



JOE
JURGIELEWICZ
& SON, LTD.



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Introduction

to Joe

Jurgielewicz

& Son



our story

A happy duck is a tasty duck. And ours are the tastiest.

It all started in the 1930s when a young Polish couple arrived at Ellis Island and spent their life savings on a patch of farmland. They didn't have much but grit and determination. They built a modest shed and began raising Pekin ducks. The Jurgielewicz Duck Farm was hatched.

sons, runs the business today while his parents still live on the land. Now called Joe Jurgielewicz & Son, we are a close-knit operation, but we've been able to serve a global market.

How?

Operational excellence. We pair traditional approaches with modern technologies, and we find a use for every part of the duck: the feathers, for instance, are used to

We believe in the health and welfare of our ducks.

Four generations later, and a move to 500 acres along the foothills of the Blue Ridge Mountains, we solidified a core set of values that contribute to a product many leading chefs consider to be the best.

We believe in the power of family. Third generation owner and veterinarian, "Dr. Joe," along with his wife, Rita, and his four

make bedding and other excess parts are used in pet food.

But above all, we believe in the health and welfare of our ducks. Our flocks are humanely raised in climate-controlled free-roaming barns and are fed a hormone- and antibiotic-free diet of corn and soybeans, grown on our own land.





As a result, our ducks are happy and healthy, and the distributors, restaurants, and home cooks we serve taste that benefit.

Our ducks have an ideal meat-to-fat ratio resulting in very flavorful meat and cooks to a crispy skin. We process millions a year, from whole duck to boneless breasts and legs and everything in between. And what's more, we're able to offer the largest duck in the market, at a whopping 7 pounds.

Family values, operational excellence, and a happy flock—one might say we certainly *have our ducks in a row.*



**our
name**

PRONOUNCED

JOE
jrg • i • witz
& SON

*88 years.
4 generations.*

**1 family
farm.**



our past

The Jurgielewicz family farm stands on 88 years of tradition. Take a quick look into our past and all the events that brought us to where we are today.

1933

FOUR GENERATIONS OF JURGIELEWICZ FAMILY DUCK FARMING BEGAN IN 1933 WHEN DR. JOE'S GRANDPARENTS EMIGRATED TO AMERICA FROM POLAND VIA ELLIS ISLAND. USING THEIR SAVINGS, THEY BOUGHT SOME FARMLAND IN MORICHES, BUILT A SHED AND PURCHASED SOME PEKIN DUCKS.

1950s

Bronislaw, along with his son Joe Sr. and other two sons continued building this thriving business during the 1950s and 1960s, but there were storm clouds on the horizon.

1960s

BEGINNING IN THE LATE 1960S THROUGH THE 1970S, THE LONG ISLAND DUCK FARMS WERE IMPACTED BY STRICT NEW ENVIRONMENTAL REGULATIONS, TAXATION, AND SKYROCKETING LAND VALUES. THE RESULT WAS THAT MOST OF THE DUCK FARMS CONSOLIDATED, CLOSED OR WERE SOLD TO NEW YORK REAL ESTATE DEVELOPERS.

1980

In 1980, Joe Sr. decided to retire. he and his wife, Stefne, sold their shares in the Jurgielewicz Duck Farm to his brother and focused full-time on Stefne's successful greenhouse business. At the same time, Joe Jr. began graduate study at Cornell University.

1970s

By 1975 there were only a handful of duck farms remaining in Long Island, including the Jurgielewicz Duck Farm. In 1976, Bronislaw's grandson, Joe. Jr., left the Long Island farm to attend college and explore opportunities beyond duck farming.

IN 1983, "DR. JOE" GRADUATED FROM CORNELL VETERINARY COLLEGE EARNING HIS DOCTORATE OF VETERINARY MEDICINE. DR. JOE RE-IGNITED HIS PASSION FOR DUCKS AND CONVINCE HIS FATHER, JOE SR., TO COME OUT OF RETIREMENT TO HELP HIM BEGIN A DUCK BUSINESS.

1983

our present

Today, our family extends beyond our lengthy last name! The Jurgielewicz clan may have started this endeavor, but more than a dozen local family farms now participate in helping to raise our ducks with the same respect and care. Pennsylvania Dutch country is home to many of America's most productive farms. We are proud to partner here with more than two dozen of these farm families in raising our ducks. These families share our values for animal welfare and respect for the land.



our ducks

Joe Jurgielewicz & Son, Ltd. was founded on the core belief that all their ducks must be treated humanely.

The ducks at the Jurgielewicz farm have been cared for by a veterinarian since Dr. Joe started the farm; his second son, Dr. Jim, earned his veterinary degree in 2015, and continues to ensure the Jurgielewicz ducks receive the highest quality duck health care. The Jurgielewicz ducks are raised free-roaming in large temperature-controlled barns and are fed only a nutritious diet of corn and soybeans. The ducks are never fed any antibiotics or hormones to promote growth. Joe Jurgielewicz & Son is the only duck farm in America with two “round-the-clock” veterinarians as well as a full-time duck welfare specialist to train employees and conduct duck welfare audits.

