



Gourmet

DIVISION



FLOR de SAL

The Flower Salt FLOR DEL DELTA, is the thin layer of **salt crystals** that forms on the surface of the crystallizers of our **traditional salt** works and harvested manually daily.

The Flower Salt FLOR DEL DELTA is a **composite of different sea salts**, mainly **sodium chloride, magnesium chloride, potassium chloride** and various salts in small percentages, which provide the organoleptic qualities necessary **to enrich and extol the taste of spicy food** dramatically.

Due to its marine and natural origin and special crystallization, the **Flower Salt FLOR DEL DELTA contains 80% of the trace elements and minerals needed in our daily diet.**

It is a 100% natural product, without any treatment or additives

FLOR del DELTA

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Flower Salt 4 FLAVOURS PACK 60 gr.



4 Flavours pack
60 gr. Box of 9 packs



General Tips for use:

One should bear in mind that by its composition, **flower salt, salts less** than any other conventional salt and **dissolves more easily.**

It is especially **recommended in meat, pasta, vegetables, fish and salads.**

It is not recommended that you use it in stews, because once dissolved loses much of its nutritional value and its characteristic flavour.

NATURAL **Recommendations:** To add the most delicate touch to dishes, enhancing the natural flavours of the dishes themselves.
Applications: For all foods, such as dish finishing.



60gr.
Box of 9 units



125gr.
Box of 6 units



400gr.
Box of 6 units

WITH PEPPERS **Recommendations:** To give life to the dishes with the aromas of different peppers that are bought whole and ground at the time of mixing to take advantage of all its aroma and flavour.
Applications: For meats, grilled fish, vegetables and pasta.



60gr.
Box of 9 units



125gr.
Box of 6 units



400gr.
Box of 6 units

WITH SPICES **Recommendations:** to garnish dishes with perfumes and warm shades, representing the aromas of the world.
Applications: For stews in the time of serving, fish, poultry and pasta in general.



60gr.
Box of 9 units



125gr.
Box of 6 units



400gr.
Box of 6 units

WITH FINE HERBS **Recommendations:** Ideal freshening up dishes, perfumes and salts with sweet and sour touch.
Applications: For salads, grilled fishes and pastas.



60gr.
Box of 9 units



125gr.
Box of 6 units



400gr.
Box of 6 units



JOAN ROCA

El Celler de Can Roca

AN ALCHEMIST OF LUXURY

The renowned chef **Joan Roca**, owner of the “**Celler de Can Roca**”, named **the best restaurant in the world** and it holds **3 Michelin stars**, has done masterfully and **uniquely for FLOR DEL DELTA**, the originals and **exquisites mixtures of our Flower Salt** with carefully selected products.

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FLAKES



NATURAL Flakes

Recommendations: can be used as whole for decoration and completion of dishes, as well enhancer of tastes.

Applications: For all dishes.



250gr.
Box of 12 units



125gr.
Box of 6 units



1,5 Kg
Pallet of 168 buckets

BLACK Flakes

Recommendations: to enhance the flavour while give a touch of colour to the dish.

Uses: All dishes that you can see its colour.



125gr.
Box of 6 units



350gr. Bucket
Box of 6 units

LEMON Flakes

Recommendations: To enhance the taste and to add a touch of lemon.

Applications: For grilled fish and salads.



125gr.
Box of 6 units



350gr. Bucket
Box of 6 units

Flower Salt DELTASAL

Natural flower salt



150 gr. jar
Box of 12 units



500gr. Doy Pack
Box of 8 units



5 kg. bag

Flor del Delta flakes salt comes from the pure Mediterranean sea waters. A unique and exclusive purification process and control during crystallization, favours the original presentation of the **salt in the form of fragile pyramids.**

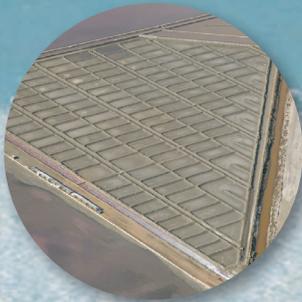
The process of harvesting is very delicate, which translates into a pyramid that can be broken with the fingers or added directly to the dish.

There are many advantages in using Flor de el Delta salt flakes: **its large size and shape, its crispy structure** that adds a new experience, less use of salt and enhances taste even more.

The salt is not hidden in the dish, but it is an **innovative ingredient** and acts as **decoration and taste enhancer.**



Salinas de la Trinidad



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CERTIFICATIONS

