

Pangasius fillet - steamed

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.



Serving suggestion



Pangasiusfilet - gestoomd

Filet de panga - cuit à la vapeur

Pangasiusfilet - gedämpft



The natural pangasius fillets are steamed in our specially designed oven. This cooking technique preserves the fish's mild flavour and firm texture and results in minimal moisture loss. Immediately after steaming, the fillets are frozen and packed. The steamed pangasius fillets are one of the products in our range of "Assembly-Ready" frozen fish products, specifically designed for regeneration. They are also suitable for various industrial applications, such as ready-made meals, which still need to be prepared before consumption.

Product Information

Scientific name: *Pangasius hypophthalmus*

Origin: Farmed in Vietnam

Sustainability: ASC certified

Composition: Natural pangasius fillets, steamed

Range: Natural

Product weight: 100-110g

Shelf life: Frozen -18°C: 18 months

Preparation - from frozen

