

Braised Duck Leg with Citrus Demi Glace



White Pekin duck leg seasoned with kosher salt, 5 peppercorn mélange and orange peel, paired with Demi Glace de Poulet and a hint of blood orange purée.



INGREDIENTS:

Fully Cooked Natural* Duck Leg No Antibiotics**, Demi-Glace de Poulet Classic (Chicken Stock (Water, Roasted Chicken Bones, Carrots, Celery, Onions, Parsley Stems, Thyme, Bay Leaves), Demi-Mix (Food Starch-Modified, Natural Flavor (With Chicken Broth, Torula yeast, Monosodium Phosphate, Glutamic Acid, Thiamine Hydrochloride), Autolyzed Yeast Extract, Maltodextrin, Rendered Turkey Fat, Sugar, Salt, Dehydrated Chicken Broth, Gelatin, Tomato Powder, Hydrolyzed Corn Protein, Onion Powder, Xanthan Gum, Carrot Powder, Dehydrated Garlic, Disodium Inosinate, Disodium Guanylate, Extract of Carrot), Blood Orange Fruit Puree (Blood Orange Pulp and Juice, Sugar), Kosher Salt, Five Peppercorn Melange (Ground Black Peppercorns, Ground White Peppercorns, Green Peppercorns, Pink Peppercorns, Allspice), Orange Peel, Paprika. *No Artificial Ingredients, Minimally Processed **Ducks Never Administered Antibiotics.

* Pouch weight: approx. 17-18 oz (including 3.5oz demi)

Nutrition Facts	
Serving Size (510g)	
Servings Per Container	
Amount Per Serving	
Calories 1070	
% Daily Value*	
Total Fat 74g	95%
Saturated Fat 22g	110%
Trans Fat 0g	
Cholesterol 290mg	97%
Sodium 1070mg	47%
Total Carbohydrate 4g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 97g	
Vitamin D 0%	Potassium 20%
Calcium 4%	Iron 35%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories 2000 2,500
Total Fat	Less Than 65g 80g
Saturated Fat	Less Than 20g 25g
Cholesterol	Less Than 300mg 300mg
Sodium	Less Than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

CODE	GTIN	PACK SIZE	SHELF LIFE
579	90185359000918	15 pouches*/case	18 months from manufacture

HEATING INSTRUCTIONS:

Reheating Thawed Product (34°F): BOILING OR STEAMING: Place thawed product in a pot of boiling water or steamer in the bag. Reheat for 15 – 18 minutes or until an internal temperature of 165°F, remove from bag and serve.

Reheating Frozen Product (10°F): Add 4-6 minutes to above boiling/steaming time. *After entrée is hot, open bag and place portion on plate. Then close top of bag and shake to emulsify/thicken the sauce.*

PALLET CONFIGURATIONS: 6 x 10 (60 cases) **CASE DIMENSIONS:** 14" x 12" x 8.5"