

## Flor de Sal d'Es Trenc

The salt from Mallorca

Located in the southeast of the island of Mallorca are the unique surroundings of Salinas d'Es Trenc. This is a protected natural landscape of dunes with unspoiled wetlands and one of the most beautiful beaches. The crystal-clear, pure sea water, low humidity, as well as plenty of sun and a gentle sea breeze provide ideal conditions to produce high-quality salt. These ideal conditions were already used by the Phoenicians and Romans in the 4th century BC to extract valuable sea salt.

Today, we are following in the footsteps of the many generations before us, continuing the tradition and using this natural environment to extract Mallorca's white gold. When harvesting this precious natural resource, we always base our work on our most important principles: great respect for nature and the preservation of fauna and flora. In our salt flats, which are only a few kilometres from the coast, we have made it our mission since 2003 to work every day to preserve the values of Salinas d'Es Trenc. The salt is scooped from the surface of the salt flats responsibly, by hand, only during the summer months and with respect for the natural conditions.

All these traditions, principles and values are combined in a naturally pure sea salt of excellent character and quality. The harmonious taste of the Flor de Sal d'Es Trenc salts is unique, crunchy, a little sweet and gives an excellent flavour to all typical recipes of Mediterranean cuisine.



Organic

### Organic Flor de Sal mediterrean, pot

Article: 110419

100gr

Pot

Carton: 6 pieces

Ethnicity: No subdivision

Product group: spices / herbs

Commodity group: SALT

Country of production: Spain

GTIN CU: 8437006451376



GTIN TU: 84370064513764



Ingredients / nutrition facts:

<https://www.gerig.ch/tb/08437006451376/>