

Preserved Duck Eggs and Salted Duck Eggs

This product includes both preserved and salted duck eggs. The preserved eggs have a dark color and gelatinous texture, while the salted eggs provide a distinct salty taste.



Product Overview

Traditional Duck Egg Delicacies

This product features a selection of traditional preserved duck eggs, commonly known as century eggs, alongside salted duck eggs. Preserved eggs are recognized by their dark, gelatinous appearance and rich, creamy yolk, while salted duck eggs provide a distinct savory flavor profile. These items are staple ingredients in various traditional Asian culinary applications, prized for their unique texture and depth of flavor.

Product Details

Culinary Applications

- Traditional Asian cuisine
- Delicacy preparation
- Flavor-enhancing ingredient

Available Varieties

Preserved Duck Eggs, Salted Duck Eggs

Characteristics

Texture Characteristics

Egg Type	Key Feature
Preserved Duck Egg	Dark, gelatinous appearance with creamy yolk
Salted Duck Egg	Distinct salty flavor profile