

## Pizza fish - pangasius

## by Mowi

Pizza fish made from responsibly farmed ASC certified pangasius fillets with an 'au gratin' topping of sundried tomatoes, basil and grated cheese. The bottom of the pizza fish is lightly dusted with a fine flour coating to give it just a bit of crisp when baking the pizza fish in the oven or airfryer. Quick and easy to prepare, pizza fish is a delicious meal centre thanks to the original combination of the mild flavour and firm texture of the pangasius, topped with popular pizza ingredients.



**Product Information** 

Scientific name:	Pangasius hypophthalmus
Origin:	Farmed in Vietnam
Sustainability:	ASC certified
Composition:	Natural pangasius fillets with a fine flour coating, topped with an 'au gratin' topping, pre-fried
Range:	Cheese, Tomato & Basil
Product weight:	150g
Shelf life:	Frozen -18°C:18 monthsChilled 0-4°C - in MAP:T.b.d., depending on the logistic flow

Vispizza - Pangasius 📕

Gratino au panga

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Fischpizza - Pangasius





## Preparation - from chilled