**Our ducks
receive the
highest
quality
health care.**



Animal Welfare Specialist Alyssa



Dr. Joe Jurgielewicz, Jr., DVM



Dr. Jim Jurgielewicz, DVM

the farm

The impact of the environmental committee at the Jurgielewicz farm is evident as soon as you turn into the farm and see the crystal-clear waters of Mill Creek, which beautifies the farm's entrance. The creek is so clean that each spring, the Pennsylvania Fish & Boat Commission stocks its waters with Rainbow and Palomino (golden) Trout for local fishing enthusiasts to enjoy. The thick woodlands

The eco-friendly Jurgielewicz farm environment results from the commitment of Dr. Joe, Joe Sr., and the Jurgielewicz family to sustainable farming on the property since its purchase in 1983. Sustainable farming practices include a modern wastewater treatment plant on the farm which conserves and recycles water, prevents runoff, and preserves the integrity of the soil. Solid manure from the duck barns and wastewater is separated

We are committed to an eco-friendly farm environment.

surrounding the farm are teeming with a healthy population of native wildlife, including wild turkeys, white-tailed deer, red foxes, and mink. If you happen to look to the sky, you may spot bald eagles soaring overhead.

out and applied to neighboring farmland as a natural, organic fertilizer for growing hay, corn, and soybeans. After multiple treatment steps, the clean water is employed to irrigate the vast corn and hay fields around the farm.



*Our happy
and healthy
ducks are*

**America's
tastiest
duck.**



the taste



Our ducks are descendants of the original Long Island ducks that Dr. Joe's grandparents raised on their farm in Long Island. Throughout the years, the staff geneticists at Joe Jurgielewicz & Son have hand-selected the perfect breed of ducks for their clients. The breed is favored by leading chefs for its perfectly balanced meat-to-fat ratio, giving clients the signature, succulent flavor of the famous Jurgielewicz Tasty Duck. The Jurgielewicz family is proud to continue its 88 year tradition of providing the highest-quality Pekin duck products and world-class service to clients globally for generations to come.



**The
Jurgielewicz
breed is
favored
by leading
chefs for its
perfectly
balanced
meat-to-
fat ratio.**

cooking duck

What is the difference between a Pekin duck and a Peking duck?

A Pekin duck is a white-feathered breed of duck originating in China. This breed, preferred in the U.S. market, has a mild and moist flavor profile and is not gamey like other breeds including Muscovy, Moulard and Mallard ducks. A Peking duck is a famous Chinese cooking method, tracing its roots to the Imperial Era. Using pumped air, the duck skin is first separated from the fat. The duck is then seasoned and roasted, often in a vertical oven, until the skin is crispy and golden. The finished duck is then traditionally carved table-side and served with a Chinese “pancake”, plum sauce and cucumbers or scallions. Jurgielewicz ducks are preferred by world-class chefs for Peking duck preparation for its perfect skin, moist texture and wonderful flavor.

Can I cook whole duck with stuffing?

We recommend cooking the whole duck and stuffing separately. Once both the duck and stuffing are fully cooked, you may place the stuffing inside the duck cavity for presentation.

How do I get crispy skin with whole duck?

After cooking the whole duck completely, place the whole duck under the broiler for just a few minutes to create the golden, crispy skin so loved by consumers. To avoid burning the duck, watch the duck roasting during this final short step and remove when the skin is visibly crispy.

How difficult is it to cook duck?

Duck is actually easy to cook. Duck may be pan fried, roasted or grilled.

storing, freezing and thawing duck

Should I purchase duck fresh or frozen?

Jurgielewicz provides both fresh and frozen ducks to foodservice and retail customers as well as to online sales. Traditionally, many clients prefer fresh product over frozen. A fresh duck will have the real texture of the meat, and will not require thawing, but must be refrigerated immediately after purchasing. A frozen duck may be purchased well in advance of a planned meal, but will require hours of thawing time.

What is the proper way to thaw duck?

It is best to thaw the duck in the refrigerator. It takes about 24-48 hours to thaw a whole 4-6 lb. duck. Do not thaw the duck on your kitchen counter.

To thaw in cold water, immerse the duck in its original packaging or in a watertight bag and change the water every 30 minutes. A 4-6 lb. duck will thaw in about 2 hours.

How long do fresh duck products last if refrigerated?

Fresh duck is typically good for 14 days if kept refrigerated at 32 degrees and the original packaging is unopened. If the package has been opened, duck will last 3-4 days in the refrigerator.

Can I freeze fresh duck and for how long?

An unopened frozen duck can be stored in your freezer for up to two years.

What is the best way to store duck fat?

Cool the duck fat to room temperature and strain. Pour into an appropriate container for easy refrigerated storage. For long-term storage, freeze in airtight container or heavy-duty freezer bag.

faq's

our duck

What do you feed your ducks?

Jurgielewicz ducks are fed a highly-nutritious diet containing corn and soybeans developed by duck nutritionists. The ducks are never fed antibiotics to promote growth. As in all poultry, our ducks are never fed hormones.

