



COMPARISON CHART

Celtic Sea Salt®

Light Grey Celtic®

PRODUCTION PROCESS

- Unrefined
- Sun dried and drained
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- NON-GMO Project Verified
- Gluten Free
- No anti-caking agents
- Radiation- Free and Tested

FEATURES

- Salt mill, roasting, grilling, meats, seafood, sauces, soups, bone broths
- Seasoned salts in grinder, salt cures, brining, and raw food
- The color comes from the natural grey clay lining within the salt ponds.
- Great everyday cooking salt
- 74 trace mineral content
- Alkalizing pH 8-8.5
- Often used in diets, neti pots and salt sole
- Expiration: None

GRAIN SIZE

- Coarse/ whole Crystal
- Great for a salt mill

ORIGIN

Product of Europe



Light Grey Celtic®

Celtic Sea Salt®

Fine Ground

PRODUCTION PROCESS

- Control temperature dried
- Special extraction process
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- NON-GMO Project Verified
- Gluten Free
- No anti-caking agents
- Radiation- Free and Tested

FEATURES

- Salt shaker, finishing, baking
- Sweet or savory spice blends
- Salt scrubs, skincare products
- Meats and Snacking: sausage, pâté, cooked meats, (Charcuterie)
- Snacking: chips, fries, popcorn
- The color comes from the natural grey clay lining within the salt ponds.
- Often used in diets, neti pots and salt sole
- Great everyday cooking salt
- Same salt as the Light Grey Celtic®
- 74 trace mineral content
- Alkalizing pH 8-8.5
- Expiration: None

GRAIN SIZE

Fine Ground

ORIGIN

Product of Europe



Fine Ground

Celtic Sea Salt®

Chef's Gourmet Kosher™

PRODUCTION PROCESS

- Unrefined
- Sun dried
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- In process for NON-GMO verification
- Gluten Free
- No anti-caking agents
- Radiation- Free and Tested

FEATURES

- Ingredient/Food manufacturing
- Attractive & functional culinary salt
- Desserts, chocolates, salads, fruits
- Flavorful garnish for sweet or savory dishes
- Restaurants/ Food Service/ Salt Shaker
- Expiration: None

GRAIN SIZE

Raw, semi coarse

ORIGIN

Product of Central America



Chef's Gourmet Kosher™

Celtic Sea Salt®

Flower of the Ocean®

PRODUCTION PROCESS

- Unrefined
- Sun dried
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- NON-GMO Project Verified
- Gluten Free
- No anti-caking agents
- Radiation- Free and Tested

FEATURES

- Gourmet finishing salt
- Desserts, chocolates, salads, fruits
- Flavorful garnish for sweet or savory dishes
- Elegant, complex, delicate flavor balanced with a hint of sweetness.
- Alkalizing pH 8-8.5
- Expiration: None

GRAIN SIZE

Raw, semi coarse

ORIGIN

Product of Europe



Flower of the Ocean®

Celtic Sea Salt®

Pink Sea Salt

PRODUCTION PROCESS

- Unrefined
- Sun dried
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- NON-GMO Project Verified
- Gluten Free
- No anti-caking agents
- Radiation- Free and Tested

FEATURES

- Flavorful garnish for sweet & savory dishes
- The color comes from the natural red clay lining within the salt ponds.
- Great everyday cooking salt
- Alkalizing pH 8.5-9
- Great for salt mill
- Expiration: None

GRAIN SIZE

Semi Coarse

ORIGIN

Product of Europe



Pink Celtic Sea Salt®

Celtic Sea Salt®

Makai Pure®

PRODUCTION PROCESS

- Unrefined
- Sun dried
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- NON-GMO Project Verified
- Gluten Free
- No anti-caking agents
- Radiation- Free and Tested

FEATURES

- Desserts, chocolates, salads, fruits
- Flavorful garnish for sweet or savory dishes
- Gourmet finishing Salt
- Natural pure white color
- Alkalizing pH 10-10.5
- 2% more Magnesium and Calcium per serving
- Expiration: None

GRAIN SIZE

- Coarse/Whole Crystal
- Great for a salt mill

ORIGIN

Product of the USA



Makai Pure® Sea Salt

