Breaded saithe

by Mowi

Generous tail pieces of saithe, from MSC certified sustainable fisheries in the north-east Atlantic Ocean, coated with a crispy bread crumb coating. This offers you the delicious combination of the delicate fish flavour and texture with the crunch of its crispy bread crumb coating. The coating protects the delicate fish flesh and ensures a great baking result and taste sensation after frying.



Gepaneerde koolvis Lieu noir pané 🛃

Seelachs in Panade



Product Information

Scientific name:	Pollachius virens	
Origin:	Caught in the north-east Atlantic Ocean (FAO 27)	
Sustainability:	MSC certified	
Composition:	Tail pieces of saithe in a crispy bread crumb coating, non pre-fried	
Range:	Natural	
Product weight:	140-160g	
Shelf life:	Frozen -18°C:	18 months

Preparation - from frozen

