



DUCK FOIE GRAS GRADE #2

The texture and appearance of Grade #2 foie gras lobes is less consistent than Grade #1, while offering the same flavour profile. It is recommended for the preparation of terrines and torchons.

PRODUCT:

Name:	Duck Foie Gras Grade #2
Code:	Fresh: 5700013 Flash Frozen: 5700004
UPC:	N/A

Weight:	0.90 - 2.00 lb
Packaging:	"Skinpack"
Logistics:	16 per case Case size: 21' x 15' x 7' Case gross wt: 22lbs
Storage:	Fresh: 2 weeks IQF: 2 years
Use:	Ideal to prepare terrines and torchons. The texture may be a little softer or harder than grade A and may have bruises which disappear when cooking.



ROUGIÉ TECHNOLOGY ADVANTAGES:

- French-style foie gras: 100% corn-fed, distinctive nutty and sweet flavor
- Harvested warm
- Excellent yield
- 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

Duck Foie Gras Grade #2