

fusion

naturally flavored sea salts



VINTAGE MERLOT:

This is the salt that started the entire Fusion product line. The question became, "How do you capture the deep rich flavor within a sea salt crystal?" The answer took 18 months, but here it is. There is just one word for it...amazing.
KF124 19.5 oz KF126 5 lbs



WHITE TRUFFLE:

Brings the musky aroma of the Italian White Alba truffle to hand-harvested Atlantic grey salt. White truffles, from the countryside of northern Italy, are a rare delicacy. Use to season and lend a gourmet touch to hors d'oeuvres, risotto, cheese, salad and vegetables.
KC228 22 oz KF128 5 lbs



ESPRESSO BRAVA:

Properly brewed espresso has three major parts: the heart, the body and the crema. Perfectly captured here, Espresso salt is a popular addition to chocolates and desserts. For an entree, try using this salt in steak rubs and marinades.
KF074 15 oz KF076 4 lbs



HABANERO:

This is known by most of us as one of the most intensely spicy chili peppers. Habanero salt is hot! Use it sparingly but use it often. Try grilling a salmon fillet with Habanero Salt, lime and butter. Add to any dish that needs an extra kick.
KF080 18.5 oz KF082 5 lbs



ROASTED GARLIC:

Roasted Garlic is sea salt infused with real garlic! This is a much improved, "trés gourmet" version of traditional garlic salt. The flavor is out of this world. Try on absolutely anything!
KF106 18 oz KF108 4 lbs



THAI GINGER:

This salt combines the clean, simple flavor of sea salt with fresh juicy ginger. This award-winning variety cannot be matched by powdered or synthetic flavorings. Use on grilled veggies, Asian noodles or fish.
KF116 12oz KF118 4 lbs



SPANISH ROSEMARY:

Fusion 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.
KF110 20.5 oz KF112 5 lbs



LIME FRESCO:

The 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.
KF102 14 oz KF104 4 lbs



TOASTED ONION:

Toasted Onion adds a deliciously rich onion flavor to any dish. Perfect on top of grilled asparagus; this salt adds a depth of flavor to practically everything. Melds perfectly with golden, oven-baked chicken.
KF120 18 oz KF122 4 lbs



BLACK TRUFFLE:

Truffles are a genuine treasure imported from Italy. Black Truffle salt utilizes the unique power of sea salt to intensify all the aroma and flavors of the exquisite mushroom. Ideal with egg dishes, pasta, mashed potatoes, red meat... even on buttered popcorn.
KC224 20.5 oz KC226 5 lbs



WILD PORCINI:

A strong mushroom scent greets you when you open a container of Wild Porcini salt. Dried porcini fused with sea salt has a concentrated mushroom aroma that is excellent in risotto, soups, sauces and salmon.
KF130 18 oz KF132 5 lbs



SMOKED SERRANO:

These peppers 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.
JC928 5 lbs



GHOST PEPPER:

Sea 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!
JC924 5 lbs



MATCHA (Green Tea) :

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.
JC926 5 lbs



VENOM[®]:

Move over Ghost Pepper, you're now just the warm up to Venom, 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 Scorpion Pepper sea salt.
JC934 4 lbs



SPICY CURRY:

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.
JC930 5 lbs



SRIRACHA:

Sriracha and sea salt—two ingredients that make everything better! Enjoy the tangy Thai heat of sun-ripened chilies infused into all-natural flake sea salt. Use it in soups, sauces, noodles or pizza—the real question is: what can't you use it on?
JC932 4 lbs



RASPBERRY:

Red Oregon Raspberries are the star ingredient in this beautiful, fuchsia colored sugar. The color alone makes this sugar perfect for topping sweets. The flavor makes it phenomenal.

SWEET: Top lemon bars, sugar cookies or chocolate cake.

FRESH: Add a dash to a mixed greens salad with balsamic dressing.

SAVORY: Sprinkle on scallops while grilling to give a sweet, caramelized glaze.

LIQUID: Rim a glass of cold champagne - or simply a tart glass of lemonade.

TWIST: Add some personality to your morning oatmeal!

KH228 15.5 oz
KH230 5 lb



DARK COCOA:

It's chocolate sugar. Do you even have to ask? There is a natural synergy with this mahogany cocoa and cane sugar creation. Just try to resist this tempting flavor!

SWEET: Top vanilla ice cream liberally, add fresh raspberries or chopped pecans.

FRESH: Sprinkle over sliced strawberries.

SAVORY: Add to your favorite chili, especially tasty with a dash of Cinnamon too.

LIQUID: Rim your favorite dairy-based drink - White Russians are perfect.

