

These are merely a few suggested uses...

	DESSERTS / CHOCOLATES	DRINK RIMMERS (MARGARITAS)	FRESH FRUIT	SALADS	ROASTED VEGETABLES	FISH (WHITE)	SALMON	CHICKEN	RED MEAT (STEAK)	PASTA	FINISHING	ASIAN CUISINE	SANDWICHES	FRIED FOODS	POPCORN (SNACK FOODS)	CHEESE & CRACKERS	BREAD DIPPERS (W/OLIVE OIL)	UNLIMITED POSSIBILITIES	
Chile Verde	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Habanero Heat			•		•	•	•	•	•		•		•	•	•				•
Smoked Serrano		•	•	•	•	•	•	•	•				•						•
Spicy Curry	•				•	•	•	•		•	•	•	•	•	•				•
Szechuan Pepper				•	•	•		•			•	•							•
Thai Ginger	•	•	•	•	•	•	•	•	•	•	•	•							•
Aged Balsamic Vinegar				•	•	•	•	•	•	•	•		•			•	•	•	•
Matcha (Green Tea)	•				•	•					•	•		•					•
Roasted Garlic	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Soy Salt					•	•	•	•	•	•	•	•							•
Espresso Brava	•	•						•		•									•
Sun Ripened Tomato				•	•	•	•	•	•	•			•			•	•	•	•
Vanilla Bean	•	•	•	•							•	•							•
Vintage Merlot	•					•	•	•	•	•									•
Lemon Twist	•	•	•	•	•	•	•	•		•	•								•
Lime Fresco	•	•	•	•	•	•	•	•		•	•								•
Black Truffle				•	•	•	•	•	•	•			•		•	•	•	•	•
Wild Porcini					•	•	•	•	•	•									•

**Fusion Sea Salts** are the result of our search to combine All Natural sea salts with pure flavor. As we searched for extracts and powdered flavors... we were disappointed over and over again.

After 18 months of development, 3 proprietary flavoring processes were born.

**Liquid Fuse:** The genuine flavors of these Fusion Salts are gained by using a proprietary process of liquefying whole natural ingredients and fusing them with the salts.

**Dry Fuse:** This method is used when we want to combine the flavor of a liquid (i.e. vinegar) with the salts. We actually use several unique processes, based on the liquid, to concentrate the flavor, so we are able to fuse it with the sea salts.

**Fusion Blend:** Fusion Blends are simply whole ingredients combined with it's perfect sea salt companion.

This is a new generation of gourmet natural flavoring. We are proud to introduce the Fusion line of Artisan Salt Co. sea salts. We will continue to add new and exciting varieties!

#### About SaltWorks

Saltworks, founded in 2002, boasts the largest selection of specialty gourmet salts available. Salt-Works currently imports directly from over two dozen countries and offers more than 42 varieties of salt. We maintain an inventory of roughly a million pounds of salt and all are available by the pound, ton or truckload. The quality and authenticity of each salt is guaranteed.

Need help with a project? Give our customer service group a call! We pride ourselves on being able to answer even the toughest questions. We are continually sourcing for new and fabulous salts. If you don't see what you are looking for, please ask, chances are we know where to find it!

SaltWorks...Serious About Salt.



fusion  
naturally flavored sea salts



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\*Prices listed are subject to change without notice.



**AGED BALSAMIC:** Fusion combines concentrated Modena balsamic vinegar with hand harvested sea salt. Great used as a spice rub for steak or sprinkled on chicken just after grilling. Try dipping french bread in olive oil and sprinkling with Fusion Aged Balsamic Sea Salt!



**BLACK TRUFFLE SALT:** Truffles are a genuine treasure imported from Italy. Black Truffle Salt utilizes the unique power of sea salt to intensify the aroma and flavors of this exquisite mushroom. Ideal with egg dishes, pasta, mashed potatoes, red meat... even on buttered popcorn.



**CHILE VERDE:** Try this salt and the flavor explodes, like you have bitten into a green chili. This salt has a three dimensional flavor that is an unexpected surprise. This is great for Mexican dishes and seafood. How about trying a pinch of Chile Verde Salt on a bowl of chocolate ice cream?



**ESPRESSO BRAVA:** Properly brewed espresso has three major parts; the heart, the body and the crema. Espresso salt is a popular addition to chocolates and desserts. For an entree, try using this salt in steak rubs and marinades.



**HABANERO:** This is known by most of us as one of the most intensely spicy chili peppers. This 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!



**LEMON TWIST:** Lemon & salt make a perfect flavor pair. Imagine fresh lemon, intermingled with a premium sea salt creating the ideal flavor combination. This is an essential salt for seafood lovers, bartenders and pastry chefs.



