

SOKOŁOWSKA SPIŻARNIA TRADITIONALLY SMOKED HAM



Pork cold cut, smoked, scalded, with excellent taste and aroma. This is the perfect product for those aware of healthy eating trends. It is made from antibiotic-free* meat sourced from animals from Polish farms. The ham is characterised by its high meat content (106 g of pork ham was used to produce 100 g of the product) and excellent taste, which will be appreciated by lovers of traditional meat delicacies. It is a product with a wide culinary use - perfect both as an addition to sandwiches, an ingredient of salads and as an element of a cold plate at a home party.

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

NUTRITIONAL VALUE PER 100 G:

energy	125 kcal
fat	3 g
sugar	1.4 g
saturated fatty acids	1.2 g
protein	23 g
carbohydrates	1.4 g
salt	2.4 g