

PURE WHITE SEA SALT



**2021, One Star, Great Taste Award, Guild of Fine Foods
2013, Gold, Great Taste Award, Guild of Fine Foods
Outstanding Product, FERIA de Gastronomía
Certified (PDO): Protected Designation of Origin**

RETAIL SIZE	100g
ITEM NO	HM100
UPC	5037158000373
CASE	10 x 100g per case

RETAIL SIZE	1kg
ITEM NO	HM140
UPC	5037158000458
CASE	1 x 1kg per case

RETAIL SIZE	5kg
ITEM NO	HM150
UPC	5037158000465
CASE	1 x 5kg per case



HALEN MÔN SEA SALT

Isle of Anglesey, Wales, UK

SENSORY PROFILE

Soft enough to crumble between your fingers yet structured enough to hold its shape on hot dishes, these dazzling white flakes are the perfect finish for all dishes. No additives or non-caking agents are added; the flakes are crunchy and crispy.

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.

Certified



This company meets high standards of social and environmental impact.

Corporation



**ROGERS
COLLECTION®**

REVISED 12/18/23