TWIST: Try sprinkling on top of pancakes or French toast.

KH200 17 oz
KH202 5 lbs



SWEET ONION:

An unpredictably special taste. Use on anything to add delicious "caramelized onion" flavor. This is addictive. Let your imagination run wild!

SWEET: We suggest that you skip the sweets for this one.

FRESH: Try on asparagus with olive oil before roasting.

SAVORY: Dust over prawns and grill.

LIQUID: Finish your favorite creamy soup with just a pinch.

TWIST: Top dinner rolls before baking or add to popcorn for a simple snack.

KH232 14.5 oz
KH234 5 lbs



ESPRESSO:

The Pacific Northwest's favorite drink, condensed into the perfect sprinkle-able topping. Real espresso is melded with the sweetness of cane sugar to create a unique and robust flavor.

SWEET: Top chocolate chip cookies, especially with bittersweet chips.

FRESH: Sprinkle over plain yogurt for a morning pick-me-up.

SAVORY: Mix with sea salt and use as a spice rub for steak before grilling.

LIQUID: Rim an espresso martini made with coffee-flavored liqueur and vodka.

TWIST: Sprinkle it on toast spread with peanut butter.

KH204 17 oz
KH206 5 lbs



LEMON:

Lemon and sugar are a natural combination. Real lemon added to the raw cane sugar is clean and refreshing, never bitter.

SWEET: Dust over sugar cookies or pound cake.

FRESH: Add a dash to fruit salads.

SAVORY: Mix with herbs and sea salt to finish off delicious roasted potatoes.

LIQUID: Rim a glass of unsweetened ice tea.

TWIST: Mix with sea salt and season peanuts.

KH220 14.4 oz
KH222 5 lbs



LIME:

Use whenever you want a crisp, citrus splash. Lime is an extremely versatile flavor. Combine with sea salt and use as a simple but tasty seasoning.

SWEET: Top coconut pudding or a tropical parfait.

FRESH: Add a refreshing pizzazz to grilled veggies.

SAVORY: Especially good on chicken and white fish.

LIQUID: Rim a glass of cold sparkling water.

TWIST: Try a dash in homemade guacamole.

KH224 15 oz
KH226 5 lbs



VANILLA BEAN:

Evoking the comforting flavor of everyone's favorite desserts, we use premium Tahitian Vanilla beans to make this much-loved variety.

SWEET: Great on chocolate brownies, cinnamon rolls, or coffee cake.

FRESH: Try on a bowl of sliced banana and fruit.

SAVORY: Sprinkle on a pork chop before tossing it on the grill.

LIQUID: Sweeten a hot cup of coffee or rim a glass of Kaluha.

TWIST: Use with butter to candy walnuts - delicious with raspberry vinaigrette.

KH236 17.5 oz
KH238 5 lbs



GINGER:

If you like fresh ginger, you'll love this sugar! Fresh ginger is infused into raw cane sugar to create a sweet treat with a zesty zing.

SWEET: Top lemon sorbet or pumpkin pie.

FRESH: Use in stir fry to add a sweet zing.

SAVORY: Perfect on grilled salmon.

LIQUID: This will be your new favorite when added to a steaming cup of tea.

TWIST: Caramelize on top of crème brûlée.

KH208 15 oz
KH210 5 lbs



WILD BLUEBERRY:

Straight from the wild blueberry fields and condensed into a deliciously sweet package, the taste of fresh, whole blueberries explodes in your mouth.

SWEET: Top a fresh berry tart with whipped cream and sprinkle with Blueberry sugar.

FRESH: Toss with spinach, walnuts and a vinaigrette dressing for a fruity summer salad.

SAVORY: Sprinkle over grilled salmon with balsamic vinegar for a sweet demi-glaze.

LIQUID: Rim a blueberry cosmopolitan or a virgin pina colada for a frosty treat.

TWIST: Mix into pancake batter before cooking for a sweet, blueberry addition.

KH240 15 oz
KH242 5 lbs



HABANERO:

Sweet with a lot of heat! Use sparingly - this sugar delivers an exhilarating kick. If you like it "hot", you'll love this sugar.

SWEET: Use just a tiny pinch on holiday fudge for a little added spice.

FRESH: Sprinkle a little bit on sliced apples or jicama.

SAVORY: Works nicely on seafood with a squeeze of lemon and olive oil.

LIQUID: If you're brave... use in a Bloody Mary or to spice up a glass of tomato juice.

TWIST: Gives authentic Mexican mole an extra punch.

KH216 16.5 oz
KH218 5 lbs



GREEN CHILI:

This combination of sweet and spicy will make your taste buds tingle. The heat is a pleasant surprise, it both complements and contrasts the sweetness in the sugar.

