

SALTWORKS[®]

America's Sea Salt Company[®]





Serious About Salt[®]

America's Sea Salt Company[®]

As the leader of the gourmet salt industry, SaltWorks[®] is truly passionate about salt. From the purity of the water sources and harvesting practices to packaging and delivery, we work tirelessly to innovate processes and pioneer technologies to improve the salt while preserving the artisanal craftsmanship and unique characteristics of each grain.

The most trusted source for all-natural salts, SaltWorks[®] offers over 100 varieties of specialty gourmet salts available by the pound, pallet or truckload. More than 20 million pounds of salt are shipped each year to SaltWorks customers spanning the globe. Our capacity is nearly limitless, with 6 million pounds of premium-grade salts ready for immediate delivery and a constant supply of gourmet, artisanal salts from all over the planet.

Since its founding, we have earned the trust of our customers with this simple premise: a better product at a competitive price. With heavy investment in technology at SaltWorks state-of-the-art facility, no detail goes unexamined. Everything that affects the salt quality or the customer experience is carefully scrutinized and perfected. This commitment to excellence led to SaltWorks' development of real-wood smoked sea salts, natural flavored salts and our exclusive Optically Clean[®] Technology.

Leveraging years of expertise and innovation, SaltWorks has revolutionized techniques that have changed the face of the gourmet salt industry. It's paramount to our business that we can guarantee our customers the highest quality salt available—and we're constantly raising the bar with proprietary technology and all-natural solutions. SaltWorks is the only salt supplier you will need. Guaranteed.

Make the Switch to All-Natural Salt

SaltWorks® can help you demonstrate your commitment to producing the best possible products with clean labels and all-natural ingredients. We produce a full range of ingredient salts, expertly crafted to meet our large volume customers' manufacturing & processing requirements. From the light flakes of Pacific Blue® Kosher Flake Sea Salt, crisp & clean Pure Ocean® Premium Sea Salt, and popular Ancient Ocean® Himalayan Pink Salt, to our cold-smoked and flavored varieties, our comprehensive selection offers a variety of options that are easily incorporated into any manufacturing or processing application.

All-natural and unrefined, our salts contain no chemicals or artificial additives, so you can be assured that you are getting the most flavorful, pristine salt ingredient possible.

Food Safety & Certifications

SaltWorks has established rigorous processes to ensure the top quality of all of our salts while preserving the artisanal craftsmanship and unique characteristics of each crystal. We have carefully built a network of trusted and reputable production partners and require that all are registered with the FDA. We ensure that our producers meet SaltWorks' strict foreign supplier requirements including product quality and business ethics. We personally certify the authenticity of each salt that we source from across the globe.

Our custom-built salt processing facility is registered with the FDA and is in compliance with the requirements of the Bioterrorism Act and the Food Safety Modernization Act (FSMA). SaltWorks also meets all Codex standards for food-grade salts.

SaltWorks is SQF certified at the highest possible level by NSF International®. To receive this certification, our team and facility is evaluated in an extensive third-party audit, ensuring that we adhere to the rigorous requirements of the Safe Quality Foods (SQF) Code. Recognized by the Global Food Safety Initiative (GFSI), our SQF certification guarantees that the safety and quality of our products is recognized globally, and demonstrates that we have implemented and maintain stringent safety controls.

SaltWorks proudly holds the following certifications:

- SQF Certified
- GMP and Certified HACCP
- Kosher Pareve by the Orthodox Union (OU)



In addition, all of our gourmet salts are:

- All-Natural
- Non-GMO
- Allergen Free
- Gluten Free



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Ancient Ocean® Himalayan Pink Salt

Ancient Ocean® Himalayan Pink Salt is mined from ancient sea beds deep within the Himalayan Mountains that crystallized long ago, before modern pollutants existed, lending to the belief that this salt is one of the purest on earth.

Himalayan salt is a full-flavored all-natural mineral salt. A wide variety of trace minerals produces the beautiful, light to dark pink coloring for which this salt is loved and prized.

Unlike other Himalayan salt, SaltWorks® Ancient Ocean Himalayan Pink Salt undergoes our exclusive processing techniques to guarantee its status as the best quality on the market. Ancient Ocean is the highest grade Himalayan salt available—beautiful, safe and ready for food processing, manufacturing or food service. Our processes clean and sort raw grains without touching the natural crystals, which leaves behind only the most pristine, all-natural salt.

Never chemically processed, heated or refined, Ancient Ocean Himalayan Pink Salt is simply the highest quality and most delicious unadulterated Himalayan salt possible. Bulk Ancient Ocean is produced in the widest range of carefully screened standard grain sizes in a selection of packaging options suitable for every and any bulk application.

Aspiration Process: Due to the traditional mining and packaging techniques used, raw Himalayan salt can contain foreign material like plant matter & packaging fibers. Our Ancient Ocean Himalayan Pink Salt goes through an all-natural vacuum process which removes any non-salt debris weighing less than the salt itself.

POWDER



Grain Size:
0.0 - 0.2 mm

EXTRA FINE



Grain Size:
0.2 - 0.5 mm

FINE



Grain Size:
0.3 - 1.0 mm

COARSE



Grain Size:
2.0 - 4.0 mm

EXTRA COARSE



Grain Size:
4.0 - 6.0 mm

LIMITED STOCK

XXL



Grain Size:
10.0 - 15.0 mm

Optically Clean®: Ancient Ocean salt goes through our proprietary Optically Clean process to ensure its aesthetic and functional appeal. This state-of-the-art technique examines each grain of salt to verify its color and utilizes high-definition cameras & air jets to remove undesirable insoluble matter and out-of-specification crystals. If a crystal does not meet our strict criteria, it is removed with a blast of air. The process is all-natural and chemical free.

