Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id: 4056734 30 July 2025 30 July 2025

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Supplier's Product Code:

Supplier: Gressingham Foods

4056734

Suffolk IP13 6JW

England P: 01473 734212

Loomswood Farm Debach Woodbridge

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Frozen Gressingham Traditional Duck Leg Confit 280g+ x1x18

Short Product Name:

 $Frozen\,Gressing ham\,Traditional\,Duck\,Leg\,Confit$

Product Description:

Individually frozen slow cooked, skin on, bone in Gressingham Duck® Legs with classic confit seasoning. "Gressingham Duck Legs, seasoned with sea salt, garlic, thyme, rosemary and black pepper. They are locked into a vacuum pouch to seal in succuelence and flavour then delicately slow cooked for 5 hrs. All the hard work done for you and easy to reheat. Deliveres tasty tender duck every time. The Gressingham duck - a cross of wild Mallard with the larger Pekin duck - gives unrivalled succulence, a high breast meat content, and a rich and gamey flavour. These ducks are bred, hatched and reared in East Anglia on British Red Tractor-assured farms."

General Information

Food/Drink:	Food	
Product Category :	Frozen	
Generic Product Type:		

OUTER PRODUCT

Outer case Information

Outer case Information			
Outer Case GTIN :	05016157537264	Outer Case Length:	400 mm
Packaging Type Description :		Outer Case Width:	300 mm
Total Quantity of Inner Units in Outer Case :	18 Units	Outer Case Height :	125 mm
Is Trade Item Splittable? :	No	Product Gross Weight:	6.07 kg
		Product Net Weight:	5.04 kg
Pallet Information			
Quantity of Cases Per Pallet Layer :	10 Cases	Pallet Height:	1.80 MTR
Quantity of Layers Per Pallet :	12 Layers	Pallet Gross Weight :	460.00 kg
Quantity of Cases Per Pallet:	120 Cases		
Logistical Information			
Shelf Life from Time of Production :	547 Days	Minimum Order Quantity:	Not specified.
Guaranteed Shelf Life on Delivery :	Not specified.	Delivery Lead Time :	Not specified.
Waste Packaging Weight - Outer	r Case		
Glass:	0.00 g	Aluminium:	0.00 g
Plastic:	0.00 g	Steel:	0.00 g
Percentage Recycled Plastic :	Not specified.	Other:	0.00 g
Paper/Board:	551.00 g	Wood:	Not specified.
		Fibre Based Composite :	Not specified.
Waste Packaging Weight - Tran	sport Packaging		
Plastic:	0.00 g	Wood Total:	30,500.00 g
Paper/Board:	0.00 g	Is Pallet Returnable?:	-
Percentage Recycled Plastic :	Not specified.		

Other Information

Supplier Comments:

INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance: United Kingdom

Additional Origin Details:

Duck- UK
Confit seasoning; Sea salt (Chile), Garlic powder (China), Thyme (Spain), Rosemary (Morocco),
Cornflour (Bulgaria, France, Germany, Italy, Netherlands, Romania, Spain), Vegetable Oil
Gelgium, Bulgaria, Czech Republic, Germany, France, United Kingdom, Hungary, Lithuania,
Latvia, Netherlands, Poland, Romania, Slovakia), Black pepper (Brazil, Ecuador, India, Indonesia,
Sri Lanka, Vietnam).

Inner Pack Information

Internal GTIN:	Not specified.
Packaging Type Description :	
Variable Weight Consumer Item:	Yes
Net Drained Weight :	Not specified.

Inner Unit Length:	220 mm
Inner Unit Height:	40 mm
Inner Unit Width:	150 mm
Inner Product Weight:	280.00 g
Inner Product Weight Units :	g

Weight/Volume:

Not specified.

