



FOR IMMEDIATE RELEASE

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Smoked Sea Salts – Aromatic, with delicate chile flavor.

Woodland, CA – July 15, 2013 – Culinary Farms has added a new line of smoked sea salts, flavored with or without their authentic Mexican chiles.

Sea salt is considered by many chefs and consumers to be more flavorful than traditional processed salt. Sea salt crystals and extra trace minerals create a different, more complementary interaction with foods that adds to the overall taste experience. Culinary Farms' smoking process gives the sea salt subtle smoke aromas and flavor that uniquely complements the food item.

Culinary Farms' smoke process is authentic. The sea salts are smoked over a proprietary blend of woods with no added artificial flavors or ingredients. Culinary Farms' authentic dried Mexican chiles in powder form naturally bond to the sea salt and add flavor notes of the



individual chile's character and pleasant warmth. Available in fine or coarse grind, the smoked sea salt flavors include:

- Ancho – mild, fruity flavor with hints of licorice, coffee, dried plum and raisin
- Chilaca – mild chile flavor with a lovely sweet note, similar to a pungent red bell pepper
- Chile de Arbol – distinctive smoky, grassy flavor with acidic heat
- Chipotle – hot, smoky, sweet flavor, with chocolate and tobacco overtones

- Guajillo – medium hot with sweet overtones and a subtle spicy, earthy flavor
- Habanero – extremely pungent with fruity citrus-like flavors and floral aroma
- Pasilla – rich, smoky flavor with slight raisin and berry overtones and a touch of chocolate
- Plain – sea salt with aromatic smoky flavor

The smoked sea salts have a wide range of applications including snack foods, rubs, confections, bakery and as a cocktail salt for margaritas and other beverages.

Culinary Farms will be sampling the smoked sea salts during IFT Food Expo in booth 3222.

About Culinary Farms

Based in Woodland, California, Culinary Farms is a producer of distinctive, premium quality dried food ingredients. The company's all-natural products include California-grown fresh, sun dried and USDA organic tomatoes, cherries and red and green bell peppers. Culinary Farms also sells an extensive line of authentic Mexican chiles and mole sauces. Culinary Farms' proprietary wood-blend smoking process is employed across a range of dried products, including tomatoes, pastes, cherries, bell peppers and salts.

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