



## SEPT. 2010 CATALOG

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[www.rougie.us](http://www.rougie.us)

Applicable September 1st, 2010



<http://ecole.rougie-professionnel.fr>



## FRESH DUCK FOIE GRAS AND MOULARD DUCK BREAST

*Direct from Rougié's Canadian Duck Farms  
100% corn-fed  
Lightly fattened for 10-12 days only*

	CODE	WEIGHT	DESCRIPTION	SHELF LIFE		CASE
	FOUS0001	500g - 750g / 1.1 - 1.7 lbs	<b>FRESH DUCK FOIE GRAS LOBE "Extra"</b> <i>Fresh vacuum pack</i>	2 weeks		25 lobes
	FOUS0010	500g - 750g / 1.1 - 1.7 lbs	<b>FRESH DUCK FOIE GRAS LOBE "Grade A"</b> <i>Fresh vacuum pack</i>	2 weeks		25 lobes
	FOUS0005	450g mini / over 1.00 lb	<b>FRESH DUCK FOIE GRAS LOBE "Grade B"</b> <i>Fresh vacuum pack</i>	2 weeks		27 lobes
	FOUS0008	300g mini / over 12oz	<b>FRESH DUCK FOIE GRAS LOBE "Grade C"</b> <i>Fresh vacuum pack</i>	2 weeks		30 lobes
	VIUS0010	280g - 420g / 10-15oz	<b>FRESH MOULARD DUCK LEGS</b> 6 legs/bag, <i>vacuum packed</i>	3 weeks		8 x 6 legs
	VIUS0002	350g - 500g / 12.5oz - 17oz	<b>FRESH MOULARD DUCK BONELESS BREAST</b> MAGRET DE CANARD Single breast, <i>vacuum packed</i>	3 weeks		45 - 50 pieces

Shipped from Canada. Prices FOB Newark

Orders: Mondays

Newark airport delivery: Wednesdays

Next day airport pick-up: Thursdays



## SUPERFROZEN FOIE GRAS






*Flash-frozen immediately after harvest  
100% corn-fed  
Lightly fattened for 10-12 days only*



	CODE	WEIGHT	DESCRIPTION	SHELF LIFE		CASE
	FOUS0014	454g - 600g / 1.00 - 1.30 lbs	<b>SUPERFROZEN</b> DUCK FOIE GRAS "EXTRA" 90%+ yield - <i>Vacuum-pack</i>	2 ans / 2 years		18 lobes
	FOUS0015	500g - 650g / 1.10 - 1.40 lbs	<b>SUPERFROZEN</b> DUCK FOIE GRAS "Grade A" 80% - 90% yield - no bruises ever - <i>Skin-pack</i>	2 ans / 2 years		16 lobes
	FOUS0016	400g - 750g / 0.90 - 1.70 lbs	<b>SUPERFROZEN</b> DUCK FOIE GRAS "Grade B" 75% - 85% yield - <i>Skin-pack</i>	2 ans / 2 years		18 lobes
	FOUS0021	14 x 70g / 14 x 2.5oz	<b>IQF</b> DUCK FOIE GRAS SLICES <b>PRESTIGE</b> / 14 x 2.5oz <i>14 slices/resealable bag (foodservice)</i>	18 mois / months		2 bags
	FOUS0020	20 x 50 g / 20 x 1 3/4 oz	<b>IQF</b> DUCK FOIE GRAS SLICES / 20 x 1.75oz <i>20 slices/resealable bag (foodservice)</i>	18 mois / months		2 bags
	FOUS0019	30 x 30 g / 30 x 1 oz	<b>IQF</b> DUCK FOIE GRAS SLICES <b>MINI</b> / 30 x 1oz <i>30 slices/resealable bag (foodservice)</i>	18 mois / months		2 bags
	FOUS0022	2 x 50 g / 2 x 1 3/4 oz	<b>IQF</b> DUCK FOIE GRAS SLICES /2 3.50oz / 100 g <i>2 slices/tray</i>	18 mois / months		24 pieces
	FOUS0018	500g/17.6 oz	<b>SUPERFROZEN DEVEINED</b> DUCK FOIE GRAS <i>on vacuum packed tray</i>	18 mois / months		6 pieces



