

FOODSERVICE



KOSHER SALT

A premium coarse, additive-free flake salt trusted by chefs to deliver bold flavor using less salt. Experience the difference of just one ingredient.



FEEL THE DIFFERENCE:



Coarse, flake texture offers great control by hand for ease and consistency of seasoning



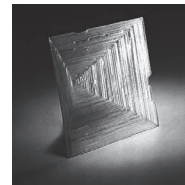
Ideal for seasoning premium dishes on the cook line or by hand back of house



Excellent adherence to food & quick-dissolving for instant salt flavor

SEE THE DIFFERENCE:

- **Crystal size control:** The multi-faceted crystals can be crushed between fingertips for precise seasoning.
- **Trusted by chefs:** Light, flake crystals provide a visual cue for consistent, perfect seasoning.



ENLARGED ALBERGER CRYSTAL



ENLARGED TABLE SALT CRYSTAL

SODIUM CONTROL:

Diamond Crystal® Kosher Salt has **~50% Less Sodium** By Volume than granulated salt.*

DIAMOND CRYSTAL® KOSHER SALT

1 tsp
1,150mg SODIUM

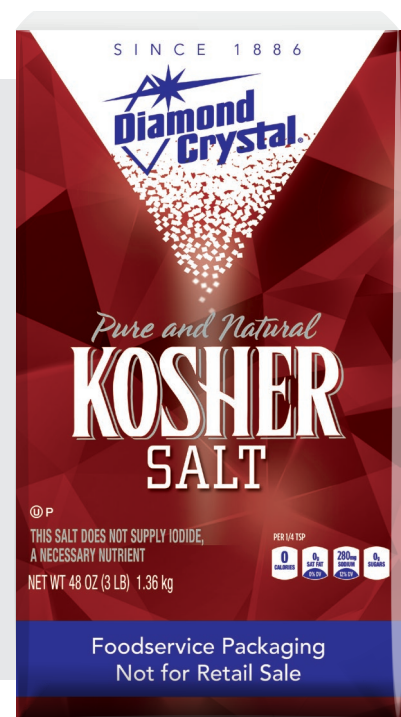
GRANULATED IODIZED TABLE SALT

1 tsp
2,510mg SODIUM

US-MADE PROPRIETARY PROCESS:

Made using the proprietary Alberger process in St. Clair, Michigan that creates its distinct crystal structure - this salt is truly one of a kind.

This process creates a unique salt shape that offers exceptional adherence and consistency to food.



*Calculations based on typical bulk density measurements.