

ROUGIÉ SPECIFICATION SHEET





MOUSSE ROYALE OF DUCK FOIE GRAS 4.9 OZ

Handmade and cooked by us, this recipe offers a perfect balance of taste and texture. This fine emulsion of Foie Gras (70%) has been blended with some eggs to give it an unrivalled smoothness, before being enhanced by a touch of salt, pepper and the sweet perfume of Port Wine.

Presented in a convenient 4.9oz size, the Mousse Royale of Duck Foie Gras shines in its versatility. Let it be the elegant centerpiece of your dish or use it to elevate your own culinary creations. From crafting sophisticated canapés to layering in elegant verrines for your apéritif, it's an effortless way to bring the art of French gastronomy to your table.

INGREDIENTS

Duck foie gras, Water, Duck fat, Whole liquid eggs, Salt, Port wine (tawny port, salt, pepper, sulfites), Whey protein concentrate, Spices, Sodium erythorbate, Sodium nitrites.

PRACTICAL INFORMATION			
MOUSSE ROYALE OF DUCK FOIE GRAS 4.9 OZ			
PACKAGING: PLASTIC TERRINE	UNITS PER CASE: 12		
GTIN 14: N/A	NET UNIT WEIGHT: 4.9 OZ		
ROUGIÉ CODE: 5000125	GROSS CASE WEIGHT: 5 LB		
	CASE DIMENSIONS: 11" X 7" X 4"		

ALLERGENS		
	Yes	No
Peanut		•
Nuts		•
Sesame		•
Milk	•	
Egg	•	
Fish		•
Soya		•
Wheat, triticale		•
Mustard		•
Sulfites	•	
Crustaceans		•

About 2,5 servings per co	ntainer
	oz (56
Amount per serving Calories	250
% E	Daily Valu
Total Fat 26g	40
Saturated Fat 10g	50
Trans Fat 0g	
Cholesterol 315mg	105
Sodium 320mg	13
Total Carbohydrate 1g	1
Dietary Fiber 0g	0
Total Sugars 0g	
Includes 0g Added Sugars	5 0 9
Protein 4g	
Vitamin D 0mcg	0
Calcium 0mg	0
ron 1mg	6
Potassium 45mg	0



