



Goose Mousse with Sauternes



Creamy goose livers with Sauternes wine.

Bread Pairings :

Traditional French Baguette.

Wine Pairings :

Riesling, Crémant de Bourgogne Rosé, Sauternes, Montbazillac.

Nutrition Facts

Serving Size	56g
Servings Per Container	3.5
Calories per serving	170

Amount/Serving	%DV*	Amount/Serving	%DV*
Total Fat	15g 23%	Total Carb.	2g 1%
Sat. Fat	5g 25%	Fiber	0g 0%
Trans Fat	0g	Total Sugars	1mg
Cholest.	120mg 40%	Incl. added sugars	0g 0%
Sodium	380mg 18%	Protein	6g

Vitamin D	Calcium	Iron	Potassium
100%	2%	25%	0%

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

Ingredients : Goose Liver, Duck Liver, Duck Fat, Chicken Fat, Water, Eggs, Sauternes Wine, Modified Cornstarch, Nonfat Dry Milk, Salt, Sugar, Pepper, Spices (Nutmeg, Coriander, Caraway, Allspice). Aspic: Water, Gelatin, Vinegar, Brandy, Salt, Carrageenan.

Allergens : Milk, Eggs.

Product Bulletin

Item code	NAT-GM
Item size	3.5 lbs
Pack size	2
Country of origin	United States
Case UPC/GTIN	100-89575-10029-9

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