

Baja Gold Sea Salt Flavor

Baja Gold Sea Salt is produced on the Baja Peninsula where sea water travels inland 12 miles over sedimentary rock dust to a very arid inland estuary. The sea water is allowed to completely dry in the intense desert conditions, thereby, guaranteeing preservation of 92 minerals, trace elements and organic compounds naturally found in Sea of Cortez sea water.

Unrefined Baja Gold Kosher sea salt contains all minerals and trace elements known to exist in sea water, small amounts of magnesium and calcium halides and sulfates, salt-resistant beneficial microalgae organisms, and sediment particles. The calcium and magnesium salt compounds convey a faintly sharper overtone and cause unrefined sea salt to become hygroscopic (gradually absorbs moisture from air if stored uncovered). The algae contribute a mildly "sea-air" scent. Sediments, the proportion varies per harvest, provide additional minerals and trace element compounds and give Baja Gold an off white or slightly beige appearance. The taste and aroma of these sea water components, even in minute concentrations, are often detectable by humans.

Dependent upon the source, natural sea salts contain various minerals producing many different flavors. Baja Gold sea salt from the Sea of Cortez Baja Mexico has the greatest mineral content of all sea salts due to its source and the unique way it is created. Therefore, it exhibits a more complex flavor than many common sea and earth salts (processed sodium chloride) when sprinkled on food. Baja Gold's distinct flavor is due to high minerals and trace elements and naturally low sodium content.

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