

Persian Desert Salt

Persian Desert Salt is an organic, natural, sundried, unrefined, and free from any additives. It is harvested in a sustainable manner from a pristine and remote area of the vast Khur and Biabanak Desert in Iran, harvesting salt water from an ancient underground lake made more than 2 million years ago.

Brine Salt

Our salt is produced from Brine water resources which could be found only a few deserts in the world. The current Brine water resource which is named "Playa", is the largest one in the world located 1-1.5m below the **desert** surface. It contains huge amount of Brine with capacity of two Billion cubic meters and with 26% salinity! The resource of current salt could provide 1 million tons of high quality NaCl, annually.

Natural brine salt pools are the main sources of this very pure salt harvested from a desert located in the middle of Iran. A natural solar evaporating process makes the brine salt more and more a unique organic product with special specifications as:

- Pure salt with a clean flavor
- Having minimum industrial processes to produce the salt with the purity of 99.39% of NaCl. (More than any other types of salt, Table Salt. 98%, Himalayan Salt. 96-98%).
- Having no extra odor and color after harvesting.
- Having negligible heavy metals and sulfate (very lower than maximum acceptable amount, comparing to sea salt impurities with higher consentrations of heavy metals, hatmful for health).
- No chemical additives.
- Having all the essential minerals and elements that exit naturally in salt, including magnesium, zinc and potassium.
- Having natural size equal to Kosher salt, highly recommended salt as the best size for cooking.



Health benefits:

Our Organic Pure Salt has natural properties which have many health benefits, including anti-inflammatory and anti-microbial properties.

We have salt in every cell of our bodies ,about 250 grams (a cupful) in an adult human. That's why our tears and sweat taste salty.

Organic Pure Salt plays a crucial role in keeping our bodies functioning properly. When we exercise, when we're hot, and when we're going through physiological changes, such as pregnancy or growing old, its role becomes even more fundamental. Most crucially, it maintains the balance of our fluids, which carry oxygen and nutrients around our bodies.

Our body is able to adjust to the amount of salt that we consume, such as through making us thirsty when it needs extra water to dilute the salt. A healthy body processes just the amount of salt it needs and the kidneys dispose of any excess.

Without enough salt, our bodies cannot perform all the vital functions listed above. Symptoms of insufficient salt include muscular weakness, muscular cramps and, in the extreme, heat exhaustion and heat cramps. Severe salt deprivation can even prove fatal.



Edible uses

Salt is used in the food industry as a flavoring and preservative, in the processing of foodstuffs and to prevent them from spoiling such as canning, meat packaging, flour, animal feed, etc. In general, the use of salt in the food industry is as follows:

- A) Seasoning: creating taste in various foods and making them pleasant and delicious.
- **B)** Preservative: it makes delay in the growth and proliferation of various bacteria, yeasts and molds and thus acts as a preservative in meat, dairy, pickles, olives, margarine, salad dressings. It is also used as a preservative in cooking, producing canned and acidic bleaching agents.
- C) Binder in sauces and meats.
- **D)** Absorber in the process of producing meat products, helps the protein to absorb water quickly, creating a crisp state while maintaining consistency in the meat texture.
- E) Fermentation control agent in bread and cheese production.

Medical uses

Canker Sores: Rinsing the mouth with salt water can ease the pain and help you heal faster.

Stuffy or Runny Nose: To cure cold, the flu, or any allergies. Saline nose sprays at the drugstore or in a Neti-pot to rinse out nasal passages with salt water.

Psoriasis and Eczema: Mineral-rich salt water as the current sample (soaking in water like this) helps moisturize the skin and ease redness.

Heartburn: Baking soda is a type of salt, and it's also a natural antacid.

