



Trois Petits Cochons

45582 - Duck Liver & Pork Mousse Pate With

This Duck Liver Mousse with Port Wine or Mousse de Foie de Canard au Porto is a creamy smooth duck liver pate with pork and Port wine. No artificial ingredients are added and the mousse is minimally processed. A fruit red wine or a dry white wine will pair well with this duck mousse.



Nutrition Facts

| | |
|-------------------------------|--------------------|
| Servings per Container | 3 |
| Serving size | 2.00Z (2oz) |
| Amount per serving | |
| Calories | 180 |
| % Daily Value* | |
| Total Fat 16g | 20% |
| Saturated Fat 5g | 25% |
| Trans Fat | |
| Cholesterol 125mg | 42% |
| Sodium 290mg | 13% |
| Total Carbohydrate 2g | 1% |
| Dietary Fiber 0g | 0% |
| Total Sugars 1g | |
| Includes 0g Added Sugar | 0% |
| Protein 6g | |
| Vitamin D 0mcg | 0% |
| Calcium 32mg | 2% |
| Iron 5mg | 28% |
| Potassium 133mg | 3% |

* 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 | Allergens |
|--|---|
| Duck Liver***, Pork***, Eggs, Milk, Pork Fat***, Port Wine, Braised Onions (Onions, Corn Oil), Nonfat Dry Milk, Salt, Spices, Parsley, Garlic. | <p>Contains:</p> <p>eggs milk</p> <p>Free From:</p> <p>crustaceans fish peanuts soy tree nuts wheat</p> |

| |
|---------------------------------------|
| Handling Suggestions |
| Keep Refrigerated at 38F or below |
| Serving Suggestions |
| Keep Refrigerated at 38F or below |
| Prep & Cooking Suggestions |
| Keep Refrigerated at 38F or below |

| | | | | | | |
|-------------------------------|------------|-------------------|----------------|------------------|------------|----------------------|
| Product Specifications | | | | | | |
| Brand | | Manufacturer | | Product Category | | |
| Trois Petits Cochons | | 3 Little Pigs LLC | | Pate | | |
| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. | |
| 045885394004 | DF5 | 45582 | 50045885394009 | | 8/5.5 OZ | |
| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition | | |
| 3.08lb | 2.75lb | United States | No | | | |
| Shipping Information | | | | | | |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 10.88in | 9.5in | 3.88in | 0.23ft3 | 30x7 | 51days | 35°F / 37°F |



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Nutrition Analysis - By Measure

| | | | | | |
|------------------------|-----|---------------------|-------|---------------|-------|
| Calories | 180 | Total Fat | 16g | Sodium | 290mg |
| Protein | 6 | Trans Fats | | Calcium | 32mg |
| Total Carbohydrates... | 2g | Saturated Fat | 5g | Iron | 5mg |
| Sugars | 1g | Added Sugars | 0g | Potassium | 133mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 125mg | | |
| Vitamin A(U) | | 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

