## **Breaded dab**

### by Mowi

These natural dab fillets, caught in the north-east Atlantic Ocean, have been coated with a crispy bread crumb coating with parsley. This offers you the delicious combination of the delicate fish flavour and texture with the crunch and herbal flavour of its crispy bread crumb coating. The coating protects the delicate fish flesh and ensures a great baking result and taste sensation.



# Gepaneerde schar



#### **Product Information**

Scientific name:	Limanda limanda	
Origin:	Caught in the north-east Atlantic Ocean (FAO 27)	
Sustainability:	Management of the dab fisheries is regulated by Total Allowable Catch limits, set by the EU	
Composition:	Natural dab fillets in a crispy bread crumb coating, pre-fried	
Range:	Natural or Parsley coating	
Product weight:	140-160g, 160-180g, 180-200g	
Shelf life:	Frozen -18°C:	18 months

### Preparation - from frozen

