

foodservice | duck products



Asian Brussels Sprouts Salad with Duck Confit



our *story*

Maple Leaf Farms was established in 1958 when Donald Wentzel, a poultry feed salesman in the Northeast, realized how difficult and expensive it was for Long Island duck producers to get feed for their operations. He decided it would be a good idea to raise ducks in northern Indiana, where corn and soybeans are readily available and where finished goods are centrally located to major markets. Today, we call this resource conservation and sustainable farming. Back then it was just common sense.

our *values*

For more than 60 years we have preserved the principles we were founded on: commitment to quality, environmental responsibility, respect for others and contribution to local communities. Today, our fourth generation family-owned company leads the market with an ever-growing variety of innovative, value-added duck products. Learn more about our company and values at www.mapleleafarms.com/company.



Donald Wentzel,
Founder



Donald Wentzel's son-in-law and grandsons:
Scott Tucker, Terry Tucker, John Tucker

Since 1958, our ducks have been raised on local, family-owned farms. Our partner farmers share our commitment to quality and provide exceptional care for our ducks by following the animal well-being guidelines outlined in our Trident Stewardship Program. Regular audits ensure that all of our farmers follow these guidelines.

Animal Care & Well-Being

- Our ducks are free to roam in climate-controlled barns with easy access to feed and water.
- Barns are monitored throughout the day to ensure a comfortable temperature and environment for the birds.
- We own and operate our own feed mill, where a staff nutritionist tests every ingredient that our ducks eat. We use local corn, soy and wheat, and never add hormones or animal proteins to our feed.

farm raised
with **Care**

Raised without Antibiotics

Our goal is to raise birds without antibiotics. However, if an illness occurs, we believe that treating sick animals as prescribed by a licensed veterinarian is the humane choice. If antibiotics are administered to a bird, it is removed from the “never, ever” antibiotic free product group. In these infrequent cases, a withdrawal time is required to ensure that no antibiotic residue is present in the bird’s system at the time of processing. The USDA randomly tests our birds at processing to ensure the absence of antibiotic residue.

Global Food Safety Initiative

Our processing plants are Global Food Safety Initiative (GFSI) Certified and hold an esteemed AA rating. Our third-party GFSI audit was conducted by the British Retail Consortium, which examined processes and documentation for food safety and Hazard Analysis Critical Control Points (HACCP). We were the first American duck producer to be GFSI certified.

Trident Stewardship Program

Maple Leaf Farms was the first company of its kind in North America to implement a comprehensive set of duck care guidelines and certification for partner farmers and company operations. Our Trident Stewardship Program not only addresses the care of our birds, but it also sets clear and measurable expectations for our company in three key areas:



ANIMAL
WELL-BEING

QUALITY
ASSURANCE

RESOURCE
CONSERVATION

For more information, visit www.mapleleaffarms.com/stewardship

not all ducks are the same

There are four main duck breeds that are raised for meat in the United States and they don't all yield the same product. Maple Leaf Farms' White Pekin ducks have a tender, mild flavor that is not "gamey" like other types of duck.



White Pekin Duck

The Mallard is a wild duck that is farm-raised on a limited basis. It is smaller and tougher than the Pekin. These ducks have very little fat, but are very greasy.

The Moulard is a cross between a Muscovy duck and a White Pekin. It has a stronger, gamier taste than the Pekin and is usually selected for its liver, which is used for foie gras.

The Muscovy is a duck breed with large, meaty males and smaller females. It has a much stronger flavor than White Pekin and is often selected for its breast or liver, which is used for foie gras.

White Pekin is the type of duck that Maple Leaf Farms raises. Years ago, White Pekin ducks were brought from China to Long Island, which served as the hub of the U.S. duck industry. Because of this, some packaging on White Pekin duck states that it is "Long Island Style." White Pekin ducks offer a tender, mild meat that is preferred by most Americans and adapts to a wide range of flavor profiles and cuisines.

Maple Leaf Farms never force feeds ducks or produces foie gras.

While duck is poultry, it is very different from chicken and turkey because it's a red meat. This means that a well-prepared duck breast eats more like steak than chicken and is slightly pink in the center when properly cooked to a final internal temperature of 165 degrees F (See page 8). Unlike other red meats, however, duck is very lean and low in saturated fat; therefore, better for you.

