

# SAITHE

Our fresh MSC Saithe, is caught in Norway and Iceland (FAO 27) with gillnets and similar nets. All methods are approved by [MSC](#).



Saithe has a more characteristic taste than most of the white fish. There are many different ways to prepare saithe. It's rich fishy flavour makes the saithe ideal for spicy dishes and dishes with strong and full flavours. Saithe is often overlooked due to the darker colour of its raw flesh, though it becomes lighter after cooking.



## PRODUCT SPECS

**Latin name:**

Pollachius Virens

**Appearance:**

Available as fresh product.

**Certification:**



**Shape options:**

- Loins
- Fillets
- Portions
- Tails
- Bellies
- H&G
- Skinless
- Boneless
- Pin-bone in
- Fresh
- Box

**Specifications:**

**Quality:**

**Packaging:**

## SUSTAINABILITY CERTIFICATE

The Marine Stewardship Council (MSC) is an international non-profit organisation that has developed a certification scheme for sustainable wild-catch fishing. The MSC standard consists of three core principles that each fishery must demonstrate it meets: sustainable fish stocks, minimising environmental impact and effective management. Find out more at [MSC](http://www.msc.org).

