

## Foie Gras Quiz: questions and answers



1. Foie gras is French for:

- Fat kidney
- Fat heart
- Fat liver

2. What is foie gras made of?

- The liver of a pork that has been especially fattened
- The liver of a duck or goose liver that has been especially fattened
- The liver of a chicken that has been especially fattened

3. What is the name given to the process of force-feeding corn with a feeding tube?

- Foie gras
- Gavage
- Pâté

4. Who were the first to fatten birds through force overfeeding?

- Ancient Egyptians
- Babylonians
- Ancient greeks

5. Which country is the largest producer and consumer of foie gras?

- Canada
- France

Belgium

6. How many ducks does Hudson Valley Foie Gras use each year?

- Approximately 35,000
- Approximately 350,000
- Approximately 700,000

7. What percentage of foie gras does a parfait de foie gras must contain?

- 75% or more
- 30% or more
- 50% or more

8. How many kcal does 100g of canned pâté de foie gras provide?

- 462 kcal
- 264 kcal
- 642 kcal

9. The mulard duck, a species of duck widely used for foie gras production, is a domestic duck hybrid of:

- Pekin and crested ducks
- Pekin and muscovy ducks
- Pekin and ancona ducks

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### Right answers

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