The fat on a duck breast is located in the skin, so it can be reduced in the cooking method, or if desired, completely removed. The rendered fat from duck breast is a wonderful bonus and perfect for sautéing vegetables or adding flavor to other dishes. Duck is also a good source of iron, selenium, niacin and vitamin B (USDA Nutrient Database).

the *healthy* side of duck



Protein Source / 100 Grams	Calories	Fat(g)	SFA*(g)
White Pekin Duck Breast, No Skin	140	2.5	1
Chicken Breast, No Skin	165	4	1
Turkey Breast, No Skin	135	1	0
Turkey, Dark Meat, No Skin	187	7	2
White Pekin Duck Leg, No Skin	178	6	1
Pork, Tenderloin, Trimmed	164	5	2
Beef, Round Tip, Trimmed	185	7	2

Source: USDA | *SFA: Saturated Fatty Acids

Stir Fry with Duck Tenderloins



cooking & rendering

duck breast

Some people think that cooking duck is difficult, but to yield a crispy, delicious duck breast, all you have to do is follow these simple steps.

To start: Thaw duck breast and remove from package.
Pat duck breast dry with paper towels.



Score skin into ¼ inch intervals. (Do not cut into breast meat.) Rotate breast and score again, making a crisscross pattern. Season with salt and pepper or preferred seasoning or marinades.

Preheat griddle to 325°F or non-stick pan to low-medium low. Place breast skin-side down for 8–12 minutes or until fat is rendered and skin is crisp and brown. Low and slow is the way to go.

Turn breast over and cook 1–2 minutes.

Place duck breast in 350°F oven for 5–6 minutes or until internal temperature reaches 155°F.

Finishing:

Let product rest 4–5 minutes before slicing. Temperature will continue to rise during resting period and should reach 165°F.

Final cooking times may vary with breast size.



antibiotic free duck products

Our antibiotic free duck products are from birds that have never received antibiotics of any kind. They are raised by independent family farmers on an all natural diet of wheat, corn and soy that is processed in our own feed mill. They are raised free to roam in climate-controlled barns with strict adherence to our animal well-being guidelines. Products are all natural with minimal processing and come frozen.

Antibiotic Free Products	Product Code	Portion Size	Qty per Case
Gold Label AF Whole Duck	See pg. 25		
Antibiotic Free Duck Breast	003581006A	6–7 oz	32 (8 / 4 pc packs)
Antibiotic Free Duck Legs	003000600A	range	36 pieces





Find dozens of recipe ideas at
www.mapleleafaffarms.com

boneless duck breast

Once considered only a white tablecloth feature, boneless duck breast is now making appearances on salads, sandwiches, pasta, pizza and much more! Consider how to surprise and delight your guests with this red meat option that is as lean as a chicken breast.

Product Benefits

- Available fresh or frozen in a variety of sizes
- Skinless Duck Breast is a lean red meat—only 140 calories per 100 g serving
- Versatile preparation options: sauté, grill, bake or stir-fry

Boneless Duck Breast	Product Code	Portion Size	Qty per Case
Fresh	003571006	6–7 oz	32 (8 / 4 pc packs)
	003571007	7–8 oz	32 (8 / 4 pc packs)
	003571008	8–10 oz	24 (12 / 2 pc packs)
Frozen	003581005	5–6 oz	32 (8 / 4 pc packs)
	003581006	6–7 oz	32 (8 / 4 pc packs)
	003581007	7–8 oz	32 (8 / 4 pc packs)
	003581108	8–10 oz	24 (12 / 2 pc packs)
	003581010	10–12 oz	16 (8 / 2 pc packs)

all natural, gourmet flavored
duck breast


Honey-Orange

Reminiscent of Duck à l'Orange, our light citrus marination is the classic pairing for duck.




Our all natural, gourmet marinated boneless duck breast saves ingredient costs and provides a consistent dining experience for your customers. Each of these proven flavors complement and enhance the flavor of duck. All products come frozen.

Duck Breast	Product Code	Portion Size	Qty per Case
Honey-Orange	002507107	8-9 oz	24 (6 / 4 pc packs)
Cajun Style	002508107	8-9 oz	24 (6 / 4 pc packs)
Roasted Garlic	003509207	8-9 oz	24 (6 / 4 pc packs)



Cajun
Seasoned with a blend of spices featuring garlic, cayenne and black pepper.



