

3767 - Duck Mousse



A rich, silky mousse of fresh duck livers marinated in Port wine, letting the fruity flavors of the port marinate with the creamy and robust flavors of the pate. Pairs with breads such as: Traditional French Baguette, crostini or crackers. Pairs with wines such as: Gewurztraminer, Crémant de Bourgogne "Rosé", Riesling. Great as an appetizer, or part of a charcuterie board.



MARKETING

Perfect on crispy crackers or crusty bread, as an appetizer or fancy snack. Also great accompaniment to cheese, olives and cornichons.

Nutrition Facts

28 Servings per container	
Serving Size	56.0 GR
Amount Per Serving	
Calories	180
% Daily Value*	
Total Fat 18 g	28%
Saturated Fat 8 g	40%
Trans Fat 0 g	
Cholesterol 70 mg	23%
Sodium 420 mg	18%
Total Carbohydrates 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%
Protein 4 g	
Vitamin D 1.8 mcg	50%
Calcium 0 mg	0%
Iron 1.2 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			
NAT-DP		10089575100008		2/3.5 LB			
Brand		Brand Owner		GPC Description			
Fabrique Delice		Fabrique Delices		Pate (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
8.6 LBR	8.35 LBR	Yes	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
10 INH	8 INH	4 INH	0.19 FTQ	12x12	36 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-----

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

INGREDIENTS

Duck Liver, Chicken Fat, Water, Eggs, Port Wine, Modified Cornstarch, Salt, Nonfat Dry Milk, Sugar, White Pepper, Spices (Nutmeg, Coriander, Caraway, Allspice). Aspice: Water, Gelatin, Vinegar, Brandy, Salt, Carrageenan.

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PREPARATION & COOKING SUGGESTIONS

Ready to enjoy.

SERVING SUGGESTIONS

Sandwiches, appetizer, accompaniment to cheese, crackers, olives, cornichons and cured meats.

MORE INFORMATION