

Premier Pink Salt

With Hawaiian Volcanic Clay





Used for thousands of years, from food preservation to seasoning, salt has become an everyday ingredient of modern diets. Delivering superior taste and quality than table salt, Premier Pink Salt is a flavor-boosting product with delicious health benefits.

Salt is an important part of any diet. It helps the body balance electrolytes and fluids, deliver nutrients to cells, balance pH, contract and relax muscles, and execute communication between nerve cells. Humans need a minimum of 500 milligrams of salt each day, but high levels of salt consumption are also tied to higher blood pressure, which can cause disease. Fortunately, laboratory research suggests that sea salt may be linked to lower blood pressure compared to refined table salt.* Scientists attribute this difference to the healthy minerals present in sea salt, such as calcium, potassium, and magnesium.

Premier Pink Salt contains two different hearty, solar-dried sea salts. Our white salt crystals come from the cool, blue, unpolluted waters of the Australian sea, while our pink salt crystals are harvested from Hawaii and are enriched with pink "Alaea clay," a mineral-rich volcanic clay. We leverage the Optically Clean® process to eliminate all foreign materials and flawed crystals while keeping the full, natural array of healthy minerals remain intact in every sprinkle.

Benefits

- Enables healthy electrolyte, fluid, and pH balance in the body.
- Promotes efficient communication between nerve cells.
- Helps the body deliver nutrients to cells and supports muscle growth.
- May promote lower blood pressure compared with refined table salt.*

Recommended Use

• Use daily in place of regular table salt to add robust flavor.

Highlights

- Full of invaluable trace minerals not found in refined table salt products.
- Contains no "anti-clumping" agents commonly added to table salt such as aluminum hydroxide, stearic acid, sodium ferrocyanide, or calcium phosphate.
- Processed without any high heating to maintain the salt's natural molecular structure.







