



THEODOROU
SALT INDUSTRY

Flower of the Sea Salt

Natural

100g



Flower of the Sea Salt Natural



Flower of the sea salt is a gourmet totally natural product based on the solar evaporation of sea water. We have successfully managed to create the same environment in a controlled system where the final product is kept clean without washing away its elements.

It dissolves faster than normal salt and is added to meals before being served. It contains no additives and also no elements have been removed from it, making it totally natural.

We offer a large variety of natural flavours such as black, smoked, chili, lemon and rosemary.

Available in private label!

100g

CHEMICAL ANALYSIS	TYPICAL
NaCl on a day basis	98.2%
Calcium (Ca)	0.04%
Magnesium (Mg)	0.03%
Sulfate (So ₄)	0.1%
Insoluble	0.01%

PALETTE CONFIGURATION

80x120cm=20 layers x 14 height=280 cases

in a 20" container

GRAIN SIZES AVAILABLE

70% pass through

Natural

0.1 - 2mm

Additives: N/A



FINGER SALT



www.sailorsalt.com

Processed
and Packed
in Cyprus