Do you inject solutions into your duck products?

Never! Some duck companies inject their duck products with a solution to add weight, moisture and flavor to their duck. Their artificial ingredients add a large amount of unnecessary sodium to the diet. Jurgielewicz ducks are naturally moist and flavorful, so those additives are completely unnecessary.

How humanely are your ducks raised?

Our employees at Jurgielewicz are held to the highest standards of animal welfare while caring for the ducks. We are fortunate to have a team of employees and families that care as much about the ducks as the Jurgielewicz family. Between having two full-time Jurgielewicz veterinarians and a full-time animal welfare director, we are continuously improving the way we care for and raise the ducks.

Is a Jurgielewicz duck a Long Island duck?

All Jurgielewicz ducks are descended directly from the original Long Island ducks brought from China in 1873. When the original Jurgielewicz Long Island duck farm in Moriches closed, Long Island ducks were sourced from a neighboring Long Island farm and moved to the Shartlesville, Pennsylvania farm.



*All you need
to know
about*
**cooking
duck.**



roast duck tips

- Lightly salt cavity.
- Tie legs and fold back wings.
- Place duck directly in roasting pan and transfer to oven preheated to 250°F. (Reduce to 225°F if your oven runs hot.)
- Give duck a basting rub with a cold stick of butter every 30 minutes for 3 hours, using about 1 stick total. Be sure to chill butter between basting. (Do not use a suction bulb baster to baste with pan drippings.)
- Cover legs and wings with foil as they begin to darken.
- After 3 hours, increase oven temperature to 350°F.
- In 1/2 hour, check internal temperature. The USDA recommends 165° though many people prefer medium-rare duck at 130°–140° (and remember that temperature will continue to rise 5°–10° while resting before carving).
- Pan drippings may be used for sauce or gravy.
- Reserve remaining pan drippings and carcass to make stock.

recipes on the next page →

panned duck breast

INGREDIENTS

2 (6 oz.) boneless duck breasts,
skin-on
Kosher salt and fresh ground black
pepper

DIRECTIONS

Place duck breasts on a clean
work surface, skin-side up. Using
a sharp knife, score the skin in a
crosshatch pattern, going through
half the thickness of the skin but
not through to the meat. (This
allows the fat to escape during
cooking). Lightly season the skin
with kosher salt.

Preheat a heavy pan over low heat.
Add the duck breasts, skin-side
down, and cook without moving
for about 10 minutes until nearly
all the fat is extracted and the
skin is golden brown and crispy.
Season breasts with kosher salt
and fresh ground black pepper.
Pour off accumulated fat from pan.

Increase heat to medium, turn
over the duck breasts and cook
the flesh side for 3 to 4 minutes.
The meat should feel slightly
springy when pressed if you want
it cooked to medium (which is
recommended). When ready,
remove to a plate and set aside to
rest for 5 minutes.

Slice breasts at an angle and
arrange, either shingled or fanned,
on serving plates. Accompany with
your favorite fruit or a red wine-
based sauce as desired.

SERVES 2





duck pho

PHO BROTH INGREDIENTS

Jurgielewicz duck carcass (1 carcass)
Sliced fresh ginger (½ oz.).
Star Anise (½ oz.)
Whole coriander (1 TBL)
Cinnamon stick (1 each)
Chinese 5 spice (1 TSP)
Canola oil (2 oz.)
Clove (1 each)
Carrot chopped (1 each)
Celery stalk chopped (2 each)
Spanish onion peeled & chopped (1 each)
Brown sugar (1 oz.)
Salt (to taste)
Water (2 quarts)
Cooking directions:

DIRECTIONS

In a large stock pot, cook carrot, celery, onion with the oil until soft, then add all remaining ingredients and bring to boil. Reduce heat and simmer for 2 hours, skimming any foam that comes to the surface. Strain and discard waste.

DUCK PHO PLATE INGREDIENTS

Pho Stock (8 oz.)
Pad Thai Rice Noodles (4 oz.)
Fish Sauce (½ oz.)
Chinatown Hoisin (½ oz.)
Scallion (0.1 oz.)
Cilantro (0.1 oz.)
Thai Basil (0.1 oz.)
Bean Sprout (0.1 oz.)
Sliced Duck Meat (3 oz.)

DIRECTIONS

Combine all ingredients into a serving bowl. Garnish with Sarrano slices, a lime wedge, and tobanjan chili paste.

**RECIPE
PROVIDED
BY CHEF TIM
NICKEY, KAPOW!
NOODLE BAR**

diy peking duck

DIRECTIONS

Remove Peking Duck from packaging and defrost uncovered (breast side up) in a refrigerator for up to 24 hours until skin is dry.

Preheat oven to 425°F. Lightly season the Peking duck skin with salt, place on cooking rack in a roasting pan, and loosely tent duck with foil.

Roast the Peking duck for 30 minutes then lower oven temperature to 350°F and roast for 1.5-2 hours (still tented with foil) until the internal temperature reaches 200-205°F.

Remove Peking duck from oven and let rest for 10-15 minutes before carving.

