

Salt Safety Insights



OFF THE SHELF COMPARISON

Retail jar samples. Only the third example has been properly cleaned.

effective way to “clean” dust. Without proper chemical analysis testing, it can’t be identified as solely finely-ground salt (without any other finely-ground matter included).

Flavor

The flavor should be salt-forward with a slight minerality. A clay-like flavor and gritty texture indicate a lower-quality salt that likely includes impurities.



UNDESIRABLES

Commonly found impurities in uncleared Himalayan pink salt

All is not Rosy with Himalayan Salt.

Not all Himalayan pink salt is created or processed equally. Commodity importers and other suppliers have introduced significantly lower quality Himalayan salt that is poorly processed, often overseas, before being imported and sold in the US.

With lower cost and lower quality comes a higher risk of lower food safety. Crudely processed Himalayan pink salt may contain impurities, insoluble and inedible materials such as: metal fragments, pieces of rock or stone, clay particles, dust and other undesirable organic and inorganic material.

Here are a few facts about Himalayan and some tips on how to identify the highest quality and safest salt possible:

Color

Correctly processed high-quality Himalayan salt will range in color from light white to shades of pink and light red. When backlit,

every crystal should be slightly translucent. Any solidly opaque particles are not salt.

Inclusions & Insoluble Materials

Grains that are opaque red, white, gray and brown are inedible or insoluble materials. These inclusions can negatively impact the flavor of the salt and hinder the performance of grinders and mills by damaging the grinding mechanisms.

Dust

Powder and dust is common in lower quality Himalayan salt. Unfortunately, there’s no

A CAREFUL EXAMINATION



Not Clean

Optically Clean®

The Answer is SaltWorks

At SaltWorks®, we are dedicated to bringing the highest quality, best tasting and cleanest salts to our customers worldwide. We’re passionate about perfecting salt naturally through proprietary methods, like our exclusive Optically Clean® technology, while preserving the flavor profiles, textures and characteristics that make each salt unique. You’ll see the quality and taste the difference of SaltWorks’ Ancient Ocean® Himalayan Pink Salt.

Learn how SaltWorks produces the best Himalayan Salt available.



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