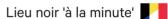
## Saithe Delight

## 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.











## **Product Information**

Scientific name: Pollachius virens

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





