

**We recognize that you care enough to source the best ingredients and adhere to strict quality standards. We salute you because you share our spirit of independence and align with our Celtic Sea Salt® core values:**

- Inspire healthy and abundant living.
- Pursue learning and innovation.
- Support independent, family owned ventures.
- Promote healthy and sustainable wholesome ingredient products.

**Expand your market share by using Celtic Sea Salt®.**

**What's in it for you?**

You will receive preferential levels of exposure in all of Celtic Sea Salt®'s marketing channels:

- More than a simple ingredient, it is a recognized marketing asset.
- Brand Recognition - #1 Recommended Brand by Doctors, Nutritionists, and Chefs around the world.
- An incomparable flavor enhancer.
- Provide customer reassurance due to its features and benefits.
- Meet the growing demand for a "better-for-you" movement.
- A superior globally recognized brand selling across North America, Europe, and Asia.
- 40 years' experience as a family owned business supplying wholesome functional products.

**What can we do together?**

- Stand behind each other's brand to better serve the growing number of consumers paying more attention to the health and wellness characteristic of what they are eating.
- Share PR efforts, naturally cross promoting each other's products; together we can make a difference where it counts!
- Support Brands that are running off shelf.

**Leading recommended sea salt brand by Doctors, Nutritionists and Chefs from around the world since 1976!**

**“#1 MARKET CHOICE AND DOCTOR RECOMMENDED SINCE 1976.”**

**MADE WITH CELTIC SEA SALT** BECOME A CELTIC SEA SALT® INGREDIENT PARTNER

**SELINA NATURALLY®**  
Home of the Celtic Sea Salt® Brand  
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Wholesale@SelinaNaturally.com

We are the only sea salt company cGMP certified to guarantee a quality certified product.

**CELTIC SEA SALT®**  
**YOUR PARTNER IN THE KITCHEN & BEYOND**

**MOST TRUSTED SEA SALT SOURCE SINCE 1976**

- \* cGMP certified facility for good manufacturing practices - 3rd party audited
- \* Variety of crystal sizes and flavor profiles to meet any ingredient need
- \* Approved as an ingredient for certified organic processing
- \* Diverse functionality
- \* Non-GMO project verified
- \* Certified kosher

**Large bulk availability - There is no project too small or too large.**

Using **Celtic Sea Salt®** in products manufacturing is a highly positive marketing asset and guarantees your product was made using high quality ingredients, and most importantly, it creates a buying incentive.

Pick your salt! **Celtic Sea Salt®** offers a range of high quality natural sea salts to adapt to your specific requirements. From beverage, confectionery, bakery, and more!

Our qualified Celtic Sea Salt® team is prepared to assist with custom projects: especially convenient for a private label line or bulk project!



**Celtic Sea Salt®**

**Light Grey Celtic®**

**PRODUCTION PROCESS**

- Unrefined
- Sun dried and drained
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- NON-GMO Project Verified

**APPLICATION**

- Ingredient/Food manufacturing
- Restaurants/ Food Service
- Salt mill, roasting, grilling, meats, seafood, sauces, soups, bone broths
- Seasoned salts in grinder, salt cures, brining, and raw food
- Coarse, used in salt mill

- Approved for 100% organic processing

**GRAIN SIZE**

4000µm

**MOISTURE**

≤ 10 %.

**Celtic Sea Salt®**

**Fine Ground**

**PRODUCTION PROCESS**

- Control temperature dried
- Special extraction process
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- NON-GMO Project Verified

**APPLICATION**

- Ingredient/Food manufacturing
- Restaurants/ Food Service
- Salt shaker, finishing, baking
- Sweet or savory spice blends
- Salt scrubs, skincare products
- Meats and Snacking: sausage, pâté, cooked meats, (Charcuterie)
- Snacking: chips, fries, popcorn

- Approved for 100% organic processing

**GRAIN SIZE**

1250µm

**MOISTURE**

≤ 2 %.