CARVING THE PEKING DUCK

Remove/carve the crispy skin from the back and legs of the duck and slice into strips.

Remove the legs, wings, and breast.

Carve the duck breast into thin slices leaving skin attached.

Pull/shred the meat from legs and wings.

SERVING RECOMMENDATION

Spread hoisin sauce on steamed bao bun.

Add slices of cucumber and/or scallions to bao bun. Add some crispy skin and duck meat.

PRO TIP: REMOVE FOIL AND BROIL DUCK ON HIGH FOR 2-3 MINUTES TO MAKE SKIN EXTRA CRISPY.

*Ready to
order?
Welcome
to our*

**product
guide.**



4
2
3



PACKAGING
30 legs/case

CASE SPECS
16.00" x 10.50" x 5.25"
Case Weight:
20-23 lbs.

CASES/LEVEL
10

HIGH
10

TOTAL PALLET
100



duck legs

[TRIMMED]

Our Duck Legs can be prepared several different ways from confit to smoking and offer a flavor that is unmatched. These duck legs are “whole” which means they have both the leg and thigh attached, with the excess fat trimmed.

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans.

3
2
5



PACKAGING
30 legs/case

CASE SPECS
16.00" x 10.50" x 5.25"
Case Weight:
20-23 lbs.

CASES/LEVEL
10

HIGH
10

TOTAL PALLET
100



duck legs

Our Duck Legs can be prepared several different ways from confit to smoking and offer a flavor that is unmatched. These duck legs are “whole” which means they have both the leg and thigh attached. They are cut by professional butchers and packed in air tight vacuumed sealed bags.

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans.

4
0
2
3



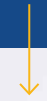
PACKAGING
2 10-oz. legs/unit
8 units/case

CASE SPECS
13.25" x 7.75" x 6.0"
Case Weight: 10 lbs.

CASES/LEVEL
10

HIGH
14

TOTAL PALLET
140



ALL-NATURAL duck legs

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!

0
0
0



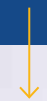
PACKAGING
4 bags of drumettes
@ 5 lbs, each 6 per lb.

PACKAGING
16.00" x 10.50" x 5.25"
Case weight: 20lbs.

CASES/LEVEL
10

HIGH
10

TOTAL PALLET
100



duck drumettes

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck drumette!

4
1
1
8



PACKAGING

1 9-oz. breast/unit
10 units/case

CASE SPECS

13.25" x 7.75" x 6.0"
Case Weight: 5.63 lbs.

CASES/LEVEL

10

HIGH

14

TOTAL PALLET

140



ALL-NATURAL

duck breast

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!

1
1
8



PACKAGING

10 pkgs./2 each

CASE SPECS

16.0" x 10.5" x 5.25"
Case weight:
19.99-35 lbs.

Breasts sizes range from
16-26 oz. and offered in
2 oz increments

CASES/LEVEL

10

HIGH

10

TOTAL PALLET

100



boneless duck breast

All our boneless Duck Breasts are hand-cut by our butchers. These breasts are the meatiest part of the duck, a great alternative entree to steak, chicken or lamb. Breast can be pan-seared, broiled or baked.



duck feet

Classic dish served in Cantonese dim sum teahouses. Simmer or boil and serve with scallions, ginger, soy sauce and rice wine. Also enriches soups and stocks.

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans.

PACKAGING
8 packs/case
2 lbs./pack

CASE SPECS
16.00" x 10.50"
x 5.25"
Case Weight:
16-17 lbs.

CASES/LEVEL
10

HIGH
10

TOTAL PALLET
100



duck gizzards

Pekin duck gizzards are sourced from our local family farms. They are great when fried, roasted or braised, as a snack or meal accompaniment.

PACKAGING
3-10 lb. bags
Bulk pack in wax box

CASE SPECS
21.75" x 15.25" x
4.50"
Case weight: 40 lbs.

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75



duck heads

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America’s tastiest duck!

PACKAGING
bulk packed

CASE SPECS
Case weight: 40 lbs.

CASES/LEVEL
5

HIGH
10

TOTAL PALLET
50



duck hearts

Duck hearts are delicious when mixed with finely-chopped vegetables, balsamic vinegar and spices.

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America’s tastiest duck!

PACKAGING
bulk packed

CASE SPECS
Bottom: 21.017 x 14.81256 x 7”
Lid: 22.5625 x 15.3125 x 3”
Case weight: 40 lbs.

CASES/LEVEL
5

HIGH
10

TOTAL PALLET
75



CHEF-FRIENDLY PACKAGES

duck livers

Our Duck Livers are the base ingredient for exquisite duck liver pâté and duck liver mousse. Cryovac 5 lb. bags have a longer shelf life and allow flexibility with defrosting smaller packages.

