

SOKOŁOWSKA SPIŻARNIA TRADITIONALLY SMOKED LOIN



A delicious smoked pork cold cut made for people 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 quality and safety standards. It is characterised by high meat content (100 g of the product is made from 106 g of pork loin) and excellent taste, which will be appreciated even by the most demanding enthusiasts of traditional meat delicacies. The product is perfect as a sandwich topping, salad ingredient or as part of a cold plate at a house party.

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

NUTRITIONAL VALUE PER 100 G:

energy	134 kcal
fat	4 g
sugar	1.4 g
saturated fatty acids	1.6 g
protein	23 g
carbohydrates	1.4 g
salt	2.4 g