**Celtic Sea Salt®**

**Extra Fine**

**PRODUCTION PROCESS**

- Control temperature dried
- Special extraction process
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- In process for NON-GMO verification

**APPLICATION**

- Ingredient/Food/Snack manufacturing
- Salt shaker, finishing, baking
- Sweet or savory spice blends
- Salt scrubs, skincare products
- Meats and Snacking: Sausage, pâté, cooked meats, (Charcuterie)
- Snacking: chips, fries, popcorn

- Approved for 100% organic processing

**GRAIN SIZE**

310µm

**MOISTURE**

≤ 2 %.

**Celtic Sea Salt®**

**Powder\* (as fine as flour)**

**PRODUCTION PROCESS**

- Control temperature dried
- Special extraction process
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- In process for NON-GMO verification

**APPLICATION**

- Ingredient/Food/Snack manufacturing
- Baking
- Sweet or savory spice blends
- Meats and Snacking: Sausage, pâté, cooked meats, (Charcuterie)
- Snacking: chips, fries, popcorn

- Approved for 100% organic processing

**GRAIN SIZE**

50µm

**MOISTURE**

≤ 2 %.

**Celtic Sea Salt®**

**Chef's Gourmet Kosher®**

**PRODUCTION PROCESS**

- Unrefined
- Sun dried
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- In process for NON-GMO verification

**APPLICATION**

- Ingredient/Food manufacturing
- Attractive & functional culinary salt
- Desserts, chocolates, salads, fruits
- Flavorful garnish for sweet or savory dishes
- Raw, semi coarse, & dissolves easily
- Restaurants/ Food Service/ Salt Shaker

- Approved for 100% organic processing

**GRAIN SIZE**

841-149µm

**MOISTURE**

≤ 7 %.

**Celtic Sea Salt®**

**Flower of the Ocean®**

**PRODUCTION PROCESS**

- Unrefined
- Sun dried
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- NON-GMO Project Verified

**APPLICATION**

- Ingredient/Food manufacturing
- Gourmet finishing salt
- Desserts, chocolates, salads, fruits
- Flavorful garnish for sweet or savory dishes
- Raw, semi coarse & dissolves easily

- Approved for 100% organic processing

**GRAIN SIZE**

3500µm

**MOISTURE**

≤ 10 %.

**Celtic Sea Salt®**

**Pink Sea Salt**

**PRODUCTION PROCESS**

- Unrefined
- Sun dried
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- In process for NON-GMO verification

**APPLICATION**

- Ingredient/Food manufacturing
- Restaurants/ Food Service
- Attractive & functional culinary finishing salt
- Flavorful garnish for sweet & savory dishes
- Semi coarse, dissolves easily

- Approved for 100% organic processing

**GRAIN SIZE**

1000µm

**MOISTURE**

≤ 8.7 %.

**Celtic Sea Salt®**

**Makai Pure®**

**PRODUCTION PROCESS**

- Unrefined
- Sun dried
- Sustainably harvested
- Packaged in a cGMP certified facility
- Kosher Certified
- NON-GMO Project Verified

**APPLICATION**

- Ingredient/Food manufacturing
- Attractive & functional culinary salt
- Desserts, chocolates, salads, fruits
- Flavorful garnish for sweet or savory dishes
- Raw, coarse, & dissolves easily

- Approved for 100% organic processing

**GRAIN SIZE**

2000µm

**MOISTURE**

≤ 10 %.



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Selina Delangre, CEO and owner of Celtic Sea Salt® Brand

**CELTIC SEA SALT®** has the capacity to handle a variety of high-volume projects. We are prepared to assist you with custom projects or for bulk ingredient projects.

We can custom design or use packaging you provide.

**OUR QUALITY ASSURANCE:**

- cGMP certified for good manufacturing practices
- Certified Organic Facility
- HACCP
- Certified Kosher
- Non-GMO project verified
- Non- Allergenic: Gluten-Free, Sugar Free and Dairy free facility
- Long Shelf Life
- High Mineral content
- Sustainably and responsibly sourced
- Family owned

From our family to yours, we wish you a lifetime of wellbeing.

Salty blessings to a happier and healthier world,

Selina