

SOKOŁOWSKA SPIŻARNIA MATURING LOIN



A superb smoked, raw, maturing cold cut made from cured pork - boneless loin. It will appeal to those aware of healthy eating trends. It is made from antibiotic-free* meat sourced from animals from Polish farms. The product is made with the highest standards of quality and safety. It is characterised by high meat content (100 g of the product is made from 106 g of pork loin) and a taste characteristic of maturing cold meats, which will certainly be appreciated by connoisseurs of traditional meat specialities.

* From the time the piglets reach 25 kg in weight until the end of rearing.

NUTRITIONAL VALUE PER 100 G:

energy	137 kcal
fat	3.3 g
sugar	0.8 g
saturated fatty acids	1.5 g
protein	23 g
carbohydrates	3.4 g
salt	3.4 g