



## SARMATIAN NECK GOLD

The Sarmatian neck is a great product originating from the Polish and Southern European charcuterie tradition. Thanks to the unique composition of spices, high meatiness (160 g of pork was used to produce 100 g of product) and long maturation process, this specialty is second to none. It is certainly one of the noblest meats produced by Sokołów under the Gold brand.

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### NUTRITIONAL VALUE PER 100 G:

<b>energy</b>	<b>325 kcal</b>
<b>fat</b>	<b>23 g</b>
<b>sugar</b>	<b>1 g</b>
<b>saturated fatty acids</b>	<b>6.8 g</b>
<b>protein</b>	<b>26 g</b>
<b>carbohydrates</b>	<b>3.5 g</b>
<b>salt</b>	<b>5.3 g</b>