

Lightly dusted southern blue whiting

by Mowi

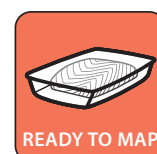
These natural fillets of southern blue whiting – from MSC certified fisheries in the south-west Pacific Ocean – have been lightly dusted with a fine flour coating, flavoured with lemon and parsley. The sophisticated coating process makes the product suitable to be sold in Modified Atmosphere Packaging (MAP) from the chilled fish shelves in the supermarket. Thanks to this process the product keeps its high scores on both food safety and sensory quality during the full length of its shelf life.



Zuidelijke blauwe wijting à la meunière 

Merlan bleu façon meunière 

Blauer Wittling Müllerin Art 



Product Information

| | | |
|------------------|--------------------------------------------------------------------------|----------------------------------------|
| Scientific name: | <i>Micromesistius australis</i> | |
| Origin: | Caught in the south-west Pacific Ocean (FAO 81) | |
| Sustainability: | MSC certified | |
| Composition: | Natural southern blue whiting fillets in a fine flour coating, pre-fried | |
| Range: | Lemon & Parsley | |
| Product weight: | 110g | |
| Shelf life: | Frozen -18°C: | 18 months |
| | Chilled 0-4°C - in MAP: | T.b.d., depending on the logistic flow |

Preparation - from chilled

