

# Premier Pink Salt™

*A Premium Blend of Unrefined  
Sea Salts For Everyday Use*



## PREMIER PINK SALT

A blend of two premium, untreated, solar-dried sea salts Premier Pink Salt provides a blend of two premium, untreated, solar-dried sea salts which deliver critical trace elements - without compromise. We recommend using Premier Pink Salt daily in place of regular table salt to add robust flavor to foods and drinks for the whole family.

The first hearty sea salt in Premier Pink Salt comes from the cool, blue, unpolluted waters of the Mediterranean Sea using the oldest method of obtaining salt: solar evaporation. Sea water is transferred through a series of evaporation ponds, while the hot, dry climate and gentle breezes hasten the evaporation process leaving behind only sparkling white salt crystals, containing valuable trace elements (not found in regular table salt).

The second premium salt in Premier Pink Salt is pink Alaea Hawaiian sea salt. Over the centuries, this gourmet, solar-dried sea salt has been traditionally mixed with pink Alaea clay from the Hawaiian islands, giving the salt a slightly pink color, naturally dense in trace elements. It is known as a sacred health salt by the ancient Hawaiians.



THESE STATEMENTS HAVE NOT BEEN EVALUATED BY THE FOOD AND DRUG ADMINISTRATION. THESE PRODUCTS ARE NOT INTENDED TO DIAGNOSE, TREAT, CURE OR PREVENT ANY DISEASE.



## NATURALLY OCCURRING TRACE MINERALS

Some salt sources have also been refined which can drastically reduce its content of naturally occurring trace minerals. Worse yet, some salt sources have also been heated to extremely high temperatures which can derange the molecular configurations of the naturally occurring minerals in salt. In contrast, natural, unheated sea salt is the most body friendly, delivering **naturally occurring trace minerals in their original form without additives.**

That’s why we recommend PremierPink Salt. **This natural sea salt blend has not been refined or highly heated.** It does not have any added undesirable anti-clumping agents that are commonly added to regular table salt or other unwanted chemicals.

## BUYER BEWARE OF THE SOURCE OF YOUR SALT

Did you know that since ancient times, salt has been revered as a precious mineral - once traded ounce per ounce for gold. Salt has played an important role throughout history and was even used as currency in Roman times. But in today’s world, beware of the source of your salt. Common table salt often contains undesirable additives. Some of these unwanted additives in salt are aluminum hydroxide, refined sugar, stearic acid, sodium ferrocyanide, calcium phosphate and more. Yes, it’s hard to believe, but some of these hard-to-pronounce agents can be often found in regular table salt - just read the label!

## ENSURING THE ULTIMATE PURITY -SIMPLY THE BEST!

Pink salt is solar evaporated Pacific sea salt combined with purified red Hawaiian clay. It does not contain any additives, including but not limited to: anti-caking agents, free flowing agents or conditioners. Our **quality assurance processes the salt through a level 2 SQF certified facility that conforms to HACCP and GMP standards then tests and packages according to USP cGMP quality standards.**

Depending on its natural environment, sea salt inherently contains traces of foreign that can occur in the parts pb. So as with anything from nature, we cannot guarantee 100% free of any undesirable agents but our salt does pass our strict quality standards and is absolutely within the allowable limits established by the FDA. You must read on... the salt goes through a proprietary process that examines each grain and eliminates all foreign materials and flawed crystals,

while leaving the raw salt just as natural as the day it was harvested: no washing, no chemicals and no tampering with Mother Nature’s components.

We ensure the ultimate purity of our salt by running the raw salt through a proprietary combination of sifters, aspirators, rare-earth magnets and metal detectors. This process detects and filters the unwanted materials from the salt. After this initial screening, the salt is ready for the most thorough process that inspects every single grain of salt for discoloration or any remaining unwanted foreign material.

The quality of salt can be determined by its color—most commonly, the whiter the better. However, some varieties carry specific trace minerals that give grains a uniquely beautiful color. On the contrary, undesired materials can affect the color as well. The goal is to keep the desired colors that are high in trace minerals, while removing the less desired colors.

With high-definition color CCD cameras, UV lights, air jets and a very fast computer processor, color sorters detect micro defects and remove the flawed crystals. As the crystals cascade from a chute, the CCD cameras capture images of the crystals from both sides. When a camera captures a defective crystal, its location is calculated and the unwanted crystal is removed with a single blast of air. Even a single particle—smaller than a grain of sand—can be targeted and removed.

Depending on the salt variety, this state-of-the-art equipment is programmed with strict color specifications, keeping only the salt that falls within the acceptable color range. This chemical-free process results in only the **cleanest, mineral-rich sea salt ready for distribution.** This operational process not only results in superior flavored sea salt, but it looks as perfect as it tastes. Our Pink Salt are beautiful on display in clear packaging, making the quality apparent and attractive to consumers. No more hiding your salt in cardboard containers!

Pink salt is **free of any known allergens or specific components, and is suitable for the following diets: Vegetarian, Vegan, Lactose Free, & Gluten Free.** The salt does not contain melamine. This salt is not genetically modified nor does it contain genetically modified organisms (GMO) or their derivatives and genetic engineering is not applied during the production process.

## INGREDIENTS

1/8 Teaspoon Provides:

Ingredients: Mediterranean Sea Salt, Pink Alaea Hawaiian Sea Salt			
Calories	..... 0	Sodium	..... 230 mg
Total Fat	..... 0 g	Total Carbohydrate	..... 0 g

Other Ingredients: None (no anti-clump or flowing agents)

This salt supplies iodide, a necessary nutrient.

Code: 4680 (12 oz/container) R6.3