

Gourmet sea salt in easy-to-use pouch

The subtle taste and delicate texture of Marisol's natural Flor de Sal flakes ('flower of sea salt') are now available in a sturdy resealable pouch which stands upright in the kitchen.

Appreciated by top chefs and food connoisseurs all over the world, including Ocean Restaurant's Two Star Michelin Chef, Hans Neuner, the Algarve company's hand-harvested Flor de Sal is on show at New York City's Fancy Food Show from June 30 - July 2 in its fresh, new packaging.

Designed to preserve the natural qualities of this sought after sea salt, the zip-lock pouch is easy to store. Flor de Sal, the fine layer of salt flakes which forms at the water's surface, enhances the natural flavours of ingredients and is perfect for finishing touches. Sal Tradicional, also available from Marisol in the

new pouch packaging, is ideal for cooking and a finer dispersal of flavour.

It is through Marisol's unwavering commitment to sustainable and traditional hand harvesting that this local business is able to guarantee the superior quality, taste, and texture of its sea salts. International certification is testimony to this. Totally free from additives, the subtle, natural taste of Marisol's Flor de Sal is almost addictive.

Available in the Algarve and worldwide, Marisol's superior quality sea salts can also be purchased in ceramic saltware and traditional cloth bags, from specialist shops, select supermarkets, and delicatessens. To see the full product range and a list of companies by country selling Marisol's gourmet salts, visit www.marisol.biz