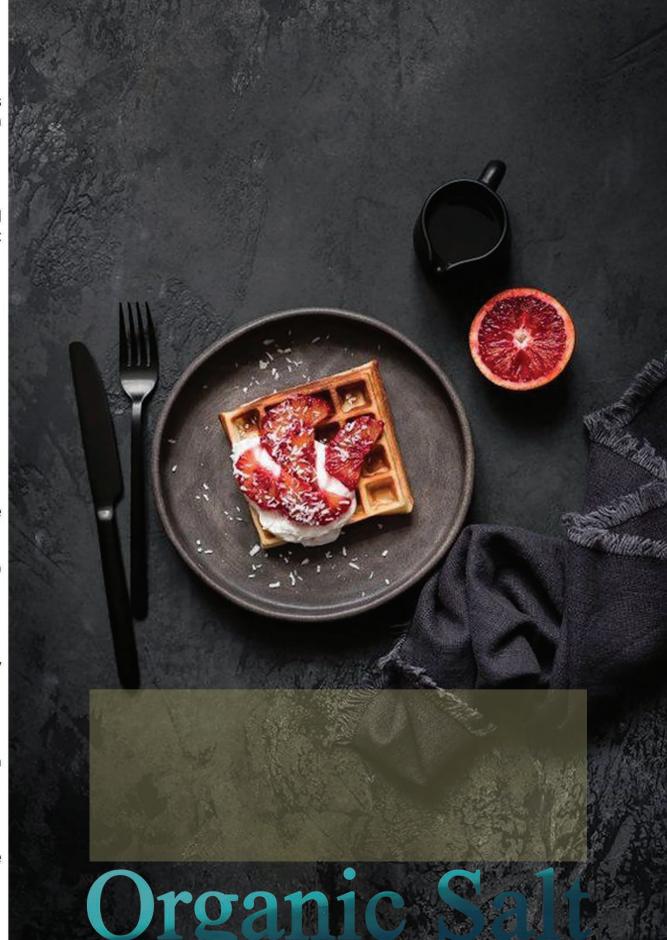
Bug Bites or Stings: A paste made from baking soda and a little bit of water can help with any itching, stinging, or minor swelling.

Sore Throat: Gargling with salt water will help greatly to reduce sore throat

Tired Feet: Brine salt dissolved in warm water is a common remedy for achy feet. The salt is rich in magnesium, which helps keep your muscles working well.

Constipation: Dissolving Brine salt in a glass of water will handle it.

Teeth Stains: Toothpaste with baking soda whitens teeth better than the kind without it. The soda scrubs away surface stains but won't scratch your pearly whites.



Use our Organic Pure Salt for meditation

Our salt with higher acceptable amount of Magnesium is highly recommended for meditation. Magnesium acts as a natural calcium blocker, helping your muscle cells relax after contracting. When magnesium levels are low, your muscles may contract too much and cause symptoms such as cramps or muscle spasms.



Use our Pure Organic Salt for halotherapy!
Some benefits of halotherapy are treatment of the following disorders





Useful elements in different types of salt (in a range of acceptable amounts)

Ca-Calcium

Persian Desert Salt > Himalayan salt > Table salt

Mg-Magnesium

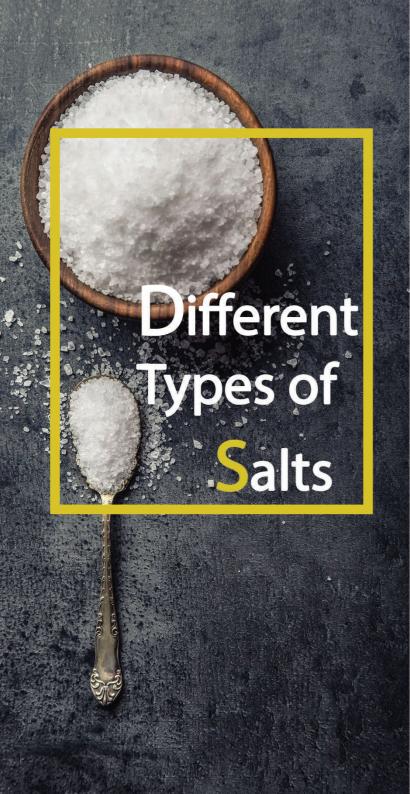
Persian Desert Salt > Himalayan salt > Table salt

Fe-Iron

Persian Desert Salt > Himalayan salt > Table salt

K - Potassium

Persian Desert Salt > Himalayan salt > Table salt



KOSHER SALT

Koshering salt -or kosher salt- is flakier and coarser-grained than regular table salt. Its large grain size makes it perfect for sprinkling on top of meat, where it releases a surprising blast of flavor. Kosher salt also dissolves quickly, making it a perfect all-purpose cooking salt.

