



Applewood Smoked Duck Breast



Nueske's Applewood Smoked Duck Breast is a single lobe boneless duck breast 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 breast has moist, juicy meat and a creamy amber-ivory fat cap. Use as an entree, an appetizer, in cold or warm salads, or as a unique pizza topping.

Nueske's Applewood Smoked Duck Breast comes to you, fresh, in 13 oz. pieces that are excellent for both foodservice and retail.

Product Specs

Product: Nueske's Applewood Smoked Duck Breast

Nueske's Item Code: 2032

Weight: 13 oz. average weight

Case Weight: 5 lb. average weight

Case Pack: Six 13 oz. average weight breasts

Case Size: 12 3/8" x 10 3/8" x 3 3/4"
(0.27 cubic feet)

Cases per Pallet: 156 cases

Layers per Pallet: 4 layers

Cases per Layer: 39 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