



DESERT SPRINGS BARRAMUNDI

- FIRM, MEATY TEXTURE
- THIN LAYER OF NATURAL FAT
- LARGE FLAKES
- MILD, BUTTERY FLAVOR
- SUCCULENT AND MOIST
- PREMIUM FILLET SIZED

Experience the epitome of freshness with Infinity Blue Barramundi, proudly cultivated in Arizona using premium feed and truly sustainable farming practices. Their commitment to quality and environmental stewardship ensures that their fish reaches your plate at the peak of freshness.

Nestled in the convenient Desert Springs farm location, their Barramundi undergo a seamless journey from harvest to delivery, allowing them to be chilled and ready for our customers within an impressive 24-hour timeframe. This short supply chain and low food miles guarantee that you receive the freshest fish possible, with minimal transportation time.

Their farming techniques are rooted in sustainability, making use of ethical practices that prioritize the well-being of their fish and the environment. They are proud to raise their Barramundi in a manner that is free of antibiotics, hormones, colorants, and whitening agents. This dedication to purity ensures that their Barramundi is not only delicious but also high in Omega-3s and low in fat.



LOCATION
ARIZONA, USA

AVAILABILITY
YEAR ROUND

SOURCED
FARMED - DOMESTIC

ATTRIBUTES
GROWN IN PRISTINE SPRING WATERS
NO ANTIBIOTICS OR HORMONES
NO COLORINGS OR WHITENING AGENTS
SUSTAINABLY SOURCED FEED INGREDIENTS
GENTLY HANDLED
HUMANE HARVESTING



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Photos courtesy of Infinity Blue Barramundi