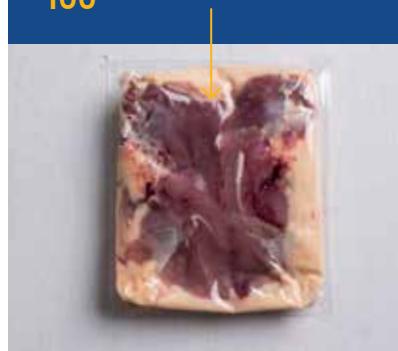
PACKAGING
one 5 lb. bag/case

CASE SPECS
16.0" x 10.50" x 5.25"
Case weight: 20 lbs.

CASES/LEVEL
10

HIGH
10

TOTAL PALLET
100



PACKAGING
bulk pack

CASE SPECS
Bottom: 21.017
x 14.81256 x 7"
Lid: 22.5625
x 15.3125 x 3"
avg. 40 lbs.

CASES/LEVEL
5

HIGH
10

TOTAL PALLET
50

duck necks

Simply simmer/boil duck necks and add to soup or stock. They are also useful for cleaning a pet's teeth.

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!

3
2
1



PACKAGING

4 bags/case

CASE SPECS

16.0" x 10.50" x 5.25"

CASES/LEVEL

10

HIGH

10

TOTAL PALLET

100

CHEF-FRIENDLY PACKAGES

duck tongues

Duck tongues are a prized appetizer for “melt-in-your-mouth” intense duck flavor. Marinate and coat the tongues before deep frying. They are typically served with soy sauce and rice wine. Tongues are shipped fresh with a shelf life of 14 days from day of harvest.

8
6
7
5
-
0
2
5



PACKAGING

**3 packs per case
approx. 6 lbs/pack**

CASE SPECS

**21.75" x 15.25" x 4.50"
Case weight: 31 lbs.**

CASES/LEVEL

5

HIGH

15

TOTAL PALLET

75



duck wings

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America’s tastiest duck!

8
8
8



PACKAGING
6 ducks/shrink wrap

CASE SPECS
13.25" x 7.75" x 6.0"
Case weight: 4.0 lbs.

CASES/LEVEL
10

HIGH
14

TOTAL PALLET
140



PRE-COOKED FOOD SERVICE

duck leg confit

Our duck leg confit is slow-cooked using our pure rendered duck fat and a classic French recipe of garlic, shallots, salt, sugar and spices. Confit duck meat can also be used in succulent wraps, tacos, spring rolls or as a flavorful topping on a salad. Just heat and serve for a flavorful entree.

