



DEVEINED AND FLASH FROZEN DUCK FOIE GRAS

*This foie gras is deveined immediately after harvest:
it is ready to process into terrines and torchons.
Rougié's superfreezing technology guarantees optimal freshness.*

PRODUCT:

Name:	Deveined and Flash Frozen Duck Foie Gras
Code:	5700005
UPC:	N/A

Weight:	±17.6 oz
Packaging:	Vacuum packed tray
Logistics:	16 per case Case size: 17' x 11' x 6' Case gross wt: 13lbs
Storage:	Frozen: 2 years
Use:	Ready to process into terrines and torchons.



ROUGIÉ TECHNOLOGY ADVANTAGES:

- French-style foie gras: 100% corn-fed, distinctive nutty and sweet flavor
- Raw, uncooked, deveined immediately after harvest
- Excellent yield, little rendered fat
- No deveining skills required
- Reduced kitchen labor costs
- Ultimate cost control: no deveining waste
- Consistent quality year round
- Foie gras with preserved freshness
- Cellular structure is kept intact: excellent texture
- Enzymatic decay of liver cells is stopped: less than 20% rendered fat
- Hygienic process implemented in state of the art USDA compliant facilities
- 2 year shelf life from freeze date: easy inventory management
- Thaw overnight in refrigerator or under running cold water for 1 ½ hour

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