

NATURAL
**HALEN
MÔN**
ANGLESEY SEA SALT



SEASONED BY NATURE
BLAS NATUR



Halen Môn's Sea Salt crystals are famed for their purity, their crisp texture, unique taste and gem-like beauty. It's all down to the water we use, from the Menai Strait, just off the Isle of Anglesey, Wales. These are the perfect conditions for sea salt harvesting.

And that's exactly what we do. We follow an age-old process, using modern equipment, to gently gather these delicate crystals. They are then prepared – some are smoked or seasoned – packaged and sent around the world. After 13 years, it's a product we're still passionate about – we hope you'll feel the same.

Best wishes,

Alison Lea-Wilson David Lea-Wilson

Alison & David Lea-Wilson
Halen Môn from Anglesey, Wales

Sea Salt, just as nature intended

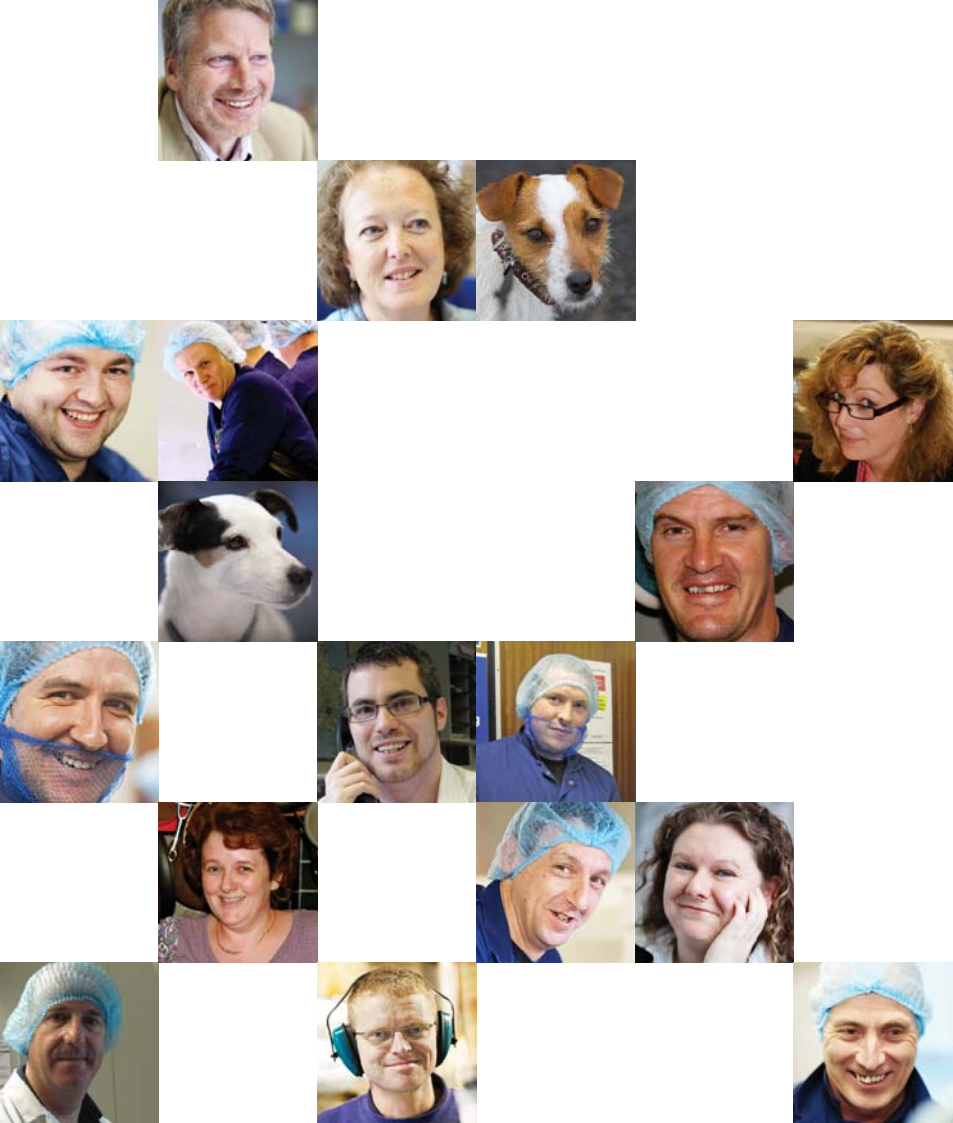


The story begins...

