

## OUR SMOKED PORK FROM TRADITIONAL SMOKERY



Pork smoked in a traditional smokery in an alder-beech smoke. Characterized by a distinctive taste and smell of smoke. Slightly juicy and with a crisp texture. A product with features reminding home-made products. Excellent addition to sandwiches, toast and pizzas.

Packaging: MAP approx. 1.5 kg

### NUTRITIONAL VALUE PER 100 G OF PRODUCT:

<b>energy</b>	<b>166 kcal</b>
<b>fat</b>	<b>9 g</b>
<b>including saturated fatty acids</b>	<b>2.6 g</b>
<b>carbohydrates</b>	<b>&lt; 0.5 g</b>
<b>including sugars</b>	<b>&lt; 0.5 g</b>
<b>protein</b>	<b>21 g</b>
<b>salt</b>	<b>2.1 g</b>