

Lightly dusted yellowfin sole by Mowi

These natural fillets of yellowfin sole, from MSC certified fisheries in the north-east 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.



Serving suggestion

Pacifische schar à la meunière 

Limande du Nord façon meunière 

Pazifische Kliesche Müllerin Art 



Product Information

Scientific name: *Limanda aspera*

Origin: Caught in the north-east Pacific Ocean (FAO 67)

Sustainability: MSC certified

Composition: Natural yellowfin sole fillets in a fine flour coating, pre-fried

Range: Lemon & Parsley

Product weight: 100g

Shelf life: Frozen -18°C: 18 months
Chilled 0-4°C - in MAP: T.b.d., depending on the logistic flow

Preparation - from chilled

