

NATURAL SEA SALT

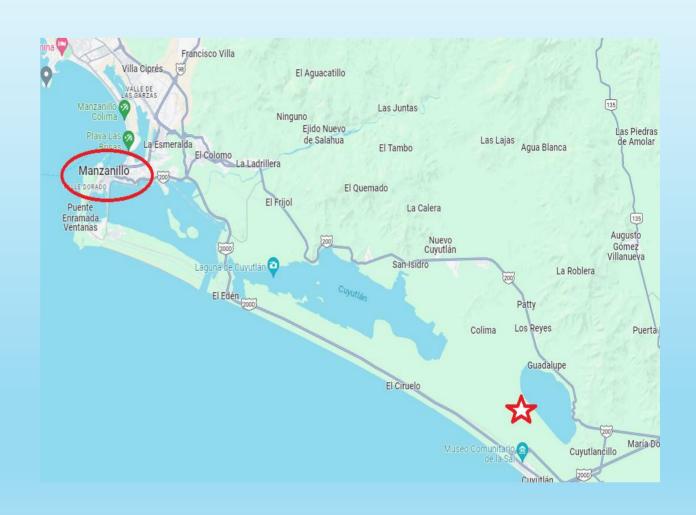
PERFECT LOCATION

Due to its geopraphical and climatological conditions, Colima is the ideal place to create the best salt, with its fertile lands and kind waters, it promotes the birth of a salt without equal.

Located at 36.1 km from the most important Cargo port in Pacific side of Mexico.

Just 2 km from the 4-lane Manzanillo-Guadalajara highway, it makes distribution easier either by sea or land.





NATURAL PROCESS

Through one of the oldest forms of salt collection in human history is the harnessing of sun and wind to evaporate saltwater, resulting in beautiful & tasty sea salt.

The sea already contains impurities so by drilling 3 meters underground, we extract the sea water with pumps and fill the ponds.







Harvested by hand this salt is consider the best for human consumption, 100% natural.



A UNIQUE SALT



The result is a coarse grain, out perfect for cooking, all purpose. No mill needed it, is a product with exceptional gastronomic and nutritional qualities, since it is low in sodium and rich in essential minerals. It has no additives, chemicals, or whitening agents.



WHITE MOUNTAINS







PACKING







50kg polypropylene sacks

BRAND

Traditional Logo



New Brand for Exportation



APPLICATIONS

HUMAN

Culinary

Gourmet

Cooking

Bakery

Groceries

Seasonings

Grills

INDUSTRIAL

Industries: Tenneries

Chemical industry: Soaps, powders, detergents, cosmetics, paper manufacturing, etc.

Metallurgical: Production process of bronce, steel, copper and more.

Water treatment: Activated sludge, disinfected water and washing of softeners.

Pharmaceutical: Medication infusions, clinical serums, electrolysis, salt bridges, etc.

GROWING TOGETHER

Our commitment is teamwork, from collaborators to customer satisfaction.

We will be happy to do business together, going hand to hand for mutual growth and development.

EXPORT DIVISION

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