



MarAndino

Naturally Unique

# Antibiotic Free

## FROZEN HG



### Product Specifications

**Product:** Frozen Head & Guttled

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

**Origin:** Peru/Argentina

**Quality:** Premium

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

**Box Size:** 25 kg.

### Packaging & Supply

**Shipping:** Our frozen products are shipped in cardboard boxes in refrigerated containers, ensuring cold chain compliance for maritime freight. In addition, each piece can be individually packaged, providing it with an extended shelf life.

**Constant Supply:** Our constant production allows our clients to not worry about stocking excess product, which implies months of storage.

**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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