

Celtic Sea Salt®

GOURMET KOSHER™

This distinctive sea salt carries all the quality and health values that bear the name **Celtic Sea Salt®**. We chose this salt for our gourmet and chef customers based on the flavor and usability of the crystals. The delicate nature of the crystals makes this salt easy to use in almost any application, similar to a Fleur de Sel, but with more integrity to the crystal structure offering a stronger crunch.

The moisture and minerals of this salt bring all of your culinary creations to life. It crushes easily between your fingers and dissolves easily in low to high temperatures. This salt is great for cooking, finishing, salt-curing, pickling and even desserts. The flavor is full and rich, naturally enhancing the flavors of each dish. The beauty of this salt can also play a role as a garnish.



Distributed by:

SELINA NATURALLY®

4 Celtic Drive, Arden, NC 28704 USA

1-800-TOP-SALT (800-867-7258)

www.SelinaNaturally.com

Nutrition Facts

Serving Size: 1/4 tsp (1.5g)
Servings Per Container: 1512

Amount Per Serving		% Daily Value*	
Calories		0	
Total Fat 0g			0%
Saturated Fat 0g			0%
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 420mg			18%
Total Carbohydrate 0g			0%
Dietary Fiber 0g			0%
Total Sugars 0g			
Includes 0g Added Sugars			0%
Protein 0g			
Vitamin D 0mcg	0%	Calcium 7mg	0%
Iron 0mg	0%	Potassium 8mg	0%
Magnesium 20mg	4%	Chloride 732mg	30%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

In order to ensure that your patrons only receive genuine Celtic Sea Salt®, please do not repackage this salt.

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Ingredients: Sea Salt

Product of Guatemala, hand packaged in the USA