



Introducing GOURMET SALTS IN BULK

Frontier is excited to announce the introduction of Gourmet Sea Salts! These natural sea salts are hand-harvested from a variety of coastal areas and will add fabulous flavor and fun to your cooking. All new items are available in our traditional 11lb bulk bag.

- Fleur de Sel Sea Salt
- Grey Sea Salt, *Fine Grind*
- Hawaiian Black Sea Salt, *Coarse Grind*
- Hawaiian Red Sea Salt, *Coarse Grind*
- Himalayan Pink™ Salt, *Medium Grind*
- Kala Namak Salt, *Fine Grind*
- Yakima™ Applewood Smoked Sea Salt, *Medium Grind*

FRONTIER™
NATURAL PRODUCTS CO-OP

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Fleur de Sel Sea Salt

UPC: 0-89836-04412-9 **Item #:** 4412 **Origin:** France **Processing:** Solar evaporated, unrefined

Description: Long considered the caviar of salts, Fleur de Sel is comprised of light, moist crystals that look like tiny snowflakes and will make any dish sparkle with shine and a violet-like aroma. It is hand-harvested from the prized salt marshes in Brittany, France. Harvesters rake the moist top layers of salt from the surface of the evaporating pools in the marshes. Because conditions must be just right for Fleur de Sel to form, the yield is extremely low – thus making it a prized commodity in the marketplace.

Uses: Fleur de Sel is best used as a finishing salt, lightly dusting dishes just before serving.



Grey Sea Salt, *Fine Grind*

UPC: 0-89836-04409-9 **Origin:** France **Processing:** Solar evaporated, unrefined

Description: Our Grey Sea Salt is an all natural sea salt, unrefined and unprocessed, sourced from the Guerande Region in Brittany, France. This mineral rich sea salt is harvested by traditional celtic methods using a paludier, a craftsman salt harvester.

Uses: It is excellent for seasoning meats and vegetables and is best used as a finishing salt.



Hawaiian Black Sea Salt, *Coarse Grind*

UPC: 0-89836-04406-8 **Origin:** Hawaii **Processing:** Solar evaporated, unrefined

Description: This beautiful sea salt from Hawaii has a striking black color and silky texture. Pacific sea salt is bathed in all natural activated Coconut shell charcoal to achieve its characteristic color and slightly-earthly salt flavor. This coarse black salt has very large crystals which help to accentuate its visual appeal while providing a pleasant crunch.

Uses: This beautiful black salt is best used as a finishing salt. However, it will dissolve well if used in wet cooking. Try it on salads, vegetables, sushi, grilled steak, teriyaki chicken or tofu.



Hawaiian Red Sea Salt, *Coarse Grind*

UPC: 0-89836-04405-1 **Origin:** Hawaii **Processing:** Solar evaporated, unrefined

Description: Hawaiian Red Sea Salt is non-processed and rich in trace minerals, all of which are found in sea water. A small amount of harvested reddish Hawaiian clay (Alaea) enriches the salt with Iron-Oxide. Traditionally, Hawaiians used this salt in ceremonies to cleanse, purify and bless tools and canoes, as well, in healing rituals for medicinal purposes.

Uses: The large, coarse red crystals really stand out when used as a finishing salt. Sprinkle a few crystals on your dish before serving and you'll be delighted with the crunchy texture, earthy flavor and vibrant color. Especially delicious for roasting or grilling meats, it is used in traditional and authentic seasoning for native Hawaiian dishes such as jerky and pork loin.



Himalayan Pink™ Salt, *Medium Grind*

UPC: 0-89836-04407-5 **Origin:** Pakistan **Grind:** Medium

Description: Himalayan Pink™ gourmet salt is pure, hand-mined salt found naturally deep inside the pristine Himalayan Mountains. The high mineral content Himalayan salt crystals range in color from deep reds to beautiful pinks to sheer white indicating a beneficial amount of trace elements & iron.

Uses: This Jurassic era sea salt is known for its healing properties and is used by health professionals, spas and individuals who are interested in utilizing natural products to heal the body and relax the mind. The Himalayan pink salt can be used either during cooking or as a finishing salt. Delicious when used with chicken, red meat, fish, brines, and sauces.



Kala Namak Salt, *Fine Grind*

UPC: 0-89836-04410-5 **Origin:** India **Processing:** Unrefined

Description: Another common name for this salt is "Indian Black Salt" or "Sanchal" even though the salt crystals are actually light pink with a grayish tinge. This salt, which has a strong "cooked egg" odor, is mined in Central India as large, reddish-black crystals that are high in sulphur. The crystals are then finely ground into a grayish, rosy powder.

Uses: Because of its egg-like flavor, it is very common in vegan cooking. Kala Namak also plays a key role in Indian cuisine such as curries, chats, chutnies and pickled vegetables. This salt can be used during cooking or as a finishing salt.



Yakima™ Applewood Smoked Sea Salt, *Medium Grind*

UPC: 0-89836-04408-2 **Origin:** Washington State **Processing:** Base salt is evaporated, unrefined

Description: Yakima™ Applewood Smoked Salt is a flaky sea salt that is naturally smoked over true Eastern Washington Applewood at low temperatures. Aged applewood is one of the most popular fruit woods used in smoking.

Uses: Yakima smoked sea salt has a subtle fruit wood flavor that is mild enough to use with fish, shellfish, and poultry. Pork, sausage, ham, and bacon are also delicious when cooked or cured with this smoked salt. This salt can be used during cooking or as a finishing salt.



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