



Fabrique Delice  
3788 - Rendered Duck Fat

Better than butter! Use rendered duck fat to make your own confit and to saut potatoes and vegetables.



Nutrition Facts

Servings per Container 14  
Serving size 14.0g (14g)

Amount per serving  
Calories 120

	% Daily Value*
Total Fat 13g	20%
Saturated Fat 4g	20%
Trans Fat	
Cholesterol 80mg	27%
Sodium 0mg	0%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
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

Fabrique Delices has been producing traditional French charcuterie in Hayward, California since 1985. Use this all natural rendered duck fat to make your own confit and to saut potatoes and vegetables. More comparable to olive oil than animal fats, with a succulent and distinctive flavor rich in mono-unsaturated fats. Its high smoke point makes it ideal for high-heat cooking. Better than butter !

Ingredients

Rendered Duck Fat, Salt, Pepper.

⚠ Allergens

Free From:

- crustaceans eggs fish milk  
 peanuts soy tree nuts wheat

Handling Suggestions

Frozen. Once thawed shelf life is 45 days refrigerated

Serving Suggestions

Saute potatoes or vegetables in duck fat for a full flavor. Make your own confit by slow-cooking duck legs in this clean duck fat. Make amazing fries!

Prep & Cooking Suggestions

N/A

📄 Product Specifications

Brand	Manufacturer	Product Category
Fabrique Delice	Fabrique Delices	Frying, Cooking, Salad Oil

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
089575705558	FZDF7	3788	10089575100671		6/7 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
3.7lb	3.59lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
6in	9in	5in	0.16ft3	30x11	165days	-2°F / -5°F



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Nutrition Analysis - By Measure

Calories	120	Total Fat	13g	Sodium	0mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	4g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	80mg		
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

