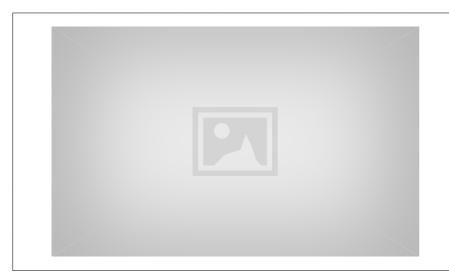


Ducktrap 38916 - Mussels Smoked



Premium quality smoked mussels from Ducktrap River of Maine. Proudly smoked in the USA in Belfast, Maine, with a unique blend of fruitwoods and hardwoods. Ducktrap gently hot smokes mussels in small batches to create a true smoked fish delicacy.



* Benefits

Premium quality smoked mussels from Ducktrap River of Maine. Proudly smoked in the USA in Belfast, Maine, with a unique blend of fruitwoods and hardwoods. Plump and succulent mussels are blanched after harvest to capture their unique flavor. The savory smoke comes through in every bite of this signature item.

Ingredients	A Allergens
SALT, CANE SUGAR, HARDWOOD & FRUITWOOD SMOKE, MUSSELS, SOYBEAN OIL, CONTAINS SHELLFISH (MUSSELS)	Contains: crustaceans fish Free From: eggs peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container 2.00Z (2oz) Serving size

Amount per serving alorios

Calories	160
% Dai	ily Value*
Total Fat 10g	13%
Saturated Fat 1.4g	8%
Trans Fat	
Cholesterol 30mg	10%
Sodium 570mg	25%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	%
Protein 14g	
Vitamin D. Omca	0%
Vitamin D 0mcg	
Calcium 19mg	2%
Iron 4mg	20%
Potassium 155mg	4%
* 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.

Handling Suggestions

Product Specifications

See label for suggestions

Serving	Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

Brand	Manufacturer
Ducktrap	Ducktrap River Of Maine

I	OI C	IVII U #	31 C π	GIIIV	1 ack	rack Desc.
		225745	38916	10082674038890		2/1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.41lb	2lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
4.88in	9.75in	4.75in	0.13ft3	40x15	180days	-2°F / -5°F





Ducktrap 38916 - **Mussels Smoked**



Premium quality smoked mussels from Ducktrap River of Maine. Proudly smoked in the USA in Belfast, Maine, with a unique blend of fruitwoods and hardwoods. Ducktrap gently hot smokes mussels in small batches to create a true smoked fish delicacy.

Nutrition Analysis - By Measure

Calories	160	Total Fat	10g	Sodium	570mg
Protein	14	Trans Fats		Calcium	19mg
Total Carbohydrates	4g	Saturated Fat	1.4g	Iron	4mg
Sugars	0g	Added Sugars	0g	Potassium	155mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
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	

0	Additional Images					

