

## 253246 - All Natural Whole Duck, Medium 4.25 – 5.75 lb, Frozen

Maple Leaf Farms duck is cared for in a free to roam environment on small family duck farms throughout northern Indiana. We prioritize duck well-being with our Trident Stewardship program. Our premium quality guaranteed - USDA Grade A All Natural Whole Duck is the perfect option to embrace your culinary creativity. Cook whole, cut up for breast & legs, or even roast the carcass...



### MARKETING

USDA Grade A. All Natural. Farm Raised

## Nutrition Facts

45 Servings per container

**Serving Size** 4 OZ

**Amount Per Serving**  
**Calories** 310

% Daily Value\*

**Total Fat** 29 g 37%

Saturated Fat 8 g 40%

Trans Fat 0 g

**Cholesterol** 80 mg 27%

**Sodium** 85 mg 4%

**Total Carbohydrates** 0 g 0%

Dietary Fiber 0 g 0%

Total Sugars 0 g

Includes 0 g Added Sugars %

**Protein** 13 g

Vitamin D 0.8 mcg 4%

Calcium 0 mg 0%

Iron 1.5 mg 8%

Potassium 230 mg 4%

\* 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	Dist Prod Code	GTIN	Calculated Pack
003010047	253246	90073981349027	6 / 4.25 - 5.75 lbs

Brand	Brand Owner	GPC Description
MAPLE LEAF FARMS	Maple Leaf Farms Inc.	Duck - Unprepared/Unprocessed

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
31 LBR	30 LBR	Yes	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
24.625 INH	16.625 INH	5.25 INH	1.244 FTQ	5x13	730 Days	0 FAH / 0 FAH

### HANDLING SUGGESTIONS

Keep frozen for up to 2 years from pack date. Thaw in refrigerator.

### SERVING SUGGESTIONS

Bake, grill, or roast to produce tender meat with a crispy outer skin for a special treat or shred the duck to add as an ingredient to your favorite recipe.

### PREPARATION & COOKING SUGGESTIONS

If frozen, thaw duck in refrigerator 36-48 hours. Preheat oven to 375 degrees fahrenheit. Remove duck from bag. Remove neck and giblets from body cavity. Season to taste. Roast uncovered, breast up, on rack in roasting pan. (Cook 26 min per pound) Remove from oven when internal temperature reaches 180 degrees fahrenheit measured at the thigh joint.

### INGREDIENTS

Duck - Single Ingredient item, exempt from ingredient declaration (9CFR 381.118)

### ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

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

### MORE INFORMATION

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### NUTRITIONAL ANALYSIS



Calories	310
Protein	13 g
Total Carbohydrates	0 g
Sugars	0 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	29 g
Trans Fat	0 g
Saturated Fat	8 g
Added Sugars	0 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	80 mg
Vitamin D	0.8 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	85 mg
Calcium	0 mg
Iron	1.5 mg
Potassium	230 mg
Zinc	
Phosphorus	160 mg
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

### NUTRITIONAL CLAIMS



### MORE IMAGES