For cooking purposes, there is no difference between kosher salt and flaky sea salt, but it is recommend cooking with kosher salt because it is more consistent.

The main difference between regular salt and kosher salt is the structure of the flakes. Chefs find that kosher salt -due to its large flake size- is easier to pick up with your fingers and spread over food. ... However, kosher salt is less likely to contain additives like anti-caking agents and iodine.

MINED SALT:

Salt has been mined from the areas around dry lake beds and in deposits left after ancient seas dried up. These bodies of water all evaporated, leaving their crystallized salt deposits behind. Mined salt is sourced from these deposits.

SEA SALT:

It is taken from living oceans.

Sea salt is known to contain other minerals apart from sodium chloride. It contains some of the minerals from where it was harvested -zinc, potassium, and iron among them-which give sea salt a more complex flavor profile. Harvested from evaporated seawater, sea salt is usually unrefined and coarser-grained than table salt.

ROCK SALT:

It is kept in a coarse and chunky form that is referred to as rock salt. Rock salt has long been used in many applications that have nothing to do with cooking, but it is still virtually identical to table salt.

It does not contain many foreign elements and has a significantly higher composition of sodium chloride compound as compared to the sea salt.

PINK HIMALAYAN SALT:

It is chemically similar to table salt. It contains up to 98 percent sodium chloride. The rest of the salt consists of trace minerals, such as potassium, magnesium, and calcium.

TABLE SALT

Table salt is harvested from salt deposits found underground. It's highly refined and finely ground, with impurities and trace minerals removed in the process. It's also treated with an anti-caking agent to keep from clumping. Most table salt is iodized, meaning iodine has been added to prevent iodine deficiency, which can cause hypothyroidism and other maladies. Iodized table salt is a mixture, not a pure substance. Actually NaCl with no iodine is a pure substance.

	Table Salt	Himalayan Salt	Persian Desert Salt
Industrial Purification	✓	✓	=
Chemical Additives	✓	✓	=
Medical usage		=	✓.
Purity	Up to 98%	Up to 98%	99 to 99.4%



			Form code: IMSC-0004		
Name and type of product: Free iodine refined			Standard type: Mandatory		
salt (20kg)			Sample receipt date: 2020 - 3 - 1		
			Result date: 2020 - 3 - 1		
			Environmental terms: Temperature 25 degree		
	DE A TUDEC	T 1	Humidity 30%		
-	FEATURES	Test result	Acceptable range		
1	Appearance	suitable	White color to transparent		
2	Taste and smell	suitable	Salty and odorless		
3	Extra material	No exist	Free extra material		
4	Purity	99.2	Minimum 99/2%		
5	Water insoluble material	0.05	Maximum 0.16%		
6	Sulfate $\frac{so^2}{4}$	0.18	Maximum 0.46%		
7	Humidity	0.09	Maximum 0.1%		
8	Ca2 ⁺	0.06	Maximum 0.15%		
9	Mg2 ⁺	0.019	Maximum 0.03%		
10	PH 5 %	5.8	5/5 -8/5%		
11	Iodine content	0	*		
12	As	<0.05	Maximum permissible value (ppm)0/5		
13	Cu	<0.1	Maximum permissible value 2p.p.m		
14	Pb	<0.2	Maximum permissible value (ppm)1		
15	Cd	<0.05	Maximum permissible value (ppm)0/2		
16	Hg	<0.01	Maximum permissible value (ppm)0/05		
17	(Fe)m	4.2	Maximum permissible value (ppm)10		
18	Potassium Ferro cyanide	<10	Maximum permissible value 10p.p.m		
19	Packing	Suitable	according		
20	Marking	suitable	according		
21	Weight(g)	*	according		
The	The sample corresponds to the national standards of Iran				