Supplier's Product Code :	113025
Product Added :	20 November 2012
Last Updated by Supplier :	06 January 2024
erudus id :	bf20d711d6e04740a08fab22d8a59bd2

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Duck Pâté with Port

Short Product Name:
Duck Pâté with Port

A drop of port wine adds the finishing touch. The smoothness and full taste of the old port wine contribute towards a magnificent pâté.

Traded Unit GTIN: - Internal GTIN: 5410399113253 Supplier : De Spiegeleire NV Suppliers Product Code : 113025

Reference Intake

Each 100g portion contains:

Energy	Fat	Saturates	Sugars	Salt
1681kJ 402kcal	38g	13g	1.7g	1.9g
20%	54%	65%	2%	32%

of your reference intake.

Typical values per 100g : Energy 1681kJ 402kcal

Nutritional Information

Typical Values	Per 100g
Energy	1681kJ 402kCal
Carbohydrates	3.4g
of which sugars	1.7g
Fat	38g
of which saturates	13g
Fibre	0g
Protein	11g
Salt	1.9g

Allergy Information

Key: Contains May Contain

Dietary Information

Key: Suitable for

Ingredients

30% duck liver, pork fat, 13% pork meat, 8,6% chicken liver, duck fat, **MILK**, **EGG**, nitrite curing salt (salt, preservative E250), food acid E262 E325; sugar, 1% red port, rice flour, cognac, Madeira wine, pork connective tissue, spices (contains **MUSTARD**), pork protein, tomato puree, herbs (contains **MUSTARD**), antioxidant E300, antioxidant E330, dextrose, natural flavor.

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