Handling Information

Directions For Use:

Cooking instructions: Cook from defrosted. Pre-heat oven to 180° C, 160° C Fan, Gas Mark 4 Decant legs and liquor from pouch onto an ovenable tray, make sure legs are skin side up. Cook for 35 mins

Storage Instructions:

Store at -18°C or below. Once thawed do not refreeze and use within 10 days,

Dietary Information

Ingredients:

Duck (99%), Confit Seasoning (Salt, Garlic, Thyme, Rosemary, Cornflour, Black Pepper)

Product contains:	
GM Protein/DNA:	No
Celery/Celeriac (and products thereof):	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof):	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof):	No
Sesame Seeds (and products thereof):	No
Crustacea (and products thereof):	No
Molluscs (and products thereof):	No
Nuts (and products thereof) :	No
Almond nuts:	No
Hazelnuts:	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts:	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	No
Wheat (and products thereof):	No
Rye (and products thereof):	No
Barley (and products thereof):	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm:	-
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	-

Product contains :		
Artificial Antioxidants :	No	
Artificial Colours :	-	
Artificial Flavourings :	-	
Artificial Flavour Enhancers :	No	
Artificial Preservatives :	No	
Artificial Sweeteners :	No	
Product suitability:		
Product suitability: Suitable for a Vegetarian Diet:	-	
	· .	
Suitable for a Vegetarian Diet:	-	
Suitable for a Vegetarian Diet : Suitable for a Vegan Diet :	- - -	
Suitable for a Vegan Diet : Suitable for a Vegan Diet : Suitable for Sufferers of Lactose Intolerance :	- - - - No	

HFSS (High in Fat, Salt and Sugar):

Allergen Statement :

Not specified.

Nutritional Information

Average Serving :	100.00 g or ml
Count per 100g:	Not specified.
Count Per Pack :	1
Energy per 100 G/ML:	847.00 kJ
Energy per 100 G/ML:	203.00 kcal
Fat per 100 G/ML:	14 g
- of which Saturates per 100 G/ML :	4 g
- of which Mono-unsaturates per 100 G/ML :	7.2 g
- of which Polyunsaturates per 100 G/ML:	2.4 g
Trans Fats per 100 G\ML:	Not specified.
Carbohydrate Per 100 G/ML:	<0.5 g
- of which Sugars per 100 G/ML:	<0.5 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML:	0.5 g
Protein per 100 G/ML:	19 g
Salt per 100 G/ML :	0.65 g
Sodium per 100 G\ML:	0.26 g

Vitamin A per 100g:	Not specified.
Vitamin C per 100g:	Not specified.
Folate/Folic Acid per 100g:	Not specified.
Calcium per 100g:	Not specified.
Iron per 100g:	Not specified.
Zinc per 100g:	Not specified.
Cholesterol per 100 G/ML (UK/FR):	Not specified.
Non Milk Extrinsic Sugars per 100gm:	Not specified.
Alcoholic Strength %Vol:	Not specified.
Fat Percentage in Dry Matter per 100g:	Not specified.

Waste Packaging Weight - Inner Unit

Glass:	0.00 g
Plastic:	10.00 g
Percentage Recycled Plastic:	0.00 %
Paper/Board :	1.00 g

Aluminium:	0.00 g
Steel:	0.00 g
Other:	0.00 g
Wood:	Not specified.
Fibre Based Composite :	Not specified.

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production:	Yes
Red Tractor:	Yes
Fairtrade:	-
$Marine\ Stewardship\ Council\ Certified\ (MSC):$	-
Organic:	-
SALSA (Safe & Local Supplier Approval) :	-
British Lion Mark :	-
RSPCA Assured:	-
LEAF Marque (Linking Environment and Farming):	-
Rainforest Alliance :	-
Food for Life Supplier Scheme :	-
Quality Meat Scotland :	-
Farm Assured Welsh Livestock :	-
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	-
Quality Standard Mark (Beef/Lamb) :	-
$Round table \ of \ Sustainable \ Palm \ Oil \ (RSPO):$	-
School Approved (The Requirement for School Food Regulation 2014):	-
IFS Food Standard :	-
Best Aquaculture Practices (BAP) Certification:	1 -
ISO 14001 (Environmental System):	-
FSSC 22000:	-

Other Accreditation : Not specified.		
Intra Stat/Taric Code :	Not specified.	
Commodity Code:	Not specified.	
Identification/Health Marks :	GB 5004	

Standards Testing

Do you undertake trend analysis of microbiological results?:	Yes
Is shelf life testing undertaken?:	Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.

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