



Gourmand



Gourmand Milk-fed Pork

With two generations of hog farming expertise, our suckling pigs are bred from a cross of Yorkshire, Landrace, and Duroc hogs. Raised on a nutrient-rich milk diet, the meat develops a tenderness and flavor unlike any other—delicate, succulent, and refined. Animal welfare is prioritized at every step of the production chain, ensuring a stress-free environment that results in consistently superior quality.

Our porcelet (“por-sel-lay”) cuts—including eye loin, belly, and French rack—stand apart with generous marbling, whiter and firmer fat, and a velvety texture that holds beautifully once cooked. The result is an elegant balance of richness and finesse, offering chefs a product crafted for the most discerning kitchens. Sold Frozen.

Product of Canada

Item#	Description	Unit Size / Case
GO7600	Skin-on Porcelet Loin Eye	2 lb Loin / 6
GO7601	Skin-on Porcelet Belly	6 lb Belly / 3
GO7602	Bone-in Porcelet French Rack	4.4 lb Rack / 3

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www.parisgourmet.com