



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	26%
Trans Fat 0g	
Cholesterol 125mg	41%
Sodium 290mg	13%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	2%
Calcium 32mg	2%
Iron 5mg	25%
Potassium 133mg	2%

* 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

Duck Liver***, Pork***, Eggs, Milk, Pork Fat***, Port Wine, Braised Onions (Onions, Corn Oil), Nonfat Dry Milk, Salt, Spices, Parsley, Garlic.

⚠ Allergens

Contains:

eggs milk

Free From:

crustaceans fish peanuts sesame soy tree nuts wheat

Handling Suggestions

Keep Refrigerated at 38F or below
UNIT UPC: 045885394004

Serving Suggestions

Keep Refrigerated at 38F or below

Prep & Cooking Suggestions

Keep Refrigerated at 38F or below

📄 Product Specifications

Brand	Manufacturer
Trois Petits Cochons	3 Little Pigs LLC

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	TlxHl	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	0g	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(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

