

Breaded whiting

by Mowi

These natural whiting fillets from the north-east Atlantic Ocean have been coated with a crispy bread crumb coating. They come in a range of sizes, and we also offer topped whiting fillets – with a cheese & broccoli sauce – in a bread crumb coating. The combination of textures of the fish, the melting sensation of the sauce topping and the crunch of the coating make them a delicious meal centre which is very easy to prepare. The coating protects the delicate fish flesh and ensures a great baking result and taste sensation.



Gepaneerde wijting 

Merlan pané 

Wittling in Panade 



Product Information

Scientific name:	<i>Merlangius merlangus</i>
Origin:	Caught in the north-east Atlantic Ocean (FAO 27)
Sustainability:	Due to lack of sufficient scientific evidence, setting the optimum catch level is still a challenge
Composition:	Natural whiting fillets in a crispy bread crumb coating, pre-fried
Range:	Natural or topped with Cheese & Broccoli
Product weight:	Natural: 120-140g, 140-160g, 160-180g; Topped: 140-160g
Shelf life:	Frozen -18°C: 18 months

Preparation - from frozen

