

# 3774 - Duck Mousse with Port Wine Pate



A silky and decadent mousse of fresh duck livers marinated in Port wine. Wonderful addition to cheese and charcuterie plates or antipasto platter. Great as an appetizer or fancy snack. Serve with traditional french baguette, crostini or crackers. Pairs with wines such as Gewurztraminer, Crémant de Bourgogne "Rosé", Riesling and beers such as Fruit Lambic Ale or Brown Ale.



## MARKETING

This delicate mousse is best enjoyed on top of a crusty bread or crispy crackers. It makes a wonderful lunch in a sandwich, as well as a fancy appetizer at parties.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
NAT-DP7		10089575100206		6/7 OZ			
Brand		Brand Owner		GPC Description			
Fabrique Delice		Fabrique Delices		Pate (Perishable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
3.7 LBR	2.625 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
8.75 INH	5.5 INH	4 INH	0.11 FTQ	35x12	67 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---UNIT UPC: 089575870010---

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

## Nutrition Facts

3.5 Servings per container

**Serving Size** **56.0 GR**

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**Amount Per Serving**

**Calories** **180**

% Daily Value\*

<b>Total Fat</b> 18 g	<b>28%</b>
Saturated Fat 8 g	<b>40%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 70 mg	<b>23%</b>
<b>Sodium</b> 420 mg	<b>18%</b>
<b>Total Carbohydrates</b> 2 g	<b>1%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 1 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 4 g	
Vitamin D 400 mcg	50%
Calcium 0 mg	0%
Iron 3 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.

## INGREDIENTS

Duck Liver, Chicken Fat, Water, Eggs, Port Wine, Salt, Nonfat Dry Milk, Cane Sugar, White Pepper, Spices (allspice, coriander, nutmeg, caraway). Aspice: Water, Gelatin, Vinegar, Brandy, Salt, Carrageenan.

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### PREPARATION & COOKING SUGGESTIONS

Ready to enjoy.

### SERVING SUGGESTIONS

Sandwich, appetizer, snack.

### MORE INFORMATION