

## SPRINKLED SALAMI



Sprinkled salami is one of the most popular salami types. The long maturation process in conjunction with specially selected raw materials and right spices, guarantees an excellent product. Thanks to its popularity among customers, the sprinkled salami is produced in as many as 13 different versions – each with spices giving it a different, distinctive taste. These include: Red and green pepper, red and green peppers, cheese, garlic, jager fix, Texas, Versailles, pampas, onion, tomato, herbes de Provence.

Packaging: Perforated bag approx. 2.3 kg

### NUTRITIONAL VALUE PER 100 G:

<b>energy</b>	<b>456 kcal</b>
<b>fat</b>	<b>40 g</b>
<b>sugar</b>	<b>1.5 g</b>
<b>saturated fatty acids</b>	<b>17 g</b>
<b>protein</b>	<b>20 g</b>
<b>carbohydrates</b>	<b>4 g</b>
<b>salt</b>	<b>4.2 g</b>