Custom Sieving & Metal Detection: SaltWorks employs a highly trained team who sieve each batch of salt to exacting specifications. We offer the largest selection of different grain sizes and the option to custom size for any project. This practice is especially important for retail packaged salts as our grain sizes are consistent and free of excess powder. During this sorting process, the salt is also passed over rare earth magnets and through metal detection.

Registered & Certified: Ancient Ocean Himalayan Pink Salt is guaranteed authentic. We import from well-respected & reputable suppliers who are registered with the FDA and comply with the Bioterrorism Act of 2002. We also ensure that our suppliers meet ethical business practice criteria, including providing a fair wage, no use of child labor and that they harvest only from certified mines.

Available In: 5 lb | 25 lb | 55 lb | 2,200 lb



Grain Sizes

POWDER GRAIN: The ideal size for snack food manufacturers and food service customers for coating & adherence on snack foods such as popcorn, chips and roasted nuts.

EXTRA FINE GRAIN: Easily utilized in salt shakers and in soups & sauces for quick dissolution and even flavor distribution. This size also boasts good adhesion on snack foods. Slightly more granular than Powder, this size will offer a visible salt look on tortilla chips and other snack items.

FINE GRAIN: The perfect size for tableside salt shakers and everyday use in commercial kitchens for baking & cooking. This size is also popular as an ingredient for food manufacturers & processors. This is an extremely versatile grain size for a range of applications.

SMALL GRAIN: Works well in food service applications for grilling & roasting meats. This is also a popular size for blending into spice & seasoning blends and for topical applications on pretzels & crackers.

MEDIUM GRAIN: Good for smaller salt grinders or mills to display its beautiful color. This size is also a good choice for brines & pickling.

COARSE GRAIN: A chunky, dense crystal, this is the right size for large salt mills & grinders. It also works well for salt roasting in commercial kitchens, as well as for brining applications.

EXTRA COARSE GRAIN: Comprised of irregular, substantially-sized crystals. Best used in slow-dissolving applications, such as ice cream or curing, this size is also a beautiful presentation salt for seafood.

SMALL



Grain Size:
1.0 - 2.0 mm

MEDIUM



Grain Size:
2.0 - 3.0 mm

LIMITED STOCK

JUMBO



Grain Size:
15.0 - 30.0 mm



Pure Ocean[®] Premium Sea Salt

Pure Ocean[®] Premium Sea Salt is the highest quality natural sea salt available. Solar-evaporated from exceptionally pure waters, Pure Ocean is completely unrefined and all-natural. Its trace minerals add subtle nuances of flavor that make this sea salt superior.

Sparkling crystals, made white by the sun and sea, are collected from salt ponds, carefully crushed and screened to size, and perfected by SaltWorks[®] Optically Clean[®] technology in our state-of-the-art facility. Our exclusive quality assurance techniques guarantee the purity of Pure Ocean[®], while protecting the natural state of each grain. This process is all-natural and chemical free, and results in a beautiful white sea salt that is easily repackaged into clear containers, mixed for spice blends, or added to any recipe with confidence.

Pure Ocean is the perfect clean label replacement for your current refined salt or domestic sea salt, with no additives or anti-caking agents. Ideal for use in a wide variety of bulk applications, it is available in a broad selection of grain sizes and packaging options to meet the needs of our food service customers, manufacturers and processors. From tabletop salt shakers and spice blends to food processing and salt mills, SaltWorks Pure Ocean is a simple upgrade that will make a big impact as consumers increasingly focus on quality foods and ingredients to inform their purchasing and dining decisions.

Available In: 5 lb | 55 lb | 2,200 lb

POWDER



Grain Size:
0.0 - 0.2 mm

FINE



Grain Size:
0.3 - 1.0 mm

PRETZEL



Grain Size:
0.6 - 1.9 mm

SMALL



Grain Size:
1.0 - 2.0 mm

MEDIUM



Grain Size:
1.0 - 3.0 mm

COARSE



Grain Size:
2.0 - 4.0 mm

The Perfect Match for Your Snack

SaltWorks® offers the most extensive selection of ingredient sea salt grain sizes to best suit a wide range of food processing and manufacturing applications. These grain sizes are precise and consistent, ensuring that you'll receive a product that is perfect for your formulation.

POWDER GRAIN: Suited to applications that call for a salt coating, powder is excellent on snack foods from popcorn to roasted nuts and chips. This size also works well for manufacturing & culinary uses that require quick dissolution and even flavor distribution.

FINE GRAIN: For everyday use, this grain is an irreplaceable essential, the perfect upgrade from refined table salts. This size is popular for repacking or for use in commercial kitchens.

PRETZEL GRAIN (formerly 'Kosher Grain'): Perfectly sized for topical use on pretzels,

granola bars, chocolates, and more. It's also great in spice blends and rubs, as well as food service & restaurant use as a drink rimmer.

SMALL GRAIN: For commercial kitchens & food service use for grilling and roasting meats. It also functions well in spice rubs & blends and in topping applications that call for an impactful visual presence and crunch.

MEDIUM GRAIN: Best in small salt grinders or mills, medium grain also works well for curing or brining meat in commercial kitchens and food processing applications. The

medium-sized crystals are also a good fit for pickling and salt crusts.

COARSE GRAIN: The consummate size for packaging in salt mills and grinders. Beautifully clean & sparkling, this salt is ideal in clear packaging for grinder refills as an everyday essential on the shelf.



What is Optically Clean® Technology?



Committed to providing pristine, unadulterated salt, our proprietary Optically Clean process eliminates all foreign materials and flawed crystals while leaving the raw salt just as natural as the day it was harvested: no washing, no chemicals and no tampering with Mother Nature's components. Depending on its natural environment, sea salt inherently contains traces of foreign materials like sand, shells, rocks, seaweed, or clay. Of course, none are harmful, but these elements can be especially unwelcome or problematic for many applications.

