

# Breaded pangasius

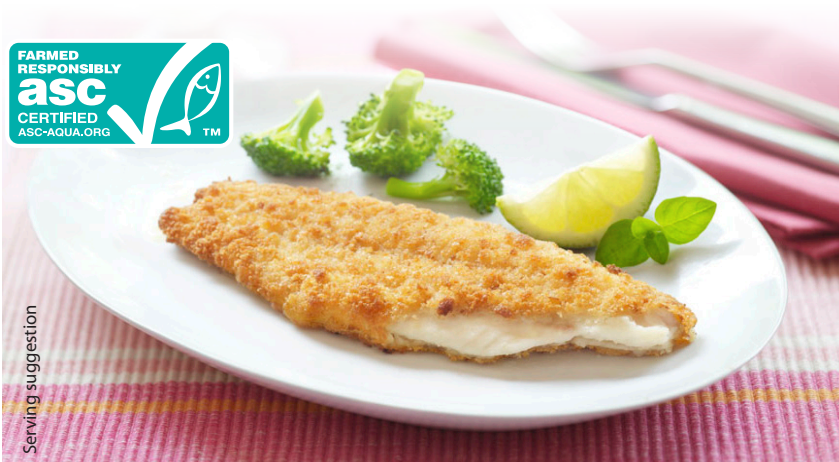
by Mowi

Pangasius is a tropical catfish, native to South-east Asia. Its fillets have a firm texture and a mild taste which makes it suitable for combinations with a wide range of flavours and sauces. Our ASC certified pangasius fillets are sourced from our specially selected pangasius producer in Vietnam with whom we have done business over many years. This is the front runner in terms of sustainability and the very first pangasius farmer that was ASC certified. Breaded pangasius fillets are available in two different sizes, with a crispy bread crumb coating, either natural or flavoured with lemon & coriander.

Gepaneerde pangasius 

Panga pané 

Pangasius in Panade 



The breaded pangasius range also features a pangasius schnitzel, which is suitable to be sold in MAP packaging from the chilled fish shelves in the supermarket. Thanks to the sophisticated coating process the product keeps its high scores on both food safety and sensory quality during the full length of its shelf life.



## Product Information

Scientific name:	<i>Pangasius hypophthalmus</i>
Origin:	Farmed in Vietnam
Sustainability:	ASC certified
Composition:	Natural pangasius fillets in a crispy bread crumb coating, pre-fried
Range:	Natural, Lemon & Coriander
Product weight:	140-160g, 160-180g; Schnitzel: 150g
Shelf life:	Frozen -18°C: 18 months Chilled 0-4°C - in MAP: T.b.d., depending on the logistic flow (schnitzel only)

## Preparation - from frozen

