

unrefined - without chemical additives - without anti-caking agent - without addition of iodine

The **natural crystal salt** results from the dehydration of the Indian Ocean more than 280 million years ago. Today, it is stored up to 750 meters below ground and contains numerous accompanying minerals.

The crystal salt is mined in the mountain mines of Pakistan. It is a **natural product**, which is only ground and sieved. In contrast to industrially produced cooking salts, it contains a large number of minerals and trace elements that are responsible for the unique taste.

Himalayan crystal salt is all-round usable and gives your dishes an intensive salty note.



