



THE ALADORA WAY

We love what we do and genuinely want every experience with our products to be memorable.

We learned our craft from French artisans four decades ago, and adhere to the artisanal farming methods and values they shared with us. Top-quality goods, excellent service and authenticity have been our hallmarks since the beginning, and it's an honor to continue this legacy with our new brand.

At Aladora, we strive to foster conditions under which humans and nature can exist in productive harmony. We are committed to the highest quality care of our ducks, land and people in order to bring premium poultry products of superior taste to market.



SUSTAINABILITY:

We practice regenerative agriculture and innovative farming techniques that maintain optimal animal well-being to produce the finest delicacies in the world. Our farm, mill and processing plant are all located in Upstate New York, creating a closely integrated community. We plant, harvest and mill much of the corn used for feed, partnering with local growers to fill in as needed. The farm's compost fertilizes our corn fields, and any excess is shared with neighboring farmers. We test the soil before planting, and rotate crops as appropriate.



QUALITY:

Our products are best in class. We carefully manage every step of rearing our ducks, from breeding the hens that lay the eggs and overseeing the hatchery, to raising and processing the Moulards. The air-chilling method used in our USDA plant results in better, more flavorful meat since it eliminates water retention. By maintaining control of every stage of production, we are able to consistently achieve high-quality results.



CARE:

We ensure that our team, ducks and land are well cared for in order to produce the best products. From day one, our ducks are housed in a comfortable, temperature-controlled environment with space to roam. They have access to clean water and vegetarian feed that contains no antibiotics or hormones. Many of our dedicated team members have been with us for more than 20 years, and now multiple generations are part of this passionate community bringing top-quality poultry products to your kitchen.

• aladora.artisan@gmail.com •



• artisanal duck products for 40 years •



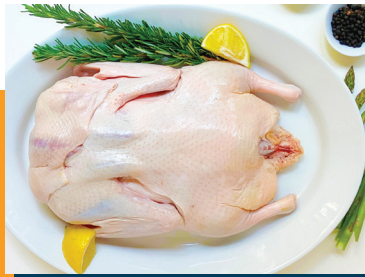
Having learned our craft from French artisans 40 years ago, we are seasoned producers of a variety of superb duck products.

All poultry is air-chilled, allowing for depth of flavor and a perfect sear.



 Duck Products: Confit • Rillettes • Prosciutto • Pastrami • Smoked Breast • Rendered Fat • Bacon • Carnitas

• *No Antibiotics* • *No Hormones* • *All-Natural Vegetarian Feed* •



 Raw Duck (Halal Certified): Breast • Leg • Whole

Flavorful and tender, the Carina lean duck is a proprietary hybrid of Muscovy (*Cairina moschata*) drakes and Pekin hens.

This Carina Moulard has the exquisite taste and texture of French heritage breeds.



ALADORA
• artisan •
FOIE GRAS



ARTISAN FOIE GRAS

Artisan Foie Gras is produced using the traditional methods we learned four decades ago from French artisans in Périgord. We maintain a stress-free environment and adhere to a corn-based diet as we raise our ducks, leading to the superior quality of our products. Artisan's delicate taste, depth of flavor and minimal rendering during the cooking process make it the preferred choice of discerning chefs throughout the country.

Artisan Foie Gras' velvety texture and rich, sweet flavor make for an unforgettable culinary experience. Whether it's a delectable, melt-in-your-mouth slice of seared foie gras or a silky smooth terrine or torchon, Artisan is sure to delight your palate.



<< **Foie Gras Whole Lobe**
Large, firm and blemish free. Known for its sweet, delectable flavor. Ideal for slicing and sautéing, roasting whole or making terrine and torchon.

Foie Gras Slices >>
Individually vacuum-sealed slices of foie gras. A convenient way to manage inventory and have it on hand for any occasion.



<< **Foie Gras Morsels**
Cube-shaped morsels cut from whole foie gras lobes that can be used to infuse flavor into any dish. Perfect for making sauces and foie butter.

Foie Gras Torchon >>
Cooked sous-vide with Sauternes to achieve a rich, buttery texture. Ready to slice and serve on toasted brioche. Sprinkle with sea salt for a finishing touch.



<< **Foie Gras Terrine**
A classic presentation; pure foie gras slowly cooked with Sauternes. Creamy and delicate, ready to spread on toasted sweet baguette.

Foie Gras & Pork Bratwurst >>
Exceptionally rich in flavor, this bratwurst enhances any dish or menu. Enjoy braised in beer, in cassoulet or on the grill.





ALADORA
• carina •
DUCK



CARINA™

Flavorful and tender, with the exquisite taste and texture of French heritage breeds, the “Carina” is a Moulard hybrid of a Cairina moschata (Muscovy) drake and a Pekin hen. The name pays homage to our legacy, since the first ducks we raised in Sonoma almost 40 years ago were Muscovies.

We carefully manage every step of raising our ducks to achieve the best quality products. They spend nine weeks in a comfortable, temperature-controlled environment with ample space to roam, and have access to clean water and vegetarian feed that contains no antibiotics or hormones.

The air-chilling method used in our Halal-certified USDA processing plant results in greater depth of flavor and perfect golden-brown crisping of the skin. Whether seared, roasted, smoked or confited, Carina is the top choice of discerning chefs across the nation.



Carina Breast

- Ideal portion size
- Fat renders nicely
- Best seared to medium rare
- Average weight: 10 oz
- Case: 18 single lobes



Carina Leg

- Great for roasting & braising
- Juicy & tender
- Makes delicious confit
- Average weight: 9 oz
- Case: 4 packs of 6 legs



Carina Whole Duck

- Perfect size for roasting
- Skin crisps beautifully
- Incredibly versatile
- Average weight: 5 lbs
- Case: 10 ducks

• All-Natural • Air-Chilled • Artisanal •