



# SMOKED COD FILLETS



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### Smoked Cod Fillets

Our sensational Smoked Cod is wild-caught off the magical Cape of Good Hope, South Africa in the ice cold, crystal clear waters of the southern Atlantic Ocean. This versatile fish is used in many applications & has been enjoyed by Australian consumers for over fifty years.

### Key Facts

- Wild Caught
- Hormone Free, No Antibiotics
- Cold Smoked With Natural Wood
- MSC Certified Fishery
- Area of Catch FAO 47
- Skin-On
- Individually Pouched
- Once Frozen
- Available All Year
- Easy To Prepare
- Suitable For Thaw-from-Frozen Application
- 24 Month Shelf Life When Frozen

### Cooking Suggestions

- Ideal For Oven Bake
- Pan Frying
- Grilling
- Steaming

### Sizes

- 4/6oz (113g-170g) Skin-On Pin Bone Removed
- 6/14oz (170g-397g) Skin-On Pin Bone In

### Packaging

2x5kg Shatterpack

### Scientific Name

Merluccius Capensis/Paradoxus



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