9
8
8



PACKAGING
**4-single 5 lb.
packs/case**

CASE SPECS
21.75" x 15.25" x 4.50"
**Case weight:
24-42 lbs.**

CASES/LEVEL
5

HIGH
15

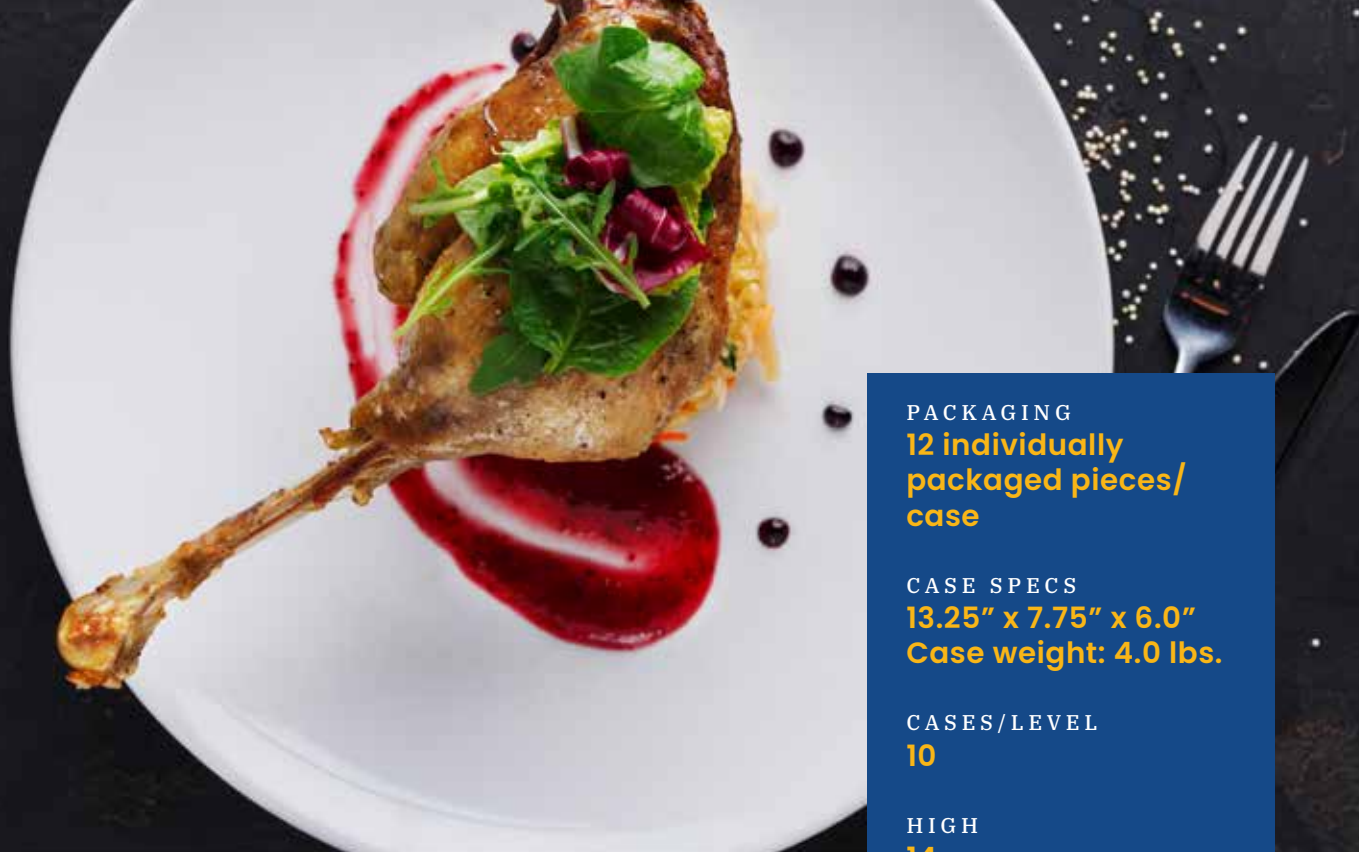
TOTAL PALLET
75

confit duck meat

Confit duck meat comes from our Pekin ducks and are raised on local family farms. The meat is slow-cooked with garlic, shallots, salt, sugar and spices. Simply heat and serve for the tastiest duck confit meat.

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans.

7
8
8



PACKAGING
**12 individually
packaged pieces/
case**

CASE SPECS
**13.25" x 7.75" x 6.0"
Case weight: 4.0 lbs.**

CASES/LEVEL
10

HIGH
14

TOTAL PALLET
140



PRE-COOKED RETAIL

duck leg confit

Confit duck meat comes from our Pekin ducks and are raised on local family farms. The meat is slow-cooked with garlic, shallots, salt, sugar and spices. Simply heat and serve for the tastiest duck confit meat!

Average serving size: 5.3 oz.

5
6
1
4



PACKAGING
**1 pint tubs
6 pints/case**

CASE SPECS
**13.25" x 7.75" x 6.0"
Case weight: 6 lbs.**

CASES/LEVEL
14

HIGH
10

TOTAL PALLET
35



rendered duck fat

[PINT]

Jurgielewicz duck fat is delicious and versatile. It is great for roasting vegetables or deep frying French fries. Fry the food to crispy perfection or substitute duck fat for shortening to make the flakiest pastry with an added dimension of flavor.

5
6
0
1



PACKAGING

1 gallon tubs
6 gallons/case

CASE SPECS

21.75" x 15.25" x 4.50"
Case weight: 40 lbs.

CASES/LEVEL

5

HIGH

7

TOTAL PALLET

35



rendered duck fat

[GALLON]

Jurgielewicz duck fat is delicious and versatile. It is great for roasting vegetables or deep frying French fries. Fry the food to crispy perfection or substitute duck fat for shortening to make the flakiest pastry with an added dimension of flavor.

7
1
8
0
4



PACKAGING

4 bags/case

CASE SPECS

13.25" x 7.75" x 6"
Case weight: 10 lbs.

CASES/LEVEL

10

HIGH

14

TOTAL PALLET

150



ground duck meat

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!



PACKAGING

4/12 links
4 oz. avg. links

CASE SPECS

16.0" x 10.5" x 5.25"

CASES/LEVEL

10

HIGH

10

TOTAL PALLET

100



PEKING DUCK

sausage

Classic peking duck flavor with a delicious blend of Asian herbs, spices, a hint of hoisin and a kick of scallion. Recipe possibilities are endless!

Try them on baguettes, stir fry cassoulet, zesty breakfast, a mixed grill or serve alongside crispy duck breast.

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!



PACKAGING

1 16-oz. roasted half/unit
8 units/case

CASE SPECS

16.0" x 10.5" x 5.25"
Case Weight: 8 lbs.

CASES/LEVEL

10

HIGH

10

TOTAL PALLET

100



ALL-NATURAL

roasted half duck

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!

2
4
0
-
2
4
6



PACKAGING
6 ducks/case

CASE SPECS
**21.75" x 15.25"
x 4.50"**

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75



VALLEY FORGE whole duck

Valley Forge ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!

3
1
6
5
/
3
1
6
6



PACKAGING
6 ducks/case

CASE SPECS
21.75" x 15.25" x 4.50"
**Case weight:
33-39 lbs.**

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75



GRADE - A Halal whole duck



Our Halal whole ducks are USDA inspected and grade for the finest quality. They are certified by Halal Transactions of Omaha – which is known and recognized worldwide. All are hand-slaughtered and raised without antibiotics or hormones. We have the best tasting duck available.

3
3
2
5



Halal duck leg

Our Halal ducks are USDA inspected and grade for the finest quality. They are certified by Halal Transactions of Omaha – which is known and recognized worldwide. All are hand-slaughtered and raised without antibiotics or hormones. We have the best tasting duck available!

