

The Marlborough Flakes are prized by the discerning epicurean palate for their superb flavour, soft texture and versatility when combined with fine cuisine.

Chefs around the world are using our Marlborough Flaky Sea Salt to enhance their culinary creations.



Contact our sales team to discuss your requirements:

Tel: + 64 7 575 6193 Fax: +64 7 575 3017

Email: sales@domsalt.co.nz

www.flakysalt.com

 **Dominion Salt Limited**

Mt Maunganui & Lake Grassmere, New Zealand

To view our full product range visit:

www.domsalt.co.nz



Marlborough

FlakySeaSalt

unique flakes,
enhanced flavour,
a culinary essential

Marlborough Flaky Sea Salt is ideal for finishing fine foods



www.flakysalt.com



Derived from
the oceans of NZ

Marlborough Flaky Sea Salt is as natural as the ocean, sun and wind that are used to create it. The raw salt is harvested locally from the clear waters of the great southern oceans on the coast of the Marlborough region of New Zealand.

Ocean currents sweep up the east coast of New Zealand and into our salt lakes located at the top of the South Island. The salt water lakes are evaporated using the natural process of the sun and wind. At the end of each summer our sea salt is carefully gathered so as to maintain the balance of minerals naturally present in salt harvested from the sea.

Marlborough Flaky is then created by an age-old process of careful evaporation in a purpose built evaporator. The result is a unique, flake-shaped salt crystal.



Light, delicate flakes, that adhere to your food



Marlborough Flaky Sea Salt has excellent adherence qualities; it will stick to almost any food. This brings new taste sensations to many of your favourite foods and recipes.

Flaky Sea Salt is an ideal seasoning used during food preparation, and also at the table as a condiment. Typically the salt is gently crushed between the fingers over food. Quantities are dependent on one's own taste preferences.



Pure natural sea salt, additive free, with traces of the sea in every flake

Many food enthusiasts are looking for the best nutritional value in their ingredients, which is the added benefit of Marlborough Flaky Sea Salt.

Marlborough Flaky is unrefined with no additives or impurities. Derived from the sea, Marlborough Flaky contains a range of minerals and trace elements from the ocean.

An information sheet detailing the composition is available on request.

Certified Organic | Kosher | Halal

As a natural mineral, Marlborough Flaky Sea Salt is a certified input for organics, issued by Bio-Gro New Zealand.

Marlborough Flaky is also Kosher & Halal approved.

These internationally recognised certifications assure customers of our integrity and support the use of our high quality Marlborough Flaky Sea Salt.



Packaging

Our packaging is designed to meet the requirements of bulk supply, with the added benefit of smaller inner cartons to protect the delicate flake.

Outer carton	14kg 30.86lbs
Inner carton	3.5kg 7.72lbs) x 4
Pallet	24 cartons per pallet, 336kgs 739.2lbs



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Our Story

Dominion Salt was established in 1942 by our founder George Skellerup. During the Second World War years chemicals were in short supply, which included chemicals that used Sodium Chloride (Salt). George recognised this and travelled to Lake Grassmere near Blenheim in NZ's South Island to establish a salt industry.

The Lake Grassmere site in the region of Marlborough, was chosen for its large areas of suitable flat land, high sunshine hours, and the dry nor 'westerly winds which perfectly suited the solar evaporation process for salt making.

Progress was slow in these early years with many setbacks, however perseverance prevailed and in 1949 the first 50 tons of salt were hand harvested.

Today, Lake Grassmere stands as an everlasting monument to the man whose imagination conceived the venture and whose courage and tenacity brought it to fruition.

Thanks to George Skellerup, Dominion has established itself as a reputable company with a long history of salt making, using a natural resource - pure sea water, evaporated by nature, harvested and refined to perfection by man.



Salt fields at Lake Grassmere, Marlborough, NZ



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