

## Applewood Smoked Whole Duck



Nueske's Applewood Smoked Whole Duck is plump and succulent with a sweet, rich applewood smoke imparted from the traditional slow-smoking methods used by the Nueske family. Smoked over glowing embers of Wisconsin applewood, this duck has moist, juicy meat and creamy amber-ivory fat. Use as an entree, an appetizer, in cold or warm salads, to make stock, or as a unique pizza topping.

Nueske's Applewood Smoked Whole Ducks are 3 lb. average weight and vacuum-packaged for foodservice and retail.

## **Product Specs**

**Product:** Nueske's Applewood Smoked Whole Duck

Nueske's Item Code: 2031 Weight: 3 lb. average weight

Case Weight: 9 lb. average weight

Case Pack: Three 3 lb. average weight VP FRZ

Case Size: 12 3/8" x 10 3/8" x 4 3/4"

(0.353 cubic feet)

<u>Cases per Pallet:</u> 135 cases <u>Layers per Pallet:</u> 5 layers <u>Cases per Layer:</u> 27 cases

Refrigerated Shelf Life: 80 Days at 38°F Frozen Shelf Life: 365 Days at -10°F

**Dating:** julian



Nueske's Applewood Smoked Meats ~ Family Owned & Operated ~ Since 1933 203 N. Genesee St., Wittenberg, WI 54499 ~ (800) 382-2266 ~ www.nueskemeats.com