the keto way of eating into their lifestyle. You'll find that you will lose weight with ease while enjoying completely satisfying and tasty meals. Inside you will find: -Learn Exactly what the keto diet is. - Find out the correct proportions of macros that should be included on the diet. - Learn why the keto diet is a high fat and moderate protein-based diet, and not a meat-based diet. - Find out how to get the right fats without having to consume meat and fish. - Get insights into low carbohydrate, plant-based protein sources. - Follow a seven-day meal plan and shopping list to get started on the keto diet. - Explore the many benefits of a keto diet. - Learn why a vegetarian or vegan can easily follow a keto diet, and get the exact steps you need to get started. - Get the low down on intermittent fasting, and why you might want to include it in your lifestyle. - Learn how the body digests food, which will help you understand why the keto diet works. There is no time to waste! If you need to lose weight, you need to get started as quickly as possible, and the keto diet is proving to be one of the most effective ways to lose weight and keep the weight off. Get The Vegetarian Keto Diet to start being healthy and losing weight now!

beyond burger nutrition facts: American Dietetic Association Complete Food and Nutrition

Guide Roberta Larson Duyff, 2006-09-18 Offers tips and guidelines for following a healthy diet, from choosing the right food at the supermarket to eating well at every stage in life.

beyond burger nutrition facts: Marketing, 6th Edition Greg Elliott, Sharyn Rundle-Thiele, David Waller, Edward Bentrout, Siobhan Hatton-Jones, Pete Jeans, Stephanie Joshua Anandappa, Pauline Campbell, 2023-10-23 Designed for first-year students, Elliott's Marketing, 6th Edition offers students the perfect mix of marketing theory, strategy and practice. This concise yet comprehensive title contains an abundance of real-world insights, explanatory diagrams and practical examples to clarify foundational marketing concepts. Students using Marketing, 6th Edition will gain understanding and the requisite tools to practically apply their knowledge and skills throughout their careers.

beyond burger nutrition facts: Food and Nutrition Information and Educational Materials Center catalog Food and Nutrition Information Center (U.S.), 1976

beyond burger nutrition facts: Technically Food Larissa Zimmeroff, 2021-06-01 "In a feat of razor-sharp journalism, Zimmeroff asks all the right questions about Silicon Valley's hunger for a tech-driven food system. If you, like me, suspect they're selling the sizzle more than the steak, read Technically Food for the real story." —Dan Barber, the chef and co-owner of Blue Hill and Blue Hill at Stone Barns Eating a veggie burger used to mean consuming a mushy, flavorless patty that you would never confuse with a beef burger. But now products from companies like Beyond Meat, Impossible Foods, Eat Just, and others that were once fringe players in the food space are dominating the media, menus in restaurants, and the refrigerated sections of our grocery stores. With the help of scientists working in futuristic labs—making milk without cows and eggs without chickens—start-ups are creating wholly new food categories. Real food is being replaced by high-tech. Technically Food: Inside Silicon Valley's Mission to Change What We Eat by investigative reporter Larissa Zimmeroff is the first comprehensive survey of the food companies at the forefront of this booming business. Zimmeroff pokes holes in the mania behind today's changing food landscape to uncover the origins of these mysterious foods and demystify them. These sometimes ultraprocessed and secretly produced foods are cheered by consumers and investors because many are plant-based—often vegan—and help address societal issues like climate change, animal rights, and our planet's dwindling natural resources. But are these products good for our personal health? Through news-breaking revelations, Technically Food examines the trade-offs of replacing real food with technology-driven approximations. Chapters go into detail about algae, fungi, pea protein, cultured milk and eggs, upcycled foods, plant-based burgers, vertical farms, cultured meat, and marketing methods. In the final chapter Zimmeroff talks to industry voices—including Dan Barber, Mark Cuban, Marion Nestle, and Paul Shapiro—to learn where they see food in 20 years. As our food system leaps ahead to a sterilized lab of the future, we think we know more about our food than we ever did. But because so much is happening so rapidly, we actually know less about the food we are eating. Until now.

