



SPECIALTY *Salt & Sugars*

Welcome to the wonderful world of specialty Salt & Sugars! Never before has there been such a wide variety of flavors, colors and textures available. Food Innovations believes in the difference that the right salt can make. Whether you're finishing off a gourmet dish or simply salting your french fries, the right salt can change your eating experience. This is a new generation of gourmet, natural flavoring.

We are proud to introduce the Fusion line of Saltworks, Inc. sea salts. SaltWorks currently imports directly from over two dozen countries and offers more than 50 varieties of salt. With an inventory of roughly two million pounds of salt; all are available by the individual jar or 5# bag. All of our salts are responsibly hand-harvested and guaranteed. We will continue to add new and exciting varieties!



FUSION SEA SALTS

Fusion Sea Salts are the result of our search to combine All Natural sea salts with pure flavor we were disappointed over and over again. After 18 months of development, 3 proprietary flavoring processes were born using real, whole ingredients.

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. Merlot) 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.



ESSENTIAL CANE FLAVORED SUGARS

Essential Cane™ is flavored sugar in its purest form. Simply two ingredients; organic sugar bonded with an All Natural mate. Raw sugar perfectly complements each flavor. Only the highest quality ingredients are used. Red Oregon Raspberries, Freshly Picked Wild Blueberries & Tahitian Vanilla Beans are just a few of the tempting flavors available. More unique flavors include Sweet Onion, Habanero and Ginger. Essential Cane is opening doors to exciting new uses for sugar. From fresh & fruity to rich & savory, use these on desserts, to rim the glass of your favorite drinks, or when grilling meat and seafood. Great for topping muffins, pastry desserts or to add a tantalizing flavor component to scallops or any seafood dish. This is what your taste buds have been longing for.

**For more information contact your RP Gourmet Culinary Specialist at 877-254-8052
www.rpgourmet.com**