



## Duck MDM (Duck Mince)

*Luv-a-Duck's Duck MDM is a versatile ingredient which can be used in numerous ways to create delicious, gourmet dishes.*



Menu Idea: Duck Hamburgers with Spinach and Salsa

- ✓ Highly versatile, use in pies, burgers, sausages, meatballs etc
- ✓ Ideal for butchers, restaurants, pubs, cafes, bistros, caterers and industrial
- ✓ Binds well with other proteins
- ✓ Gluten free



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### FEATURES AND BENEFITS

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### PRODUCT DESCRIPTION & FURTHER INFORMATION

100% Mechanically De-boned Meat (MDM) Mince

**Ingredients:** Duck (100%)

**Allergens:** None

**Storage: Frozen:** Store at or below -18°C

**Shelf Life: Frozen:** 12 months from packed on date

### We are Proudly:



Export Establishment  
N° 178

### MENU SUGGESTIONS

- ✓ Combine Duck Mince with carrot, cucumber and Hoisin Sauce to create Duck Hamburgers
- ✓ Use Duck Mince in pastry dishes such as sausage rolls or shepherds pie
- ✓ Create duck pasta dishes such as duck mince lasagne or duck filled ravioli
- ✓ Create traditional Thai Duck Mince Salad by cooking the mince in fish sauce, then adding rice flour, lemon grass, shallots, kaffir lime leaves, spring onion and chilli powder and stir together

Product Name	Product Code	Avg Pack Weight	UOM	Units/Ctn
Standard MDM (mince) Frozen RW	3627SZ	2kg	kg	7

\* Please contact us for a detailed product/price list suitable to your state.

Wholesaler/Distributor Details:

### Luv-a-Duck Orders

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