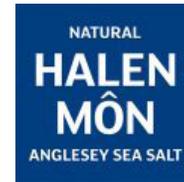


PURE SEA SALT SMOKED OVER OAK



HALEN MÔN SEA SALT

Isle of Anglesey, Wales, UK

SENSORY PROFILE

Slowly smoking the salt over Welsh oak chippings change the brilliant white crystals of Halen Môn into soft toffee-colored flakes. These salts are infused with a rich smoky taste and aroma redolent of bonfires in the fall. Beautifully golden with subtle smoky, sweet, and umami notes. Wonderful salt for caramel and chocolate desserts, roasted buttery and savory side dishes, or grilling.

TRADITION

The Halen Môn story began with a bubbling pan of seawater on an aga in a family kitchen in North Wales, UK. The company has long since moved production out of the kitchen, but salt is still harvested by hand from the sparkling seas around the Isle of Anglesey. The unique Seawater Farm environment passes through two natural filters (a mussel bed and a sandbank) and then is charcoal filtered to obtain the purest product. The resulting globally renowned salt is crunchy and crisp with a clean ocean taste. It is additive free and contains over 30 naturally occurring trace elements and minerals. Pure Sea Salt is ideal as a cooking ingredient and as the perfect finishing touch at the table. Halen Môn was recently given a certification of B Corp for their high standards of social and environmental impact, and most of their

**2023, Two Stars, Great Taste Awards, Guild of Fine Foods
2019, Three Stars, Great Taste Awards, Guild of Fine Foods
Certified (PDO): Protected Designation of Origin**

Certified



This company meets high standards of social and environmental impact.

Corporation

RETAIL SIZE	100g
ITEM NO	HM600
UPC	5037158000137
CASE	10 x 100g per case

RETAIL SIZE	1kg
ITEM NO	HM650
UPC	50637158000540
CASE	1 x 1kg per case

REVISED 12/13/23



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