



FALKSALT NATURAL SEA SALTS

The flaky texture and excellent crunch make our gourmet sea salt flakes ideal for finishing any meal. To get the most delicious taste, great aroma and appealing look, we have infused our flakes with all natural additives and spices. In addition, by using sea salt flakes you encourage the reduction of salt in the cooking process, thereby decreasing overall salt intake, thus benefiting your health.



NATURAL sea salt flakes

Our Natural variety is the foundation of Falksalt Crystal Flakes. It's manufactured the same way as all our Crystal Flakes sea salt flakes. We evaporate pure sea water until there's very little left but salt. We clean the solution and then let it simmer in large pans until flakes emerge. Carefully raked out by hand, it is then sealed in our unique packaging.

18180 11.32 lbs
FALKSALT



citron natural sea salt flakes

Sprinkle Falksalt Crystal Flakes Citron on a baking tray and layer your fish on top (haddock, salmon, pike-perch or any fish you like). Bake in the oven and prepare for spectacular lemon baked fish without adding fat or burning the fish. Be daring!

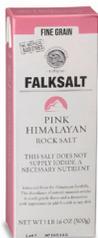
18181 11.32 lbs
FALKSALT

PINK HIMALAYAN fine salt

Extracted from the Himalayan foothills. The abundance of natural minerals results in a soft gentle flavor and a distinctive pink appearance to add flourish to any dish; Unique packaging allows you to pour from one side or shake from the other.

Himalayan salt can be used as a substitute for your sea salt. Loaded with natural minerals this product is great on anything and good for you too!

18175 15/500 gr
18175e 500 gr
FALKSALT



KOSHER rock salt

Kosher certified; Extracted from natural mineral deposits laid down ages ago. A pure natural product with no added ingredients. Unique packaging allows you to pour from one side or shake from the other.

Throw in your own grinder and use it throughout the cooking process.

18176 15/500 gr
18176e 500 gr
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18159 12/8.8oz
18159e 8.8 oz
FALKSALT



CHEFSOURCE

Chef Source is not responsible For items that may be out of stock or for any change in price due to availability, seasonality, environmental conditions or printing errors. To place an order please contact your Chef Source sales representative or contact the company directly at **800.495.5980**



CHEF source

FALKSALT



THE GREATEST SALT GRINDER IS AT YOUR FINGERTIPS



WILD GARLIC *natural sea salt flakes*

The fresh, zingy taste and aroma of Falksalt Wild Garlic Crystal Flakes allows you to make a masterpiece out of every dish. Dress your steak, roasted vegetables, or baked potato with a sprinkle of Wild Garlic flakes. Dust Wild Garlic over mashed potatoes for a hint of flavour. Use Falksalt Wild Garlic as an easy alternative to crushed garlic.

18167 10/4.4 oz
18167e 4.4 oz

FALKSALT



CHIPOTLE *natural sea salt flakes*

Turn up the heat with Chipotle. It imparts a spicy bite on any type of meat or poultry, it's even more exciting with fish and salads, potatoes and vegetable dishes. Try it on popcorn next time, or why not add it as an ingredient to your butter?

18168 10/4.4 oz
18168e 4.4 oz

FALKSALT



WILD MUSHROOM *natural sea salt flakes*

Experience the vibrant taste and aroma of Falksalt Wild Mushroom Crystal Flakes. Delicately accent your steak, roasted vegetables, or baked potato with a sprinkle of Wild Mushroom. Dust Wild Mushroom over creamed mashed potatoes for subtle undertones of porcini mushrooms.

18169 10/4.4 oz
18169e 4.4 oz

FALKSALT



LIME *natural sea salt flakes*

Citrus fruits perform particularly well in baked goods as the acidity of the fruit counterbalances the sweetness of the dessert or pastry. As with saltiness, the tang of citrus can be used to cut through the sensation of sweetness. Few people are aware of the fact that the acidity of citrus fruits is the perfect antidote to a sauce that is too bitter or in dishes that include cabbage, which has an inherently pungent flavor. In other words, it has similar properties to salt and the salty flavor it imparts.

18163 10/4.4 oz
18163e 4.4 oz

FALKSALT



SALT & PEPPER *natural sea salt flakes*

Both salt and black pepper enhance the flavors of a dish best if added during the final stages of cooking. The aroma of black pepper becomes impaired if boiled in a pot or baked in the oven for a long period of time. The perfect solution, then, is to sprinkle Falksalt S&P crystal flakes over the dish before the final tasting and then use it when serving. This will enhance the flavors and present them at their best!!

18166 10/4.4 oz
18166e 4.4 oz

FALKSALT



ROSEMARY *natural sea salt flakes*

Try this delectable salt with veal, chicken or lamb. Slice the grilled meat and sprinkle Falksalt Crystal Flakes Rosemary over it and the rosemary aroma will penetrate deep inside the meat. With potatoes, chicken or even bread, just sprinkle on top before roasting or baking..

18164 10/4.4 oz
18164e 4.4 oz

FALKSALT



SMOKE *natural sea salt flakes*

Bring an unexpected embellishment of flavour to seemingly ordinary foods. Chicken, steaks, hamburger, ribs, or even your own barbecue sauce tastes wonderful with a smoked hickory aroma. Be creative and add our Smoke variety to fries or popcorn for a whole new twist. The adventurous cook should oven-roast leeks with Falksalt Crystal Flakes Smoke to be rewarded with an extraordinary flavour combination.

18165 10/4.4 oz
18165e 4.4 oz

FALKSALT



NATURAL *sea salt flakes*

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18160 10/4.4 oz
18160e 4.4 oz

FALKSALT



CITRON *natural sea salt flakes*

Sprinkle Falksalt Crystal Flakes Citron on a baking tray and layer your fish on top (haddock, salmon, pike-perch or any fish you like). Bake in the oven and prepare for spectacular lemon baked fish without adding fat or burning the fish. Be daring!.

18162 10/4.4 oz
18162e 4.4 oz

FALKSALT