Using state-of-the-art, high-definition cameras and lights, our Optically Clean method captures each grain of salt in real time. The system then instantly reviews the cascading salt crystals to ensure that each and every one meets our strict quality guidelines. This technology is so advanced, it can detect undesirable foreign particles that are smaller than a grain of sand! If a grain of salt doesn't match our criteria, a targeted burst of air removes the small interloper while leaving ideal grains untouched.

This revolutionary technique, coupled with our other exacting quality assurance processes, produces the cleanest, mineral-rich sea salt ready for distribution, repackaging, or production of high quality food products. SaltWorks Optically Clean Technology distinguishes our salts as the purest on the market.

Pacific Blue® Flake Sea Salt



MINI FLAKE: Pyramid-shaped crystals that provide extra saltiness and enhanced adherence. Light and crunchy, and perfect for tortilla chips, pretzels, crackers and spice rubs.

MICRO FLAKE: A functional flake salt offering lower sodium and improved flavor. With a fine texture that is similar to powder, making it ideal for fried foods, popcorn, nuts and other snack foods.

KOSHER FLAKE: The traditional kosher flake texture is captured in our Pacific Blue Kosher size. Slightly larger than our Ingredient Flake size, it is perfect for spice blends and everyday use in commercial kitchens. This size is also in demand on the grocery shelf, making it an excellent choice for repack.

Available In: 5 lb | 20 lb | 40 lb* | 1,000 lb | 1,600 lb* (*Micro & Mini only)

MICRO



Grain Size:
0.0 - 0.3 mm

MINI



Grain Size:
0.3 - 0.8 mm

KOSHER



Grain Size:
1.0 - 3.0 mm

The traditional flake texture of our all-natural Pacific Blue comes from the crisp, clear waters of the Pacific Ocean. Its soft pyramid shape allows better adhesion to food, so less salt is needed.

Harvested from the Pacific Ocean, Pacific Blue delivers the beneficial nutrients of unrefined sea salt while also capturing the cherished flake texture of kosher sea salt. SaltWorks guarantees that each flake of salt that leaves our facility remains free of chemicals and additives. Kosher-certified Pacific Blue is also organic compliant, all-natural and allergen-free. The fine, feather-like flakes lend themselves perfectly to everyday commercial kitchen use for finishing, baking and cooking. Pacific Blue is also naturally lighter by volume than traditional sea salt, making it an ideal choice for seasoning blends, food processing, or in products such as soups and sauces. A clean label ingredient, the tiny flakes also work well for snack food applications. An in-demand, irreplaceable essential on the shelf for repackaging, wholesale Pacific Blue is available in three functional flake sizes: Kosher, Mini and Micro.



Additional Flake Salts

Polar® Flake Australian Sea Salt Flakes

From the southern coast of Australia, Polar® has an intense, clean flavor with a satisfying crunch. The Antarctic Bottom Water, which is the coldest, most highly ventilated and hyper-saline seawater in the world, produces a pure taste and brilliant white color. The sparkling texture of this versatile sea salt dissolves both evenly and easily. It is ideal for a range of applications: as a drink rimming salt, an all-purpose food service salt, processing canned goods, topping confections, and also makes a great base salt in seasoning blends. The dry flakes are easy to pick up, sprinkle and crush gently between your fingers, making it ideal for chefs who want better control over seasoning on a variety of dishes.

Available In: 3 lb | 20 lb | 800 lb



Grain Size:
1.0 - 3.0 mm

Ancient Ocean® Himalayan Pink Salt Flakes

Full flavored and all natural, Ancient Ocean® Himalayan Pink Salt is harvested from prehistoric salt deposits found in the Himalayan Mountains, and then expertly formed into gorgeous, crunchy flakes to create a new and unique offering. A beautiful blush pink, these delicate flakes are perfect for customers seeking an impactful and visually appealing salt topping for baked goods, confections, candy and more. For food service, this special salt offers abundant seasoning opportunities both for the front and back of the house, such as a sprinkle over butter with bread service, a self-serve salt cellar at the table, or in seasoning blends and garnishes that are carefully crafted in the kitchen.

Available In: 2 lb | Contact us for larger bulk options



Grain Size:
1.0 - 3.0 mm

The SaltWorks® Smoked Salt Difference

SaltWorks® manufactures the highest quality, all-natural smoked sea salts on the market, without the use of flavors, colorings, or liquid smoke.

Our commitment to developing only the best specialty salts on the market is the driving force behind our proprietary smoking process and unmatched variety of gourmet smoked sea salts. Handcrafted and cold-smoked in our state-of-the-art facility, these salts guarantee the delicious taste of natural smoke in any application.

SaltWorks smoked salts begin with an Optically Clean® sea salt base that is free of additives and has not been chemically treated or washed. Using untreated, bark-free wood varieties, we cold smoke the pure sea salt for 2 to 14 days, depending on the desired flavor. The slow smoking process allows the salt to absorb maximum flavor without becoming bitter. Our carefully calculated smoking times depend on the specific wood and salt variety, resulting in deliciously fragrant options that range from mild to extra bold.



Grain Size:
0.0 - 3.0 mm

Robusto™ Hearty Smoked Sea Salt

Robusto™ Hearty Smoked Sea Salt is crafted when a Pacific flake sea salt is cold smoked with a special blend of real hardwood & fruitwood logs for a distinctive, robust smoked flavor. Food processors can use this variety to add smokehouse flavor to anything from chips and frozen entrées to spice blends. The extra bold taste and wonderfully flaky texture can be utilized effectively in commercial kitchens everywhere for grilling red meat, seasoning veggies, or other savory applications. Robusto is naturally smoked using bark-free wood with zero additives, accommodating clean label criteria. It's ideal for adding a punch of smoked flavor to your product or brand without resorting to artificial options, like liquid smoke.

