



# FOIE GRAS AND DUCK

## DELPEYRAT PRODUCTION

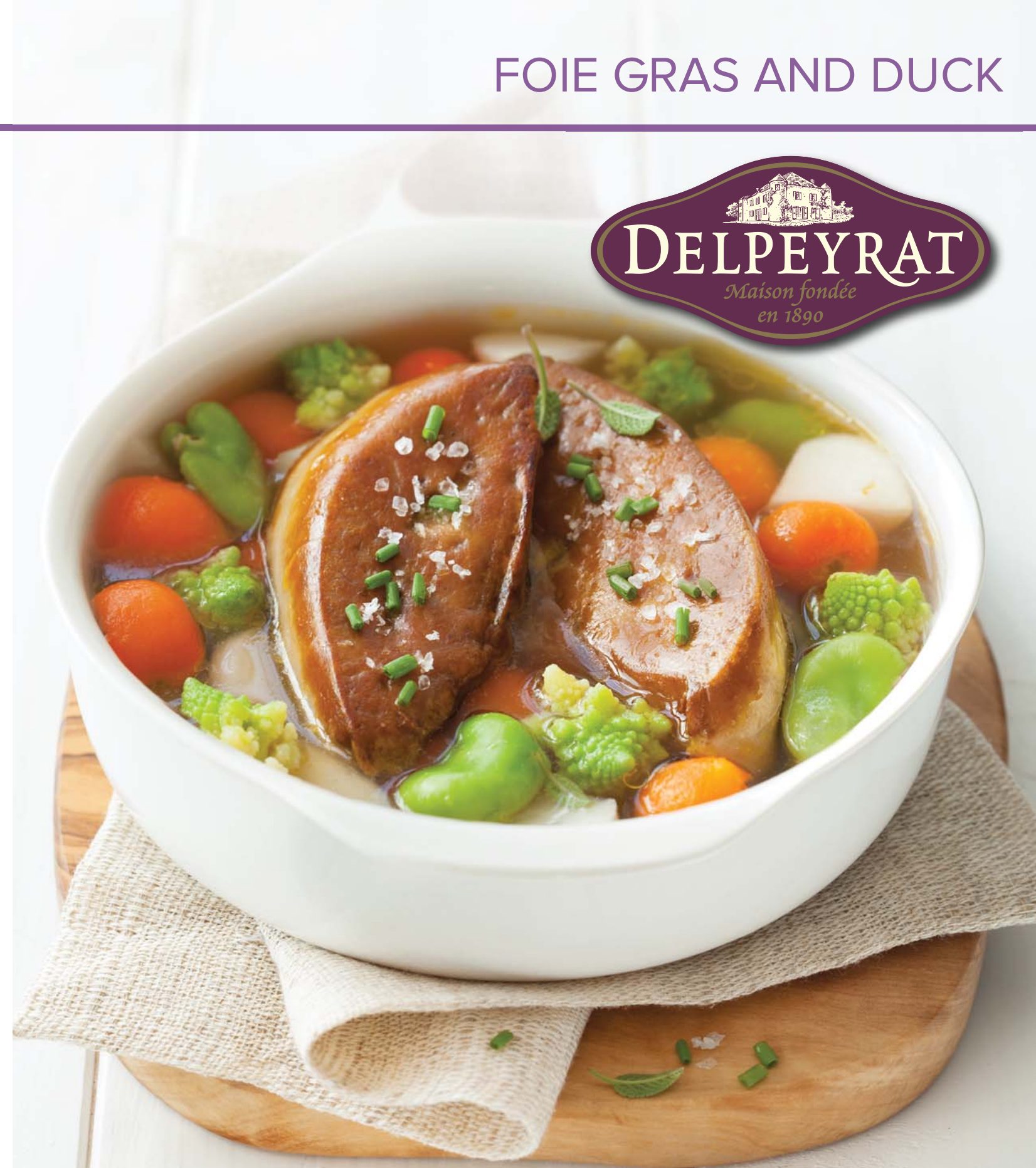
- No antibiotic, no hormones
- Moulard Duck – 12 weeks
- Hand feeding with 100% corn
- Air chilled
- French technic of Foie Gras production
- IQF products

## FROZEN FOIE GRAS BENEFITS

- Textural integrity is preserved and is identical to fresh foie gras
- No risk of oxidation or change in flavor
- The presence of blood residue indicates the liver has not aged
- Less fat loss during cooking
- Superior foie gras flavor and aroma

## ABOUT DELPEYRAT

Delpeyrat was founded in 1890 in Sarlat in the Perigord region, South West France. Delpeyrat products are available in over 60 countries around the world.



a new world of  
**FROZEN & SPECIALTY FOOD**



"White Toque is a leading importer of specialty products. We partner with manufacturers worldwide to bring unique products to market."

Deep frozen foie gras benefits: cooks like fresh, no market fluctuation, no oxidation, minimal melting, texture integrity, extended shelf life (up to one year), same day processing for maximum freshness.

### FOIE GRAS RAW

ITEM	NAME	PACK / SIZE
55411	WHOLE LOBE GRADE A	10 ≈ 1.1 lb to 1.35 lb



Versatile for terrines, pates or torchon, or pan sear. Defrost one hour in cold water or refrigerate overnight.

55434	WHOLE LOBE GRADE B	10 ≈ 1.1 lb to 1.5 lb
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Versatile for terrines, pates or torchon, or pan sear. Defrost one hour in cold water or refrigerate overnight.

55435	WHOLE LOBE DEVEINED	10 ≈ 1.1 lb to 1.35 lb
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Ready to use for foie gras terrines or torchon. Defrost one hour in cold water or refrigerate overnight.

50411	IQF FOIE GRAS PRE-SLICED GRADE A	2 / 20 ct / 1.76 oz
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Convenient and ready to use for a la carte applications.  
- Portions controlled pieces of 1.76oz  
- Center cut slices only  
- 100% yield  
- Resealable aluminum pouch

50413	IQF FOIE GRAS PRE-SLICED MINI GRADE	2 / 30 ct / 1.24 oz
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Convenient and ready to use for a la carte applications.  
- Portions controlled pieces of 1.24oz  
- Center cut slices only  
- 100% yield  
- Resealable aluminum pouch

50412	FOIE GRAS CHUNK GRADE B	10 / 0.99 lb
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Cost effective for enhancing sauces and dishes such as risotto or stuffing.

### FOIE GRAS READY TO USE

ITEM	NAME	PACK / SIZE
50414	FOIE GRAS TORCHON	10 / 0.99 lb



Convenient and ready-to-use. Defrost 30 minutes in cold water or refrigerate overnight. Perfect for canapés, hors d'oeuvres, and appetizers.

### DUCK MEAT READY TO USE

ITEM	NAME	PACK / SIZE
55217	MOULARD DUCK LEG CONFIT	20 / 6.5 oz



French traditional method, cooked in its own fat. Precooked and ready to use.

### DUCK MEAT RAW

ITEM	NAME	PACK / SIZE
55218	MOULARD DUCK MAGRET	20 / 0.99 lb



Duck breast from a foie gras duck, resulting in a larger breast than a Pekin duck. Duck magret can only be called "Magret" when harvested from a foie gras duck. Tender texture.

55219	MOULARD DUCK LEGS	16 / 4 ct
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Ideal for confit or braising. Larger than Pekin duck legs.

55436	DUCK FAT	1 / 6.6 lb
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High quality filtered duck fat from Moulard Ducks. Adds a unique flavor when cooking a variety of dishes including potatoes, vegetables and for use to prepare confit. A good source of healthy unsaturated fatty acids. Good alternative to butter with a higher smoke point.