Halen Môn began with a small saucepan of seawater on the Aga in our family kitchen. As the water slowly boiled away and the delicate salt crystals started to form, we knew we'd struck culinary gold. And the rest, as they say, is history.

We started by supplying Halen Môn to Swain's – our local butchers in Menai Bridge – and soon word spread. Thirteen years later and our sea salt has caught the attention of chefs, food lovers, critics and even the odd US President.

In the UK we supply Marks and Spencer, Waitrose and Harvey Nichols, along with over 100 of the nation's best delis. And our salt can be found in 22 other countries and some of the world's top restaurants. Not bad for a family business from North Wales.



Harvesting the salt

We take great pride in harvesting the delicate salt crystals of Halen Môn, marrying a centuries-old craft with high technology.

Ultimately, the quality of what we produce is thanks to our most important assets, our environment and our staff. We use pure charcoal-filtered seawater, drawn from the Menai Strait around Anglesey. Before the water even reaches us it has already passed through two filters: a mussel bed – nature’s finest filter – and a sandbank.

This water is then gently heated in a vacuum so it boils at a low temperature. Gradually, the water releases steam and turns into a very salty brine. When the concentration of salt in the water is high enough we release it into shallow crystallisation tanks.

In the dark of the night delicate crystals begin to form, first on the surface and then sinking as they grow. In the morning we harvest the salt, gently scooping out the flakes by hand. Then we rinse them in brine until they shine with snowy brilliance.

Every part of the salt-making process is controlled so it meets strict training, hygiene, health and safety standards. We’re BRC (British Retail Consortium) certified and we’re one of the few sea salt producers to have qualified for Certified Product Status from the Soil Association. For added peace of mind, every package of salt we sell is marked with the harvest date and the salt maker’s initials.

'The salt has a marvellous, mellow, slightly sweet flavour.'

Ari Weinzweig
Zingerman's Deli, USA

'Cymnyrch glân gloyw Cymru yw Halen Môr Môn, distylliad gwfreiddiol o haul a heli, tir a môr.'

Robin Llywelyn
Managing Director,
Portmeirion Village

'The love and care that goes into producing Halen Môn is reflected in the taste and it is one of the finest products made in Wales.'

Bryan Webb
Michelin starred Chef
Proprietor, Tyddyn Llan
restaurant, Corwen, Wales

'Nothing makes your daily grind more pleasurable.'

Glynn Christian
Award-winning TV cook
and food writer

'Halen Môn is extracted with great care using an innovative system that preserves all the trace elements and minerals of the fresh tumbling sea water of the Menai Straits. The complex mineral structure of Halen Môn makes all the taste areas on the palate highly sensitive and lively, and hence making food taste exceedingly vibrant.'

Colin Pressdee
Food writer

'Halen Môn Sea Salt is unsurpassed: it has a pure taste, perfect bite and a deliciously crunchy texture.'

Chris Chown
Chef Proprietor,
Plas Bodegroes,
Pwllheli, Wales

'Halen Môn's Smoked Sea Salt has become a true essential for summer barbeques.'

Dave Parry
Americymru, Chicago,
Illinois, USA

'The Halen Môn Sea Salt Crystals are harvested with the utmost care, resulting in salt flakes in the shape of beautiful precious stones. The addition of a few delicate crystals not only adds the flavour we are aiming for but also beauty and an additional layer of texture.'

Richard Ekkebus
Culinary Director,
The Landmark Mandarin
Oriental, Hong Kong

'With Halen Môn we know we are getting one of the best tasting sea salts available on the world market, and like our own chocolate, is made by a caring, family-run business.'

James Booth
Director,
Rococo's Chocolates,
London, England

'I use Halen Môn because it fits with my food philosophy; good ingredients require little work to turn them into great meals. Halen Môn enhances every dish I add it to.'

