



## PORK NECK FOR ROASTING

A pork product in its own juice, in non-edible casing. It will be a great main course for family dinner. A pork neck served with traditional additions such as potatoes and beets will disappear from the table in the blink of an eye, and none of the guests will get up from the table hungry. Just prepare the pork according to the instructions on the packaging – put it in the oven and after about 60 minutes the meat will be ready.

Packaging: product in inedible film for heating the product.

Weight: 1-1.2 kg

## NUTRITIONAL VALUE PER 100 G:

<b>energy</b>	<b>180 kcal</b>
<b>fat</b>	<b>13 g</b>
<b>sugar</b>	<b>&lt;0.5 g</b>
<b>saturated fatty acids</b>	<b>6.2 g</b>
<b>protein</b>	<b>15 g</b>
<b>carbohydrates</b>	<b>0.8 g</b>
<b>salt</b>	<b>1.4 g</b>