

# 125200 - Duck Legs

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## MARKETING

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## Nutrition Facts

6 Servings per container	
<b>Serving Size</b>	<b>1.0 PC</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>0</b>
% Daily Value*	
<b>Total Fat</b> 0 g	<b>0%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 0 mg	<b>0%</b>
<b>Total Carbohydrates</b> 0 g	<b>0%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>
<b>Protein</b> 0 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
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		
12520-01		90017966125206		8/5.5 LB		
Brand		Brand Owner		GPC Description		
Hudson Valley Farms		Hudson Valley Farms		Duck - Unprepared/Unprocessed		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
46 LBR	44 LBR	Yes	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
22 INH	5 INH	6 INH	0.38 FTQ	05x08	475 Days	-5 FAH / -2.5 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

REFRIGERATE/ FREEZE-----

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

## INGREDIENTS

Duck leg.

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### PREPARATION & COOKING SUGGESTIONS

Preparing duck legs requires attention to detail to ensure flavor and tenderness.

### SERVING SUGGESTIONS

Classic: Serve roasted or braised duck legs with roasted vegetables, mashed potatoes, or a side of rice.

### MORE INFORMATION