Roasted Garlic
Hand-rubbed with a flavorful blend of herbs and spices.



Smoked Duck Breast

specialty duck breast

Whatever your need, Maple Leaf Farms has a specialty duck breast product just for you. All products come frozen.

Specialty Duck Breast	Product Code	Portion Size	Qty per Case
Airline Style	003584010	10–12 oz	12
Boneless Skinless	003583106	6–7 oz	16
Scored Boneless	003581107	7–8 oz	24 (12 / 2 pc packs)
Smoked (Fully Cooked)	003506600	12–16 oz	12 whole breasts, flat packs



Airline Style Duck Breast

Airline Style Duck Breast

Semi-boneless duck breast with the wing drummette attached.

Boneless Skinless Duck Breast

Duck breast without the skin attached—the perfect choice for those who want a leaner option.

Scored Boneless Duck Breast

Breast skin is scored and comes ready to cook.

Smoked Duck Breast

Whole duck breast (2 lobes) cooked slowly in a smokehouse for a delicious mild flavor.



raw duck legs

Duck legs are perfect for a house-made confit or to roast or braise for a delicious center of the plate feature. Available fresh or frozen.



Raw Duck Leg Products	Product Code	Avg Piece Size	Qty per Case
Duck Legs Layer Pack - Fresh	003006600	range	36 pieces
Duck Legs Vacuum Pack - Fresh	003000644	range	44 (22 / 2 pc packs)
Duck Legs Layer Pack - Frozen	003000600	range	36 pieces
Duck Leg Quarters Layer Pack - Frozen	999005100	range	24 (4 / 6 pc layers)
Duck Legs, Boneless, Layer Pack - Frozen	999000520	range	48 (4 / 12 pc layers)
Duck Leg and Thigh Meat, Boneless/ Skinless - Frozen	999653630	n/a	(6 / 5 lb bags)

fully cooked duck legs

Each of our fully cooked duck leg products will save valuable time and open up new opportunities for your kitchen. The delicious, rich flavor of duck leg meat is enhanced by oven roasting or sous vide cooking and will shine as the star of your entrée or as a recipe ingredient. All products come frozen.

Gourmet Duck Legs	Product Code	Pack Size	Qty per Case
All Natural Duck Leg Confit	002680108	16 oz	12 (6 / 2 pc packs)
All Natural Duck Leg Confit Meat (Boneless, Skinless)	003682210	2 lb	5 (2 lb packs)
All Natural Pulled Leg Meat (Boneless, Skinless)	003670110	2 lb	5 (2 lb packs)
Leg & Thigh Meat (Boneless, Skinless)	003693610	2 lb	5 (2 lb packs)
Roasted Duck Legs	003550106	10–12 oz	12 (6 / 2 pc packs)

All Natural Duck Leg Confit

Bone-in duck leg that's seasoned and cooked slowly in the French tradition.

All Natural Duck Leg Confit Meat

All the flavor of duck leg confit in a convenient boneless, skinless form.

All Natural Pulled Duck Leg Meat

Oven roasted for a delicious flavor and hand pulled from the bone.

Leg and Thigh Meat

Minimally seasoned leg and thigh meat that's cooked sous vide.

Roasted Duck Legs

Lightly seasoned duck legs are oven roasted until tender and juicy.





gourmet roasted duck halves

Our gourmet roasted Duck Halves are fully cooked and save valuable preparation time in the kitchen. Your guests will love the rich flavor and tender texture. Serve with our orange sauce or add your own signature sauce.

