



**Multi Award Winning
IRISH MINERAL SEA SALT
100% NATURAL & PURE NON OXIDISED SEA SALT**

Deep Ocean Mineral Sea Salt. 100% Natural and Pure from the pristine waters of the North Atlantic flowing into Oriel bay on the Irish coast.

Kiln Dried, Free flowing, perfect ingredient. Food and beverage producers, food service, busy kitchens, a true replacement for basic salt. Improved taste profile and quality, with health benefits.

Natural Fine grain, slightly moist with a powder like texture, for those who like to pinch.

Teeling Whiskey Smoked Sea Salt is hand turned and Infused with smoke of 90 year old Nicaraguan oak kegs after aging Teeling Irish Whiskey for 10 Years. This hits all the senses. Intense aroma with incredibly smooth taste notes that linger.

Origins: Port Oriel, Clogherhead, Ancient provenance stretching back millennia, witnessed with pictures & video on our website. Collision of continents (USA & Eurasia) ancient fossils, Neolithic Tombs and a landscape that is ancient, rural and captivating.

Your food is all about the taste
Your ingredients are all about the taste.
Oriel Sea Salt is all about the taste.

- Wonderfully intense mineral rich taste profile
- Lower Sodium (use up to 25% less due to intense taste profile)
- Organic and Sustainable Process Certified
- Fine powder like grain dissolves & disperses rapidly.
- Sea Salt of a Quality to match the rest of your ingredients.
- It's all about the taste. Why compromise on flavour?
- Healthier – More minerals, lower Sodium – Use less.
- Pure - No Additives, Sea Salt as nature intended.
- Crystal white yet unwashed so retains all its minerals
- Totally Irish – Natural, Pure and Local.
- PDO Protected Designation of Origin (EU Commission)
- Non oxidised - Harvested thru sealed pressurised system.
- More Minerals & Trace minerals.
- Packed with natural Mineral Electrolytes
- No Additives, No Anti-Caking Agents, No Micro Plastics
- Pure Sea Salt, Kiln Dried, Natural & Whiskey Smoked



EU Protected



Organic



Sustainable



100% Natural



KOSHER



Global Food Safety Initiative

What some of our clients say:

Ross Lewis, Chapter One**** "It's not until you taste this salt that you realise how clean and pure its flavour could and should be. And it's Irish we should all be using it!!!"

Noel Mc Meel, Lough Erne Resort***** "Everyone should be using this, a super ingredient and it's Irish"

Ed Cooney, The Pearl & The Merrion Hotel***** "Finally, a Sea Salt that does not overpower the dish but elevates the overall taste, super and Irish"

O'Donnell's Hand Cooked Crisps "We tried a range of Sea Salts, but the taste profile of Oriel was supreme, these crisps have a wonderfully addictive taste" **Ed O'Donnell**

Darren Harris, DIT National Bakery College "I was able to reduce salt by 25% without difficulties in processing with a great flavor and clean taste. That said we really liked the breads that had a high level of your sea salt also!"

Glenillen Butter "Until we discovered Oriel Sea Salt we did not realize what a difference a pure sea salt could make, incredible flavour to balance the creamy texture"

