

CONFIT DUCK LEG

The popularity of our Confit Duck Leg has rocketed to the top of our list of success stories. Leg meat has the richest duck flavour and when combined with crisp skin and just the right blend of seasoning, this lunch or dinner entrée is a guaranteed crowd pleaser. Cooking consistency and King Cole's hallmark product quality are two things you can count on with every order.



**KING
COLE**

You've got to try
the **Duck!**[®]

KINGCOLEDUCKS.COM • 1-800-363-DUCK

CONFIT DUCK LEG



KEY SELLING POINTS

- 100% Duck!
- Clean label: No Hormones, Phosphates or Preservatives
- Grain Fed + Fresh Well Water, raised Free Run
- Strict QC and Bio-Security for the highest standards in food safety. GFSI Accreditation
- CFIA, USDA, HACCP, Halal

HIGHLY PROFITABLE

The only thing better than this product's consistent quality and ease of prep is it's high demand which delivers consistent profitability!

MARKET	ITEM #	DESCRIPTION	PACK	PORTION SIZE	NET WEIGHT
CAN/US	2535	Foodservice	2 x 12	140g / 4.5oz	3.36kg / 7.4lb
US	2538	Retail	2 x 12	4-5 oz.	7.4lb
CAN	2537	Retail Fresh	2 x 12	140g	3.36kg
CAN	2536	Retail Frozen	2 x 12	140g	3.36kg

Nutrition Facts Valeur nutritive

Per 1 leg (100 g)	
Pour 1 cuisse (100 g)	
Calories 220	% Daily Value*
Fat / Lipides 15 g	20 %
Saturated / saturés 4 g	21 %
+ Trans / trans 0.1 g	
Carbohydrate / Glucides 6 g	
Fibre / Fibres 0 g	0 %
Sugars / Sucres 0 g	0 %
Protein / Protéines 15 g	
Cholesterol / Cholestérol 55 mg	
Sodium 210 mg	9 %
Potassium 218 mg	5 %
Calcium 0 mg	0 %
Iron / Fer 1.25 mg	7 %

*5% or less is a little, 15% or more is a lot
*5% ou moins c'est peu, 15% ou plus c'est beaucoup

ALLERGENS: None

SHELF-LIFE: 365 days frozen

INGREDIENTS: 100% Duck.
No preservatives, colouring or added water.

SEASONING: Salt, Black Pepper, Basil, Marjoram, Rosemary, Sage, Savoury, Thyme



King Cole is proud to announce we have recently achieved NCC Animal Welfare Certification. This certification recognizes our commitment and dedication to raising animals in the best conditions possible. We are the only duck producer in Canada that has achieved this status!

You've got to try
the **Duck!**

