



**DUCK**  
PRODUCTS

# 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.

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](http://www.mapleleafarms.com/company).



Don Wentzel,  
Founder



The Tucker Family

## Farm-To-Fork Duck

Maple Leaf Farms is involved in every step from farm to fork to ensure top quality in all of our products. We offer a variety of innovative items and duck classics like a few our best selling products below:



### Whole Duck

Our staple product for creativity in the kitchen and holiday meals.



### Boneless Duck Breast

Rich and juicy in flavor like steak. Perfect for everyday meals and testing out recipes on the smoker or grill.



### Duck Legs

Roast low and slow for a deliciously tender entree or shred to top appetizers, salads, pizzas and more.

Scan here for step-by-step cooking videos of these products:



# Chef's Tips for Cooking Duck Breast



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



**1** Score skin into  $\frac{1}{4}$  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.



**2** 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.



**3** Turn breast over and cook 1–2 minutes.



**4** 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.*

## Why Choose Duck?

There is a reason cultures worldwide have consumed duck for centuries—it's very healthy without compromising on flavor!



### FEWER CALORIES

Although our duck is packed with flavor, it is actually very low in calories compared to other proteins!



### RED MEAT IRON

Duck contains more iron per serving than a majority of other meats, including chicken, turkey, cornish game hen and many cuts of beef.



### BETTER FAT

Not only is duck lower in fat than most proteins, its fats are also better for you! Duck fat is the closest animal fat in nutrients to olive oil.

## Duck Recipe Ideas

Looking for recipe ideas for Duck? Explore a world of flavors on our website [www.mapleleafarms.com](http://www.mapleleafarms.com)! With recipes ranging from beginner to expert, there is a dish for everyone.



### Duck a l'Orange



Scan for recipe



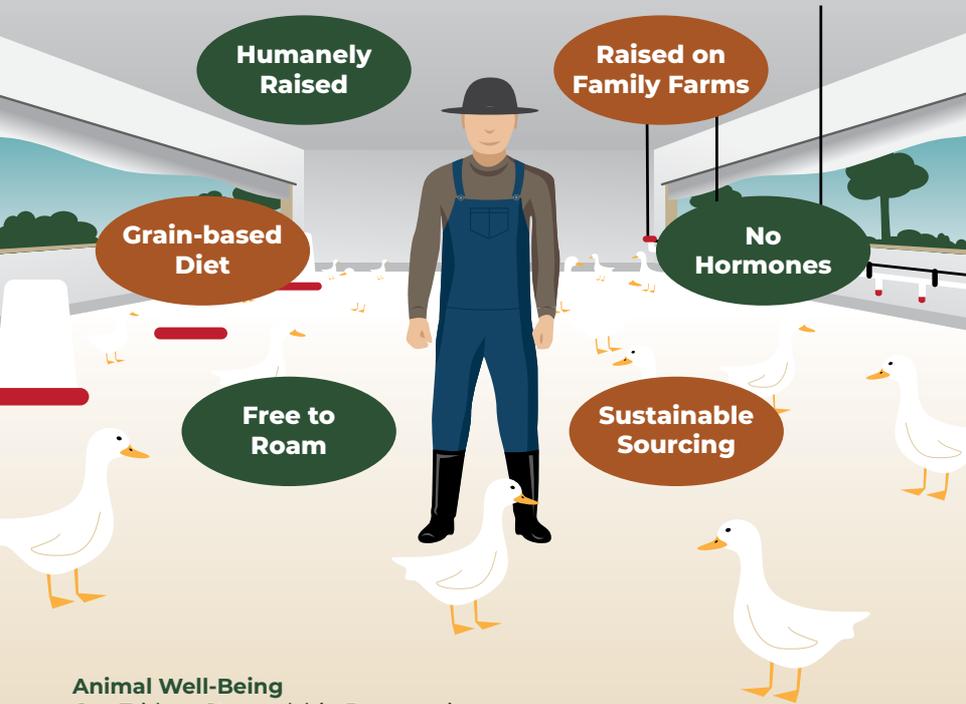
### Peking Duck



Scan for recipe

## Why choose Maple Leaf Farms?

Maple Leaf Farms puts care into every step of our fully integrated Farm to Fork process. We believe it is our responsibility to be as transparent as possible with our farming practices.



### Animal Well-Being

Our Trident Stewardship Program is continuously developed by vets and poultry scientists and audited regularly by the PROFESSIONAL ANIMAL AUDITOR CERTIFICATION ORGANIZATION.

### BRC AA Audited

Our processing facilities receive the top quality assurance BRC rating every year.

### Quality Assurance

We have the highest quality and most consistent product performance in the industry. We go above and beyond the required tests and quality assurance checks.

Scan here for a #MLFarmtoFork video of our step by step process:



*Follow us:*

@MapleLeafFarms



For duck recipe ideas & more check out our website: [www.mapleleaffarms.com](http://www.mapleleaffarms.com)

Home Consumers  
Order online at [shopmapleleaffarms.com!](http://shopmapleleaffarms.com!)



Check out  
#CookingWithLiv



for weekly Duck Recipe ideas on our social channels. Featuring 4th Generation Family member, Olivia Tucker cooking up duck favorites!

## Online Orders & Samples With Dry Ice:

The dry ice may not be visible because it may have evaporated by the time your package arrives.

### **DON'T WORRY!**

As long as your product arrived frozen or cold to the touch within Maple Leaf Farms' 1-4 day shipping transit, your product is still perfectly fine.



Every shipment is packed with enough dry ice to keep your product safe. Dry ice is extremely cold at -70 to -100°F. If any ice remains in the cooler, please avoid direct contact with the skin.

Once your product arrives, place them in the freezer for safe keeping or use right away.



Contact [shopmlf@mapleleaffarms.com](mailto:shopmlf@mapleleaffarms.com)  
with questions on online orders.

For other questions:

Call our customer service line at 800-348-2812,  
option 2 or visit [www.mapleleaffarms.com](http://www.mapleleaffarms.com)