

Dry-Aged Duck Program



The First of Its Kind in North America!

Elevate your menu or retail offering with the **first dry-aged Pekin duck program in North America**, designed to deliver exceptional flavor, tenderness, and texture in every bite.

Why Dry-Aged Duck?

Our proprietary dry-aging process combines a **custom-built aging room** with **state-of-the-art control over temperature, humidity, and air speed**. This precision-aging technique allows the natural enzymes to break down muscle fibers, resulting in:

- **Superior tenderness**
- **Concentrated, rich flavor**
- **Crispier skin**
- **Consistent quality**

Perfect For:

- Fine dining restaurants
- Specialty butchers & gourmet retail
- Food trucks, catering, and high-end events
- Culinary innovators seeking a bold signature dish

All ducks feature the perfect meat-to-fat ratio for a succulent bite every time.

610-562-3825 • tastyduck.com



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Consistent. Artisanal. Game-Changing.

Our dry-aged duck is more than a premium protein—it's a statement on your menu.

Product Lineup

Dry-Aged Whole Ducks – 9 Day

- 4–7 lb ducks per case
- Neck intact and whole (not split)
- Ideal for roasting or specialty presentations

Dry-Aged Duck Breast Crown – 9 Day

- 6 crowns per case
- Yields 22–24 oz of premium raw boneless duck breast
- Perfect for searing, smoking, or sous vide applications

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