Jane Milton
Food Industry Expert,
blogger and chef

'I look upon Halen Môn sea salt as an essential ingredient. One should always source the very best ingredients and Halen Môn has the best texture and flavour of all.'

Bryn Williams
Chef Proprietor,
Odette's, Primrose Hill,
London, England

'I enjoy using this fabulous pure, beautiful salt because it brings my food to life! It even feels amazing between my fingers when I pinch it, I just love it.'

Valentina Harris
Celebrity chef and
authority on Italian
food and culture

Word of mouth...

'We're delighted to be supplying some of the world's best chefs and most fabulous restaurants. These include the esteemed El Bulli in Spain, Heston Blumenthal's The Fat Duck, and, closer to home, The Bull's Head Inn, Beaumaris, on the Isle of Anglesey.'

And there are plenty of other people who think we're worth our salt.

'Halen Môn is a store cupboard essential both in its natural state and its flavoured variants – Quails' eggs would weep without the celery salt. Having visited the production site, it was super to see the care and attention put into the transformation of the salt water into the sparkling crystal gems that should be treasured on every kitchen table.'

Sam Rosen-Nash
Grocery Buyer,
Fortnum & Mason,
London, England

'The delicate flakes of the Organic Sea Salt leave a delicious lingering taste on the lips, like the clear Anglesey seawater from which they are taken, and add a tantalising depth to every dish in which they are used... It's life changing stuff!'

Simon Majumdar
Author, food writer
and broadcaster

Even President Barack Obama is a fan

Halen Môn is a key ingredient in his favourite chocolates: Smoked Sea Salt Caramel Milk Chocolates made by Fran's Chocolates in Seattle.

'The subtlety of this complex Smoked Sea Salt brings out the flavour in our caramel and provides the perfect complement'.

Fran Bigelow
President
Fran's Chocolates
Seattle, USA



A few of our favourite things...



With Organic Celery Seeds...

Use as a dipping salt for quails' eggs, in a classic Bloody Mary or in savoury dishes like winter casseroles and roasted vegetables.



With Tahitian Vanilla...

With a fine dusting of Vanilla seeds, this salt is the perfect partner for white fish, shellfish, salads or creamed vegetables. Or use it to add a decadent edge to anything chocolatey.



With Welsh Oak...

Slowly smoked over Welsh oak chippings, this salt has a warming, autumnal aroma. Serve with scrambled eggs, poached chicken, fish, raw oysters, or give chocolate or caramel desserts a deliciously quirky twist.



With Organic Spices...

Mixed with nine organic and Fair Trade spices, this salt has a rich, rounded flavour. Perfect with tomato, cheese or roasted meat dishes or sprinkled over roast potatoes for a glorious, spicy crust.

We don't like to brag, but...

We've won our fair share of awards over the years, and we put our success down to our employees, suppliers and friends, as well as the Halen Môn customers around the world.

There are too many people to mention by name, but you know who you are...

Diolch yn fawr!

2010
Best Food Producer –
Anglesey Tourism Awards

2009
Gold award for Export
Achievement – True Taste

Great Taste Gold award
for Halen Môn Organic Celery
Sea Salt – Guild of Fine Food

2008
Welsh Exporter of the Year –
Daily Post Achievement Awards

2007
Great Taste Gold award for
Oak Smoked Halen Môn –
Guild of Fine Food

Voted one of the world's top
five gastronomic products –
Feria de Gastronomía

True Taste Commended
for Halen Môn with
Tahitian Vanilla

2006
WDA Innovation Award

Silver award for Oak Smoked
Halen Môn –
National Association for the
Specialty Food Trade

2004
Innovative Company of the Year
– Western Mail Awards

2003
Exporter of the Year –
Daily Post Achievement Awards

2002
Gold award in the 'Deliciously
Different' category –
WDA True Taste Awards

Talk to us...

Call, email, or pop in for a
panad. We'd love to hear
from you.

Just ask for:
David and Alison Lea-Wilson
– founders
Chris Mitchell – sales
Nicki Hughes – office

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