



SEA SALT

Gift of the Adriatic
Sea, Sun, and Wind

cro  gourmet

THE STORY OF SALT

Salt is uniquely timeless – it exists since the water and the stone and it will continue to exist long after us. Historically speaking, salt accompanies human development since time immemorial.

The natural salt from Nin, region Dalmatia is a gift of Adriatic Sea, sun, and the wind from the slopes of mountain Velebit. The Adriatic Sea naturally falls through the pools where it evaporates and crystallizes in natural sea salt.

Salt has been produced with love, traditionally, and in coexistence with nature for 1,500 years.

At the Nin Saltworks the machines do not produce the salt. The man does not produce it either.

The salt is produced by the sun, sea and wind.

The salt from is ecological, therapeutic and biodynamic because in its production, besides people participates diverse wildlife, plenty of beaches and healing mud.

For centuries, Nin Saltworks gives life. It has nurtured many generations. It has given many plants and animals a home. Love for the salt has transferred from generation to generation. Even the Roman emperors at their feasts enjoyed the salt's abundance of flavors. Roman gate, still located at the salt pans, testify of the age of our salt pan. At those ancient times, salt was exchanged for gold, ounce for ounce, and it is well known that Roman soldiers were paid with our salt.

In 1500, Venetians bought salt pans on Adriatic sea, including our Nin Saltworks. Since it was a rival to their salt pans, they shut it

down for 500 years. They could not shut down life. Nin Saltworks was still alive and biodynamic ecosystem. Even today, it still lives and produces at the same way. Located at the shallow lagoon of the Nin bay, it covers an area of 55 hectares. In the wider area there is no industry or extensive agriculture, and the area of Nin Saltworks Nin is located between five Croatian national parks (Plitvice, Paklenica, Northern Velebit and Krka), which further testifies of the purity and an unspoiled natural environment.

Difference of natural and hand-picked Nin Adriatic Sea Salt

Natural salt consists of stone salt and sea salt. Stone salt is obtained from the salt mine, and sea salt from the sea. Most of the salt pans produce salt by industrially processing and treating it in manufacturing plants. At the Nin Saltworks, we do not do that. Here, the salt is collected in open fields in a way that in the spring the pools are filled with sea water. During the late spring and summer, the water evaporates, and the sea salt stays at the bottom and is manually „harvested“ in the autumn. The sea salt from Nin is original, unprocessed and as such rich in natural minerals. In the nutrition, the healthiest is hand-picked sea salt because it contains iodine from the sea algae which affects the proper functioning of the thyroid gland, bromine that is essential to the nervous system and potassium which helps concentration and mental activity. Sea salt is a cure for stress and cellulite, and thus the elixir for a healthy and beautiful skin. In addition to minerals and microelements, sea salt contains important amino acids and vitamins in trace. Strongly affects cells exchange in the skin and subcutaneous tissue stimulating metabolism and excretion of toxins.



Flower of Salt Nin is "the caviar among salt", belongs to the specific type of sea textural salt used for delicate salting. Its rich, intense flavor and soft, fluffy and crystal structure are pampering gourmet palates in a unique way.



FLOWER OF SALT carton box



FLOWER OF SALT jute bag



FLOWER OF SALT WITH BLACK AND GREEN PEPPER glass jar



FLOWER OF SALT ZIP PVC



Coarse sea salt grinder



Coarse sea salt jute bag



Sea salt with lavender paper box



Sea salt with imortelle paper box



Sea Salt with Laurel paper box



Sea salt with rosemary paper box

BIO Sea Salt Natural hand harvested salt with natural iodine and without artificial additives.



MILK CHOCOLATE WITH FLOWER OF SALT



DARK CHOCOLATE WITH FLOWER OF SALT



WHITE CHOCOLATE WITH FLOWER OF SALT



LAVANDER COOKIES WITH FLOWER OF SALT



HONEY COOKIES WITH DRIES FIGS AND FLOWER OF SALT



SALT GRINDER



Wooden slat shaker M 7,8



FLOWER OF SALT, FLOWER OF HEALTH

It is obtained exclusively in ideal weather conditions, and it is collected early in the morning and late in the evening when there is no wind. It appears on the sea surface as a thin layer of salt leaves similar to flower petals that human hand collects gently, using micron sieve.

It is suitable for everyday use both nutritionally and medicinally. Significant nutrient enriched with natural minerals that intensifies the flavor of each dish and becomes an essential natural, culinary spice that enriches gourmet delicacies.

Doctors, dentists and nutritionists have proved in their recommendations about health and flower salt that this salt should not be used only in cooking. In nutritional terms Nin flower salt with a wealth of minerals is involved in all metabolic functions of the body which makes it an important part of everyday and balanced diet. During pregnancy and breastfeeding it helps maintaining optimal amounts of water due to sources of essential minerals contained in the original unprocessed sea salt. Nutrition of children requires salt intake in relation to age, and it is recommended to avoid processed foods containing so-called „hidden salt“. In case of respiratory distress, a solution made for rinsing the nose and inhalation can be made using the salt. Nin flower salt is unprocessed salt, rich with iodine- seaweed and is used in maintaining the health of the thyroid. The combination of water and Nin flower salt enables reducing the number of bacteria in the oral cavity, immediate increase in alkalinity and improvement of the health of the gums.





Nin salt is proud of being presented the BIO-sign in December 2015. Thus the Nin Saltworks have become the only salt works on the Adriatic coast to receive this environmental certificate. The environmental certification project was co-financed by the EU through the European Regional Development Fund and the Croatian Ministry of Entrepreneurship and Crafts. The investment amounted to 1.4 million HKD.

The project entitled The Flower of Salt and business – the organic production of consumable and therapeutic salt, confirms that Nin salt is produced organically. It also confirms that Solana Nin has been using traditional methods, which are also environmentally friendly, for generations.

“This project is only one of many goals we have planned and implemented. The market has already recognized us as a propulsive Croatian company. Our authentic salty products represent us as a healthy partner and our clients confirm this opinion on daily basis. We know that the Green BIO-mark will strengthen our appearance on today’s intense domestic and global market”



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