beyond burger nutrition facts: Livestock Production and the Functioning of Agricultural Ecosystems: Volume I Gary S. Kleppel, Fred Provenza, Juan Jose Villalba, 2021-08-24

beyond burger nutrition facts: Catalog. Supplement - Food and Nutrition Information and Educational Materials Center Food and Nutrition Information and Educational Materials Center (U.S.), 1975 Supplements 3-8 include bibliography and indexes / subject, personal author, corporate author, title, and media index.

beyond burger nutrition facts: Food and Nutrition Information and Educational Materials Center Catalog Food and Nutrition Information and Educational Materials Center (U.S.), 1973

beyond burger nutrition facts: Nutrition For Dummies Carol Ann Rinzler, 2021-04-06 Updated with the latest available research and the new 2020-2025 Dietary Guidelines It's a scientific fact: You really are what you eat. Good nutrition is your meal-ticket to staying sleek, healthy, and strong—both physically and mentally. Nutrition For Dummies, 7th Edition is a complete guide that shows you how to maintain a healthy weight, promote health, and prevent chronic disease. This book gives you the know-how to put together a shopping list, prepare healthy foods, and easily cut

Related to beyond burger nutrition facts

Beyond - Beyond Beyond

beyond - 超越

deepseek **DS** 3 **DS** 1 2
 3

Beyond Amani? - Beyond Amani 1991 1 31 Beyond 11

超越 - 2014年10月9日 Beyond Beyond
 Beyond Beyond Beyond

Beyond Compare - Beyond Compare --CRC

byd - byd beyond byd beyond

beyond? - beyond beyond
 beyond

3. Beyond

Beyond - Beyond 80 90
 Beyond

Beyond - Beyond Beyond

deepseek DS 3 DS 1 2 3

Beyond Amani? - Beyond Amani 1991年1月31日Beyond 11月11日
“Beyond Amani”

超越 - 2014年10月9日 Beyond Beyond
Beyond

Beyond Compare - Beyond Compare --CRC
CRC

byd - byd beyond byd beyond

beyond? - beyond beyond
 beyond

3. Beyond

Beyond - Beyond 80-90
Beyond

Beyond - Beyond Beyond

deepseek  **DS**  3 **DS**  1  2  3

Beyond Amani? - Beyond Amani 1991年1月31日 Beyond 11月11日

超越 - 2014年9月 Beyond Beyond
超越 Beyond

Beyond Compare - Beyond Compare --CRC

XXXXXXXXXXXXXXXXXXXXCRCXXXXXXXXXXXXXXXXXXXX

byd???? - ?? bydbyond????byd????byond????XXXXXXXXXXXXXXXXXXXX

XXXXXXXXXXXXXXXXXXXX**beyond**???? - ?? XXXXXXXXXXXXXXXXXXXXXXXbeyondXXXXXXXXXXXXXXXXXXXXbeyondXXXXXXXXXXXXXXXXXXXX
XXXX XXXXXXXXXXXXXXXXXXXXXXXbeyondXXXXXXXXXXXX

XXXXXXXXXXXX - ?? XXXX“XXXXXXXXXXXXXXXXXXXX”XXXXXXXXXXXXXXXXXXXX 2.XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX
3. Beyond XXXXXXXXXXXXXXX

Beyond XXXXXXXXXXXXXXX - ?? BeyondXX80XXXX90XXXX
BYondXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX

BeyondXXXXXXXXXXXXXXXXXXXX - ?? BeyondXXXXXXXXXXXXXXXXXXXX BeyondXXXXXXXXXXXXXXXXXXXX
XX

beyondXXXXXXXXXXXX - ?? XXX
XXXXXXXXXXXXXXXXXXXXXXXXXXXX

deepseekXXXXXXXXXXXXXXXXXXXXXXXXXXXX**DS** XXXXXXX3DSXXXXXXXX1XXXXXXXXXXXX2XXXXXXXXXXXXXXXXXXXX
X3X

XXXX**Beyond**XX**Amani**???? - ?? BeyondXXAmaniXXXXXX 1991X1X31XBeyondXX11XXXXXXXXXXXXXXXXXXXX
XXXXXXXXXXXXXXXXXXXXXXXXXXXX“XXXXXXXXXXXX”XXXXXX