Original Roast Half Duck

- Oven roasted and ready to heat and serve
- Available partially boned or bone in
- Available with or without orange sauce
- Available in twin pack
- Frozen

Rotisserie Half Duck

- Oven roasted and ready to heat and serve
- Partially boned
- Hand-rubbed with a delectable blend of oregano, garlic and thyme
- Frozen

Roasted Duck Halves	Product Code	Pack Size	Qty per Case
Roast Half (Partially Boned*)	003511110	10–12 oz	12
Roast Half Twin Pack (Partially Boned*)	003516120	20 oz	12 (6 / 2 pc packs)
Roast Half w/Orange Sauce (Partially Boned*)	003510614	14 oz	12
Roast Half (Bone In)	003510112	15–19 oz	10
Rotisserie Half (Partially Boned*)	003515612	11–14 oz	12

Products come frozen | *Partially Boned: backbone, rib cage, keel and lower wing portion removed



Product Attributes

- Grown on independent family farms
- Fed a diet of corn, soy and wheat that we produce in our own mill
- Free to roam in climate controlled barns
- Raised according to strict animal well-being guidelines
- No growth hormones
- Minimally processed using no marination, preservatives or additives
- More meat—less fat than the competition

whole duck

Maple Leaf Farms Gold Label—our best

Our Gold Label brand is the cream of the crop. This premium line is our highest quality bird available and has never received antibiotics. The Gold Label products are USDA Grade A, with no preservatives and have up to 20% more breast meat yield and less fat overall. Available frozen.

Maple Leaf Farms All Natural

The All Natural duck, which is USDA Grade A, is our flagship brand. These superior quality birds are farm-raised, receive no growth promotants or hormones and are made without preservatives. Available fresh or frozen.

C&D

Our C&D Label ducks are USDA Grade A and farm-raised for outstanding quality. These birds never receive growth promotants or hormones and are made without preservatives. Available fresh or frozen.

Product	Class 35 3.5–4.0 lbs	Class 40 4–4.5 lbs		Class 45 4.5–5 lbs		Class 50 5–5.5 lbs		Class 55 5.5–6 lbs		Class 60 6–6.5 lbs
	Frozen	Fresh	Frozen	Fresh	Frozen	Fresh	Frozen	Fresh	Frozen	Frozen
Gold Label	---	---	002010840	---	002010845	---	002010850	---	---	---
All Natural	003010035	003030040	003010040	003030045	003010045	003030050	003010050	003030055	003010055	003010060
C&D	001010035	---	001010040	001030045	001010045	---	001010050	---	001010055	--

Products come with neck and giblets, 6 per case. “WONG” products, meaning “without neck and giblets,” are available by special order.

specialty whole duck

HOFO Duck

(Head On Feet On)

Produced for our Asian customers, these ducks have a particular skin texture that is especially suitable for roasting.

Product	Class 40 4–4.5 lbs	Class 45 4.5–5 lbs	Class 50 5–5.5 lbs	Class 55 5.5–6 lbs	Class 60 6–6.5 lbs
HOFO Buddhist w/giblets	---	099032045	099032050	099032055	---
HOFO Buddhist Bulk w/o giblets	124126740	124126745	124126750	124126755	---
HOFO Confucian non-eviserated (5 per case)	---	---	---	---	099031800



Maple Leaf Farms offers these specialty frozen whole duck options. Some require additional production time; please contact Maple Leaf Farms Service Specialists to check on sizes and availability at 800-348-2812, option 2. All products are packed 6 per case unless otherwise specified.

halal certified duck products

All of our Halal products are the same USDA Grade A duck, and are certified to be processed according to Islamic principles.

Halal Products	Product Code	Portion Size	Qty per Case
Halal Whole Duck w/Giblets	015010050D	Class 50, 5–5.5 lbs	6
Halal Boneless Duck Breast	015581006D	6–7 oz	32 (8 / 4 pc packs)
Halal Duck Legs	015000600D	range	36 pieces



*intro*ductions[®] duck appetizers

Most of the products in our duck appetizer line are handmade for a distinctive, artisanal appearance. Delight your guests with these delicious and familiar appetizers that are taken to the next level with duck! All products come frozen.



Almond Breaded Tenderloins

Marinated duck tenderloins that are encrusted with Japanese bread crumbs and flaked almonds.



Duck Bacon & Sweet Corn Wontons with Cream Cheese

Crescent-shaped wonton wrappers stuffed with cream cheese, duck bacon and sweet corn.



Duck Meatballs

Made from boneless duck breast with cheddar cheese and chili spices for the perfect bite.

