



Salts



SMOKED SEA SALTS

Liquid smoke or artificial flavors? Not here!

PRODERNA® manufactures the highest quality, all-natural smoked sea salts on the markets.

The salts are handcrafted & smoked. With so many wood-smoked options, we cater our varieties to the specific flavor profiles of all cuisines and applications, ensuring the perfect smoked salt for every dish.

Never artificially flavored, **PRODERNA®** smoked salts guarantee the delicious taste of all-natural smoke in any application

PRODERNA® smoked salts begin with an sea salt base, free of additives

.We offer 3 different grain sizes to suit a multitude of culinary applications.

Our carefully calculated smoking time depends on the specific wood & salt variety, and results in deliciously fragrant options that range from light and mild to brawny and extra bold

PRODERNA® commitment to developing only the best specialty salts is the driving force behind our proprietary smoking process and unmatched variety of gourmet smoked sea salts.

Art.-Nr. 14040-2a Hardwood & Fruitwood smoked



This is a flake sea salt that is cold smoked with a proprietary blend of real hardwood & fruitwood logs. Food process or scan use this variety to add robust smokehouse flavor to anything from chips and frozen entrees to spice blends, and its extra bold flavor and wonderful flakey finishing texture can be appreciated in home kitchens everywhere for grilling red meat, seasoning veggies, or other savory applications.

Art. Nr. 14040-2b Alderwood smoked



The Alderwood smoked sea salt. We cold smoke for 48 hours over alderwood, allowing full absorption of the natural smoke, making it one of our most intense varieties with a fragrant campfire nose. The barkfree, red alderwood species achieves a flavor balance between sweet and smoky without the risk of bitterness. Alderwood was our inaugural smoked salt and has remained our bestselling variety to date. We offer 3 different grain sizes to suit a multitude of culinary applications.

Art. Nr. 14040-2c Alderwood Smoked



Art Nr. 14040-2d Alderwood Smoked



Art Nr. 14040-2a	fine 0-1 mm
Art Nr. 14040-2b	medium 1-2 mm
Art Nr. 14040-2c	coarse 2-3 mm

Art.-Nr. 14040-3
Chardonnay Barrelwood Smoked



This is the result of French artisanship, Fleur de Sel crystals are cold smoked with staves of Chardonnay oak barrels to create Fumée de Sel. This light, yet savory gourmet smoked sea salt adds dimension to mild foods, provoking warm, toasted oak notes delicately intermingled with the ripened elegance of chardonnay. Try it sprinkled in drawn butter with crab, in rich creamy pastas, over fruit, or in a spice rub: an impressive finishing touch to any gourmet dish.

Art. Nr. 140402-4
Hickory Wood Smoked



This is a hickory wood smoked flake sea salt distinguishable for both its texture and versatility. Hickory smoke complements all meats and seafood, and is most celebrated in BBQ. The flakes dissolve quickly and evenly in sauces, and the light texture allows them to mix nicely in seasoning blends and rubs.

Art. Nr. 140402-5
Mesquite Wood Smoked



This is a mesquite wood smoked sea salt that boasts the big flavors of authentic BBQ. Tenacious mesquite wood permeates all-natural sea salt introducing the same flavors achieved from the traditional slow-cooked barbecue.

Art.-Nr. 14040-6
Applewood Smoked



This is a small flakes seasalt, cold smoked with aged apple wood. This smoked variety brings a slight smoky sweetness appropriately complemented by its subtle crunch. One of the most popular fruit woods used in smoking, the flavor profile of this Salt is mild enough to use with fish, shellfish & steamed vegetables, but is also strong enough to maintain an impactful presence in pork & poultry

BLENDED SEA SALTS

PRODNERNA® Blended Sea Salts are the result of **PRODNERNA's** quest to combine all natural sea salts with pure flavor to create the ultimate seasoning.

PRODNERNA® Blend: **PRODNERNA** blends are simply whole ingredients combined with their perfect sea salt companion to create pure delicious flavor. This is a new generation of gourmet, natural flavoring.

**Art.-Nr. 24040-1
Truffle Blend**



These **truffles** are a genuine treasure imported from Italy. The unique power of sea salt intensifies the aroma and flavors of this exquisite mushroom. Ideal with egg dishes, pasta, mashed potatoes, red meat. even on buttered popcorn.

**Art. Nr. 24040-2
Chipotle Blend**



Chipotle sea salt combines the earthy spiciness of smoked chipotle peppers with the crisp taste of all natural sea salt. Simply sprinkle to add delicious smoked pepper heat to your favorite meals, from salsas to chicken marinades.

**Art. Nr. 24040-3
Espresso Blend**



This salt from properly brewed **espresso** has three major parts: the heart, the body and the crema. Espresso salt is a popular addition to chocolates and desserts. For an amazing entree, try using this salt in steak rubs and marinades.

**Art.-Nr. 24040-4
Naga Jolokia Blend**



Salt and **Naga Jolokia** peppers blend to create a blazing hot spice that is out of this world. For flaming flavor, sprinkle over chicken wings, chili, or fajitas. Beware – this salt bites back!

