



Maldon

# 100805 - Maldon Smoked Sea Salt Flakes

Maldon Smoked Sea Salt Flakes is renowned for being the best finishing salt. Loved by chefs the world over for its natural, clean, lightly smoked flavor, this salt will add dimension to everything you cook. Hand drawn in Maldon, England using the same methods for over 135 years.



## Nutrition Facts

Servings per Container	83
Serving size	1.5g
<b>Amount per serving</b>	
<b>Calories</b>	<b>0</b>
% Daily Value*	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 580mg	<b>25%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugar	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	<b>0%</b>
Calcium 0mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### \* Benefits

Maldon Smoked Sea Salt Flakes is renowned for being the best finishing salt. Loved by chefs the world over for its natural, clean, lightly smoked flavor, this salt will add dimension to everything you cook. Hand drawn in Maldon, England using the same methods for over 135 years. This smoked sea salt is great as drink rimmer, tossed onto steaks, sprinkled on dark chocolate caramels and combined with veggies for a richer flavor. This smoked salt is smoked over sustainable English oak for 48 hours. No additives, anti-caking, flavors or preservatives added.

### Ingredients

smoked sea salt flakes

### Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- soy
- tree nuts
- wheat

### Handling Suggestions

Store in closed container: glass wood or plastic, in a dry place.

### Serving Suggestions

Sprinkled over tomatoes and fresh mozzarella. Over hot, buttered corn on the cob. In place of regular salt in hearty soups (it's a must over chowders). As finishing salt on a grilled piece of fish or meat. Pairs well in deserts with dark chocolate and caramel

### Prep & Cooking Suggestions

Best used as a finishing salt by crushing between fingers

### Product Specifications

Brand	Manufacturer	Product Category
Maldon	Belgravia Imports	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
847972000016	MS02	100805	00847972000061		12/4.4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
4lb	3.3lb	United Kingdom	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.15in	6.5in	5.5in	0.25ft3	21x9	999days	60°F / 77°F



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## Nutrition Analysis - By Measure

Calories	0	Total Fat	0g	Sodium	580mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	0g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