Available In: 3 lb | 25 lb | 1,000 lb

Salish® Alderwood Smoked Sea Salt

Salish® Alderwood Smoked Sea Salt is inspired by centuries of indigenous Pacific Northwest tradition. Using SaltWorks' exclusive technology, we cold smoke Salish for 48 hours over Northwest alder, allowing the salt to fully absorb the natural smoke. The bark-free, red alder species achieves a flavor balance between sweet and smoky. This variety is an impactful, all-natural, authentic alternative to artificially smoked options. Salish was our inaugural smoked salt and has remained one of our bestselling varieties to date.

Available In: 5 lb | 55 lb | 2,200 lb

FINE GRAIN: Ideal for repackaging for direct-to-consumer sales, as it is easily utilized in the kitchen and at the table. This is also the perfect size for use in packaged products, from frozen snacks to nuts & popcorn.

MEDIUM GRAIN: Perfectly sized for spice blends & rubs, especially those targeted towards grilling & roasting use.

COARSE GRAIN: Best suited for salt mills, grinder repack or refill projects. This size also works well when roasting meat.

FINE



Grain Size:
0.0 - 1.0 mm

MEDIUM



Grain Size:
1.0 - 3.0 mm

COARSE



Grain Size:
2.0 - 4.0 mm

Durango® Hickory Smoked Sea Salt

An all-natural, hickory-smoked flake salt distinguished for both its texture and authentic smoky taste, Durango® Hickory Smoked Sea Salt is often used in manufacturing due to its well-rounded flavor and light, flaky consistency. Durango contains no additives or artificial flavorings, capturing the true essence of the hickory wood smoke. For the food manufacturer and processor, its small flakes make it a preferred choice as an ingredient in BBQ spice blends or food products, from frozen snacks to chips & nuts. This salt is wonderful to incorporate into everything from main dishes to the rim of a Bloody Mary.

Available In: 5 lb | 25 lb | 1,000 lb



Grain Size:
0.0 - 2.5 mm

El Dorado® Mesquite Smoked Sea Salt

El Dorado® Mesquite Smoked Sea Salt is cold smoked over real mesquite wood, capturing the big flavors of authentic Texas BBQ. Tenacious mesquite wood smoke permeates solar-evaporated sea salt, introducing the same bold flavor achieved from traditional slow-cooked pit barbecue and imparting powerful wood-smoked taste without the bitterness. No additives or artificial ingredients are ever used to create the genuine flavor of SaltWorks all-natural smoked salts. El Dorado adds an intense, smoky flavor to any product or dish, from the freezer or spice aisle to the table.

Available In: 5 lb | 55 lb | 2,200 lb



Grain Size:
1.0 - 2.0 mm

Yakima® Applewood Smoked Sea Salt

Yakima® Applewood Smoked Sea Salt is a small flake sea salt, cold smoked with aged applewood. This smoked variety brings a slight smoky sweetness appropriately complemented by its subtle crunch. The light flakes incorporate nicely into blends and rubs, but also provide a delicious salty & smoky flavor when used topically or as an ingredient in snacks, frozen foods, or confections. The versatility of applewood also makes it an ideal choice for any commercial kitchen, as it is mild enough to complement fish & vegetables, but hearty enough to make an impact with preparations of lighter meats, like pork & poultry.

Available In: 5 lb | 25 lb | 1,000 lb



Grain Size:
0.0 - 2.5 mm



French Sea Salts

Renowned chefs worldwide recognize French sea salts as the most sought-after varieties, and this isn't a new culinary phenomenon.



Since the 8th century, both the Vikings and the Celts helped to establish the French Atlantic coast and Brittany Peninsula as the most dominant salt trading regions in history—and some are still thriving today.

Climate & Location: To efficiently produce all-natural, solar-evaporated sea salt by hand, conditions have to be just right. The marshlands off the coast of France get the perfect balance of rain, sun, and wind: an ideal place for salt ponds, using the tides, canals, and man-made dams to fill with fresh seawater. The communities in this region were originally established by the Celtic people who took advantage of the idyllic setting for harvesting this precious sea salt. Relying on the environment for hundreds of years, these salts became the region's most valuable agricultural product. The time-honored tradition of *paludiers* (or salt workers) and the sustainable culture built around it remains a valued part of France today.

Harvesting Technique: French sea salts are probably most unique for the care taken during each hand harvest, which utilizes the seawater, wind, sun, and only wooden tools. The *paludier* lets water into the clay-lined salt pond. Using a traditional wood rake, they gently scrape the salt into piles along the side of the pond where it can dry, being mindful not to disturb the pond's clay lining.

Signature Characteristic: These French sea salts are hand harvested each year when the crystals are young and newly formed. This creates the sought after texture and high moisture content that this unique salt is prized for.



Fleur de Sel French Flower of Salt

Delicate, moist and beautiful, Fleur de Sel is known as the “caviar of salt.” The quintessential finishing salt choice for fine foods, Fleur de Sel is cherished for its unique texture and balanced flavor. Using centuries-old harvesting techniques, this salt is carefully culled by hand from the surface of clay-lined salt ponds in the Guérande region of France using all wooden tools. The unique natural crystal formation combined with gentle collection techniques results in a delicate, fluffy texture that retains its natural flavor and higher moisture content. Offering a delicate crunch, Fleur de Sel is ideal for finishing dishes, topping confections or high-end snack foods, in spice and seasoning blends and for repack.

Available In: 5 lb | 40 lb | 1,600 lb

Grain Size:
1.0 - 2.0 mm



Sel Gris - Velvet French Grey Sea Salt

Valued for its soft grey color, mineral-rich content and time-honored traditional harvesting techniques, Velvet grain Sel Gris is stone ground to a consistency similar to baking flour. Suiting very specific needs requiring strong adherence or quick dissolution with salty flavor but little-to-no texture, this grain size is ideal for coating snack foods such as nuts, popcorn and chips, and melts quickly for even flavor distribution in soups & sauces.

