

Whole duck foie gras lobe grade A 10/18

Lobe de Foie Gras Grade A

PRODUCT OF CANADA

55411



FROZEN SAVORY



HORS D'OEUVRES



FOIE GRAS (Average weights, products sold by the Lb)

Product Description

- Versatile for terrines, pates or torchon. Can also be used pan seared.

Pack and Case Specifications

Pack Net Weight

Packs per Case

1.1lb

10

Case Size (LxWxH) 15"x 10"x 6" Case Cube 0.52ft3

Case Gross Weight 14lb

Cases per Pallet

80 (10/8)

Ingredients

Allergens

DUCK LIVER.

Physical

The color of the foie gras varies from ivory to pinkish white. It is a little darker in the case of duck.

Organoleptic

Color: Ivory to pinkish white

Nutrition

Nutrition Facts

	Serving Size (100g) Servings Per Container	
	Amount Per Serving	
	Calories 580 Calories f	rom Fat 55
	% Daily Value	
	Total Fat 61g	94%
	Saturated Fat 24g	118%
	Trans Fat 0g	
	Cholesterol 120mg	40%
	Sodium 35mg	2%
	Total Carbohydrate 1g	0%
	Dietary Fiber 0g	0%
	Sugars 1g	
	B 7	

Calcium 2% • Iron 20%

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Cooking Directions

Storage and Shelf Life

Certificates and Claims

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze.



UPC code

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