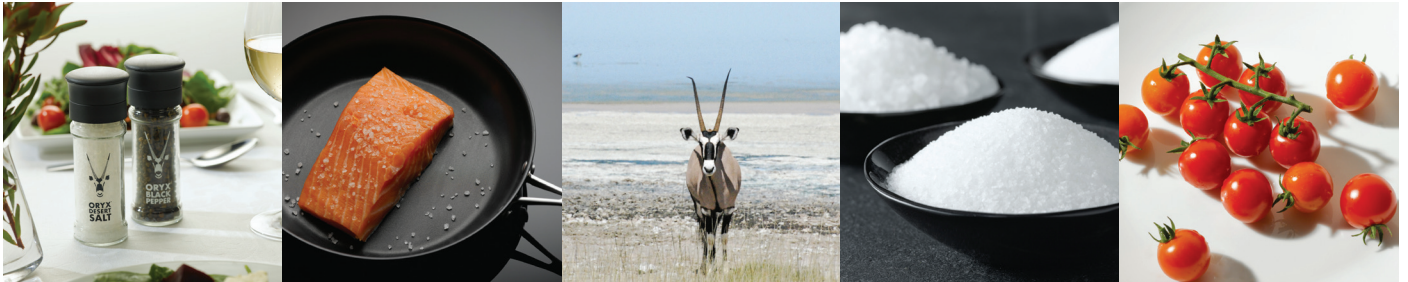




FROM THE KALAHARI



In July 2000, Samantha Skyring took a 5 month journey through Namibia, which included a 120km walk through the Namib Desert. It was the discovery of the natural salt pans, and her powerful face-to-face encounters with the Oryx, which became the inspiration for the Oryx Desert Salt brand. The salt is naturally harvested from a salt pan within the remote pristine Kalahari Desert. Beneath the pan lies an ancient underground brine lake. The salt water, filled with essential minerals and trace elements from the earth, is drawn up onto the pan and sun-dried in a process that lives in harmony with the natural rainfall and the surrounding environment. Only using what nature provides, Oryx Desert Salt is unrefined and unprocessed - a 100% pure, crystal white natural desert salt.

The ancient source and sun-dried method create an exceptional taste, enhancing and enriching flavours. Chefs from around the world have attested that they use comparatively less of the pure Oryx Desert Salt, and so the intake of sodium is also reduced.

We believe in giving back to the community, so for every bag of salt sold, a percentage is donated to the Khomani San and Mier communities, who own !Xaus Lodge in the Kalahari Desert.



- **Wholefood** – natural, unrefined, sundried salt, free from chemicals or additives
- **Contains vital minerals & trace elements**, perfectly balanced by nature – recognized and essential for your body
- **Great value** – our ceramic-headed grinders can be refilled more than 10 times and offer a long lasting, smooth grind
- **Sustainable** – from a renewable source in a pristine and remote part of the Kalahari Desert
- **Gentle, full flavoured taste** – endorsed and loved by many top chefs



NATURAL · ESSENTIAL · TIMELESS