



MOUSSE OF DUCK FOIE GRAS 11.2 OZ

Hand-crafted and cooked by us, this foie gras mousse is a delicate emulsion of 50% foie gras and eggs. True to our recipe, it is finely seasoned with salt and pepper, then flavored with Armagnac.

All you need to do is keep it chilled before serving it as it is for the ultimate gourmet experience.

It's perfect for a successful aperitif, refined hors d'oeuvres, or a wine and cheese evening. It's also an excellent gift for your loved ones!

INGREDIENTS

Duck foie gras, Duck fat, Water, Liquid whole eggs, Armagnac (Armagnac, salt, pepper), Port wine (tawny port wine, salt, pepper), Salt, Sugar, White pepper, Sodium erythorbate, Sodium nitrite

PRACTICAL INFORMATION

MOUSSE OF DUCK FOIE GRAS 11.2 OZ

PACKAGING: CAN	UNITS PER CASE: 24
GTIN 14: N/A	NET UNIT WEIGHT: 11.2 OZ
ROUGIÉ CODE: 5000115	GROSS CASE WEIGHT: 21 LB
	CASE DIMENSIONS: 14" x 9" x 7"

ALLERGENS

	Yes	No
Peanut		●
Nuts		●
Sesame		●
Milk		●
Egg	●	
Fish		●
Soya		●
Wheat, triticale		●
Mustard		●
Sulphites	●	
Crustaceans		●

Nutrition Facts

about 6 servings per container
Serving size 2 oz (56g)

Amount per serving
Calories 270

% Daily Value*

Total Fat 26g **33%**

Saturated Fat 9g **45%**

Trans Fat 0g

Cholesterol 175mg **58%**

Sodium 280mg **12%**

Total Carbohydrate 7g **3%**

Dietary Fiber 1g **4%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 2g

Vit. D 2mcg 10% • Calcium 0mg 0%

Iron 1.3mg 8% • Potas. 0mg 0%

* The % Daily Value (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.

