



ITEM # GG-2422

RENDERED MOULARD DUCK FAT

Our duck fat is flavourful and healthy. It contains less saturated fatty acids than butter and hardly more than olive oil.

It is an excellent gourmet alternative to common cooking fats.

PRODUCT:

Name:	Rendered Moulard Duck Fat
Code:	5000091
UPC:	N/A

Weight:	7.715 lbs
Packaging:	Pail
Logistics:	6 per case Case size: 21' x 15' x 10' Case gross wt: 57lbs
Storage:	Frozen: 2 years in its original sealed packaging.



ADVANTAGES OF DUCK FAT:

- Duck fat is a flavourful alternative recommended by discriminating palates.
- Thanks to a high smoke point, it may be reused several times.
- It is ideal for searing, roasting, grilling, confit and also in gravies and pastries.
- Duck fat contains more monounsaturated and polyunsaturated fat than butter
- Its natural properties are nutritionally closer to olive oil :

	Butter	Duck Fat	Olive Oil
Saturated fatty acids	52%	27%	17%
Monounsaturated fatty acids	23%	57%	35%
Polyunsaturated fatty acids	2%	12%	13%

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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