

Golden Goose Liver

"The Golden Treasure of Hungary"

How to EAT the Golden Goose Liver?

Just open it and eat it! The canned Golden Goose Liver after opening is **READY TO EAT!** You don't need to cook or prepare it any further! Although you can eat it with roast or cooked meats, but do not roast or cook the canned Golden Goose Liver itself! You can eat it both cold or warm. If you want to get out the best of Golden Goose Liver cut it into slices, put it in a frying pan and warm it up a little! (max. 2 min. on low heat without using oil or butter). When it turns to a bit darker you will feel the delicious smell of goose liver that can not be compared to anything else!



Goose liver, weather cold or warm, can be enjoyed as it is! But there are certain flavors which goose liver has a clear preference for. To fully appreciate the flavor of goose liver melt-in-your-mouth, try it on lightly toasted bread or fresh French baguette. Fruit bread is also worth a try: you'll find the combination of sweet and savory flavors utterly irresistible. Goose liver can also be surrounded by dry or fresh fruits (especially apple, grape, figs), diced aspic, raisin fruit jams, nuts. Mix it with fresh, boiled or cooked salads! Join it to vegetables, cooked potato or mushroom! Lay it over a slice of roast chicken, pork or beef steak! Give full rein to your imagination. Foie gras likes nothing better than a touch of inspiration.

Goose liver is best enjoyed at the start of a meal when your taste buds are at their most receptive. However there is a growing trend for serving it as a main course with a hot accompaniment. When it comes to serving portions, we recommend 50 to 70 g per person as a starter, and 100 to 130 g as a main course.

For more suggestions HOW TO EAT, HOW TO SERVE and to find more RECIPES please visit:

www.gooseliver.hu

There are few wine-food combinations as perfect as Golden Goose Liver and white wine, especially sweet white wine such as Tokaji Aszú (6-butt). Bread, wine and goose liver, a mouthwatering trilogy. This combination of fine products is the best of Hungarian culinary.



History: For centuries goose liver is known as "the golden food of Kings and Queens". The production of foie gras is an age-old tradition whose origin can be traced back over 4,500 years. A relief was discovered in an ancient Egyptian tomb showing a slave feeding a goose with figs. When the Spartan king Agesilaus visited Egypt in 361 B.C., he was greeted with goose liver and calves, the riches of Egyptian farmers. Foie gras was served many times at Roman meals from the 1st century B.C. Goose liver was also praised by many medieval cookbooks: in 1570 by Bartolomeo Scappi, chef de cuisine to Pope Pius V; in 1581 by Marx Rumpolt, chef to several German nobles.



Nutrition: Goose liver is not just a very traditional food, but also a healthy nutrition:

France's National Institute of Health and Medical Research made a study in France. They focused on the low incidence of heart disease in Toulouse. Although the population of Toulouse consumes large amounts of fattened goose liver, the lowest incidence of heart disease in France is in Toulouse. These monounsaturated and polyunsaturated fats are called "the good fats" and have a lowering effect on the LDL's (the bad cholesterol), and a raising effect on the protective HDL's (the good cholesterol), resulting in a good ratio between the two. Goose fat is closer in chemical composition to olive oil than it is to butter and lard, making them less damaging and protective to the heart.



For more about HISTORY and NUTRITION FACTS please visit:

www.gooseliver.hu

Golden Goose Liver



Package:
One can of Golden Goose Liver: **100 g.**
One carrier box consists of: 18 cans.

Expires:
2 years
after production.



Storing: Canned Golden Goose Liver does not need to be put into refrigerator: it can be stored at any place. After opening it must be put into refrigerator and finish within one week.

Opening: You may use a can-opener to open the can. For more information please visit: www.gooseliver.hu/how-to-eat/how-to-open

Carry to other countries: Since canned Golden Goose Liver is heat-treated and hermetically sealed, it does not meet any custom regulations and it can be carried to any countries without restriction.

Ingredients: 99 % pure, natural goose liver, 1 %: glucose, sodium-nitrate, antioxidant (E 385). (No other meat, no seasoning and no other ingredients are added.)

Difference between green, black and golden colour labeled goose liver types: Green labeled contains: 69% goose liver, Black labeled contains: 79% goose liver, Golden labeled contains: 99 % goose liver.

Difference between natural Golden Goose Liver (foie gras) and parfaits, pâtés, purées: Pâtés, mousses, purées have goose liver content of at least 50%. Parfaits of goose liver: have a minimum goose liver content of 75%. Natural Golden Goose Liver (foie gras): has a minimum goose liver content of 99%.

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How goose liver (foie gras) is produced in natural life?

Migratory birds have a natural capacity to store fatty reserves in order to fly long distances. For geese and ducks this lipid overload takes place in the liver in addition to peripheral cutaneous fattening. Observation of this phenomenon, together with species selection over thousands of years, are the origin of foie gras. This tradition is also the origin of the Golden Goose Liver. Golden Goose Liver uses the natural way to make the liver fat: instead of force feeding the animals, like all other goose liver producers do, we let them move more, just like migratory birds do in nature and at the same time we provide them very healthy, 100% natural and rich nutrition.



For 2 weeks goose farmers feed birds with special corn that gives their livers golden colour. It is essential for the liver's quality that birds are gently treated without any stress. Antibiotics and additives are forbidden, only specially prepared natural corn is given. The soil in which the corn is grown and the type of corn that is used for feeding is important to fatten the birds optimally.



The geese of Golden Goose Liver drink fresh mountain water that has been filtered through white clay. Quality goose liver has golden yellow colour, soft and silky to the touch. Although the liver of geese raised with this natural way is smaller than the liver of the force fed geese, and although the cost of production of liver is almost the double, the quality we achieve is much higher both in taste and of healthiness. So Golden Goose Liver keeps on using the natural way of producing foie gras and we hope that the 21st century consumer will realize that quality is the most important.



Golden Goose Liver is the only goose liver which is made without forcing the geese to eat. They eat and live in the natural way without stress. So they live a healthy and natural life. This is the only goose liver which is accepted by many Animal Protection Associations.

Golden Goose Liver

For more GENERAL INFORMATION visit:

www.gooseliver.hu

Best Quality – Limited Edition Made from the finest Hungarian 100% Natural Goose Liver

Best Quality Food™ "Best Quality": This title is given by the European Union to those European products that represent the highest quality within the EU. Hungarian goose liver is accepted worldwide as the best quality. Among the Hungarian goose liver products the Golden Goose Liver is the only one that could win several times the golden price on international exhibitions and was elected 3 times the "Taste of the Year". Golden Goose Liver has a fine quality a unique flavor. It is very popular on the international market all around the World.

LIMITED EDITION EXPORT QUALITY "Limited Edition": This label means that there is a certain quantity limit of the product the factory can produce each year. This quantity is limited by the factory. Only the highest quality products are limited by the factory this way to avoid mass production and to maintain the quality expectations. Golden Goose Liver is also labeled as "Export Quality", which means this product is produced mainly for Export. In France goose liver in restaurants often have a Hungarian origin, because the demand for this delicacy far exceeds the amount the French can produce.

"Natural": In case of Golden Goose Liver this word has a double meaning: 1. It is made from pure, 99% goose liver. (No other kind of meat is added.) 2. It is made by using the natural way in geese raising, which is animal protective and avoids the use of force feeding. Only one kind of goose liver is made from 100 % naturally fed geese:

the Golden Goose Liver

To know more about OUR PARTNERS and to CONTACT our 24 hour customer support please visit:

www.gooseliver.hu

Golden Goose Liver



100 g

www.gooseliver.hu