



MarAndino

Naturally Unique

# Antibiotic Free

## FRESH HG



### Product Specifications

**Product:** Fresh Headed & Gutted

**Species:** Steelhead (*Oncorhynchus mykiss*)

**Origin:** Peru/Argentina

**Quality:** Premium

**Size:** 2-4; 4-6; 6-9 lb.

**Box Size:** 35 lb.

### Packaging & Supply

**Shipping:** Our fresh products are shipped in Styrofoam boxes and transported with gel packs, ensuring cold chain compliance for air freight to reach its destination just days after harvesting in the Peruvian Sierra or the Argentinian Patagonia.

**Constant Supply:** For more than 10 years, we have not stopped delivering fresh Steelhead to our customers worldwide on a weekly basis, not even for a single week.

**Quality Control:** We are 100% ASC & BAP certified, meeting the highest standards at every production stage. We also are Antibiotic Free certified by Control Union.

### Our story

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Mar Andino finds its origins in the Andes Mountains. Our Steelhead is raised at the highest farming sites in the world, in the Peruvian Andean Peaks, and in the secluded and pristine Argentinian Patagonia. The purity of the water in these extraordinary places, which springs from the mountaintops of our planet's longest mountain range, provides the ideal environment for the farming of Steelhead. This, along with the high water renewal rates of the lakes we farm in, allows us to raise our fish without antibiotics, which makes our Steelhead a sustainable choice.

Steelhead has a more intense red color, a firmer texture, and a lower percentage of fat than Atlantic Salmon, which gives it a more balanced flavor and makes it an excellent ingredient for all kinds of dishes, even the most demanding ones, like sashimi.

We invite you to discover our secret and that which makes Mar Andino Naturally Unique.

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