



Delicious duck confit with foie gras sauce and its thin potatoes 800g

Net weight : 800g

Gross weight : 1000g

Ingredients list : Garnish (52%): potatoes, preservatives, sodium metabisulfite - Sauce (27%) : cream, duck foie gras (27%), Armagnac, Porto, modified corn starch, potato flour, salt, glucose syrup, chicken fat, onions, tomatoes, yeast extract, sugar, cooking juice beef, veal meat, wheat flour, hydrogenated palm oil, flavoring, thickener : guar gum, herbs, coloring : caramel (E150c), extract of white wine, spices extracts, soy lecithin - Sleeves duck confit (21%).

Optimum eat-by date : 4 years

Format : 4/4 tin - 2-3 persons

Bar code : 3 2453 1341127

Number of	<u>units / box</u> :	12	Box 12 kg
	<u>boxes / layer</u> :	12	31,3 (L) x 21 (w) x 24,3 (h) cm
	<u>layers / pallet</u> :	5	Pallet 720 kg (weight excluding pallet)
	<u>boxes / pallet</u> :	60	120 (L) x 80 (w) x 136,5 (h) cm (height including pallet)

CONSERVERIE DU LANGUEDOC - 1 rue Paul Sabatier - ZI d'en Tourre - BP 1356
11493 CASTELNAUDARY cedex - FRANCE
Tél : + 33 (0)4.68.23.10.85 - Fax : + 33 (0)4.68.94.11.22.
e-mail : chaurienne@labellechaurienne.com