



Our Sustainable Seafood Casserole combines MSC certified shrimp, mussel meat and cod with a delicious white wine sauce. A combination with ASC vannamei shrimp is also possible

A unique delicious and sustainable starter or main course served with rice or bread.

The seafood is individually coated with the sauce, keeping preparation time very short.

Product Information

Scientific name:	Shrimp: <i>Pandalus borealis</i> , mussel meat: <i>Mytilus edulis</i> or <i>chilensis</i> cod: <i>Gadus morhua</i> . As ASC: with <i>Litopenaeus vannamei</i>
Origin:	shrimp from the MSC-certified fisheries or ASC certified farms Mussels and cod are caught in the North-East Atlantic Ocean
Composition:	22% shrimp, 22% mussel meat, 21% cod, 35% white wine sauce
Size:	Shrimp : 100-200 pcs/lb, mussel meat: 200-300 pcs/kg, cod cubes: 20x20x20 mm
Treatment:	Shrimp: Peeled & raw or cooked, mussel meat: cooked, cod: raw
Storage:	-18°C
Shelf Life:	18 months from production
Use:	As a main course, add a vegetable/potato puree or a crispy slice of baguette
Preparation:	Heat in a pan



Packaging Information

Packaging CU:	250g in an illustrated box (also possible in pillow and stand up bags)
Packaging MC:	10 x 250g in a neutral carton
Brand options:	Private label or Morubel brand
Cartons/Europallet:	104 (8 layers x 13 cartons)

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