SWEET: Amazing on chocolate ice cream, chocolate brownies... anything chocolate!

FRESH: Try sprinkling over diced melons or pineapple rings for a quick treat.

SAVORY: This is a must-try on cheddar cheese scones.


LIQUID: Mix into hot chocolate. Also great with Baileys - rim an ice cold glass.


TWIST: Sprinkle on pork or chicken, grill, then slice for delicious tacos or taco salad.

KH212 14.5 oz
KH214 5 lbs



 <p>HIWA KAI™ is black lava salt produced in Hawaii. Activated charcoal is added to Pacific sea salt to give this salt both a beautiful color and reputed health benefits. The silky black color makes this a great garnishing salt. KF034 21.5 oz KF036 5 lbs</p>	 <p>MEDITERRA® sea salt is harvested in the South of Italy, where they have been producing salt since 200 B.C. Mediterranean sea salt is known for its mild flavor and bright white crystals. Fine - JC906 5 lbs Coarse - JC904 5 lbs</p>	 <p>YAKIMA™ SMOKED SEA SALT utilizes sweet Applewood from the Yakima Valley to fuel the fires that flavor this smoked sea salt. Aged Applewood is one of the most popular of the fruit woods used in smoking. KF060 15 oz KF062 5 lbs</p>	 <p>HIMALAYAN PINK SALT is harvested from ancient sea salt deposits deep in the Himalayan Mountains. It is recognized for the beautiful pink color and high mineral content. Available in many sizes. KF030 21 oz KF032 5 lbs</p>	 <p>FLEUR DE SEL DE GUÉRANDE from France is known as "the caviar of salts," and is acclaimed by many chefs as the best of all sea salts. The delicate flavor and moist texture make this the ideal finishing salt. KF022 20 oz KF024 5 lbs</p>	 <p>PACIFIC BLUE® is an All Natural Kosher flake sea salt, harvested from the Pacific Ocean. It delivers all of the beneficial nutrients of sea salt while retaining the treasured kosher flake texture. JC908 5 lbs</p>
 <p>PERUVIAN PINK Hand-harvested from spring-fed, terraced salt ponds located 10,000 feet above the sea in Peru's Andes Mountains. Peruvian Pink has been produced for 2,000 years. The crystals have a high moisture content, a very light pink color and a strong flavor. JC914 5 lbs</p>	 <p>FUMÉE DE SEL™ is premium Fleur de Sel crystals that are cold smoked over oak wine barrels that have been used for years to age fine Chardonnay wine. This salt is one of a kind! Use as a finishing salt on salads, veggies, meat...almost any dish. KF026 16.5 oz KF028 4 lbs</p>	 <p>FLOR BLANCA™ is comprised of the premium crystals that form on the surface of the salt ponds. The Salinas (salt farms) of Manzanillo, Mexico produce this beautiful sea salt. The salt is hand harvested and carefully stored to ensure the highest quality possible, an ideal finishing salt. JC898 5 lbs</p>	 <p>CYPRUS BLACK LAVA™ is created when Mediterranean flake salt is mixed with activated charcoal. The beautiful color is not the only benefit that the charcoal adds - it also gives it a unique earthy taste and acts as a natural detoxifier. JC896 3 lbs</p>	 <p>CYPRUS FLAKE SALT is a unique Mediterranean pyramid-shaped crystal. This is a new favorite among chefs and weekend gourmets alike! The texture and mild taste make this a versatile salt for use in cooking, baking and garnishing. KF018 10.5 oz KF020 3 lbs</p>	
 <p>PARAGON® gourmet sea salt is a sparkling white, all-natural sea salt, harvested off of the southern coast of Australia. A distinctive feature of the Southern Ocean, is the Antarctic Bottom Water - a very cold, highly saline water mass that produces this incredibly clean-tasting, pure sea salt. Fine - JC912 5 lbs Coarse - JC910 5 lbs</p>	 <p>DURANGO® is a hickory wood smoked Pacific flake sea salt distinguishable for both its texture and versatility. Hickory smoke complements all meats and seafood, and is most celebrated in BBQ and southern dishes. The Durango flakes dissolve quickly and evenly in sauces, and the light texture allows them to mix nicely in seasoning blends and rubs. JC918 5 lbs</p>	 <p>SALISH™ SMOKED SALT is Pacific sea salt that is cold smoked over red Alderwood. No artificial coloring or flavoring is added. Salish gives food a delicious smoke flavor both on and off the BBQ. Try on salmon, red meat, creamy pasta dishes & baked potatoes! KF048 19 oz KF050 5 lbs</p>	 <p>TRAPANI is handcrafted from traditional salt pans along the famous "Salt Road" in Sicily. The crystals are the first to "bloom" on the surface of the salt ponds, and retain valuable nutrients which add delicate flavor to the salt. It is best used as a finishing salt for gourmet dishes. JC922 5 lbs</p>	 <p>MAYAN SUN™ from El Salvador, is a tropical sea salt formed from ocean water trapped in man-made ponds. These mangrove sanctuaries are nurtured by mineral-rich volcanic soil. Pure ocean water is captured in the salt, imparting great flavor and high mineral content. JC902 5 lbs</p>	
 <p>EL DORADO® is a mesquite wood smoked sea salt that boasts the big flavors of authentic Texas BBQ. Tenacious mesquite wood permeates all-natural sea salt introducing the same flavors achieved from the traditional slow-cooked pit barbecue. You may just forego the sauce to best appreciate the smoky goodness. El Dorado is an ideal choice for adding southwest flare to fall-off-the-bone meats and complementing the rugged personality of your brand. JC920 5 lbs</p>	 <p>SEL GRIS is completely natural and unrefined grey sea salt from France. This salt is harvested using traditional Celtic methods. High in minerals and nutrients, the French salts are known to be among the best tasting. Coarse grain is ideal for cooking and baking. The fine grain is the perfect upgrade from ordinary table salt. Coarse - KF052 20 oz Coarse - KF054 5 lbs Fine - KF056 19 oz Fine - KF058 5 lbs</p>	 <p>ROBUSTO™ is a Pacific flake sea salt that is cold smoked with a proprietary blend of real hardwood & fruitwood logs. Food processors can 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. JC916 3 lbs</p>	 <p>PURE OCEAN™ is a gourmet sea salt from the Atlantic Ocean, off the coast of Brazil. The pristine crystals are solar evaporated, carefully crushed, and screened to size in a state-of-the-art European facility. No anti-caking agents or additives of any kind are used. Coarse - KF042 21 oz Coarse - KC204 5 lbs Fine - KF044 21 oz Fine - KF046 5 lbs</p>	 <p>ALAEA HAWAIIAN SEA SALT is the traditional salt used in Hawaii to season and preserve. It contains purified Alaea clay which is high in minerals and gives the salt a mild taste. Try mixing the coarse salt with herbs and use as a spice rub; it seals in the natural moisture of meats. The fine grain can be used as a replacement for ordinary table salt. KF008 21 oz KF010 5 lbs</p>	

