

2546 - Pate Canard A L'Orange

Pâté de Canard a l'Orange is duck and pork mixed with pistachios and a dash of Grand Marnier. A wondrous concoction of coarsely ground marinated duck meat, duck liver and pork meat, seasoned with black pepper and natural spices, laced with Grand Marnier and lightly astringent orange peel. Perfect with a light to medium-bodied red wine with a hint of earthy aromas balanced by a ...



MARKETING

PÂTÉ DE CANARD À L'ORANGE 3Pork & Duck Pâté with Orange Peel wrapped in Pork Caulfat.Duck and pork mixed with pistachios and a dash of Grand Marnier.



Nutrition Facts

24 Servings per container	
Serving Size	2.0 OZ
Amount Per Serving	
Calories	230
% Daily Value*	
Total Fat 22 g	33%
Saturated Fat 8 g	38%
Trans Fat 0 g	
Cholesterol 120 mg	41%
Sodium 230 mg	10%
Total Carbohydrates 2 g	1%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 7 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1 mg	30%
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		
CAN		90045885100035			1/3 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	
3.65 LBR	3 LBR	Yes		United States	Undeclared	No	
Shipping							
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To	
11.938 INH	9.375 INH	4 INH	0.26 FTQ	16x06	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---UNIT UPC: 045885100032---

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

INGREDIENTS



Pork, Duck Liver, Duck Meat, Pork Caulfat,Eggs, Pistachio Nuts, Dried Orange Peel,Grand Marnier, Salt, Spices, Sugar.

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PREPARATION & COOKING SUGGESTIONS



Using kitchen shears, cut along the edge of the plastic. Pat loaf dry with paper towel. Slice on a dry surface using a Chef's knife. Keep knife wiped clean between slices. Keep loaf wrapped tightly in plastic.

SERVING SUGGESTIONS



Using kitchen shears, cut along the edge of the plastic. Pat loaf dry with paper towel. Slice on a dry surface using a Chef's knife. Keep knife wiped clean between slices. Keep loaf wrapped tightly in plastic.

MORE INFORMATION