## FROZEN FOIE GRAS, MOULARD DUCK CUTS & RENDERED FAT









	CODE	WEIGHT	DESCRIPTION	SHELF LIFE		CASE
	FOUS0009*	300g mini / over 12oz	FROZEN DUCK FOIE GRAS LOBE "Grade C" <b>Palmex brand</b> - vacuum packed x 6	2 ans / 2 years		30 lobes
	FOUS0017	454g / 1lb	FROZEN DUCK FOIE GRAS MORSELS vacuum packed	2 ans / 2 years		16 or 20 bags
	VIUS0003**	over 12 oz	FROZEN MOULARD DUCK BONELESS BREAST <b>Palmex brand</b> single breast - vacuum packed	2 ans / 2 years		55 lbs 55 to 65 pcs
	382101 0104 / VIUS0012	approx. 5 lbs	FROZEN MOULARD DUCK LEGS /6 6 legs vacuum packed	2 ans / 2 years		4 bags / 8 bags
	VIUS0015	3.5kg / 7.7lbs	FROZEN RENDERED MOULARD DUCK FAT plastic pail	2 ans / 2 years		3 pails



**FOIE GRAS AU PORTO MI-CUIT**  
**PASTEURIZED FOIE GRAS WITH PORT WINE**

*Conservation 6 mois à 1 an à +2° C / +4° C*

**Life: 6 months to 1 year at 36/40° F**








UPC CODE	CODE	Net WEIGHT	DESCRIPTION		SHELF LIFE	CASE
<b>FOIE GRAS ENTIER AU PORTO / Whole Foie Gras with Port Wine</b>						
079343 00532 4	TRUS0055	125 g / 4.4 oz	Torchon style - retail size <i>vacuum pack + see-through box</i>		1 an / 1 year	6
N/A	TRUS0019	250 g / 8.8 oz	Torchon style <i>vacuum packed and wrapped in cloth</i>	} 	1 an / 1 year	6
N/A	TRUS0020	500 g / 17.6 oz	Torchon style <i>vacuum packed and wrapped in cloth</i>		1 an / 1 year	3
079343 00537 9	TRUS0063	500 g / 17.6 oz	Terrine	<b>NEW</b> 	6 mois / months	6
<b>FOIE GRAS AU PORTO et TRUFFES / Foie Gras with Port Wine &amp; Truffles</b>						
079343 00005 3	110697 0112	420 g / 14.8 oz	extra-large trapezium can	} 	2 ans / 2 years	12
079343 00007 7	110696 0112	1000 g / 35.2 oz	foodservice size - trapezium can		2 ans / 2 years	12
<b>PARFAIT DE FOIE GRAS / Parfait of Foie Gras (70% foie gras - pork free)</b>						
079343 00534 8	TRUS0057	170 g / 6 oz	retail size, tube for medallions	<b>NEW</b> 	6 mois / months	6
079343 00554 6	TRUS0062	1000g / 35.2 oz	foodservice size - terrine			6 mois / months
<b>MOUSSE DE FOIE GRAS / Mousse of Foie Gras (50% foie gras - pork free)</b>						
079343 00530 0	TRUS0056	2 x 150g / 2 x 5.28oz	"ficelle" (for canapés) - retail size		6 mois / months	12
N/A	TRUS0030	3 x 300g / 3 x 10.6oz	"ficelle" (for canapés) - foodservice size		6 mois / months	4



**FOIE GRAS A L'ARMAGNAC MI-CUIT  
PASTEURIZED FOIE GRAS WITH ARMAGNAC**

Conservation 6 mois à 1 an à +2° C / +4° C

Life: 6 months to 1 year at 36/40° F








UPC CODE	CODE	Net WEIGHT	DESCRIPTION	SHELF LIFE	CASE
<b>FOIE GRAS ENTIER A L'ARMAGNAC / Whole Foie Gras with Armagnac</b>					
079343 00500 3	TRUS0018	80 g / 2.80 oz	Twist-top jar 	1 an / 1 year	12
079343 00501 0	TRUS0017	125 g / 4.40 oz	Mason jar 	1 an / 1 year	6
079343 00030 5	107778 0306 / TRUS0061	180 g / 6.34 oz	Mason jar 	1 an / 1 year	6
<b>FOIE GRAS A L'ARMAGNAC / Foie Gras with Armagnac</b>					
079343 00502 7	TRUS0002	80 g / 2.80 oz	Twist-top jar 	1 an / 1 year	12
079343 00503 4	TRUS0003	125 g / 4.40 oz	Mason jar 	1 an / 1 year	6
079343 00540 9	TRUS0059	500g / 17.6 oz	large - terrine 	6 months	6
079343 00556 0	TRUS0058	1000 g / 35.2 oz	foodservice size - terrine 	9 months	4



