



ITEM # FG-2420

DUCK FOIE GRAS GRADE #1

Grade #1 raw foie gras lobes allow you to successfully prepare any foie gras recipe. This beautiful golden foie gras is hand selected according to its texture (firm to semi-firm) and appearance (no bruises).

It is ideal for searing.

PRODUCT:

Name:	Duck Foie Gras Grade #1
Code:	Fresh: 5700012 Flash Frozen: 5700003
UPC:	N/A

Weight:	1.10 - 1.65 lb
Packaging:	"Skinpack"
Logistics:	Fresh: 20-25 units /cs Flash Frozen: 16 units /cs Case size: 21' x 15' x 7' Case gross wt: 20-30lbs
Storage:	Fresh: 2 weeks in its original sealed packaging Flash Frozen: 2 years in its original sealed packaging



ROUGIÉ TECHNOLOGY ADVANTAGES:

- French-style foie gras: corn-fed, distinctive nutty and sweet flavor
- Warm harvested
- Firm to semi-firm texture. No bruises
- Excellent yield
- Consistent quality year-round
- IQF Foie gras = preserved freshness
- Cellular structure is kept intact
- 2 years shelf life from freeze date: easy inventory management
- Thaw overnight in refrigerator or under running cold water for 1 ½ hour

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY
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