



## BRETON TENDERLOIN GOLD

The Breton tenderloin is a product which taste and look reminds the best French products in its class. It is distinguished by its excellent taste, obtained by careful selection of spices and the use of selected mould cultures, which grow on its surface enriching its taste. Another important feature is its high meat content (180 g of pork was used to produce 100 g of product). The Breton tenderloin should be served sliced into thin slices, preferably with red wine.

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### NUTRITIONAL VALUE PER 100 G:

<b>energy</b>	<b>204 kcal</b>
<b>fat</b>	<b>5.3 g</b>
<b>sugar</b>	<b>1 g</b>
<b>saturated fatty acids</b>	<b>1.9 g</b>
<b>protein</b>	<b>36 g</b>
<b>carbohydrates</b>	<b>3 g</b>
<b>salt</b>	<b>5.4 g</b>