



Born in the ancient salt mines of Semnan and Garmsar in Iran, Persian Blue Salt is one of the rarest edible salts in the world.

Over millions of years, intense geological pressure has reshaped the crystal structure, driving potassium into striking blue sylvite veins.



Persian Blue Salt

Nature's Rare Mineral Jewel

a natural gemstone like salt, no dyes, no additives, just pure geology.



Hanagcc.com
Info@hanagcc.com
00968 9120 3733
MUSCAT - OMAN

A Gourmet Finishing Salt

Persian Blue Salt has a crisp, clean, lightly mineral taste that is less sharp than ordinary table salt, with a subtle sweetness and a satisfying crunch.



Sprinkle it at the end of cooking to:

- . Enhance the natural flavour of meat, seafood, and grilled vegetables
- . Add contrast and a gentle crunch to salads, cheeses, and eggs
- . Bring a refined, contemporary touch to desserts, chocolates, cocktails, and ice cream

Naturally Rich in Minerals

Unlike refined salt, Persian Blue Salt preserves its original spectrum of minerals, including magnesium, calcium and potassium, while being naturally lower in sodium.

These minerals support:

- Fluid balance and hydration
- Healthy muscles and nerves
- Bone and teeth strength
- More mindful sodium intake



Mineral	Content	Unit
Sodium (Na)	30.3–30.4	% by weight
Chloride (Cl)	57.3–57.66	% by weight
Potassium (K)	11.7–11.88	% by weight
Magnesium (Mg)	0.04	% by weight
Calcium (Ca)	0.02	% by weight
Iron (Fe)	15	ppm
Strontium (Sr)	5	ppm
Manganese (Mn)	2	ppm
Titanium (Ti)	2	ppm
Zinc (Zn)	< 1	ppm
Lead (Pb)	7	ppm
Bromide (Br)	1125	mg/L
Nitrate (NO ₃ ⁻)	325	mg/L
Nitrite (NO ₂ ⁻)	1.8	mg/L
Sulfate(SO ₄ ²⁻)	0.31	%
Ammonium (NH ₄ ⁺)	25	mg/L

This makes it an attractive choice for chefs and health-conscious consumers looking for flavour plus function.

Beauty & Wellness Uses

Thanks to its mineral composition and grainy texture, Persian Blue Salt is also used in:

- Exfoliating body and foot scrubs
- Mineral bath soaks and spa rituals
- Detox and relaxation treatments



*Persian Blue Salt is more than a seasoning
it is a story of geology, tradition and modern gourmet
culture, captured in every crystal.*

