

Breaded southern blue whiting by Mowi

These natural fillets of southern blue whiting from MSC certified fisheries in the south-west Pacific Ocean have been breaded with a crispy bread crumb coating to protect the delicate fish flesh and get a great baking result during preparation. Available in two different sizes. The crunch of the crispy bread crumb coating in combination with the delicate flavour and texture of the fish result in delicious and convenient products for all the family. 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
zuidelijke blauwe wijting 

Merlan bleu pané 

Blauer Wittling in Panade 



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 crispy bread crumb coating, pre-fried
Range:	Natural
Product weight:	140-160g, 160-180g
Shelf life:	Frozen -18°C: 18 months

Preparation - from frozen

