

Alaea™ - Hawaiian Sea Salt – Coarse is the traditional Hawaiian Sea Salt. Hawaiian Red Clay adds nutrients and flavor to this unique salt.

Cyprus Mediterranean Flake Salt is a favorite among professional chefs. The unique pyramid shaped crystals have a fresh ocean flavor and a satisfying crunch.

Cyprus Black Lava Flake Salt - Mediterranean Sea Salt combined with activated charcoal. The dramatic color and delicate texture make this finishing salt ideal for table side presentation. The activated charcoal will enhance the flavor of your favorite dish.

El Dorado® – Mesquite smoked sea salt is smoked with genuine Mesquite wood, the official smoke flavor of Texas barbecue. This tenacious wood has a strong, hearty flavor that complements meat or any dish that needs an authentic Southwest twist.

Fleur de Sel - French "Flower of Salt" is accepted by many chefs as the best finishing salt in the world. Young salt crystals are skimmed from the surface of salt ponds in France. This is a mild finishing salt with a crisp texture.

Flor de Sal - Portuguese "Flower of Salt" is premium hand harvested sea salt from Portugal. Young salt crystals are skimmed from the surface of salt ponds. This is a mild finishing salt with a crisp texture.

Flower of Bali - Tropical Sea Salt is a delicate sea salt crystal that forms on the surface of tropical salt beds. This unique salt is hand harvested and only available in limited quantities.

Fumée de Se® - Chardonnay Oak Smoked Salt is premium sea salt that has been slowly smoked with chardonnay oak wine barrels. It is prized for its gentle smoke flavor with a savory hint of wine.

Hiwa Kai - Hawaiian Black Lava Salt is solar evaporated Pacific sea salt is combined with activated charcoal. This compliments the natural salt flavor and adds numerous health benefits to the salt. Hiwa Kai has a stunning black color and silky texture.

Himalayan Pink Salt - Fine is a pure, hand-mined ancient sea salt found naturally deep inside the pristine Himalayan Mountains. The high mineral crystals range in color from sheer white to varying shades of pink to deep reds which indicates a beneficial amount of 84 trace elements & iron.

Kala Namak - Indian Black Salt - Fine is an essential ingredient in authentic East Indian cuisine. The distinctive aroma and flavor of egg yolks makes this salt unforgettable.

Murray River - Australian Pink Flake Salt is prized for its gorgeous apricot color and delicate flakey texture. Melts quickly and evenly - a perfect finishing salt.

Peruvian Pink - Mountain Spring Salt comes from a natural spring located 10,000 feet high in the Mountains in Peru. The warm spring water seeps into terraced salt ponds. This salt has been hand-harvested for over 2,000 years. The crystals have a high moisture content and a light pink color. Peruvian Pink salt has a strong flavor and is a great seasoning salt.

Salish® - Alderwood Smoked Salt - Fine is naturally smoked over Northwest Red Alder wood. No artificial colors or flavors are added. Salish gives food a genuine smokehouse taste on or off the BBQ.

Sel Gris - Fine is sea salt that is hand harvested from the prestigious salt ponds of Gu erande, France. This is a healthy replacement for ordinary table salt. Sel Gris is a 100% natural, whole mineral sea salt that is carefully stone ground to be easily dispensed from a shaker or used as a finishing salt at the table.

Sel Gris - Coarse is an unrefined whole mineral sea salt that is hand harvested from the prestigious salt ponds of Gu erande, France. Sel Gris is a 100% natural, whole mineral sea salt.

Mediterra  - Mediterranean Sea Salt - Fine is an solar evaporated Mediterranean Sea Salt. The naturally white, dry crystals are ideal for use in a salt shaker (fine).

Yakima  - Applewood smoked sea salt utilizes sweet Applewood to fuel the fires that flavor this naturally smoked sea salt. Aged Applewood is one of the most popular of the fruit woods used in smoking, and creates a delicious, savory flavor.

Durango  - Hickory smoked sea salt is created with delicate Pacific sea salt flakes that are naturally Hickory-smoked, resulting in a full, smoked flavor without turning bitter. Durango is a natural with ribs and burgers, or any red meat.

Bolivian Rose salt is mined from the pristine Andes Mountain range in Bolivia. The beautiful crystals are orange in color, and have an exceptional flavor.

Mayan Sun is tropical sea salt from ocean water that has been trapped in man-made ponds in El Salvador. These mangrove sanctuaries are formed from mineral-rich volcanic soil.

Pacific Blue  is an all-natural Kosher flake sea salt, harvested from the Pacific Ocean. It delivers all of the beneficial nutrients of sea salt while retaining the treasured Kosher flake texture.

Sel Gris Velvet is stone ground to the consistency of baking flour. This very fine grain salt has a "buttery" feel as it melts on your tongue. Its texture makes it ideal for sauces, salads and snack foods.

Trapani  sea salt is handcrafted from traditional salt pans along the famous "Salt Road" in Sicily. Best used as a finishing salt for gourmet dishes.

\* Please note: The selection of salts included in the sampler set may vary based on availability.