

# Breaded saithe

by Mowi

These tail pieces of saithe, from MSC certified sustainable fisheries in the north-east Atlantic Ocean, are available in different sizes. They have been breaded with a crispy bread crumb coating to protect the delicate fish flesh and get a great baking result during preparation. Breaded and pre-fried fish is convenient and easy to prepare. No culinary skills needed, yet a great result both for the eye and the plate.



Gepaneerde koolvis 

Lieu noir pané 

Seelachs in Panade 



## Product Information

Scientific name:	<i>Pollachius virens</i>
Origin:	Caught in the north-east Atlantic Ocean (FAO 27)
Sustainability:	MSC certified
Composition:	Tail pieces of saithe in a crispy bread crumb coating, pre-fried
Range:	Natural
Product weight:	140-160g, 160-180g
Shelf life:	Frozen -18°C: 18 months

## Preparation - from frozen

