



# Duck Mousse (Retail)



A silky mousse of fresh duck livers marinated in Port wine.

### Bread Pairings :

Traditional French Baguette.

### Wine Pairings :

Gewurztraminer, Crémant de Bourgogne "Rosé", Riesling.

### Beer & Cider Pairings:

Fruit Lambic Ale, Brown Ale

## Product Bulletin

## Nutrition Facts

<b>Serving Size</b>	<b>56g</b>
Servings Per Container	3.5
Calories per serving	180

Amount/Serving	%DV*	Amount/Serving	%DV*
<b>Total Fat</b>	18g 28%	<b>Total Carb.</b>	2g 1%
Sat. Fat	8g 40%	Fiber	0g 0%
Trans Fat	0g	Total Sugars	1g
<b>Cholest.</b>	70mg 23%	Incl. added sugars	0g 0%
<b>Sodium</b>	420mg 18%	<b>Protein</b>	4g

Vitamin D	Calcium	Iron	Potassium
50%	0%	20%	0%

\*Percent Daily Values (DV) are based on a 2,000 calorie diet.

**Ingredients :** Duck Liver, Chicken Fat, Water, Eggs, Port Wine, Salt, Nonfat Dry Milk, Cane Sugar, White Pepper, Spices (allspice, coriander, nutmeg, caraway). Aspic: Water, Gelatin, Vinegar, Brandy, Salt, Carrageenan.

**Allergens :** Milk, Eggs.

Item code	<b>NAT-DP7</b>
Item size	<b>7 oz</b>
Pack size	<b>6</b>
Country of origin	<b>United States</b>
Case UPC/GTIN	<b>100-89575-10020-6</b>



Net case weight	<b>2.62 lbs</b>	Gross case weight	<b>3.70 lbs</b>
Length	<b>8¾ in</b>	Height	<b>4 in</b>
Width	<b>5½ in</b>	Case cube	<b>0.11</b>
		Ti/Hi	<b>35/12</b>

Left over pâtés should be wrapped in plastic film and kept refrigerated for up to 7 days, or frozen

Item coded (JD)	<b>Yes</b>	Pack date	<b>Yes</b>
Expiration date	<b>Yes</b>		

Shelf life	<b>8 weeks</b>	Keep refrigerated	<b>&lt; under 40°F</b>
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Fully cooked	<b>Yes</b>	Frozen	<b>No</b>
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Organic certification	<b>No</b>	Kosher	<b>No</b>
All natural	<b>Yes</b>	Pork free	<b>Yes</b>

DOES NOT CONTAIN GLUTEN