



Nutrition Facts

Serving Size Servings Per Container						
Calories per serving						
Amount/S	erving	% DV *	Amount	/Serving	%DV*	
Total Fat	: 18g	28%	Total Carb.	2g	1%	
Sat. Fat	8g	40%	Fiber	0g	0%	
Trans Fat	0g		Total Sugars	1g		
Cholest.	70mg	23%	lncl. added sugars	0g	0%	
Sodium	420mg	18%	Protei	n 4g		
Vitamin D 50%	Ca 0%	alcium %	Iron 20%	Potassium 0%	1	

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

Ingredients : Duck Liver, Chicken Fat, Water, Eggs, Port Wine, Modified Cornstarch, Salt, Nonfat Dry Milk, Sugar, White Pepper, Spices (Nutmeg, Coriander, Caraway, Allspice). Aspic: Water, Gelatin, Vinegar, Brandy, Salt, Carrageenan.

Allergens : Milk, Eggs.

Duck Mousse (Foodservice)

A silky mousse of fresh duck livers marinated in Port wine.

Bread Pairings :

Traditional French Baguette.

Wine Pairings :

Gewurztraminer, Crémant de Bourgogne "Rosé", Riesling.

Product Bulletin

ltem code	NAT-DP	
ltem size	3.5 lbs	
Pack size	2	
Country of origin	United States	
Case UPC/GTIN	100-89575-10000-8	

Net case weight	7.20 lbs	Gross case weight	8.60 lbs
Length	10 in	Height	4 in
Width	8 in	Case cube	0.18
		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) Expiration date		Yes Pack date No	Yes
Shelf life	8 weeks	Keep refrigerated	< under 40°F
Fully cooked	Yes	Frozen	No
Organic certification All natural	No Yes	Kosher Pork free	No Yes

DOES NOT CONTAIN GLUTEN