



Truffle Mousse (Foodservice)



Creamy chicken livers, Truffles and Cèpes (Porcini) marinated in Sherry wine.

Bread Pairings :

Traditional French Baguette.

Wine Pairings :

Merlot, Tawny Port wine, Gewurztraminer, Madeira.

Product Bulletin

Nutrition Facts

Serving Size	56g
Servings Per Container	varies
Calories per serving	200

Amount/Serving	%DV*	Amount/Serving	%DV*
Total Fat	19g 29%	Total Carb.	2g 1%
Sat. Fat	6g 30%	Fiber	1g 4%
Trans Fat	0g	Total Sugars	1g
Cholest.	130mg 43%	Incl. added sugars	0g 0%
Sodium	340mg 14%	Protein	5g
Vitamin D	30%	Calcium	2%
		Iron	10%
		Potassium	2%

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

Ingredients : Chicken Liver, Chicken Fat, Water, Eggs, Sherry Wine, Modified Cornstarch, Mushrooms, Salt, Sugar, Nonfat Dry Milk, Truffles, Porcini Mushroom powder, Dry Onions, Pepper.
Aspic: Water, Gelatin, Vinegar, Brandy, Salt, Carrageenan.

Allergens : Milk, Eggs.

Item code	NAT-TM
Item size	3.5 lbs
Pack size	2
Country of origin	United States
Case UPC/GTIN	100-89575-10001-5

Net case weight	7.20 lbs	Gross case weight	8.60 lbs
Length	10 in	Height	4 in
Width	8 in	Case cube	0.18
		Ti/Hi	12/12

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

Item coded (JD)	Yes	Pack date	Yes
Expiration date	No		

Shelf life	8 weeks	Keep refrigerated	< under 40°F
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Fully cooked	Yes	Frozen	No
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Organic certification	No	Kosher	No
All natural	Yes	Pork free	Yes

DOES NOT CONTAIN GLUTEN