XXXX**beyond**XXXXXXXXXXXXXXXXXXXX - ?? 2014X10X9XXXXXXXXXXXXBeyondXXXXXXXXXXXXBeyondXXXXXX
XXXXXXXXXX XXXXXXXBeyondXXXXXXXXXXXXXXXXXXXX

Beyond CompareXXXXXXXXXXXXXXXXXXXX - ?? Beyond CompareXXXXXXXXXXXXXXXXXXXX XXXXXXXXXXXXX--CRCXXXXXXXX
XXXXXXXXXXXXXXXXXXXXCRCXXXXXXXXXXXXXXXXXXXX

byd???? - ?? bydbyond????byd????byond????XXXXXXXXXXXXXXXXXXXX

XXXXXXXXXXXXXXXXXXXX**beyond**???? - ?? XXXXXXXXXXXXXXXXXXXXXXXbeyondXXXXXXXXXXXXXXXXXXXXbeyondXXXXXXXXXXXXXXXXXXXX
XXXX XXXXXXXXXXXXXXXXXXXXXXXbeyondXXXXXXXXXXXX

XXXXXXXXXXXX - ?? XXXX“XXXXXXXXXXXXXXXXXXXX”XXXXXXXXXXXXXXXXXXXX 2.XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX
3. Beyond XXXXXXXXXXXXXXX

Beyond XXXXXXXXXXXXXXX - ?? BeyondXX80XXXX90XXXX
BYondXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX

Related to beyond burger nutrition facts

Beyond Burger's New Recipe for Plant-Based Beef: I Tried It, and Here's My Verdict (CNET on MSN8mon) If you have been looking for a plant-based beef substitute, these Beyond Burger patties might be able to satisfy your cravings

Beyond Burger's New Recipe for Plant-Based Beef: I Tried It, and Here's My Verdict (CNET on MSN8mon) If you have been looking for a plant-based beef substitute, these Beyond Burger patties might be able to satisfy your cravings

Is the Beyond Burger Actually Better For You? (Yahoo2y) Plant-based eating has officially gone mainstream and there’s no shortage of vegan meat substitutes to choose from. After decades of the only option for non-meat eaters being bland soy patties, there

Is the Beyond Burger Actually Better For You? (Yahoo2y) Plant-based eating has officially gone mainstream and there’s no shortage of vegan meat substitutes to choose from. After decades of the only option for non-meat eaters being bland soy patties, there

Can a healthier plant-based burger combat falling US sales? Beyond Meat hopes so (Detroit News1y) Beyond Meat is revamping its signature plant-based burger, hoping that healthier ingredients will help it boost flagging U.S. sales. The El Segundo, California-based company said Wednesday its new

Can a healthier plant-based burger combat falling US sales? Beyond Meat hopes so (Detroit News1y) Beyond Meat is revamping its signature plant-based burger, hoping that healthier ingredients will help it boost flagging U.S. sales. The El Segundo, California-based company said Wednesday its new

Can a healthier plant-based burger combat falling US sales? Beyond Meat hopes so

(KSAT1y) This image provided by Beyond Meat shows packaging for the latest iteration of the plant-based Beyond Burger. Beyond Meat, which has been struggling with falling U.S. demand, reformulated its burger

Can a healthier plant-based burger combat falling US sales? Beyond Meat hopes so

(KSAT1y) This image provided by Beyond Meat shows packaging for the latest iteration of the plant-based Beyond Burger. Beyond Meat, which has been struggling with falling U.S. demand, reformulated its burger

Back to Home: <https://www-01.massdevelopment.com>