

SALT 'N EASY TOSCANA

500-g soft pack

Amazingly Delicious and Simple-to-Prepare Gourmet Recipe Mixes

Sea Salt 'N Easy Seasoning Mix – Toscana

Salt of the Earth presents the latest secret to quick, delicious, nourishing main dishes—a series of creative seasoned sea-salt-roasting mixes for poultry, fish or vegetables.

With Salt 'N Easy, anyone can prepare a gourmet dish.

Salt 'N Easy precisely addresses the needs of consumers today:

- **Indulgence:** Cook like a master to create a savory, aromatic entrée that is crispy on the outside and amazingly juicy on the inside.
- **Simplicity:** Super-easy to prepare—just spread the Salt 'N Easy mix around your main course and roast.
- **Convenience:** It takes just 2-minutes of prep time and hands-off roasting to make this culinary delight.
- **Health:** Salt 'N Easy uses 100%-natural ingredients with no added fat.

[Available for private label](#)



Chef-preferred salt roasting

Salt 'N Easy, the market's only salt-roasting product, transforms the traditional salt-roasting method into a novel gourmet experience with rich ethnic flavor. Roast just about any favorite main ingredient with Salt 'N Easy, the perfect blend of internationally harvested herbs and spices, for an appetizing celebration of great taste.

Toscana tradition

The Salt 'N Easy Toscana flavor transforms meals into seasoned central Italian cuisine with perfectly blended sun-dried tomatoes, paprika, dried peppers, basil and oregano.

3 enticing flavors

Salt 'N Easy comes in 3 tempting varieties so there is always something new and exciting on the menu. Read more about these sensational flavors:

- [Mediterranean](#)
- [Silk Road](#)

Accredited for quality and growing niche markets

Salt 'N Easy holds kosher certification for discerning consumer populations.

Spice up your product portfolio

The Salt 'N Easy product line can be marketed under private-label branding for premium food markets. Salt of the Earth has the agility to customize Salt 'N Easy products and packaging to retailer, distributor or wholesaler needs.

Find out how easy it is to extend your brand portfolio with high quality, versatile Salt of the Earth products; [contact us](#) today.

1, 2, 3, Done!

How to prepare dinner the Salt 'N Easy way

1. Place the chicken, fish or vegetables in the center of a roasting pan.
2. Spread the contents of the Salt 'N Easy package around the main ingredient.*
3. Roast in a preheated oven (200 °C/390 °F) until browned.

* For extra flavor, sprinkle a tiny pinch of the seasoning mix on the food before roasting.



NUTRITION FACTS

Per 100 grams

Nutrient	Value
Calories	36
Carbohydrates	5
Proteins	2
Fat	1
Sodium	34



**BUSINESS OPPORTUNITY
CUSTOMER SERVICE**

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