



Pâté de Campagne with Brandy



A country style pâté flavored with Brandy.

Bread Pairings :

Traditional French Baguette, Tuscan Bread, Rustic Bread.

Wine Pairings :

Cabernet Sauvignon, Pinot Noir, Gigondas, St-Emilion Grand Cru.

Product Bulletin

Nutrition Facts

Serving Size	56g
Servings Per Container	3.5
Calories per serving	160

Amount/Serving	%DV*	Amount/Serving	%DV*
Total Fat	14g 22%	Total Carb.	2g 0%
Sat. Fat	6g 30%	Fiber	0g 0%
Trans Fat	0g	Total Sugars	0g
Cholest.	80mg 28%	Incl. added sugars	0g 0%
Sodium	480mg 20%	Protein	8g

Vitamin D	Calcium	Iron	Potassium
180%	0%	40%	0%

*Percent Daily Values (DV) are based on a 2,000 calorie diet.

Ingredients : Pork, Pork Liver, Egg White, Water, Brandy, Salt, Modified Cornstarch, Isolated Soy Protein, Sugar, Black Pepper, Sodium Phosphates, Spices (Bay Leaf, Thyme, Cloves, Nutmeg), Granulated Garlic, Ascorbic Acid (Vitamin C), Sodium Nitrite. Topped with Water, Gelatin, Vinegar, Salt, Carrageenan.

Allergens : Soybeans, Eggs.

Item code	03-3
Item size	3.5 lbs
Pack size	2
Country of origin	United States
Case UPC/GTIN	100-89575-10035-0

Net case weight	7.00 lbs	Gross case weight	7.30 lbs
Length	10 in	Height	4 in
Width	6 in	Case cube	0.13
		Ti/Hi	12/12

Left over pâtés should be wrapped in plastic film and kept refrigerated for up to 7 days, or frozen

Item coded (JD)	Yes	Pack date	Yes
Expiration date	No		

Shelf life	8 weeks	Keep refrigerated	< under 40°F
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Fully cooked	Yes	Frozen	No
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Organic certification	No	Kosher	No
All natural	No	Pork free	No

DOES NOT CONTAIN GLUTEN

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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