



HIMALAYAN PINK SALT

Himalayan pink salt is a different kind of salt. The Himalayan salt deposits have been sheltered by the mountains around them for over 200 million years, protecting them from pollution and contamination. Containing over 84 trace minerals, this salt is as nature intended and works with your body instead of against it.

OUR PROCESS

Over 250 million years ago, ocean salt settled in geological pockets. Since then, the tectonic plates have shifted in a way that sealed the pockets, protecting the sea beds from future pollution, pesticides and industrial waste. Today, the mineral-rich, pristine and unprocessed salt is just as nature intended.

Since the salt was formed millions of years ago all we need to do is mine it. We mine using the salt and pillar method, which leaves half of the salt in the mine as structural support while the other half is removed for use. Each mine is excavated by hand using traditional methods with little to no waste or byproducts from manufacturing. The salt is then washed and ground into fine crystals.

USE

Use this in place of the white stuff, in fact just switch it out completely.

THE SOURCE

The Himalayan Mountains are made up of over a hundred mountains that separate most of India from the Tibetan Plateau. The mountains reach over 23,600ft in elevation and are home to the world's highest peak, Mount Everest. The region's climate varies from tropical at the base of the mountains to endless ice and snow at its highest elevations.

Himalayan
Mountains



Variety

Mined Pink Crystal Salt

Origin

Himalayan Mountains, Pakistan

Certifications



Typical Nutrition Per 100g

Calories	0
Calories from fat	0
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	39,000mg
Potassium	254mg
Total Carbohydrate	0g
Dietary Fiber	0g
Sugars	0g
Protein	0g
Vitamin A	0IU
Vitamin C	0mg
Calcium	0mg
Iron	0mg



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