PATÊ SAUSAGE



The pâté sausage is made with the best pork meat, ideal to eat as an aperitif, preparation of antipasti, in pizzas and is seasoned with natural spices. The sausage is produced with meat selected as a palette pork and bacon and respects the formulation brought by the German colonists in southern Brazil.

Patê sausage has a higher percentage of fat as the original formulation, produced with a light smoking process and respecting the production process brought by the German colonists.