

# Pangasius Delight

by Mowi

Pangasius is a tropical catfish, native to South-east Asia. Its fillets have a firm texture and a mild taste which makes it suitable for combinations with a wide range of flavours. Our ASC certified pangasius fillets are sourced from our specially selected pangasius producer in Vietnam with whom we have done business over many years. This is the front runner in terms of sustainability and the very first pangasius farmer that was ASC certified. Pangasius Delight is made of natural fillets, coated with a fine flour coating and available with two different marinades: Lemon & parsley or French Garden. The light coating adds just a bit of crisp and makes it easy to prepare the fish in the oven, pan or airfryer. A perfect combination of convenience and indulgence.



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.

## Product Information

Scientific name:	<i>Pangasius hypophthalmus</i>
Origin:	Farmed in Vietnam
Sustainability:	ASC certified
Composition:	Natural pangasius fillets in a light flour coating, pre-fried and marinated
Range:	Lemon & Parsley or French Garden
Product weight:	140-160g
Shelf life:	Frozen -18°C: 18 months Chilled 0-4°C - in MAP: T.b.d., depending on the logistic flow

Pangasius 'Delight'

Pangasius 'à la minute'

Pangasius 'Delight'



## Preparation - from chilled

