



## CLASSIC SALAMI GOLD

Its characteristic for its large diameter and unchanging taste, owed to the highest quality meat and carefully selected spices. The whole is complemented by an adequately long period of maturation of the product. The classic salami is also characterised by high meat content (138 g of pork was used to produce 100 g of product).

### NUTRITIONAL VALUE PER 100 G OF PRODUCT:

<b>energy</b>	<b>429 kcal</b>
<b>fat</b>	<b>37 g</b>
<b>including saturated fatty acids</b>	<b>14 g</b>
<b>carbohydrates</b>	<b>3 g</b>
<b>including sugars</b>	<b>1 g</b>
<b>protein</b>	<b>21 g</b>
<b>salt</b>	<b>4.1 g</b>