Available In: 5 lb | 55 lb | 2,200 lb

Grain Size:
0.0 - 0.2 mm

Sel Gris - Fine

French Grey Sea Salt

One of the most versatile and iconic hand-harvested finishing salts, Sel Gris is harvested in the traditional method from the clay-lined salt ponds in the Guérande region of France. Sel Gris in Fine grain is stone ground by hand to a fine consistency similar to common table salt, offering restaurateurs and gourmet manufacturers a hand-harvested salt in a grain size suitable for a wide variety of applications. This is a highly sought-after sea salt that is ideal for salt shakers, retail packaging, and manufacturing & processing ingredient use.

Available In: 5 lb | 55 lb | 2,200 lb



Grain Size:
0.0 - 1.0 mm

Sel Gris - Tamisé

French Grey Sea Salt

With its traditional grey color, varied trace mineral content and rich history, Sel Gris Tamisé is one of the most recognizable natural, gourmet salts in the world. Carefully sifted for medium grain consistency, the crystals are smaller & more evenly sized than the larger Brut grain. The most recognized and versatile grain size is cherished for its texture as it can be used right at the table or in manufacturing to give your products a delicate crunch with just the right intensity.

Available In: 5 lb | 55 lb | 2,200 lb



Grain Size:
1.0 - 3.0 mm

Sel Gris - Brut

French Grey Sea Salt

This treasured all-natural French sea salt elegantly captures the strong, briny flavor of the sea. With its trace minerals and moisture contributing to this variety's recognizable grey color, the raw, large irregularly-shaped crystals of Sel Gris Brut grain are the traditional, un-sifted size gleaned from the traditional harvesting methods. This size is popular with food manufacturers for topping baked goods and confections, as well as on snack foods, frozen foods and desserts that call for a hefty topical salt crunch.

Available In: 5 lb | 55 lb | 2,200 lb



Grain Size:
2.0 - 4.0 mm

Sel Gris - Grinder

French Grey Sea Salt

Treasured by consumers for its texture, mild flavor and mineral-rich content, the irregular-shaped crystals of French grey sea salt are now offered in a new grain size, Grinder grain. Historically, the high moisture content of this hand-harvested salt has prevented it from being used in a grinder – until now. SaltWorks® has taken the traditional form of this salt and put it through our Optically Clean® process before air drying the grains. This exclusive process produces a distinctive grey salt, perfect for the tabletop grinder. Food manufacturers are also taking advantage of the new version of this salt, as it makes a unique topping to confections, breads and snack bars.

Available In: 5 lb | 55 lb | 2,200 lb



Grain Size:
2.0 - 4.0 mm

Alaea

Red Hawaiian-Style Sea Salt

An all-natural, red Hawaiian-style sea salt with undeniable gourmet flair, Alaea offers manufacturers and restaurateurs a chance to add an exotic touch to their fine foods. Traditionally used for its moisture-retaining and flavor-enhancing properties, Alaea is an all-natural combination of Pacific Ocean sea salt and purified red alae clay from the island of Kauai. Beautiful in color with full flavor and especially hard crystals, Alaea holds its own in hearty, juicy, or saucy dishes. The added native alae clay helps seal in moisture, and makes this an ideal choice for roasting meats.

Available In: 5 lb | 50 lb | 2,000 lb

FINE



Grain Size:
0.0 - 1.0 mm

SMALL



Grain Size:
1.0 - 2.0 mm

COARSE



Grain Size:
2.0 - 4.0 mm

FINE GRAIN: Perfectly suited for finishing dishes and in tabletop salt shakers. It is popular for use in a number of food processing applications such as on chips, nut mixes or in Hawaiian-inspired packaged snack foods.

SMALL GRAIN (formerly 'coarse grain'): A unique solution for topical applications where adding an impactful pop of both flavor and color is desired. This grain size is also easily mixed into spice blends and rubs.

COARSE GRAIN: Alaea coarse grain is sized specifically for use in salt grinders.

Hiwa Kai

Black Hawaiian-Style Sea Salt

A unique Hawaiian-inspired sea salt, Hiwa Kai has a stunning black color and silky texture. This all-natural salt offers the same bold flavor as a traditional sea salt, but with the added beauty and intrigue that's indicative of gourmet foods. Hiwa Kai is created when combining Pacific Ocean sea salt with activated charcoal made from the shells of coconuts. Produced using cutting edge, all-natural technologies exclusive to SaltWorks®, Hiwa Kai is popular not only for its delicious flavor but also as a stunning garnish to a variety of dishes or even the rim of a glass.

Available In: 5 lb | 50 lb | 2,000 lb

FINE



Grain Size:
0.0 - 1.0 mm

SMALL



Grain Size:
1.0 - 2.0 mm

COARSE



Grain Size:
2.0 - 4.0 mm

FINE GRAIN: A striking sea salt similar in size to traditional table salt adding exotic flair, a pop of color & salinity to any dish. It is also used as an ingredient in gourmet manufacturing applications.

SMALL GRAIN (formerly 'coarse grain'): The crunchy crystals of small grain are ideal for topical applications on confections and prepared foods. Also great for spice blends and rubs, this salt adds texture and attractive color to the mix.

COARSE GRAIN: Hiwa Kai coarse grain is sized specifically for use in salt grinders.



Kosher Salt

The word “kosher” has two different meanings with respect to salt: either kosher certified salt or kosher style flake salt.

Kosher Certified salt meets the guidelines of kosher as outlined by Jewish law. For kosher certification, SaltWorks® partners with the Orthodox Union (OU). The OU is widely regarded as one of the most prestigious kosher certification agencies in the world, and is trusted for its commitment to quality and excellence.

