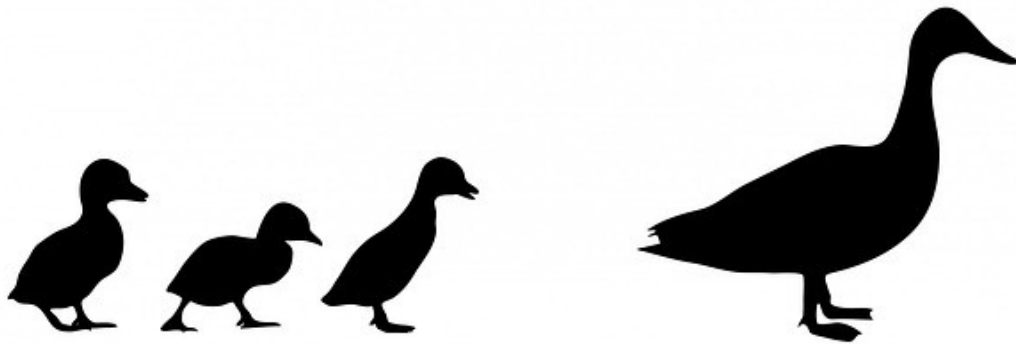


MIRANDA
ENERGY
PARK

CERTIFIED
ORGANIC

DUCK EGGS



Comparing duck eggs to chicken eggs, duck eggs...

- have a richer taste
- have **more Omega-3** fatty acids
- have **more protein** (in the whites)
- cook up fluffier so they're good for cakes
- have proportionally larger yolks
- **stay fresher** for longer as they have thicker shells
- when fried, the whites are more white and cook quickly right through, and the yolks are more yellow and they sit up higher in the pan