

101521 - Moulard Duck Whole Foie Gras Grade A

Grade A Foie Gras The Ultimate indulgence. Our decadent Foie Gras provides an exquisite balance of velvety mouthfeel giving way to a sweet nutty finish that will keep you coming back for more.



MARKETING

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PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
10152-01		90017966101521		1/2 LB		
Brand		Brand Owner		GPC Description		
Hudson Valley Farms		Hudson Valley Farms		Duck - Unprepared/Unprocessed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.1 LBR	2 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11 INH	16 INH	12 INH	1.22 FTQ	06x05	16 Days	-5 FAH / -2.5 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 frozen or refrigerated-----

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

Nutrition Facts

16 Servings per container

Serving Size **2.0 OZ**

Amount Per Serving
Calories **260**

% Daily Value*

Total Fat 26 g **33%**

Saturated Fat 7 g **35%**

Trans Fat 0 g

Cholesterol 220 mg **73%**

Sodium 430 mg **19%**

Total Carbohydrates 0 g **0%**

Dietary Fiber 0 g **0%**

Total Sugars 1 g

Includes 0 g Added Sugars **0%**

Protein 6 g

Vitamin D 0 mcg 0%

Calcium 6 mg 0%

Iron 4 mg 20%

Potassium 99 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.

INGREDIENTS

Foie Gras

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PREPARATION & COOKING SUGGESTIONS

Lightly score the foie gras slices on both sides in a crisscross pattern and season liberally with salt. Sear in a very hot skillet for about 30-40 seconds on each side to achieve a deep amber color and rich caramelization. The inside should be medium rare, or just barely warm in soft in the center. Before serving, sprinkle with a pinch of coarse salt and enjoy.

SERVING SUGGESTIONS

Once it's been cooked, it can be served with various sweet or savoury accompaniments, such as a port wine reduction or a fig compote.

MORE INFORMATION