Kosher Style flake salt is categorized by its distinctive flake crystal. Interestingly enough, it is believed that this style of salt took on the name “kosher” because the unique texture and shape are useful in the process of koshering meat.

The texture and shape of kosher style salt is lighter and more delicate than a typical fine grain table salt. Kosher style salt also dissolves quickly and evenly into foods during cooking and melds wonderfully with other flavors. It is a great salt to use in spice blends because the light texture mixes well with other ingredients.

Clean Label & Organic

Clean Label: Once a trend, clean label is now the new standard. “Clean Label” refers to the simplifying of ingredient lists—using fewer ingredients that are easily recognized (and easy to pronounce) and are natural, not artificial. All SaltWorks salts are clean label friendly. Never chemically treated or refined, our salts do not contain artificial ingredients or anti-caking agents.

Organic Compliant: While there is not yet an organic certification for salt in the United States, SaltWorks salts are all-natural, free of additives or chemicals and comply with organic standards. These salts can be used in organic and non-GMO products without changing the organic status of the end product. (The SaltWorks Fusion line of flavored salts is all-natural and additive free, but may contain ingredients that are not organic or organic-compliant. Please contact our sales team directly with specific questions.)

Fusion® Naturally Flavored Sea Salt

Inspired by our philosophy that pure, natural ingredients simply taste better, Fusion® flavored sea salts are a delicious and innovative way to infuse authentic taste and saltiness into any dish or product.

These unique, flavored salts exclusively from SaltWorks® are made entirely of just two authentic ingredients. Our three proprietary flavoring processes infuse a pristine, pure sea salt with a real whole food ingredient. The ingredient is naturally bonded to each and every salt crystal, resulting in a flavor concoction more impactful than just a seasoning blend. We never use bonding agents, artificial flavors or colors.

Perfect for the restaurant kitchen, baker, chocolatier and food manufacturers, these inventive salts will take products to a new level. Fusion salts work best in topping applications that benefit from the beautiful natural colors, flavors and textures. A new generation of gourmet natural flavoring, Fusion salts will add vibrant color, texture and variety to chips and salted snacks, on top of chocolates and confections, and in frozen desserts, entrées, potato products and vegetables.

Our Fusion salt collection is an innovative selection, created using one of SaltWorks' three different proprietary processes.

Liquid Fuse: The genuine flavor is gained through a proprietary process of liquefying whole natural ingredient before fusing them with the salts.

Dry Fuse: This method is used when we want to combine the flavor of a liquid with the salts. We use several unique processes based on the liquid to concentrate the flavor.

Fusion Blend: Simply whole ingredients blended with their perfect sea salt companion.



Grain Size:
0.0 - 1.0 mm

Black Truffle Salt (Tartufo Vero®)

This all-natural black truffle salt is an exquisite combination featuring authentic Italian black truffles and premium Italian sea salt. This aromatic, flavorful seasoning adds a touch of luxury to everything from popcorn & chips to pasta, potatoes & steak.

Available In: 4 lb | 20 lb



Grain Size:
1.0 - 3.0 mm

Wild Porcini Salt

A simple way to add unmistakable and authentic mushroom flavor naturally. Rich in aroma and flavor, this salt is a delicious choice for topping dinner rolls or blending into savory snack mixes, and it pairs exceptionally well with Italian cuisine and brands. The hand-harvested sea salt texture is ideal for finishing & topical applications.

Available In: 5 lb | 20 lb



Grain Size:
1.0 - 3.0 mm

Chipotle Salt

Combining real smoke-dried jalapeños and pristine Pacific sea salt, this versatile ingredient offers a mild heat and adds dimension to snack foods, spice blends and rubs, or a finishing flair to restaurant dishes. In topical applications, Chipotle salt offers subtle smoky spice to chocolates and savory snacks.

Available In: 5 lb | 20 lb



Grain Size:
1.0 - 3.0 mm

Jalapeño Salt

Simply fresh jalapeño peppers and sea salt, this variety falls in the middle heat range of our hot and spicy salts. This is a delicious option for seasoning snack food products, adding just the right amount of heat & a crunchy texture. Excellent in seasoning blends and ideal for food service when paired with avocado, bacon and cheddar.

Available In: 5 lb | 20 lb



Grain Size:
0.0 - 2.5 mm

Sriracha Salt

One of the most on-trend ingredients in the gourmet industry today, this superstar seasoning is a must! The flaky texture of this spicy salt makes it ideal for use in sauces & broths, and lends itself nicely to spice blends, seasoning snack mixes and topical applications. Great for repack as customers seek products featuring Sriracha.

Available In: 3 lb | 15 lb



Grain Size:
1.0 - 3.0 mm

Habanero Heat Salt

The popular taste of real habanero peppers is forefront in this spicy salt, which is one of our bestselling Fusion varieties. It's a go-to ingredient for any commercial kitchen or food manufacturer specializing in southwest cuisine, and ideal for repackaging projects & spice blends as consumers seek out exciting new culinary possibilities.

Available In: 5 lb | 20 lb



Grain Size:
1.0 - 3.0 mm

Ghost Pepper Salt

Crafted with the formidable Naga Jolokia pepper (known as the Ghost Pepper), this salt is an intense balance of flames and flavor. Fiery, robust and earthy, it's perfect for topical applications on spicy chocolates and mixed with zesty snack foods. Also popular for repackaging and as an ingredient in spice blends and rubs to add savory heat.

Available In: 5 lb | 20 lb



Grain Size:
0.0 - 2.5 mm

Venom[®] Salt

Made with the blazing hot Trinidad Scorpion Pepper, this is truly the hottest salt in the world! Ideal for manufacturers looking to add a lot of spice to hot sauce branded items and other on-trend pepper products, from spice rubs to snacks and even popcorn. If hot food is your specialty, Venom could be your new secret ingredient.

