

Saithe Delight

by Mowi

These tail pieces of saithe, from MSC certified sustainable fisheries in the north-east Atlantic Ocean, are available in two different sizes. They have been coated with a fine flour coating on the bottom, then marinated on the top with a lemon & parsley marinade. The fine flour coating protects the delicate fish flesh and adds just a bit of crisp, while the texture of the fish remains visible on the top side of the product. This results in a restaurant quality product and a multi-faceted taste sensation. Quick and easy to prepare in the oven, pan of airfryer, Saithe Delight is a delicious and convenient meal centre.



Koolvis 'Delight' 

Lieu noir 'à la minute' 

Seelachs 'Delight' 



Product Information

Scientific name:	<i>Pollachius virens</i>
Origin:	Caught in the north-east Atlantic Ocean (FAO 27)
Sustainability:	MSC certified
Composition:	Tail pieces of saithe with a light flour coating, pre-fried and marinated on the top
Range:	Lemon & Parsley
Product weight:	140-160g, 160-180g
Shelf life:	Frozen -18°C: 18 months

Preparation - from frozen

