



Trois Petits Cochons  
14502 - Foie Gras Duck Mousse  
Mousse au Foie Gras



Nutrition Facts

Servings per Container 28  
Serving size 2.00Z (2oz)

Amount per serving  
Calories 180

	% Daily Value*
Total Fat 15g	23%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 115mg	38%
Sodium 380mg	17%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 1mg	6%
Potassium 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.

Benefits

TERRINE, RILLETTES & FOIE GRAS  
Time-honored recipes of deliciously spreadable terrines, spoonable rillettes and classic foie gras are all waiting to join your board of delights. Whether you choose salmon, duck or a vegan option, don't forget to add some petit toasts for a little contrasting crunch.

Our terrines are cooked sous-vide in BPA-free plastic containers, sealed air-tight with easy peel plastic and cooked in a water bath under low and stable heat.

MOUSSE DE CANARD AU FOIE GRAS Duck Mousse with Duck Foie Gras & Grapes Topped with Aspic. Duck Mousse with Duck Foie Gras and Grapes.

Duck Foie Gras, duck liver, and duck meat elegantly combined, then sweetened with fresh grapes, raisins, and Sauternes wine.

At least 51% Foie Gras content

Topped with Aspic.

Keep refrigerated.

Bulk 3.5 lbs.

Ingredients

Duck Liver (minimum Foie Gras content 51%), Duck Skin, Cream, Eggs, Duck Meat, Grapes, Grape Juice Concentrate, Raisins, Milk, Sauternes Wine, Onions, Nonfat Dry Milk, Spices, Mushrooms, Salt, Garlic, Mustard. Aspic: Water, Kosher Gelatin, Cognac, Glucono Delta Lactone, Salt, Concentrated Mushroom Juice, Lemon Powder, Onion Powder, Vinegar, White Pepper, Spices.

Allergens

Contains:

eggs milk soy

Free From:

crustaceans fish peanuts  
tree nuts wheat

Handling Suggestions

Keep Refrigerated at 38F or below

Serving Suggestions

Remove product from plastic pouch. Loosen product by pulling on sides of container. Invert container and tap each end against hard surface to slide product out easily. Slice on dry surface using a Chefs knife. Keep knife wiped clean between slices. Keep loaf wrapped tightly in plastic film.

Prep & Cooking Suggestions

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Product Specifications

Brand	Manufacturer	Product Category
Trois Petits Cochons	3 Little Pigs LLC	Pate

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	MFG	14502	90045885300039		2/3.5 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7lb	5.87lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12in	16in	9in	1ft3	10x5	30days	35°F / 37°F



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Mousse au Foie Gras



Nutrition Analysis - By Measure

Calories	180	Total Fat	15g	Sodium	380mg
Protein	6	Trans Fats		Calcium	1mg
Total Carbohydrates...	4g	Saturated Fat	5g	Iron	1mg
Sugars	2g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	115mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