## TERRINES, CONFIT & DUCK PROSCUITTO

Conservation 6 mois à 1 an à +2° C / +4° C

Life: 6 months to 1 year at 36/40° F




	CODE	Net WEIGHT	DESCRIPTION	SHELF LIFE		CASE
<i>TERRINES &amp; RILLETTES</i>						
	TRUS0052	1000g / 35.2 oz	Rillettes of Duck <i>terrine, 100% duck meat (pork free)</i>		6 mois / 6 months	4
	110660 0104	1000g / 35.2 oz	Duck stew terrine <i>with pork and vegetables</i>		1 an / 1 year	4
<i>CONFIT DE CUISSES DE CANARD / Confit of Duck Legs, all natural - no preservatives</i>						
 079343 00505 8	TRUS0024	190g / 6.7oz	Confit of duck leg, single <i>vacuum-pack + box, all natural - no preservatives</i>		9 mois / months	8
	TRUS0023	1.1kg / 2.42lbs	Confit of duck leg, 6 legs <i>vacuum-pack, all natural - no preservatives</i>		9 mois / months	10
<i>CURED AND SMOKED MAGRET</i>						
	TRUS0035	280g - 320g / 10oz - 12oz	Smoked duck prosciutto, whole <i>Slow, cold curing and smoking process</i>		6 mois / months	6



**FOIE GRAS EN CONSERVE  
SHELF STABLE FOIE GRAS**

*Conservation 4 ans à température ambiante*

**Life: 3 years - shelf stable**





UPC CODE	CODE	Net WEIGHT	DESCRIPTION		SHELF LIFE		CASE
<b>FOIE GRAS AU PORTO &amp; TRUFFES / Foie Gras with Port Wine &amp; Truffles</b>							
079343 15091 8	017173 0124	75 g / 2.6 oz	2 slices - trapezium can	} 	3 ans / 3 years		24
079343 15105 2	017172 0118	145 g / 5.1 oz	small trapezium can		3 ans / 3 years		18
079343 15768 9	017171 0112	210 g / 7.4 oz	medium trapezium can		3 ans / 3 years		12
079343 13897 8	017174 0112	310 g / 10.9 oz	large trapezium can		3 ans / 3 years		12
<b>FOIE GRAS AU PORTO / Foie Gras with Port Wine</b>							
079343 17043 5	017170 0118	145 g / 5.1 oz	small trapezium can	} 	3 ans / 3 years		18
079343 17051 0	017169 0112	210 g / 7.4 oz	medium trapezium can		3 ans / 3 years		12
<b>FOIE GRAS A L'ARMAGNAC / Foie Gras with Armagnac</b>							
079343 16534 9	016534 0124	75 g / 2.6 oz	2 slices - trapezium can	} 	3 ans / 3 years		24
079343 16350 5	016350 0116	135 g / 4.8 oz	small rectangular can		3 ans / 3 years		16
079343 17175 3	017175 0212	200 g / 7 oz	medium rectangular can		3 ans / 3 years		12



**SHELF STABLE MOUSSES, PATES, RILLETTES, CONFIT & DUCK FAT**





*Conservation 3 à 4 ans à température ambiante*

**Life: 3 years - shelf stable**

UPC CODE	CODE	Net WEIGHT	DESCRIPTION	SHELF LIFE	CASE	
<b>MOUSSE DE FOIE GRAS / Mousse of Foie Gras (Pork-free, 50% foie gras)</b>						
079343 16853 1	016843 0124	320 g / 11.2 oz	with 2% truffles	 3 ans / 3 years	24	
079343 16845 6	016844 0124	320 g / 11.2 oz	plain			3 ans / 3 years
<b>CONFIT DE CUISSSES DE CANARD / Confit of Duck Legs, all natural - no preservatives</b>						
079343 13943 2	013943 0104	1.9kg / 67.54oz	6 to 8 legs - round can (incl. 30oz fat)	 3 ans / 3 years	4	
<b>GAMME DE PATES et RILLETTES EN BOCAUX / Line of Pâtés and Rillettes in Jars</b>						
079343 10142 2	TRUS0004	80g / 2.80 oz	Countryside Pâté with Duck and Green Peppercorn	 3 ans / 3 years	12	
079343 10143 9	TRUS0015	80g / 2.80 oz	Périgord Terrine with 20% Duck Foie Gras		3 ans / 3 years	12
079343 10141 5	TRUS0013	80g / 2.80 oz	Périgord Duck Rillettes		3 ans / 3 years	12
<b>GRAISSE DE CANARD / Rendered duck fat, all natural - no preservatives</b>						
079343 00085 5	VIUS0021	320g / 11.2 oz	Duck fat - jar	 3 ans / 3 years	12	



**POS MATERIAL**

	CODE		DESCRIPTION		PRICE \$	CASE
	960005		Shopping bag			250
	960004		Thermal bag			200
	954010		Round box (holds all retail items under 8oz)			20
	954012		Rectangular box (shoe box size, can hold a Champagne bottle)			12