



FROM THE KALAHARI



## DESERT SALT... an alternative to sea salt

Single mom entrepreneur Samantha Skyring took a 75mile walk through the Namib Desert.

It was her powerful face-to-face encounters with the Oryx Gazelle, and the discovery of pure unrefined Desert Salt from the Kalahari which later became the inspiration for the Oryx Desert Salt brand.

### Pristine & Unpolluted

From a replenishable and pristine underground salt lake in the Kalahari Desert, our 100% saturated brine water is drawn up onto a 50km<sup>2</sup> salt pan to be naturally sundried under the hot African sun. Uncontaminated by human influence, sustainable and harvested far from any town - nothing is added or taken away, just as nature intended.

### Essential Minerals & Trace Elements

With absolutely no chemicals added, Oryx Desert Salt travels through ancient Dwyka rock formations geo-scientificallly tested to be 250-300 million years old - gathering a perfect balance of essential minerals and trace elements for the human body to absorb.

### Chosen by Chefs

Known for its brilliant and clean flavour profile, Oryx Desert Salt is chosen by top chefs from all over the world - and is seen on tables in restaurants across South Africa.

### Giving Back

A portion of our monthly profits is donated to the !Xaus Lodge in Kgalagadi Transfrontier Park, contributing to the sustainable development of the Khomani San and Mier people indigenous to the area.

### Earth-Centric

Every Oryx Desert Salt grinder is designed to be long-lasting, using a specially designed ceramic grind mechanism that lasts for 20 refills and more. Our beautiful refill boxes offer customers a fantastic solution to #refillnotlandfill



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