

14502 - Foie Gras Duck Mousse



TERRINE, RILLETES & FOIE GRAS Time-honored recipes of deliciously spreadable terrines, spoonable rillettes and classic foie gras are all waiting to join your board of delights. Whether you choose salmon, duck or a vegan option, don't forget to add some petit toasts for a little contrasting crunch. Our terrines are cooked sous-vide in BPA-free plastic containers, sealed air-tight...



MARKETING

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Nutrition Facts

28 Servings per container

Serving Size **2.0 OZ**Amount Per Serving
Calories 180

% Daily Value*

Total Fat 15 g **23%**Saturated Fat 5 g **25%**

Trans Fat 0 g

Cholesterol 115 mg **38%****Sodium** 380 mg **16%****Total Carbohydrates** 4 g **1%**Dietary Fiber 0 g **0%**

Total Sugars 2 g

Includes 0 g Added Sugars **0%****Protein** 6 g

Vitamin D 0 mcg 0%

Calcium 1 mg 2%

Iron 1 mg 20%

Potassium 0 mg 0%

* 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 | | | |
|-------------------------|----------------|---------------------------------|-------------------|---|-----------------|----------------------|
| MFG | 90045885300039 | | 2/3.5 LB | | | |
| Brand | | Brand Owner | | GPC Description | | |
| Trois Petits Cochons | | 3 Little Pigs LLC | | Pate (Perishable) | | |
| Gross Weight | Net Weight | Case/Catch Weight | Country Of Origin | Kosher | Child Nutrition | |
| 7 LBR | 5.87 LBR | Yes | United States | Undeclared | No | |
| Shipping | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 12 INH | 16 INH | 9 INH | 1 FTQ | 10x05 | 30 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 at 38°F or below-----

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 - MC |
| Soybean - C | Fish - MC |
| Wheat - MC | Shellfish - MC |
| Sesame - N | Crustaceans - MC |
| Molluscs - MC | |

INGREDIENTS

Duck Liver (minimum Foie Gras content 51%), Duck Skin, Cream, Eggs, Duck Meat, Grapes, Grape Juice Concentrate, Raisins, Milk, Sauternes Wine, Onions, Nonfat Dry Milk, Spices, Mushrooms, Salt, Garlic, Mustard. Aspic: Water, Kosher Gelatin, Cognac, Glucono Delta Lactone, Salt, Concentrated Mushroom Juice, Lemon Powder, Onion Powder, Vinegar, White Pepper, Spices.

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PREPARATION & COOKING SUGGESTIONS

Remove product from plastic pouch. Loosen product by pulling on sides of container. Invert container and tap each end against hard surface to slide product out easily. Slice on dry surface using a Chef's knife. Keep knife wiped clean between slices. Keep loaf wrapped tightly in plastic film.

SERVING SUGGESTIONS

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MORE INFORMATION