

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:

energy	166 kcal
fat	9 g
sugar	< 0.5 g
saturated fatty acids	2.6 g
protein	21 g
carbohydrates	< 0.5 g
salt	2.1 g