PACKAGING
30 pcs/case

CASE SPECS
16.0" x 10.5" x 5.25"
Case weight:
20-23 lb. avg.

CASES/LEVEL
10

HIGH
10

TOTAL PALLET
100



3
1
1
8



PACKAGING
10 pks of 2 ea

CASE SPECS
16" x 10.5" x 5.25"
Case weight:
20-35 lb avg

CASES/LEVEL
10

HIGH
10

TOTAL PALLET
100



Halal duck breast

Our Halal ducks are USDA inspected and grade for the finest quality. They are certified by Halal Transactions of Omaha – which is known and recognized worldwide. All are hand-slaughtered and raised without antibiotics or hormones. We have the best tasting duck available!



PACKAGING
6 ducks/case

CASE SPECS
21.75" x 15.25" x 4.50"
Range in size from
4.5 - 7 lbs.
(half lb. increments)

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75



PACKAGING
6 ducks/case

CASE SPECS
21.75" x 15.25" x 4.50"
Case weight:
24-42 lbs.

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75



ALL-NATURAL

whole A-grade abf duck

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans.

BAY BRAND A-GRADE

whole duck [POLY]

The Bay Brand 3 Generation Duck pays tribute to our Long Island, NY heritage where duck farming “hatched” in the United States. Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans.

2
8
-
3
6



PACKAGING
6 ducks/case

CASE SPECS
21.75" x 15.25" x 4.50"
Case weight:
24-42 lbs.

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75



BAY BRAND A-GRADE whole duck

Bay Brand A-Grade ducks are raised on our local family farms and grown in cage-free modern barns, fed corn and soybeans. All ducks are USDA inspected and graded. They are raised for the perfect meat to fat ratio to produce America's tastiest duck.

8
6
0
2
-
0
2



PACKAGING
6 ducks/case

CASE SPECS
21.75" x 15.25" x 4.50"
Case Weight:
20-23 lbs.

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75



GRADE A holiday duck

All whole ducks are inspected and graded. Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!

8
1
1
-
8
1
4



PACKAGING
6 ducks/case

CASE SPECS
**21.75" x 15.25"
x 4.50"**
**Case Weight:
27-35.95 lbs.**

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75 Cases



Buddhist style duck

[POLY]

Our Buddhist style ducks [poly] come processed with head and feet and without giblet pack. Shipped fresh the day of harvest or frozen. Best tasting duck available! Our free-roaming, humanely raised ducks are fed an antibiotic and hormone free diet.

1
4
0
-
1
4
5

4
7
4
8
4
9



PACKAGING
6 ducks/case

CASE SPECS
**21.75" x 15.25"
x 4.50"**
**Case weight:
27-35.95 lbs.**

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75 cases



BLUE

Buddhist style duck

Buddhist style ducks - blue come processed with head and feet without the giblet pack. Our ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!

2
0
5
-
2
8
7



PACKAGING
6 ducks/case

CASE SPECS
**21.75" x 15.25"
x 4.50"**
**Case weight:
27-35.95 lbs.**

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75 cases



RED

Buddhist style duck

Our Buddhist style ducks [poly] come processed with head and feet and without giblet pack. Shipped fresh the day of harvest or frozen. Best tasting duck available! Our free-roaming, humanely raised ducks are fed an antibiotic and hormone free diet.

1
5
0
-
1
5
5



PACKAGING
6 ducks/case

CASE SPECS
**21.75" x 15.25"
x 4.50"**
**Case weight:
24-42 lbs.**

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75



KEYSTONE KATIE

whole Buddhist duck

[POLY COV]

Keystone Katie free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!



A-GRADE KEYSTONE KATIE whole duck

Keystone Katie A-Grade ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!

PACKAGING
6 ducks/case

CASE SPECS
**21.75" x 15.25"
x 4.50"**
**Case weight:
24-42 lbs.**

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75 cases



PACKAGING
6 ducks/case

CASE SPECS
**21.75" x 15.25"
x 4.50"**
**Case weight:
43 lbs.**

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75 cases

Confucius style duck

[P O L Y]

Confucius style duck comes processed with head and feet and all internal organs. They are shipped fresh the day of harvest or frozen.

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans.



4
1
1
-
4
1
4

PACKAGING
6 chickens/case

CASE SPECS
21.75" x 15.25"
x 4.50"
Case weight:
21-24 lbs.

CASES/LEVEL
5

HIGH
15

TOTAL PALLET
75 cases

KEYSTONE KATIE

Buddhist style chicken

Keystone Katie Buddhist Style chicken comes processed with head and feet with giblet pack.



7
1
0
0

PACKAGING
6 – 8-9 oz. breasts

CASE SPECS
13.25" x 7.75" x 6.0"

CASES/LEVEL
14

HIGH
10

TOTAL PALLET
140

smoked duck breast

Our smoked duck breasts are hot smoked with Hickory to add just the right amount of smoky flavor. They are fully cooked and ready to go, just slice and serve immediately or heat up a little in the oven or on the stove top.



