

## 45582 - Duck Liver &amp; Pork Mousse Pate with Port Wine

Three Little Pigs Duck Liver & Pork Mousse with Port Wine is a creamy duck liver mousse with pork and Port wine. Full of flavor, hearty, and chunky for a great gourmet experience. Ideal with a light-bodied fruit forward red wine with a hint of earthiness or a medium-bodied dry white wine with a floral bouquet and clean, spicy finish. Our Pâtés and Mousses are All Natural, with ...



## MARKETING

This Duck Liver Mousse with Port Wine or Mousse de Foie de Canard au Porto is a creamy smooth duck liver pate with pork and Port wine. No artificial ingredients are added and the mousse is minimally processed. A fruit red wine or a dry white wine will pair well with this duck mousse.

## Nutrition Facts

3 Servings per container

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

% Daily Value\*

**Total Fat** 16 g **20%**Saturated Fat 5 g **26%**

Trans Fat 0 g

**Cholesterol** 125 mg **41%****Sodium** 290 mg **13%****Total Carbohydrates** 2 g **1%**Dietary Fiber 0 g **0%**

Total Sugars 1 g

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

Vitamin D 0 mcg 2%

Calcium 32 mg 2%

Iron 5 mg 25%

Potassium 133 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			
DF5		50045885394009		8/5.5 OZ			
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		
3.08 LBR	2.75 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10.88 INH	9.5 INH	3.88 INH	0.23 FTQ	30x07	56 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 ---UNIT UPC: 045885394004---

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = '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\*\*\*, Pork\*\*\*, Eggs, Milk, PorkFat\*\*\*, Port Wine, Braised Onions (Onions,Corn Oil), Nonfat Dry Milk, Salt, Spices,Parsley, Garlic.

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### PREPARATION & COOKING SUGGESTIONS

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### SERVING SUGGESTIONS

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### MORE INFORMATION