Available In: 3 lb | 10 lb



Grain Size:
0.0 - 2.5 mm

Lime Fresco Salt

Embodying the fresh, vibrant flavor of tart limes, this salt is a favorite in international cuisines like Thai, Mexican and Southwestern. The light, flaky texture is ideal for topical applications on confections & snack foods. It is versatile for restaurateurs in the kitchen and behind the bar, adding zest to the glass rim of a margarita.

Available In: 3 lb | 15 lb



Grain Size:
0.0 - 2.5 mm

Lemon Twist Salt

Made with real lemons, this salt is tartly delicious and refreshing, highlighting the classic combination of salt and citrus. This is ideal in topical applications for confections and snack foods alike and an essential choice for seafood counters, pastry chefs and bartenders. Its flaky sea salt texture is packed with fresh flavor.

Available In: 3 lb | 15 lb



Grain Size:
1.0 - 3.0 mm

Espresso Brava Salt

Rich and unique, this salt is an ideal inclusion in gourmet food products and chocolate confections. An impressive topping on prepackaged desserts and snacks, it adds a textural crunch and pop of robust flavor. A surprising game-changer when paired with red meat, Espresso Brava is perfect for specialty spice blends and grilling rubs.

Available In: 4 lb | 20 lb



Grain Size:
1.0 - 3.0 mm

Vanilla Bean Salt

Genuine Bourbon vanilla beans are combined with all-natural hand-harvested sea salt creating a warm, familiar flavor that pairs well with creamy, fruity, spicy and even citrusy flavors. The texture lends itself to topping and finishing applications. Ideal for topping chocolates, confections and even nuts or other salty snacks.

Available In: 5 lb | 20 lb



Grain Size:
0.0 - 2.5 mm

Thai Ginger Salt

Spicy, tart and clean, this salt adds bright flavor to both sweet and savory products and is one of the most versatile varieties for a range of wholesale applications. The flaky texture makes it ideal for blending and topical snack and confection applications. Delicious in Asian-inspired dishes, it's the exotic taste consumers crave.

Available In: 3 lb | 15 lb



Grain Size:
1.0 - 3.0 mm

Spanish Rosemary Salt

Offering the comfort and warmth of beloved rosemary and a new way to infuse your favorite dishes. Delight your customers with the herbaceous aroma in salty snacks like popcorn and nuts. In the commercial kitchen, spice up comfort classics and add a savory element to desserts.

Available In: 5 lb | 20 lb



Grain Size:
1.0 - 3.0 mm

Black Garlic Salt

The finest black garlic and all-natural sea salt make a premium pair. With deep, sweet notes reminiscent of balsamic vinegar, this umami-packed delicacy transforms salad dressings, deviled eggs, roasted vegetables and steak into high-end fare.

Available In: 4 lb | 20 lb



Grain Size:
1.0 - 3.0 mm

Roasted Garlic Salt

Much more than your average garlic salt! Real, golden-brown roasted garlic is fused with pure, natural sea salt in this gourmet seasoning unrivaled by any other option. Capturing the buttery warmth of roasted garlic, this salt is a savory staple that lends itself to a variety of applications from finishing dishes to topping packaged pretzels.

Available In: 4 lb | 20 lb

Repacking & Storage Tips

SaltWorks® Fusion line of sea salts is completely unique in its composition, production methods, and flavoring. SaltWorks strongly believes that all-natural ingredients are healthier, more nutritious, and more delicious than artificial ingredients and colors. These real, whole ingredients differ in color from batch to batch depending on the time of year that the ingredients are harvested. Variations in color are to be expected and do not affect the integrity of the salt.

Fusion products are made without anti-caking agents or preservatives. If not packaged or stored properly, salt will absorb moisture from the air causing it to clump & harden or become sticky. To minimize this, we use oxygen absorbers and silica packs in our packaging. We recommend that you consider this when repacking.

A Note About Salt: As salt is naturally hygroscopic, proper storage and packaging is essential to deter clumping. It is imperative to store and re-pack the salts in airtight containers and store in a cool, dry area. It is important that the salt is not left exposed to moisture or humid environments. We suggest repackaging in a temperature controlled facility.

Food grade plastic jars, glass jars or vapor proof poly bags are best used when re-packaging our salts. Avoid tin or metal if possible, as salt can react with metal over time. Most importantly, containers should be airtight with a moisture barrier seal.

Shelf Life: While salt itself never expires, we recommend the following “Best By” dates:

SaltWorks Unflavored & Smoked Salts: 10 Years

SaltWorks Fusion Sea Salts: 3 Years*

*Truffle Salts: 2 Years

The SaltWorks Private Label Difference

- Unsurpassed quality & selection
- SQF Level 2 certified state-of-the-art salt processing facility
- Co-packer and manufacturer
- Comprehensive services & end-to-end project management
- Large volume production
- Kosher certified, organic compliant, clean label



Repack: All SaltWorks products available in bulk may be repackaged into your own packaging under your own label.

Many of our customers choose to repack our bulk salts in their own packaging. This is a great option for merchandising and building your brand with beautiful, all-natural sea salts! While you're welcome to repack our bulk salts in your preferred packaging with your brand's label and logo, we ask that you not use any of our registered trademarks. (These include, but certainly are not limited to, our company and brand names, many of our salt names, and processes like Optically Clean.) We've worked hard to establish the integrity of our company, brands, and trademarks and we need your help to protect them. If you have any questions about using any of our information on packaging, labels, in marketing or sales materials, or on your website, please give us a call.

Your Brand or Ours?

SaltWorks® brands stand for excellence, authenticity and pristine all-natural products. We can help your brand become synonymous with premium quality sea salt.

