

# PURE SEA SALT WITH CELERY SEEDS



**2023, Two 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	HM500
UPC	5037158000366
CASE	10 x 100g per case

REVISED 12/13/23



## HALEN MÔN SEA SALT

*Isle of Anglesey, Wales, UK*

### SENSORY PROFILE

The Halen Môn hand harvested sea salts are loved throughout the world by chefs and home cooks alike. They are soft enough to crumble between your fingers, yet structured enough to hold their shape. The Pure Sea Salt with Celery Seeds is rich and savory with an herby tang. Try it in coleslaw, egg salads, Caesar dressing, on mushrooms, or in a traditional Bloody Mary.

### 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 packaging is biodegradable.



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