

Marisol's gourmet sea salts savoured worldwide

SALT || The natural taste and delicate texture of *Marisol's* premium quality sea salts is enjoyed by food lovers all over the world, with the sea salt company attracting orders from the USA, Canada, Germany, the UK, Switzerland, Sweden, Japan and Australia, to name just a few countries.

Based in the East Algarve, *Marisol* packages its Flôr de Sal ('flower of sea salt') and Sal Tradicional in ceramic saltware, artisanal cloth bags, and handy resealable pouches for purchase in delicatessens, gourmet shops, and natural food stores around the world – including the Algarve.

Marisol's unwavering commitment to sustainable business practices and traditional hand harvesting techniques

enables the company to guarantee the superior quality, taste and texture of its salts. Used by top chefs for seasoning and finishing touches, the pure, natural qualities of *Marisol's* Flor de Sal and Sal Tradicional also generate bulk orders from natural food manufacturers, pharmaceutical companies, and cosmetics firms who use salt in their ingredients.

Having recently promoted its new branding, packaging, and products at New York's Fancy Food Fair, and the North American Food Fair in Toronto, *Marisol* is continuing with its successful export strategy. The company will also be participating in international food fairs in Paris and Cologne later this year.

A redesigned website



serves the information needs of international distributors, wholesalers, retailers, food producers, and food service

professionals, and there's an up-to-date list of companies by country who sell *Marisol's* products.

www.marisol.biz