		SALT MILLS	SALT SHAKER	FINISHING SALTS	COOKING	ROASTING	BAKING	GRILLING	SPICE BLENDS	SALADS	CHICKEN	RED MEAT	FISH	SAUCES / SOUPS	SEAFOOD BOIL	DRINK RIMMER	SALT CURE	BRINES	HIGH MINERAL	ORGANIC COMPLIANT	SEA SALT	ALL NATURAL	KOSHER
FRENCH SEA SALTS																							
Fleur de Sel				•			•		•	•	•	•	•			•				•	•	•	•
Sel Gris			F	•	•	•	•	•	•	•	•	•	•	•	•		•	•	•	•	•	•	•
Velvet				•	•		•		•		•	•	•					•	•	•	•	•	•
HAWAIIAN SEA SALTS																							
Alaea™		C	F	F	•	C		•	•	F	•	•	•	•					•	•	•	•	•
Hiwa Kai™		C	F	F	•	C		•		F	•	•	•			•				•	•	•	•
INDIAN BLACK SALT																							
Kala Namak		C	F	F	•				•											•	•	•	•
NATURAL SMOKED SEA SALTS																							
Durango® - Hickory Smoked				•	•	•	•	•	•	•	•	•	•	•	•			•	•	•	•	•	•
El Dorado® - Mesquite Smoked				•	•	•	•	•	•	•	•	•	•	•	•			•	•	•	•	•	•
Fumée de Sel® - Chardonay Oak Smoked				•	•	•	•	•	•	•	•	•	•	•	•			•	•	•	•	•	•
Salish® - Alderwood Smoked		C	F	F	•			•	•	•	•	•	•	•	F					•	•	•	•
Yakima® - Applewood Smoked				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
Robusto® - Hearty Smoked Sea Salt				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
EXOTIC SEA SALTS																							
Flor Blanca™				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
Flor de Sal				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
Mayan Sun™				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
Trapani				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
FLAKE SEA SALTS																							
Murray River				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
Cyprus Mediterranean				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
Cyprus Black Lava™				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
PINK MINERAL SALTS																							
Ancient Ocean® - Himalayan Pink Salt		C	F	F	•	•	F	•	S		•	•	•	•	•	F				•	•	•	•
Peruvian Pink				•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•
TRADITIONAL SEA SALTS																							
Pure Ocean®		C	F	•	•	•	F	•	•	•	•	•	•	•	•					•	•	•	•
Paragon®		C	F	•	•	•	F	•	•	•	•	•	•	•	•					•	•	•	•
Mediterra®		C	F	•	•	•	F	•	•	•	•	•	•	•	•					•	•	•	•
Sonoma		C	F	•	•	•	F	•	•	•	•	•	•	•	•					•	•	•	•
Pacific Blue™ Kosher Flake			•	•	•	•	•	•	•	•	•	•	•	•	•					•	•	•	•

