

# THE BLACK TAI SALT COMPANY



BLACK TAI SALT CO. PRODUCTS MANUFACTURED BY  
AN ISO 9001:2000 & HACCP CERTIFIED COMPANY

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## SALT PLATES AND SALT BRICKS

Black Tai Himalayan Salt is harvested from deep beneath the Himalayan Mountain Range.

These Plates and bricks are perfect for serving everything from Sushi to Filet Mignon. Sear your favorite Tuna or Kobe Beef Tableside and surprise your guest.

Since all of our products are formed by hand, and are completely 100% Natural, irregularities are to be expected. Corners will not be exact and there will be marbling on the salt.

When cooking tabletop, remember to use a wooden chopping block or our 2" Himalayan Salt Cubes to deflect the heat from the table.

### Use and Care Instructions:

When you are finished cooking, return your Himalayan Salt Brick to the oven to burn the remaining food off the brick. Be sure to cool completely before rinsing with water, or putting away for storage. Do not use soap or place in a dishwasher.

Be sure to dry your Himalayan Salt with a towel and leave out to dry completely. Please do not use or store on metal surfaces, as this will have a negative reaction to your salt. You may however place on an oven rack or large frying pan to heat the salt!

The Black Tai Salt Company reminds all customers to heat, cook and clean these at your own risk. Be sure to take care when using the Black Tai Himalayan Salt Plates and Bricks as they have the ability to retain high levels of heat for an extended period of time.

### TIP!!!

Try Freezing your Salt Bricks and using it to keep food cold or present appetizers to your guests!

*Unleash Earth's Natural Energy™*