





VERSAILLES-SPRINKLED SALAMI

decimination in the second

The Versailles-sprinkled salami will appeal to lovers of meat classics with a hint of garlic and pepper. A long maturation process combined with carefully chosen raw material and perfectly selected spices guarantees an excellent product. The salami is characterised by high meat content (128 g of pork was used to produce 100 g of product). It is great both as a sandwich or toast ingredient, or as a separate snack served with beer.

NUTRITIONAL VALUE PER 100 G:

425 kcal
37 <u>é</u>
1ģ
15 ģ
19 <u>é</u>
4 <u>é</u>
3.7 <u>é</u>