



KOCIEWIE SMOKEHOUSE SKINLESS BACON

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Made of pork, scalded, smoked. Carefully selected pork bacon, subjected to a controlled smoking process with natural beech smoke as in the old days. An exquisite choice for gourmets of the intense smoky aroma, the combination of which with the tenderness of the bacon is what gives it its noble pedigree. 100 g of the product is made from 117 g of bacon; contains no phosphates or monosodium glutamate.

NUTRITIONAL VALUE PER 100 G OF PRODUCT:

energy	339 kcal
fat	28 <u>é</u>
including saturated fatty acids	12 <u>é</u>
carbohydrates	0.8 <u>é</u>
including sugars	0.5 <u>é</u>
protein	20 ģ
salt	2.9 ģ