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Gourmet Terrines



Product Name	Ingredient	Processing, PCB and minimum to order	weight	Shelf life	Storage / transport
Wild Boar Terrine with thyme	Pork, wild boar (20,6%), water, red wine, wheat, egg, salt, jelly, thyme (0,25%), pepper.	Case of 12 jars 1 pallet = 147 cases	90g	4 years	Ambient temperature
Duck Terrine with figs	Duck(29,5%), meat and grease of pork,liver of chicken, liver of duck, tomato, white wine, fig(2,2%),wheat, jelly, salt, water, egg, sugar, pepper, thyme.	Case of 12 jars 1 pallet = 147 cases	90g	4 years	Ambient temperature
Hare Terrine with pistachios	Grease of pork, hare(21%),liver of pork, water, red wine, wheat, pistachio(2,5%), egg, jelly, salt, rosemary.	Case of 12 jars 1 pallet = 147 cases	90g	4 years	Ambient temperature
Pork Terrine with truffles	Grease and liver of pork, water, mushrooms(3,6%), wheat, juice of truffle(22%), egg, parsley, sat, jey, garlic, pepper, herbs of Provence.	Case of 12 jars 1 pallet = 147 cases	90g	4 years	Ambient temperature
Stag Terrine with bilberries	Stag (26%), grease of pork, meat of pork, bilberries(11,6%), water, red wine, wheat, jelly, salt, cognac, egg, pepper, coriander, garlic.	Case of 12 jars 1 pallet = 147 cases	90g	4 years	Ambient temperature