		DESSERTS / CHOCOLATES	DRINK RIMMERS (MARGARITAS)	FRESH FRUIT	SALADS	ROASTED VEGETABLES	FISH (WHITE)	SALMON	CHICKEN	PORK	RED MEAT (STEAK)	PASTA	FINISHING	ASIAN CUISINE	SANDWICHES	FRIED FOODS	POPCORN (SNACK FOODS)	CHEESE & CRACKERS	BREAD DIPPERS (W/ OLIVE OIL)	KOSHER	
Chile Verde		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Chipotle		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Ghost Pepper		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Habanero Heat		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Jalapeno		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Smoked Serrano			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Spicy Curry			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Sriracha Salt			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Szechuan Pepper			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Venom®		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Matcha (Green Tea)		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Roasted Garlic		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Spanish Rosemary			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Toasted Onion			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Vermont Maple		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Espresso Brava		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Sun Ripened Tomato			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Vanilla Bean		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Vintage Merlot		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Lemon Twist		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Lime Fresco		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Thai Ginger		•	•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Black Truffle			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
White Truffle			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•
Wild Porcini			•		•	•	•		•	•			•	•	•	•	•	•	•	•	•

F = Fine Grain / S = Small Grain / C = Coarse Grain

Introducing the ultimate in Chef Collections The Sweet & Savory Library Collections



Fusion™ is gourmet sea salt fused with all natural flavors. These award winning sea salts inspire creativity among food enthusiasts the world over.

Fusion Naturally Flavored Sea Salts are an exclusive infusion of pure, natural ingredients mixed with authentic gourmet sea salt. With our commitment never to use artificial ingredients, anti-caking agents, and anything unnatural, this line of flavored sea salts are completely unique and unlike any other product. Fusion all natural flavored sea salts are available in both retail and bulk; this colorful and gourmet collection of flavor infused sea salts is the perfect addition to any kitchen!

**KF068 Salt, Fusion,
Chef Library
12 Assorted Salts 1 EA**



Ultimate Salt Collection is an All Natural Salt Library

The Ultimate Salt Collection contains 14 Artisan assorted salts. This is a collection of the most unique and rare gourmet sea salts available. Experience these hand harvested salts and their wide range of textures, flavor and color.

**KF012 Salt, All Natural Gourmet,
Artisan Chef Library,
14 Assorted Salts 1 EA**



Essential Cane Chef Library

With our Naturally Flavored Sugar, we use organic, fair-trade certified pure cane evaporated sugar combined with all-natural flavors to create our Essential Cane flavored sugars. They are great for sprinkling, baking, hot and cold drinks, or anywhere else you need a touch of sweetness and flavor! All 12 flavors listed with Food Innovations in one library.

**KH198 Sugar, Essential Cane,
Chef Library,
12 Assorted Sugars 1 EA**

ALSO AVAILABLE

KF084	Salt, Himalayan Grater, Chunks	5#
KF086	Salt, Himalayan Grater, Stones	1.25#
KF088	Salt, Himalayan Pink, 12 Inch, Round Salt Roasting Stone, Appx 20 # s Ea	1 EA
KF090	Salt, Himalayan Pink, 8" Round Natural , Appx 6 # s Ea	1 EA
KF092	Salt, Himalayan Pink, 8" Round Smooth	1 EA
KF094	Salt, Himalayan Pink, Salt Brick, 8X4X2, Appx 5.3 # s Ea	1 EA
KF096	Salt, Himalayan Pink, Slab 8 X 12	1 EA
KF098	Salt, Himalayan Pink, Slab 8X16	1 EA
KF100	Salt, Himalayan Pink, Slab 8X8 Square, Appx 8.1 # s Ea	1 EA
KF114	Salt, Sweet & Savory Ultimate Chef Library, Assorted - 12 Sugars & 26 Salts	1 EA