



Trois Petits Cochons

2520 - Mousse De Canard Porto Pate

Duck Liver & Pork Mousse with Port Wine Topped with Aspic. Our pts and mousses are all-natural, with no artificial ingredients and minimally processed.



Nutrition Facts

Servings per Container 24  
Serving size 2.00Z (2oz)

Amount per serving  
Calories 170

% Daily Value*	
Total Fat 15g	23%
Saturated Fat 5g	25%
Trans Fat	
Cholesterol 115mg	38%
Sodium 380mg	17%
Total Carbohydrate 3g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 0mg	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

Three Little Pigs Duck Liver & Pork Mousse with Port Wine is a creamy duck liver mousse with pork and Port wine. Full of flavor, hearty, and chunky for a great gourmet experience. Ideal with a light-bodied fruit forward red wine with a hint of earthiness or a medium-bodied dry white wine with a floral bouquet and clean, spicy finish. Our pts and mousses are all-natural, with no artificial ingredients and minimally processed.

Ingredients

Duck Liver\*, Pork\*, Eggs, Milk, Pork Fat\*, Port Wine, Braised Onions (Onions, Corn Oil), Nonfat Dry Milk, Salt, Spices, Parsley, Garlic. Aspic: Water, Kosher Gelatin, Cognac, Glucono Delta Lactone, Salt, Concentrated Mushroom Juice, Lemon Powder, Onion Powder, Vinegar, White Pepper, Spices.

⚠ Allergens

Contains:

eggs milk

Free From:

crustaceans fish peanuts soy  
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 Chef's 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	Sausage, Breakfast

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
045885334000	DF3	2520	90045885334003		1/3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
6lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10in	4.9in	1.7in	0.05ft3	8x12	30days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	170	Total Fat	15g	Sodium	380mg
Protein	6	Trans Fats		Calcium	0mg
Total Carbohydrates...	3g	Saturated Fat	5g	Iron	1mg
Sugars	1g	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-1 2•	
Monosodium		Sulphites		Nitrates	



Additional Images