DIY Peking duck

After traveling around the world and learning from the best Peking Duck Masters, America’s Tastiest Duck is now available in a D.I.Y. (do it yourself) Peking Duck. Each case has four dry aged Peking Style ducks that are ready to cook in a few easy steps. Great for carving stations, family style meal, banquets, catered events, etc. This dish will be the highlight of your menu!

PACKAGING

1 duck,
15 bao buns,
1 hoisin sauce

CASE SPECS

21.75”x 15.25”
x 4.50”
Case Weight: 8 lbs.

CASES/LEVEL

10

HIGH

10

TOTAL PALLET

100



PACKAGING

4 ducks/case

CASE SPECS

21.75”x 15.25”x 4.50”
Case Weight:
26 lbs.

CASES/LEVEL

5

HIGH

15

TOTAL PALLET

75



DIY Peking duck recipe

1.

Remove Peking Duck from packaging and defrost uncovered (breast side up) in a refrigerator for up to 24 hours until skin is dry.
2.

Preheat oven to 425°F.
3.

Lightly season the Peking duck skin with salt, place on cooking rack in a roasting pan, and loosely tent duck with foil.
4.

Roast the Peking duck for 30 minutes then lower oven temperature to 350°F and roast for 1.5-2 hours (still tented with foil) until the internal temperature reaches 200-205°F.
5.

Pro tip: remove foil and broil duck on high for 2-3 minutes to make skin extra crispy.
6.

Remove Peking duck from oven and let rest for 10-15 minutes before carving.
7.

Carve the Peking duck.
 - Remove/carve the crispy skin\ from the back and legs of the duck and slice into strips.
 - Remove the legs, wings, and breast.
 - Carve the duck breast into thin slices leaving skin attached.
 - Pull/shred the meat from legs and wings.
8.

Serving recommendation:
 - Spread hoisin sauce on steamed bao bun.
 - Add slices of cucumber and/or scallions to bao bun.
 - Add some crispy skin and duck meat.



PACKAGING

2 semi boneless duck halves, steam cakes and hoisin sauce

CASE SPECS

16.00" x 10.50" x 5.25"
Case weight: 6.5-7.5 lb.
plus weight of kit components

CASES/LEVEL

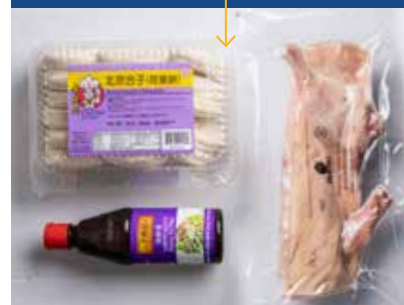
10

HIGH

5

TOTAL PALLET

50 cases



Peking duck

[DIY HALVES KIT]

After traveling around the world and learning from the best Peking Duck Masters, America's Tastiest Duck is now available in a D.I.Y. (do it yourself) Peking Duck. This dish will be the highlight of your menu!

how to cook Peking duck

1. Remove Peking Duck from packaging and defrost uncovered (breast side up) in a refrigerator for up to 24 hours until skin is dry.

2. Preheat oven to 400°F.

3. Lightly season the Peking duck skin with salt, place on baking sheet uncovered (recommended to line baking sheet with aluminum foil and it is not necessary to grease pan or aluminum foil).

4. Roast the Peking duck for 35-40 minutes until skin is golden brown and the internal temperature reaches 200-205°F.

5. Remove Peking duck from oven and let rest for 10-15 minutes before carving.

6. Simultaneously, remove frozen bao buns from packaging and steam for 15 minutes.

7. Carve the Peking duck half—note that it is semi-boneless (the only bones are the wing, leg and thigh bone).

- Remove the leg and wing.

- Carve the duck breast into thin slices leaving skin attached.

- Pull/shred the meat from legs and wings.

8. Assemble all meat and skin on platter.

9. To serve:

- Spread hoisin sauce on steamed bao bun.

- Add slices of cucumber and/or scallions to bao bun.

- Add some crispy skin and duck meat.



5
5
3
3
2

PACKAGING
10 pkgs./case

CASE SPECS
16.0" x 10.5" x 5.25"
Case weight:
19.99-35 lbs.

CASES/LEVEL
10

HIGH
10

TOTAL PALLET
100

roasted duck halves

Pekin roasted duck halves are pre-cooked and ready-to-serve.

Our free-roaming ducks are humanely raised on family farms and fed an antibiotic and hormone free diet of corn and soybeans. They are raised for the perfect meat to fat ratio to produce America's tastiest duck!



PACKAGING
6 halves per case

CASE SPECS
16.00" x 10.50"
x 5.25"
Case weight: 22 lb.

CASES/LEVEL
10

HIGH
5

TOTAL PALLET
50 cases

DIY Peking duck halves

After traveling around the world and learning from the best Peking Duck Masters, America's Tastiest Duck is now available in a D.I.Y. (do it yourself) Peking Duck Half. Each duck half is semi-boneless and ready to cook. Just add bao buns, hoisin sauce, cucumber slices and/or scallions for garnish.



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