

ISLE OF NOIRMOUTIER CELTIC SALT

Makes food taste its best. Celtic salt farming methods from an ancient tidal-flats harvesting area. Stone ground, pure sea salt from the environmentally protected Isle of Noirmoutier, Brittany, France.

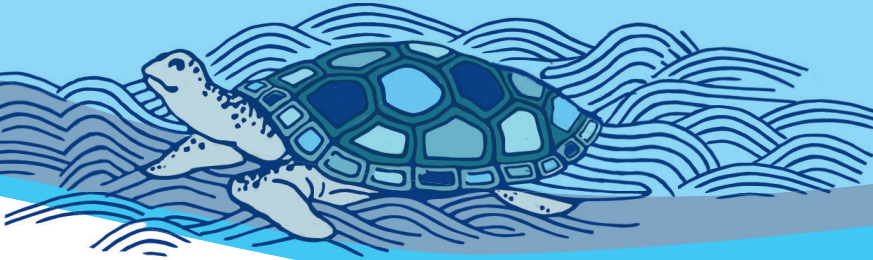
Full spectrum trace minerals with a mellow, smooth taste. Nothing is added to it.



ALGARVE PORTUGAL TRIPLE SEA WATER WASHED

Exceptionally pleasing white culinary salt. Ancient methods salt farmed from environmentally protected tidal flats of southern Portugal which have supplied the world with sea salt for millennia.

Triple washing makes it quite white. Mellow, almost sweet taste.



EXCEPTIONAL SALT

The salt chosen for food preparation has a remarkably huge affect on the food's taste. Eden kitchen tests of various salts were surprisingly profound. We were deeply affected by the 'wow' moments experienced when conducting them. Eden uses these salts in its food.

**THE COMPLETE RANGE
OF TRACE MINERALS**

NO CHEMICALS ADDED



**FRENCH
CELTIC
SEA SALT**



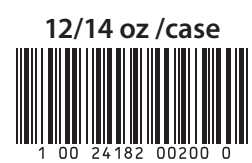
**PORTUGUESE
SEA SALT**

Exceptional value. Lower sodium and higher calcium than other salts for smooth, savory taste. This is real sea salt, as it should be, with trace elements almost identical to the sea and human body. EDEN Sea Salt is packed in glass to best protect its character and condition.

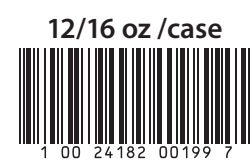
Ingredient Atlantic Sea Salt, unrefined from Isle of Noirmoutier, hand harvested

The Algarve region of southern Portugal supplied the Phoenicians, Greeks, Romans, and most of the known world at that time with sea salt. It has a good climate for salt harvesting; sunny, hot, and dry with warm winds from North Africa. Sea water washing makes a superbly pleasing white cooking and table salt.

Ingredient Atlantic Sea Salt, triple sea water washed, unrefined, hand harvested



55 lb bulk 024182010111



55 lb bulk 024182010299