**LIME FRESCO:** The flavor of lime is an international favorite, from Thai food to margarita's. 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.



**MATCHA (Green Tea) SALT:** Premium green tea powder harvested in the famous tea fields of Japan is now making a splash in gourmet cooking world wide. Try on scrambled eggs, steamed fish, chocolate and desserts.



**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.



**SMOKED SERRANO:** These peppers are left on the vine to mature and are then 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 spicy sauces.



**SOY SALT:** Soy sauce is perhaps the most famous of Asian condiments and is arguably among the most popular of the American ones as well! Fusion Soy Salt is a dry version of this favorite seasoning. Great for stir fry, grilled tofu, chicken, beef and fish.



**SPICY CURRY SALT:** Spicy curry has a deeper more complex essence than some of it's counterparts. The fragrance is heavenly and the flavor superb. Try with scrambled eggs, chicken, pasta, tofu... the possibilities abound.



**SUN RIPENED TOMATO:** Take crusty sourdough bread, spread with butter and top with Tomato Fusion Salt. The rich tomato flavor is created by a special process that incorporates the whole tomato. Great for soups and sauces or topping appetizers.



**SZECHUAN PEPPER:** Szechuan is synonymous with Chinese cooking. It has a citrus, woody aroma. Mixed with salt, an entirely new seasoning is created. Use on the most extravagant gourmet dinner or simply sprinkle on french fries.



**THAI GINGER:** Combine 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.



**VANILLA BEAN:** Genuine bourbon vanilla beans mixed with a delicate hand harvested sea salt. The combination of salt and vanilla accentuates sweet desserts.



**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.



**WILD PORCINI:** A strong mushroom scent greets you when you open a container of Wild Porcini Salt. Dried porcini mixed with sea salt has a concentrated mushroom aroma that is excellent in risotto, soups, sauces and salmon.

Code	Variety	Description	Wt oz	Suggested Retail	Wholesale Case of 6	SKU
FS-BAL	Aged Balsamic	Modena balsamic vinegar sea salt	3.5	\$17.99	\$64.80 (\$10.80)	8 7932200089 6
FS-TRU	Black Truffle	Italian black truffle sea salt	5.5	\$17.99	\$64.80 (\$10.80)	8 7932200080 3
FS-CHV	Chile Verde	Green chili sea salt	5.5	\$14.99	\$54.00 (\$8.99)	8 7932200085 8
FS-ESP	Espresso Brava	Espresso sea salt	4.0	\$11.99	\$42.90 (\$7.15)	8 7932200090 2
FS-HBP	Habanero Salt	Habanero pepper sea salt	3.5	\$14.99	\$54.00 (\$8.99)	8 7932200094 0
FS-LEM	Lemon Twist	Lemon sea salt	3.5	\$11.99	\$42.90 (\$7.15)	8 7932200082 7
FS-LIM	Lime Fresco	Lime sea salt	3.5	\$11.99	\$42.90 (\$7.15)	8 7932200083 4
FS-MAT	Matcha (Green Tea)	Premium green tea sea salt	3.5	\$17.99	\$64.80 (\$10.80)	8 7932200093 3
FS-GAR	Roasted Garlic	Roasted garlic sea salt	3.5	\$11.99	\$42.90 (\$7.15)	8 7932200097 1

Code	Variety	Description	Wt oz	Suggested Retail	Wholesale Case of 6	SKU
FS-SER	Smoked Serrano	Smoked serrano pepper sea salt	3.5	\$14.99	\$54.00 (\$8.99)	8 7932200095 7
FS-SOY	Soy Salt	Organic soy sauce sea salt	3.5	\$11.99	\$42.90 (\$7.15)	8 7932200084 1
FS-CUR	Spicy Curry	Spicy curry sea salt	3.5	\$14.99	\$54.00 (\$8.99)	8 7932200091 9
FS-TOM	Sun Ripened Tomato	Tomato sea salt	3.5	\$14.99	\$54.00 (\$8.99)	8 7932200088 9
FS-SZP	Szechuan Pepper	Szechuan pepper sea salt	3.5	\$14.99	\$54.00 (\$8.99)	8 7932200096 4
FS-GIN	Thai Ginger	Ginger root sea salt	3.0	\$14.99	\$54.00 (\$8.99)	8 7932200086 5
FS-VAN	Vanilla Bean	Vanilla sea salt	3.5	\$14.99	\$54.00 (\$8.99)	8 7932200098 8
FS-MER	Vintage Merlot	Merlot wine sea salt	4.0	\$17.99	\$64.80 (\$10.80)	8 7932200092 6
FS-POR	Wild Porcini	Italian porcini mushroom sea salt	3.5	\$17.99	\$64.80 (\$10.80)	8 7932200081 0