



Rougie

138649 - Whole Duck Foie Gras (Torchon Style)

Whole duck foie gras is the most prestigious ready-to-serve preparation. At Rougi, we still use artisanal methods: we select the best foie gras, deveined by hand, add Port wine and cook it sous-vide.



Nutrition Facts

Servings per Container 5
Serving size 2.00Z (2oz)

Amount per serving
Calories 330

| % Daily Value* | |
|-------------------------|------|
| Total Fat 34g | 44% |
| Saturated Fat 23g | 115% |
| Trans Fat | |
| Cholesterol 430mg | 143% |
| Sodium 300mg | 13% |
| Total Carbohydrate 1g | 0% |
| Dietary Fiber 0g | 0% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 4g | |
| Vitamin D 83mcg | 415% |
| Calcium 0mg | 0% |
| Iron 1.8mg | 10% |
| Potassium 55mg | 1% |

* 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.

* Benefits

Whole duck foie gras is the most prestigious ready-to-serve preparation. At Rougi, we still use artisanal methods: we select the best foie gras, deveined by hand, add Port wine and cook it sous-vide.

Ingredients

Duck Foie Gras, Port Wine (Porto tawny, salt, pepper, sulphites) Salt, Sugar, White Pepper

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

Handling Suggestions

Refrigerate after opening.

Serving Suggestions

To fully enjoy its full flavour, we recommend keeping things as simple as possible:
- warm up knife blade in hot water and cut 1/2 inch thick slices
- place slices on toasted bread or brioche
- add fleur de sel and ground black pepper to taste
- as an appetizer, serve with a salad
- bon appétit !

Prep & Cooking Suggestions

- warm up knife blade in hot water and cut 1/2 inch thick slices
- place slices on toasted bread or brioche
- add fleur de sel and ground black pepper to taste
- as an appetizer, serve with a salad
- bon appétit !

📄 Product Specifications

| Brand | Manufacturer | Product Category |
|--------|----------------------|------------------|
| Rougie | Palmex Frozen Rougie | |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-----|---------|--------|----------------|------|------------|
| | 5000331 | 138649 | 10079343006281 | | 2/0.55 LB |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 1.5lb | 1.1lb | Canada | No | |

| Shipping Information | | | | | | |
|----------------------|-------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 4.3in | 2.8in | 1.2in | 0.01ft3 | 10x10 | 270days | 35°F / 37°F |



Rougie
138649 - Whole Duck Foie Gras (Torchon Style)

Whole duck foie gras is the most prestigious ready-to-serve preparation. At Rougi, we still use artisanal methods: we select the best foie gras, deveined by hand, add Port wine and cook it sous-vide.



Nutrition Analysis - By Measure

| | | | | | |
|------------------------|-----|---------------------|-------|----------------|-------|
| Calories | 330 | Total Fat | 34g | Sodium | 300mg |
| Protein | 4 | Trans Fats | | Calcium | 0mg |
| Total Carbohydrates... | 1g | Saturated Fat | 23g | Iron | 1.8mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 55mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 430mg | | |
| Vitamin A(IU)• | | Vitamin D | 83mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

 Additional Images

