Is all salt the same?

Types of salt
for the love of food...

This pure white natural sea salt is harvested from the shores of the Menai Strait, Isle of Anglesey. The salt is separated from the fresh Atlantic water and left to naturally crystallise before being scooped off by hand and dried. Anglesey sea salt has a pronounced yet mellow flavour and is ideal for sprinkling over roast meats, fish and vegetables and adds a delicious crust to roast potatoes.

THE ENVIRONMENT
This salt is raked by hand from coastal sea pans. This harvesting does not involve the use of any vehicles for extraction and therefore minimises the cost to the environment. Drying occurs by the natural use of sun and wind and does not use any chemical or mechanical process. The sustainability of this resource has been managed for hundreds of years and continues to be harvested without the depletion of this natural asset.
AUSTRALIAN NATURAL LAKE SALT

Lake Crystal salt comes from natural salt lakes at Kooyonggobbing, on the edge of the Nullarbor Plain desert region.

The lakes are part of an ancient salt river system formed millions of years ago as particles from primeval oceans accumulated in these ancient river basins.

The salt crystals are carefully ‘scrapped’ from the surface of the lake, filtered to remove any natural vegetation debris and simply kiln dried.

This traditional, uncomplicated harvesting ensures that traces of minerals that occur naturally in the salt crystals are retained along with the salt’s full natural flavour.

PURE - SUSTAINABLE - ECOLOGICAL

Herbamare® is made according to the original recipe of the world famous Swiss Naturopath Dr. h. c. A. Vogel and is prepared with fresh, organically grown herbs. The fresh herbs are combined with natural sea salt and allowed to “sleep” for up to one year before the moisture is removed by a special vacuum process at low temperature. This Steeping process integrates the full herb and vegetable flavor into the salt crystal.
World renowned for its quality and tradition, it is sought after by the health-conscious and gourmet alike for its texture and flavour. The pyramid-shaped soft flaky crystals are characteristic of Maldon Salt.

The Maldon Crystal Salt Company is a family run business which has continued the ancient craft of panning salt since 1882, using many of the skills handed down by generations of salt makers.

Bring out the flavour of your food naturally

Maldon Sea Salt is pure and unique, made using only traditional natural methods. Ideal for seasoning with a clean fresh taste. Use in cooking or simply sprinkle or crush over food to enhance the natural flavour.

Its pronounced and distinctive ‘salty’ taste means less is required, an advantage for those who wish to reduce their salt intake.

Simply unlocks flavour

Saxa Coarse Sea Salt is harvested from mineral rich seawater and is naturally evaporated to produce a pure salt, free from artificial additives and containing traces of important minerals such as calcium and magnesium.

Saxa Coarse Sea Salt crystals are ideal for all your culinary requirements.

Handy Tips:

- Baking fish with a Coarse Sea Salt crust seals in the flavour, making the fish really succulent.
- Rub olive oil and Coarse Sea Salt into jacket potatoes before cooking for a crispy skin.

Have you tried our other salt products?
Sel de Mer
The Salt with Taste

This grey moist sea salt is hand harvested in the French Salt Marshes using an age old method of draining and withering under the action of sun and wind to preserve the contents of magnesium, calcium and other trace elements.

This salt enriches all culinary preparations. It's subtle flavour is especially appreciated by Gourmets worldwide.

Supreme Rock Salt is 200 million years old and free from additives. This natural salt is obtained from the German mine which is renowned for the highest degree of purity. Coarse grain salt is ideal for use in a salt mill and also for cooking purposes as it helps to enhance the full flavour of the meal.
Bring out the flavour of your food with pure white Rock Salt crystals of superior quality. Prepared without artificial additives, it is extracted from ancient rock deposits.

Rock Salt is a natural seasoning containing important minerals essential for a healthy diet. For centuries it has been used to preserve and improve the taste and texture of food.