

FINER FLAKE PURE WHITE SEA SALT



Certified (PDO): Protected Designation of Origin

Certified



Corporation

This company meets high standards of social and environmental impact.

RETAIL SIZE	100g
ITEM NO	HM900
UPC	5037158000373
CASE	10 x 100g per case

RETAIL SIZE	500g
ITEM NO	HM930
UPC	5037158000090
CASE	6 x 500g per case



HALEN MÔN SEA SALT

Isle of Anglesey, Wales, UK

SENSORY PROFILE

A finely ground version of Halen Môn's Pure Sea Salt. Dazzling white flakes with versatility. The Pure Sea Salt is passed through a sieve to capture these finer flakes retaining the intense, clean flavor of the larger flakes but with less of the crunch. Delicious with fresh pasta and good olive oil. Pouch is re-sealable.

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.



REVISED 12/18/2023