SaltWorks offers the largest selection of gourmet sea salts, bath and spa salts for private label projects. Serving customers ranging from national grocery store chains, gourmet retailers, to regional drug stores, sophisticated spas and health clubs, SaltWorks can efficiently produce a wide range of branded salt product lines.

As both a supplier and co-packer, SaltWorks allows you to take advantage of an expedited supply chain and reduce costs. From personal consultation and hands-on project management to full-service production, packaging and shipping, we coordinate the entire process from start to finish.

Solutions include, but are not limited to: glass jars, plastic jars, salt grinders, full color printed stand up pouches, gift sets, mini-bulk, large bulk packaging. Give our customer service team a call; we'd love to help you determine the best direction for your salt project.

Trademark Use Guidelines

As the leader of the gourmet salt industry, SaltWorks has established strong goodwill and value rights through proper and continuous use of trademarks, and reserves the right to defend those trademarks (including, but certainly not limited to, brand and/or variety names, written copy, design, and logos).

If you'd like to use a SaltWorks Copyrighted & Registered Trademark, we kindly ask that you abide by our trademark policies to help us protect our valuable trademark rights and strengthen the integrity of our brands.

SaltWorks Trademarked Brand Names Include:

Bonfire®	Durango®	Ancient Ocean®
Yakima®	Venom®	Pure Ocean®
Wildfire®	Artisan®	Snowflake®
Fusion®	Salish®	Paragon®
Hellfire®	Fumée de Sel®	El Dorado®
Serious About Salt®	Optically Clean®	SaltWorks®
Pacific Blue®	Polar®	Active Smoke®
Refill Reuse Repeat®	Grain of Salt®	Cold Water Sea Salt®
Every Great Dish Deserves the Perfect Salt®	America's Sea Salt Company®	Artisan® & Artisan Salt Company®

When using a trademarked brand, name or logo, please use the correct form, such as "Salish®", "Optically Clean®" or "Fusion®". The ® mark must appear with all uses or mentions with a footnote that the wordmark is a registered trademark of SaltWorks®, Inc. Do not make commercial use of our trademarks, logos, designs and copyrighted material without first obtaining prior written permission from SaltWorks, Inc. When using our trademarks to describe a given product or process in the context of creating original printed collateral or other content, proper credit must be given to SaltWorks in a clear and legible manner.

If you have any questions regarding SaltWorks bulk salt repack or our trademark use policy, please contact us at (800) 353-7258 or email info@seasalt.com.

Custom Capabilities

SaltWorks® comprehensive production capabilities for ingredient customers ensure that our salts are the perfect fit for any project, large or small. Our ingredient salts are well-suited to a variety of applications such as: inclusions, topping, blending, coating, processing and more.

Custom Sifting: Although SaltWorks impressive selection of grain sizes almost always guarantees a perfect match, we offer custom sieving capabilities to allow our ingredient customers to hone in on the precise grain size for their specific demand.

Anti-Caking: SaltWorks can offer custom, all-natural anti-caking solutions if needed for specialized production processes.

Custom Smoking & Flavoring: We love expanding our flavor horizons! At SaltWorks, we work with our ingredient customers on custom smoking requests or new all-natural flavor ideas. Let us help bring your formula to fruition!

Non-PHO Encapsulation: An ideal option for bulk customers producing freezer-to-oven gourmet products, our all-natural non-PHO wax coating option allows our salts to be used as a finishing touch on frozen desserts, entrées or snacks. The wax encapsulation helps the crystals retain their texture when used in a topical application on products going from frozen to thawed. This is also a popular option for certain inclusion applications.

For product or packaging customizations, order minimums will apply. Please contact our knowledgeable team with inquiries for large volume pricing on pallets, tons or truckloads or for custom ingredient projects.

Shipping & Delivery

SaltWorks production and shipping teams will prepare your orders—from small packages to truckloads—quickly, efficiently and with the utmost care to ensure that your delivery reaches you as quickly and economically as possible.

We offer a variety of shipping options to meet your needs. Shipping rates are based on the shipping method, total weight and volume, and the final destination of your order. We provide freight shipping quotes free of charge on our website; we can work with your preferred shipping provider or ship collect on your account.



UPS Ground: We ship smaller wholesale orders (generally under 500 pounds) via UPS Ground. These orders are shipped from our facility in Washington State within 2 business days after your order is placed. Once your order departs our warehouse, we will email you tracking information. You may also track packages by logging into your Account Dashboard on our website.

Freight Shipping: Wholesale orders over 500 pounds are shipped freight using common carriers. This includes pallet-quantities of jars, bulk bags, superbags, full truckloads and ocean containers. Freight shipments require that a representative is present at the time of delivery and the delivery destination must be accessible by semi-truck. For more questions about arranging freight shipments, please contact us at (800) 353-7258 or send an email to info@seasalt.com.

International Shipping: SaltWorks is happy to help coordinate your shipping. As each country has its own unique guidelines, email us at info@seasalt.com with the particulars of your request and we will be happy to quote you. Please note that customs, duties, taxes and import fees will be assessed. These additional charges are not included in your payment to SaltWorks, and SaltWorks is not responsible for arranging or collecting these fees.



The SaltWorks® Difference

- Guaranteed Highest Quality
- Top-rated Customer Service
- Optically Clean® Technology
- Proprietary Processing Techniques
- Innovative and Efficient Facility
- Commitment to Clean Labels
- Custom Capabilities and Packaging
- 5+ Million Pounds of Maintained Inventory
- Industry-leading Fulfillment Capacity



- SQF Certified
- FSMA Compliant
- GMP Certified
- Certified HACCP/HARPC
- OU Kosher Certified
- Gluten & Allergen-free
- Organic Compliant
- All-Natural, Vegan & Non-GMO



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