

Duck FAQs

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Is duck red or white meat?

Duck is red meat and a properly cooked duck breast will have a texture much like a beef filet.

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Is duck safe to eat when it's pink in the middle?

Yes, because duck is red meat, like a steak, it can safely be eaten when the center is pink.

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What should the final temperature for duck be?

Final temperatures for duck can vary from chef to chef. However, the USDA recommends a final temperature of 165 °F.

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Does duck taste gamey?

Our White Pekin duck breed has a very mild flavor and is not gamey like wild birds.

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Is duck greasy?

All the fat on a duck is in the skin. For duck breast, chefs score the skin and “render” the fat while cooking. This means much of the fat is cooked off and the skin becomes deliciously crispy, which helps to ensure a positive duck experience for the guest.

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Read more about our company and our products at www.mapleleafarms.com

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INTRODUCTION TO

DUCK



Maple Leaf Farms Story

Don Wentzel started Maple Leaf Farms in the heart of Indiana farm country in 1958. He had sold feed to Long Island duck producers for years and began to wonder if he could raise ducks where the grain for their feed was actually grown—in the Midwest.

So, Maple Leaf Farms was founded on these principles of resource conservation and sustainable farming. Our company is still stewarded with the same care and practicality by Don's family, now in its fourth generation.

A FEW THINGS CONSUMERS SHOULD KNOW ABOUT US:

We are a fourth generation family-owned company.

Our ducks are raised by independent family farmers who use sustainable techniques.

Our birds receive excellent care and are raised according to strict animal well-being guidelines.

The feed for our ducks is made in our own mill from local grain.

Our birds are raised without antibiotics and are never given hormones or steroids.

We are Global Food Safety Initiative certified—this verifies our processes and the safety of our products.

Our whole duck is USDA Grade A—the highest rating for inspected poultry.



WHY EAT DUCK?

It's delicious—duck is red meat and has a rich flavor.

It's different than everyday choices like chicken, pork and beef.

It's lean and healthy—skinless duck breast has fewer calories and less fat than a comparable portion of chicken, pork or beef.

Duck is lean

DUCK BREAST, SKINLESS	140	CALORIES	DUCK BREAST, SKINLESS	2.5	FAT (g)
PORK TENDERLOIN, TRIMMED	164		CHICKEN BREAST, SKINLESS	4.0	
CHICKEN BREAST, SKINLESS	165		PORK TENDERLOIN, TRIMMED	5.0	
BEEF ROUND TIP, TRIMMED	185		BEEF ROUND TIP, TRIMMED	7.0	

Amounts shown per 3.5-ounce portion
Source: USDA

Our product line includes a wide variety of innovative items like:

- DUCK BREAST
- DUCK APPETIZERS
- DUCK LEGS
- WHOLE DUCK
- PULLED DUCK MEAT
- DUCK BACON