



Sea the range of New Zealand salt...

Pacific Salt caters for a full range of quality Sea Salt products for every need



PDV Standard Salt

High purity certified vacuum salt. Foreign matter free for use in processing export foodstuffs, canning and other chemical processes. Certified to FSANZ Food Standards code.



PDV Bakers Salt

Foreign matter free superfine vacuum salt specially prepared for baking. Used for extremely rapid dispersion in baking or brine making.



Grade 27 Fine Solar Salt

The finest classified solar grade available that has been kiln dried (stoved) and sterilised for general use. Certified to FSANZ Food Standards code for salt and salt products.



Grade 27 Iodised

Crushed, fine, dry, screened salt. Rewashed and kiln dried, sterilised and screened. Certified to FSANZ Food Standards code for salt and salt products

Natural Salt - Fine and Coarse

Organic certified Natural (Unrefined Harvest Salt-No Additives) At the end of each summer, our Pacific Natural Sea Salt is carefully gathered so as to maintain the balance of minerals naturally present in salt harvested from the sea.

Pacific Natural Sea Salt contains higher levels of Calcium, Magnesium and other minerals than normal table salt, as these minerals are naturally present in seawater.

Coarse - suitable for grinders and other applications where a coarser crystal is required.



Pool Salt

Specially prepared for chlorine generation in domestic pools fitted with salt chlorinators. Salt is ex stack, crushed, washed and kiln dried. Recommended directions for use are printed on the pack.

For full specifications on our range of New Zealand sea salts visit our website



& Sea the difference



Flaky SeaSalt - 15kg cartons

Organic certified. Careful evaporation in our purpose built evaporator produces a unique flake shaped salt crystal prized for its natural flavour and soft texture. The unique flake like crystal is ideal for finishing fine foods. The delicate crystal dissolves easily on the palate. This means greatly enhanced flavours and you tend to use less salt (by weight) on food.



Steamed mussels with beer

Put fresh mussels into pot, pour over beer, sprinkling of Marlborough Flaky Sea Salt and ground black pepper. Cover and put over high heat. When mussels are open, put onto plate, pour over juices and serve with crusty bread. enjoy!



Fish and chip fritters

Mix 400gm diced fish, zest & juice of one lemon, chopped chives, chopped dill, anchovies, 3 lightly beaten eggs, 3 tbs sifted flour, 3 medium Agria potatoes (grated and squeezed), Marlborough Flaky Sea Salt, and pepper altogether and fry in spoonfuls - serve with lime wedges as finger food or as entree. Sprinkle over Marlborough Flaky Sea Salt and serve immediately. enjoy!



Oven dried mushrooms

Remove centre stem of large flat mushrooms. Sprinkle over Marlborough Flaky Sea Salt, chopped garlic, thyme leaves, black pepper and good quality extra virgin olive oil. Oven bake in hot oven until semi dried. Great accompaniment to meat dishes, antipasto platter and vegetable dishes. enjoy!

Recipe courtesy of

Rick Lowe; Chef, Somerset Cottage,
Tauranga, New Zealand



Dominion Salt Limited

www.naturalsalt.net