



## 2011 CATALOG

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Applicable November 1st, 2011








<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
	FOUS0010	550g - 900g / 1.2 - 2.0 lb	<b>FRESH DUCK FOIE GRAS LOBE #1</b> <i>Fresh vacuum pack</i>	2 weeks		25 lobes
	FOUS0005	450g mini / over 1.00 lb	<b>FRESH DUCK FOIE GRAS LOBE #2</b> <i>Fresh vacuum pack</i>	2 weeks		27 lobes
	FOUS0008	300g mini / over 12oz	<b>FRESH DUCK FOIE GRAS LOBE #3</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 to 10 packs of 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









**NOW SHIPPED IN ECOFRIENDLY  
RECYCLABLE AIRLINE CASES**



## SUPERFROZEN FOIE GRAS






*Preserved freshness: flash-frozen immediately after harvest  
100% corn-fed  
Lightly fattened for 10-12 days only*



	CODE	WEIGHT	DESCRIPTION	SHELF LIFE		CASE
	FOUS0014	500g - 630g / 1.10 - 1.40 lb	<b>SUPERFROZEN</b> DUCK FOIE GRAS "EXTRA" 90%+ yield - <i>Vacuum-pack</i>	2 ans / 2 years		18 lobes
	FOUS0015	500g - 750g / 1.10 - 1.65 lb	<b>SUPERFROZEN</b> DUCK FOIE GRAS #1 90% yield - no bruises ever - <i>Skin-pack</i>	80% - 2 ans / 2 years		16 lobes
	FOUS0016	400g - 900g / 0.90 - 2.00 lb	<b>SUPERFROZEN</b> DUCK FOIE GRAS #2 85% yield - <i>Skin-pack</i>	75% - 2 ans / 2 years		16 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 or 4 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		4 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		4 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
	FOUS0017A	350g / 12oz	FROZEN DUCK FOIE GRAS MORSELS <i>vacuum packed</i>	2 ans / 2 years		16bags
	FOUS0009*	300g mini / over 12oz	FROZEN DUCK FOIE GRAS LOBE #3 <i>vacuum packed x 6</i>	2 ans / 2 years		5 packs of 6 lobes
	VIUS0003**	over 12 oz	FROZEN MOULARD DUCK BONELESS BREAST <i>single breast - vacuum packed</i>	2 ans / 2 years		55 to 65 pcs 55 lbs
	VIUS0012	approx. 5 lbs	FROZEN MOULARD DUCK LEGS /6 <i>6 legs vacuum packed</i>	2 ans / 2 years		8-10 bags 45-55lbs
	VIUS0015	3.5kg / 7.7lbs	FROZEN RENDERED MOULARD DUCK FAT <i>plastic pail</i>	2 ans / 2 years		3 pails

\*: not warehoused in New Jersey. Shipped from Canada. Check for availability.








\*\* : check for availability



**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>		18 mois / <i>months</i>	6
N/A	TRUS0019	250 g / 8.8 oz	Torchon style <i>vacuum packed and wrapped in cloth</i>	} 	18 mois / <i>months</i>	6
N/A	TRUS0020	500 g / 17.6 oz	Torchon style <i>vacuum packed and wrapped in cloth</i>		1 an / <i>1 year</i>	3
079343 00537 9	TRUS0063	500 g / 17.6 oz	Terrine		1 an / <i>1 year</i>	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	} 	1 ans / <i>1 years</i>	12
079343 00007 7	110696 0112	1000 g / 35.2 oz	foodservice size - trapezium can		1 ans / <i>1 years</i>	12
<b>PARFAIT DE FOIE GRAS / Parfait of Foie Gras (70% foie gras - pork free)</b>						
079343 00554 6	TRUS0062	1000g / 35.2 oz	foodservice size - <i>terrine</i>		12 mois / <i>months</i>	4
<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 / <i>months</i>	12
N/A	TRUS0030	3 x 300g / 3 x 10.6oz	"ficelle" (for canapés) - foodservice size		6 mois / <i>months</i>	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 	18 mois / months	12
079343 00501 0	TRUS0017	125 g / 4.40 oz	Mason jar 	1 an / 1 year	6
079343 00030 5	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 	18 mois / months	12
079343 00503 4	TRUS0003	125 g / 4.40 oz	Mason jar 	18 mois / months	6
079343 00540 9	TRUS0059	500g / 17.6 oz	large - terrine 	18 mois / months	6
079343 00556 0	TRUS0058	1000 g / 35.2 oz	foodservice size - terrine 	2 ans / 2 years	4



## RILLETES & CONFIT

*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>RILLETES</i>						
	TRUS0052	1000g / 35.2 oz	Rillettes of Duck <i>terrine, 100% duck meat (pork free)</i>		18 mois / <i>months</i>	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>	12 mois / <i>months</i>		8
	TRUS0023	1.1kg / 2.42lbs	Confit of duck leg, 6 legs <i>vacuum-pack, all natural - no preservatives</i>	12 mois / <i>months</i>		10



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

*Conservation 2 ans à température ambiante*

**Life: 2 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 15105 2	017172 0118	145 g / 5.1 oz	small trapezium can		18
079343 15768 9	017171 0112	210 g / 7.4 oz	medium trapezium can		12
079343 13897 8	017174 0112	310 g / 10.9 oz	large trapezium can		12
<b>FOIE GRAS A L'ARMAGNAC / Foie Gras with Armagnac</b>					
079343 16350 5	016350 0116	135 g / 4.8 oz	small rectangular can		16
<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		24
079343 16845 6	016844 0124	320 g / 11.2 oz	plain		24



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





*Conservation 2 ans à température ambiante*

**Life: 2 years - shelf stable**

UPC CODE	CODE	Net WEIGHT	DESCRIPTION	SHELF LIFE	CASE
<i>CONFIT DE CUISESSE DE CANARD MULARD / Confit of Moulard Duck Legs in Duck Fat, all natural - no preservatives</i>					
079343 00566 9	TRUS0073	1.5kg / 53oz	4 moulard duck legs - round can (incl. 24oz duck fat) 	3 ans / 3 years	8
<i>GAMME DE PATES et RILLETTES EN BOCAUX / Line of Pâtés and Rillettes in Jars</i>					
079343 00550 8	TRUS0072	80g / 2.80 oz	Duck & Pork Pâté with Orange	2 ans / 2 years	12
079343 10143 9	TRUS0071	80g / 2.80 oz	Périgord Terrine with 20% Duck Foie Gras 	2 ans / 2 years	12
079343 10141 5	TRUS0070	80g / 2.80 oz	Périgord Duck Rillettes	2 ans / 2 years	12
<i>GRAISSE DE CANARD / Rendered duck fat, all natural - no preservatives</i>					
079343 00085 5	VIUS0021	320g / 11.2 oz	Duck fat - jar 	2 ans / 2 years	12



**POS MATERIAL**

	CODE		DESCRIPTION		PRICE \$	CASE
	960005		Shopping bag		0.50ea	250
	960004		Thermal bag		1.00ea	200
	954010		Round box (holds all retail items under 8oz)		4.20ea	20
	954012		Rectangular box (shoe box size, can hold a Champagne bottle)		10.00ea	12