

SINCE ANCIENT TIMES,

Tavira was known for its sea salt from the Eastern Algarve. It was exported all over the Roman Empire. Even then, they spoke of the 'white gold' of Algarve.

Numerous little salt basins (salinas) are located a very extensive nature area. To this day nothing but sea, sun, wind and human hands provide an unprecedented quality of pure ocean salt. The water in this corner of the Atlantic Ocean is indeed the purest in Europe.

Today the ocean salt from Eastern Algarve is deeply loved by gourmets, chefs and many food lovers for its pure, smooth taste. Connoisseurs prefer the 'Fleur de sel' from Tavira far above the qualities of other countries, such as France.

FLEUR DE SEL (Flor de sal)

The first small crystals that are build up daily on the surface of the salt basins in Tavira are called 'Flor de Sal'. This superior quality, very carefully removed by handshovels daily, is dried in the sun. In this way one can harvest only 30 to 40 tons annually. TaviraSal 'Flor



de Sal' is appreciated by the greatest chefs and connoisseurs from around the world in the kitchen for the preparation of the most delicious dishes or simply as table salt.



FLEUR DE SEL

CHEMICAL COMPOSITION

Natriumchloride	96,50 %
Magnesium	0,55 %
Calcium	0,19 %
Potassium	0,09 %
Iron	11,10 ppb
Iodine 12	630,00 ppb
Manganese	1,90 ppm
Selenium	4,80 ppm

The "White Gold"
of the Algarve...

SAL TRADICIONAL

Of this quality about 300 to 400 tons are produced annually. Every two weeks it is harvested from the small salt basins. The recovered salt is dried in the sun and crushed into fine grains of up to 3 mm.

This quality is much cheaper than fleur de sel, but also has the exceptional



natural purity. It is absolutely perfect in the preparation of your best dishes or simply used on the table. Noteworthy is that in the cooking there will appear no 'clots' like ordinary table salt.

Now these unique products are imported at very favorable prices directly from the manufacturer in Algarve to the Benelux.

Be convinced by the analysis table and taste the unique Fleur de Sel.

CHERTO PRODUCTS

Wouter Liekens
Jacobuslei 143
BE-2930 Brasschaat
M +32 (0)491 34 08 97
wouter.liekens@cherto.be



WWW.CHERTOPRODUCTS.BE