Duck Appetizers	Product Code	Piece Size	Qty per Case
Almond Breaded Tenderloins	002840100	.35 – 1 oz	5 (1 lb bags)
Duck Bacon Wontons	003473500	1.2 oz	4 (25 pc trays)
Duck Meatballs	003475510	.57 oz	4 (2.5 lb bags) <i>(about 70 meatballs per bag)</i>
Duck Potstickers	003473000	.75 oz	4 (25 pc trays)
Duck & Cheese Quesadillas	003473401	1.5 oz	4 (25 pc trays)
Fully Cooked Duck Wings	003565010	1.75 – 2.65 oz	5 (2 lb bags) <i>(12–18 wings per bag)</i>



Duck Potstickers

Chinese dumplings filled with ground duck meat and Asian vegetables.



Duck & Cheese Quesadillas

Roasted duck meat and pepper jack cheese wrapped in a flour tortilla.



Fully Cooked Duck Wings

Tender, juicy duck wings in a crunchy, golden brown breading.



North African Duck Tenders

gourmet marinated duck tenders

Add on-trend, international flavors to your menu with Maple Leaf Farms Gourmet Marinated Duck Tenders. Spicy North African duck tenders with chili peppers or curry-based Southeast Asian duck tenders are extremely versatile, easy-to-use and cook in under 5 minutes. Use in grain bowls, stir fry, tacos, ramen or wraps. Products come frozen.

Seasoned Duck Tenders	Product Code	Pack Size	Case Size
North African	003805510	5 / 2 lb bags	10 lbs
Southeast Asian	003806610	5 / 2 lb bags	10 lbs



Southeast Asian Duck Tenders

other quality duck products

Applewood Smoked Duck Bacon

Made exclusively from boneless duck breast with 57% less fat than traditional pork bacon.

(USDA National Nutrient Database for Pork Bacon)

Ground Duck Meat, Bulk Pack

Made from our boneless duck breast and duck leg meat, 85% lean.

Ground Duck Meat Chub Pack

Made from our boneless duck breast and 87% lean. Contains sodium to retain moisture.

Chub packs slice perfectly for slider patties.

Ground Sausage, Chub Pack

Made from boneless duck breast seasoned with garlic and parsley.

Rendered Duck Fat

Adds excellent flavor and texture to sautéed or fried foods, as well as baked goods.

Applewood Smoked Duck Bacon



Ground Duck Meat



Chefs can easily add delicious duck flavor to their menus with these familiar formats. Duck substitutes perfectly for beef, pork or chicken in recipes and can be added to any menu with one of these great-tasting options. Unless otherwise specified, each of these products comes frozen.

Other Duck Products	Product Code	Avg Piece Size	Qty per Case
Applewood Smoked Duck Bacon	003522205	1 oz	5 (1 lb packs)
Ground Duck Meat, Bulk Pack	003256110	n/a	2 (5 lb bags)
Ground Duck Meat, Chub Pack	003256308	n/a	4 (2 lb chub packs)
Ground Sausage Chub Pack	003563308	n/a	4 (2 lb chub packs)
Rendered Duck Fat	003654700	n/a	3 (3.5 lb tubs)



Ground Duck Sausage

other quality duck parts

Maple Leaf Farms has an assortment of specialty duck products for chefs to fully express their creativity. If a product isn't listed here, contact your regional sales manager, or a Service Specialist at Maple Leaf Farms 800-348-2812, option 2.

Raw Wing Comparison



Description	Product Code	Pack Size	Case Size
Feet	003004530	Bulk pack	30 lbs
Gizzards	999651130	6 (5 lb bags)	30 lbs
Hearts	999650930	6 (5 lb bags)	30 lbs
Liver	999151005	1 (5 lb bag)	5 lbs
Liver	999651030	6 (5 lb bags)	30 lbs
Liver	999001040	Bulk pack	40 lbs
Necks	999000830	Bulk pack	30 lbs
Raw Wing Drummettes (1st wing portion)	999001825	Bulk pack	25 lbs
Raw Wing (2 joint, Midsection and tip)	999000230	Bulk pack	30 lbs
Raw Wings (2 & 3 joint)	999001720	Layer Pack	20 lbs
Tongues	999652530	12 (2.5 lb bags)	30 lbs





Maple Leaf Farms

PO Box 167 • Leesburg, IN 46538

800-348-2812, Select "2" for Customer Service

www.mapleleafarms.com