Fabrique Delice

106414 - Truffle Mousse

Fabrique Delices Truffle Mousse is made with Creamy chicken livers, Truffles, and Cèpes (Porcini) marinated in Sherry wine.



MARKETING

Fabrique Delices Truffle Mousse is made with Creamy chicken livers, Truffles, and Cèpes (Porcini) marinated in Sherry wine. Can be served in or out of the terrine, on a cutting board with saucisson sec, cured meats

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 6 g	**30%**
Trans Fat 0 g	
Cholesterol 130 mg	**43%**
Sodium 340 mg	**15%**
Total Carbohydrates 2 g	**1%**
Dietary Fiber 1 g	**4%**
Total Sugars 1 g	
Includes 1 g Added Sugars	**2%**
Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 30 mg	2%
Iron 1.8 mg	10%
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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description
NAT-TM5	10089575280083	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

HANDLING SUGGESTIONS

Keep refrigerated. Left over pâtés should be wrapped in plastic film and kept refrigerated for up to 7 days, or frozen.---UNIT UPC: 089575280086---

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 - MC
- Shellfish - N
- Sesame - N
- Crustaceans - N
- Molluscs - N

INGREDIENTS

Chicken Liver, Chicken Fat, Water, Eggs, Sherry Wine, Mushrooms, Salt, Cane Sugar, Nonfat Dry Milk, Truffles, Porcini Mushroom Powder, Dry Onions, Pepper. Aspic: Water, Gelatin, Vinegar, Brandy, Salt, Carrageenan. CONTAINS: Milk, Eggs.

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PREPARATION & COOKING SUGGESTIONS

Open and enjoy!

SERVING SUGGESTIONS

Truffle 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