

# Cod loin - baked

by Mowi


Generous, flaky cod loins, cut from the best piece of the fish. Caught sustainably by MSC certified fisheries in the north-east Atlantic Ocean. The natural cod loins are baked in our specially designed oven. This cooking technique preserves the delicate flavour and juicy texture of the fish and results in minimal moisture loss. Immediately after baking, the cod loins are frozen and packed. The baked cod loins 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.



Serving suggestion



Kabeljauwhaasje - gebakken 

Dos de cabillaud - cuit au four 

Kabeljaurückenfilet - gebacken 



## Product Information

Scientific name:	<i>Gadus morhua</i>
Origin:	Caught in the north-east Atlantic Ocean (FAO 27)
Sustainability:	MSC certified
Composition:	Natural cod loins, baked
Range:	Natural
Product weight:	100-110g, 120-130g
Shelf life:	Frozen -18°C: 18 months

## Preparation - from frozen

