

OAK SMOKED WATER



HALEN MÔN SEA SALT

Isle of Anglesey, Wales, UK



**2019, One Star, Great Taste Award, Guild of Fine Food
2018 'Best Ingredient' World Food Innovation Awards**

Certified



This company meets high standards of social and environmental impact.

Corporation

RETAIL SIZE	1L
ITEM NO	HM030
UPC	5037158001509
CASE	18 x 1L per case

RETAIL SIZE	100mL
ITEM NO	HM035
CASE	15 x 100 ml per case

REVISED 12/18/2023

SENSORY PROFILE

Those same Welsh oak chips used to make Halen Môn Smoked Sea Salt are used here to create smoked water! Water is infused with smoke from oak chips over a four-day period in Halen Môn's smokers on site. There are no additives or chemicals—it is a completely natural process. Add to soups, dips, and casseroles for a rich, smoky depth or be more adventurous and freeze into ice cubes for cocktails (or a dash in a whiskey to expand qualities of the malt).

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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