



Trois Petits Cochons

2560 - Mousse Truffee Pate

Pork & Chicken Liver Mousse with Truffles
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 180

% Daily Value*	
Total Fat 16g	25%
Saturated Fat 6g	30%
Trans Fat	
Cholesterol 95mg	32%
Sodium 420mg	18%
Total Carbohydrate 2g	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 created this best selling and signature ready-to-eat mousse! This mousse is a delectable combination of chicken and pork livers, truffles, marinated in sherry wine with Pineau des Charentes. Full of flavor, hearty, and chunky, just spread the mousse over toasts or fresh baguette for a great gourmet experience. our pts and mousses are all-natural, with no artificial ingredients and minimally processed.

Ingredients

Chicken Liver, Pork, Eggs, Pork Fat, Milk, Truffles, Pork Stock, Nonfat Dry Milk, Pineau (Cognac, Grape Juice), Salt, Sherry Wine, Mushrooms, Concentrated Mushroom Juice, Hydrolyzed Plant Protein (Corn Gluten, Soy Protein and Wheat Gluten), Spices, Garlic, Mustard. Aspic: Water, Kosher Gelatin, Cognac, Glucono Delta Lactone, Salt, Concentrated Mushroom Juice, Lemon Powder, Onion Powder, Vinegar, White Pepper, Truffles, Spices.

Allergens

Contains:

eggs milk soy wheat

Free From:

crustaceans fish peanuts
tree nuts

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.
045885334017	TR3	2560	90045885334010		1/3 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
7.3lb	6lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11.94in	9.38in	4in	0.26ft3	16x6	30days	35°F / 37°F



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Nutrition Analysis - By Measure

Calories	180	Total Fat	16g	Sodium	420mg
Protein	6	Trans Fats		Calcium	0mg
Total Carbohydrates...	2g	Saturated Fat	6g	Iron	1mg
Sugars	1g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	95mg		
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

