

KALAHARI® SALT

A small history on salt ...

Good salt and bad salt - would you know the difference?

Natural salt contains up to 84 important trace elements that are essential for the vitality of our bodies. Generally Salt originates from ancient seas, from where life developed. The existence of these trace elements are totally essential for the function of our nervous system and our blood. Approximately one percent of our body composition is salt.

How does some of the salt industry treat this salt?

With a high technical effort this salt gets purified and a majority of the elements are washed out and only NaCl (Sodium Chloride) is left. This procedure is called refinement. Why do they refine? Worldwide more than 93% of extracted salt is needed for industrial purposes, where only pure NaCl can be used. Only about six percent is used by the food industry and only three percent of this refined salt goes into private households. Most of the refined salt reaches our bodies through ready to serve meals and can affect our kidney function, cause gout, rheumatism and arthritis. It also can lead to arteriosclerosis (hardening of the arteries). To make salt flow more easily, aluminum hydroxide is added as an anti caking agent. Iodine and Fluoride (a toxic waste product of the aluminum industry) are also added, which can trigger thyroid disorders and cause other diseases as Alzheimer's.

Nowadays, we still find salt producers providing a high quality salt in its original structure and purity without additives and without refining. It is harvested from salt deposits unprocessed and millions of years old. Approximately 80% of the supplied sea salt on the market is refined, bleached and chemically treated. Another problem is the pollution of our seas and contamination with heavy metals. Our KALAHARI® SALT is an exceptional product: This salt is harvested in the Kalahari Desert in Southern Africa from an area that has never been inhabited and never was used for industry. It is extracted from an ancient salt lake, sun dried and packed.

Therefore our KALAHARI® SALT is totally pollution free. The course grade of our KALAHARI® SALT is in its original form. It is also available in a medium grade or fine salt. It is totally pure and contains no additives. Our KALAHARI® SALT, is naturally crystal white and has an excellent taste. The high quality packaging guarantees you that only the best of our product comes into your kitchen.

*Enjoy the pure natural taste
of our Kalahari® salt
in your kitchen!*



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