**Art. Nr. 24040-5
Habanero Blend**



Habanero known by most as one of the most intensely spicy chili peppers, **Habanero** salt is hot. Use it sparingly but use it often. Try grilling fresh shrimp with Habanero Salt, lime and butter or add to any dish that needs an extra kick!

**Art. Nr. 24040-6
Jalapeno Blend**



Jalapeno Salt with a wild side. Sea salt and a healthy dose of **jalapeno** peppers combine to create a fiery flavor that will make your taste buds tingle. This sizzling salt will give a bite of spicy flavor to guacamole, flank steak, or chicken and rice.

Art.-Nr. 24040-7
Lemon Blend



Lemon & salt make a perfect flavor pair. **Fresh lemon** intermingled with a premium sea salt creates the ideal flavor combination. This is an essential salt for seafood lovers, bartenders and pastrychefs, to add fresh, salty flavour

Art. Nr. 24040-8
Lime Blend



This salt with flavor of lime is an international favorite, from Thai food to margaritas. Lime Fresco Salt is tart without being too sour. Use to rim a drink glass, sprinkle on chicken and fish, or add to a crisp salad for a surprising hint of citrus.

Art. Nr. 24040-9
Green Tea Blend



Premium **green tea powder** harvested in the famous tea fields of Japan is now making a splash in gourmet cooking worldwide. Try on scrambled eggs, steamed fish, chocolate and desserts

Art.-Nr. 24040-10
Roasted Garlic Blend



Not your typical garlic salt, **Roasted Garlic** is sea salt infused with real garlic! This is a much improved, "trés gourmet" version. The flavor is out of this world. Try on absolutely anything.

Art. Nr. 24040-11
Smoked Serrano Blend



Serrano Chillis are left on the vine to mature, and then are slowly smoked until the flavors blossom. They have a spicy flavor with subtle notes of berry. Mixed with sea salt, it can be used to make authentic mildly spicy dishes and sauces.

Art. Nr. 24040-12
Rosemary Blend



Rosemary salt delivers a "straight from the herb garden" flavor. A natural pairing with roasted potatoes; it will make this simple dish extraordinary. Add to any dish to give it a fresh herbed taste.

Art.-Nr. 24040-13
Spicy Curry Blend



Spicy Curry has a deeper, more complex essence than some of its counterparts. The fragrance is heavenly and the flavor superb. Try with scrambled eggs, chicken, pasta or tofu. the possibilities abound.

Art. Nr. 24040-15
Tomato Blend



Take crusty sourdough bread, spread with butter and top with **Tomato blend** Fusion Salt. The rich tomato flavor is created by a special process that incorporates the whole tomato. Great for soups and sauces or on grilled salmon.

Art.-Nr. 24040-19
Szechuan Pepper Blend



Szechuan is synonymous with Chinese cooking. It has a citrus, woodsy aroma. Mixed with salt, an entirely new seasoning is created. Use on the most extravagant gourmet dinner or simply sprinkle on french fries.

Art. Nr. 24040-20
Ginger Blend



This salt combines the clean, simple flavor of sea salt with fresh, juicy **ginger**. This award-winning variety adds unbeatable flavor to dinner & desserts alike! Use on grilled veggies, fish, or even vanilla ice cream.

Art. Nr. 24040-21
Toasted Onion Blend



Toasted Onion add a deliciously rich onion flavor to any dish. This salt adds a depth of flavor to practically anything. It melds perfectly with golden, ovenbaked chicken or grilled asparagus.

Art.-Nr. 24040-16
Bourbon Vanilla Beans Blend



This special salt is created with genuine **bourbon vanilla beans** mixed with a delicate hand-harvested sea salt. The combination of salt and vanilla accentuates sweet dessert s and light savorydishes.

Art. Nr. 24040-17
Trinidad Scorpion Blend



Move over Ghost Pepper, you're now just the warm up to our hottest variety ever! It's known to have made grown men weep. Kick your spiciest recipe up a notch with just a little pinch of the **Trinidad ScorpionPepper** sea salt.

Art. Nr. 24040-18
Merlot Blend



The salt that started the entire **PRODERNA®** product line. The question became, "How do you capture the deep rich **Merlot flavor** within a sea salt crystal?" The answer took 18 months, but here it is. There is just one word for it...amazing.

Art.-Nr. 24040-22
White Truffle Blend



This salt brings the musky aroma of the **Italian White Alba truffle** to Mediterranean sea salt. White truffles are a rare delicacy.
Use to season and lend a gourmet touch to hors d'oeuvres, risotto, cheese, salads, and vegetables.

Art. Nr. 24040-23
Porcini Mushroom Blend



True Porcini mushrooms are fused with all natural sea salt, creating a rich, savory fungi flavor.
It is excellent in risotto, soups, sauces and salmon. Aromatic and sophisticated, this salt melds perfectly in practically any dish.