

## Do GMO plant-based burgers violate FDA rules? Impossible Foods rebukes Center for Food Safety for 'patently false' claims

American consumers have eagerly embraced the plant-based Impossible Burger. Multiple fast food chains, including [Burger King](#), Red Robin and White Castle, offer a version of the beef alternative. It's now the [top-selling item](#) in several US grocery stores. But not everyone is excited about Impossible Foods' recent success selling meat-free burgers.

On October 21, anti-GMO litigation group [Center for Food Safety](#) (CFS) issued a press release calling on the FDA to pull the uncooked version of Impossible Foods' plant-based meat out of grocery stores, [because](#), they claim, "raw Impossible Burgers are being sold illegally even though there is no regulation in effect to allow such sales as required under federal law."

In September, CFS filed objections to the FDA's [August approval](#) of the uncooked Impossible Burger, claiming its key ingredient—a protein derived from GMO soybeans [called leghemoglobin](#)—has not been sufficiently tested for safety. The activist group [said the](#) "FDA must hold approval of its use while it reviews the objection, in order to ensure that it is safe for human consumption."

**Read the full CFS press release:** [Uncooked Impossible Burgers Illegally Being Sold in Grocery Stores](#)

Rachel Konrad, Chief Communications Officer at Impossible Foods, replied to CFS in an October 23 [blog post on Medium](#), calling the allegation "false and frankly ridiculous."

[CFS] alleges that Impossible Foods is "illegally" selling the Impossible™ Burger in grocery stores, in violation of US Food and Drug Administration regulations; this claim is patently false. In fact, Impossible Foods meets or exceeds all food-safety regulations and is totally legal everywhere we sell the product. Impossible has worked closely with the FDA, the nation's food-safety guardian, and has shared both extensive test data and commercial plans with the government body. The FDA was fully aware and supportive of our recent launch in retail stores.

She added:

The FDA has acknowledged [multiple times](#) that the Impossible Burger's key ingredient is safe to eat. The FDA has also acknowledged multiple times that Impossible Foods' rigorous safety testing meets or exceeds extensive federal requirements.

Although there is a severe shortage of the Impossible Burger because of soaring demand, here are the national and regional chains that serve them, [according to CNET](#):

- [Burger King](#) — The [Impossible Whopper](#) is available at select locations, going nationwide later this year.
- [Red Robin](#) — This Impossible Cheeseburger is served at most locations.

- [\*\*White Castle\*\*](#) — You can get White Castle’s signature sliders with Impossible patties.
- **Umami Burger** — There are four different burgers — an original burger, a classic cheeseburger, a BBQ burger and Umani’s signature truffle burger — at select locations.
- **Qdoba** — Available as ground “beef” seasoned with tomatoes, garlic, smoked chilies, paprika and diced red onions.
- **Fatburger** — On the menu as a classic burger at all US locations.
- [\*\*Hard Rock Cafe\*\*](#) — On the menu as a cheeseburger with onion rings, at most US locations.
- [\*\*Topgolf\*\*](#) — You can swap an Impossible patty in any of the burgers on the menu.
- [\*\*Cheesecake Factory\*\*](#) — On the menu as a classic burger available at select locations.
- [\*\*Applebee’s\*\*](#) — Only available at select locations in New York City and New York State.
- [\*\*Little Caesars Pizza\*\*](#) — the Impossible Supreme Pizza features meatless sausage from Impossible Foods.

Read full, original post: [Setting the record straight: More lies from anti-GMO activist group Center for Food Safety](#)