

Olympia Provisions

403606 - Pork Liver Mousse



Pork Liver Mousse is a rich and creamy mousse of pork liver, slightly sweetened with port wine, fresh herbs and capped with rendered lard. It should be spread and enjoyed with crackers and accouterments



* Benefits

Rich and creamy mousse of pork liver, slightly sweetened with port wine and capped with rendered lard.

Ingredients Allergens **Contains:** Pork Liver, Lard, Cream, Eggs, Port, Water, Less than 2%: Salt, eggs (i) milk Cultured Dextrose, Dried Vinegar, Spices, Celery Powder, Sea Salt, Cherry Powder. Free From: crustaceans fish (n) peanuts (n) sesame Contains Eggs. Contains Milk.

Nutrition Facts

Servings per Container 1.00Z (1oz) Serving size

Amount per serving Calories

110

Galorics	110
% Da	aily Value*
Total Fat 10g	15%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 130mg	5%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 3g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 3.6mg	20%
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.

Handling Suggestions

Refrigerate after opening UNIT UPC: 852701004036

Serving Suggestions

Slice or spread and enjoy on your favorite charcuterie board or in a sandwich

Prep & Cooking Suggestions

Slice or spread and enjoy on your favorite charcuterie board or in a sandwich

soy (tree nuts (wheat

Product Specifications

Brand	Manufacturer
Olympia Provisions	Olympia Provisions

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
852701004036	LIVM06	403606	40852701004034		6/8 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4.25lb	3lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
11.25in	8.75in	2.5in	0.14ft3	15x28	64days	35°F / 37°F





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Nutrition Analysis - By Measure

Calories	110	Total Fat	10g	Sodium	130mg
Protein	3	Trans Fats	0g	Calcium	0mg
Total Carbohydrates•••	1g	Saturated Fat	4.5g	Iron	3.6mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	40mg		
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							

