Fabrique Delice

905184 - Duck Mousse

A silky and decadent mousse of fresh duck livers marinated in Port wine. Wonderful addition to cheese and charcuterie plates or antipasto platter. Great as an appetizer or fancy snack. Serve with traditional french baguette, crostini or crackers. Pairs with wines such as Gewurztraminer, Crémant de Bourgogne “Rosé”, Riesling and beers such as Fruit Lambic Ale or Brown Ale.



MARKETING

This delicate mousse is best enjoyed on top of a crusty bread or crispy crackers. It makes a wonderful lunch in a sandwich, as well as a fancy appetizer at parties.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
NAT-DP5	10089575280090	9/5 OZ

Brand	Brand Owner	GPC Description
Fabrique Delice	Fabrique Delices	Pate (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
3.7 LBR	2.81 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
8.75 INH	5.5 INH	4 INH	0.11 FTQ	35x12	55 Days	35 FAH / 37.5 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

2.5 Servings per container

Serving Size **56 grams**

Amount Per Serving

Calories **200**

	% Daily Value*
Total Fat 19 g	**24%**
Saturated Fat 7 g	**35%**
Trans Fat 0 g	
Cholesterol 120 mg	**40%**
Sodium 320 mg	**14%**
Total Carbohydrates 2 g	**1%**
Dietary Fiber 0 g	**0%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**2%**
Protein 5 g	
Vitamin D 0.8 mcg	4%
Calcium 0 mg	0%
Iron 4.5 mg	25%
Potassium 90 mg	2%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Keep refrigerated left over should be wrapped in plastic film. Keep refrigerated for up to 7 days.---
UNIT UPC: 089575280093---

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - C
- Peanuts - N
- Eggs - C
- Tree - N
- Soybean - N
- Fish - N
- Wheat - N
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Duck Liver, Chicken Fat, Water, Eggs, Port Wine, Salt, Nonfat Dry Milk, Cane Sugar, White Pepper, Spices (Nutmeg, Coriander, Caraway, Allspice). Aspic: Water, Gelatin, Vinegar, Brandy, Salt, Carrageenan.

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PREPARATION & COOKING SUGGESTIONS

Open and enjoy.

SERVING SUGGESTIONS

Duck Mousse can be served in or out of the terrine, on a cutting board with saucisson sec, cured meats like Spanish-style chorizo and saucisson de canard. Add some cornichons for a crunchy addition!

MORE INFORMATION