



**SALTOPIA**<sup>TM</sup>  
ARTISAN INFUSED SEA SALT



**SALTOPIA** | this company was the brainchild of a former ballerina – Kimarie Santiago - who, like many dancers, relied on quick salt licks to replenish salt and minerals after a grueling workout. This familiarity inspired a line of infused salts that crack the traditional ‘infused salt’ mold. Most infused salt producers use dry or dehydrated ingredients for flavoring their salts. While these may smell herbaceous when you open them, the infusion flavor gets muddled when they hit the foods they are intended to spark.

Kimarie, together with her husband Michael, take a different approach. They devised a method for extracting natural juices and aromas from fresh herbs, fruits, vegetables, wine and other organic goods that they hand-select from local farms. Naturally harvested sea salts from all over the world are then combined with these juices to absorb their organoleptic properties. The extra zing of citrus, spice, wine and more remain prominent in your finished dish.



**BASILS LOADED**  
BASIL INFUSED  
SPSALT



**BEN THERE,  
D’ONION THAT**  
ONION INFUSED  
SPSALT2B



**GINGER’S CRUSH**  
ORANGE & GINGER  
INFUSED  
SPSALT4



**MEDITERRANEAN  
FLAKE**  
SPSALT5A



**HIMALAYAN PINK  
SEA SALT**  
SPSALT5B



**ALAEA HAWAIIAN  
RED SEA SALT**  
SPSALT5C



**GREAT OUTDOORS**  
APPLEWOOD  
SMOKED  
SPSALT2E



**HOT HEAD**  
HABANERO  
INFUSED  
SPSALT5



**KISS & TELL**  
GARLIC INFUSED  
SPSALT3



**PARO  
(MILD SALT TASTE)**  
SPSALT5D



**PIDAN “CENTURY  
EGG” SEA SALT**  
SPSALT5E



**BALINESE PYRAMID  
(BALI VOLCANO SEA SALT)**  
SPSALT5F



**MEDITERRANEAN  
MOOLA**  
CAPER INFUSED  
SPSALT2



**PURE LUCK**  
VANILLA BEAN  
INFUSED  
SPSALT2C



**SHOT WELL**  
ALDERWOOD  
SMOKED  
SPSALT2D



**TWISTED SISTAZ**  
LEMON & LIME  
INFUSED  
SPSALT 2A



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