



Tapenade-topped saithe

Generous, flaky saithe loins, cut from the best piece of the fish. Caught sustainably by MSC certified fisheries in the north-east Atlantic Ocean. Saithe belongs to the cod family and has a firm texture and mild flavour. Topped with a rich layer of tapenade, it is attractive to the eye as well as to the palate. The Mediterranean flavours of the tapenade combine beautifully with the mild flavour of the saithe. Quick and easy to prepare in the oven, it makes a convenient and delicious meal centre.



Koolvis met tapenade 

Dos de lieu noir à la tapenade 

Seelachs mit Tapenade 



Product Information

Scientific name:	<i>Pollachius virens</i>	
Origin:	Caught in the north-east Atlantic Ocean (FAO 27)	
Sustainability:	MSC certified	
Composition:	Natural saithe loins topped with tapenade	
Range:	Mediterranean	
Product weight:	175g	
Shelf life:	Frozen -18°C:	18 months

Preparation - from frozen

