

Whole lobe deveined grade A 10/1.1lb (

Lobe de Foie Gras Déveiné Grade A

PRODUCT OF CANADA

55435







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

(10/6)

Ingredients

Allergens

NO 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

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Amount Per Serving	Cot EE
Calories 580 Calories Ironi	rat 55t
% Da	ily 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	
Protein 7g	
Vitamin A 90% Vitamin	C 10%
Calcium 2% • Iron 209	%
	Amount Per Serving Calories 580 Calories from % Da Total Fat 61g Saturated Fat 24g Trans Fat 0g Cholesterol 120mg Sodium 35mg Total Carbohydrate 1g Dietary Fiber 0g Sugars 1g Protein 7g Vitamin A 90% • Vitamin

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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11 ENTERPRISE AVENUE NORTH, SECAUCUS, NJ 07094 TEL: (201) 863-2885 OR 800-B-FROZEN FAX: (201) 863-2886

WWW.WHITETOQUE.COM

