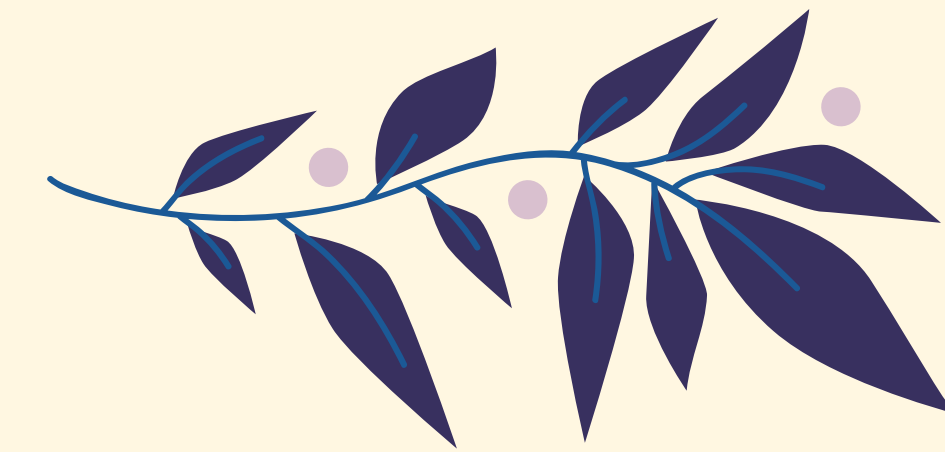




Salz-Berg

Season to Perfection

About Us

Salz-Berg

We specialise in spice production. The brand offers unique/signature spice flavours, formulated by brand partners with extensive experience in the spice industry.



About Us

Our flavours

are crafted using natural ingredients such as herbs, spices, and salts in whole granule form, promising purity and transparency, and are all packaged in glass jars with integrated ceramic grinders.



Sourcing:

Premium salts and spice blends from around the world, carefully sourced from trusted farms and regions renowned for their authentic flavours.



Purest Ingredients:

Our flavours are made with natural ingredients and contain no artificial sweeteners or additives. We use herbs, spices, and salts in their whole granule form to ensure purity and transparency.



Production:

Our products are manufactured to the highest quality and standards.

All our products are BRC certified.

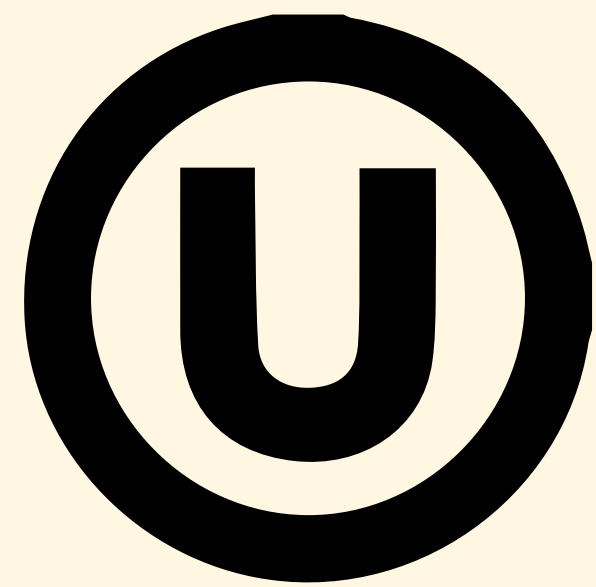


Certification:

Our commitment to quality is endorsed by Halal and Kosher certifications.



Halal Certified



Union Kosher Certified

Packaging:

We take pride in packaging our products to premium standards.

Built-in ceramic grinders are preferred for a more efficient grinding experience compared to plastic alternatives, delivering an instant flavour boost.



Glass jars have been selected as they provide the optimal storage solution for preserving product quality while prioritising health.

Their recyclability reflects our dedication to being an environmentally conscious brand.



BBQ Master

Meat & Poultry Seasoning



Specially formulated for poultry and meat, this blend is an excellent choice for barbecues, and complements any dish. It includes sea salt, paprika, onion, garlic, black peppercorns, red hot pepper, basil, mustard seed, and turmeric.

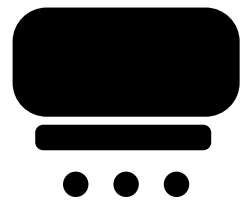
BBQ Master

Meat & Poultry Seasoning

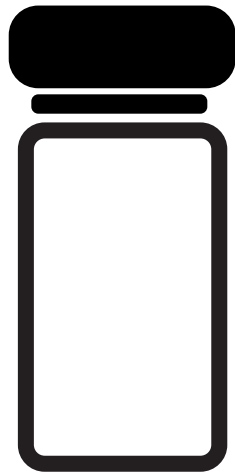
INGREDIENTS:

Sea Salt, Paprika, Onion, Garlic, Black Peppercorns, Red Hot Pepper, Basil, Mustard Seed, Turmeric.

AVAILABLE PACKAGINGS



Ceramic Grinder



Glass Jar

PACKAGING CONFIGURATION

- 6 Single Units Per Outer Case
- 12 Outer Cases per Master Case
- 60 Master Cases per Pallet
- 4320 Single Units Per Pallet



	Per 100g
Energy	478.8 kJ
Energy	112.9 kcal
Fat	5.4 g
-Saturated fat	0.8 g
Carbohydrate	20.2 g
-Sugar	12.7 g
-Starch	4.9 g
Added Sugar	0.0 g
Fibre	13.0 g
Protein	9.9 g
Salt	26.1 g

- The shelf life is 2 years from the production date.
- Store in a cool, dry place out of direct sunlight.

Pink Himalayan

Large Granule Salt



Contains pure Pink Himalayan Salt, hand-harvested from ancient salt mines nestled deep within the majestic Himalayan mountains. Known as “pink gold,” this salt is celebrated for its purity, rich mineral content, and exceptional taste.

Pink Himalayan

Large Granule Salt

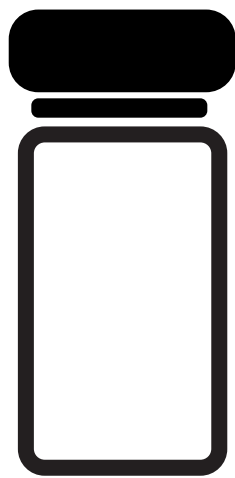
INGREDIENTS:

Pink Himalayan Salt

AVAILABLE PACKAGINGS



Ceramic Grinder



Glass Jar



PACKAGING CONFIGURATION

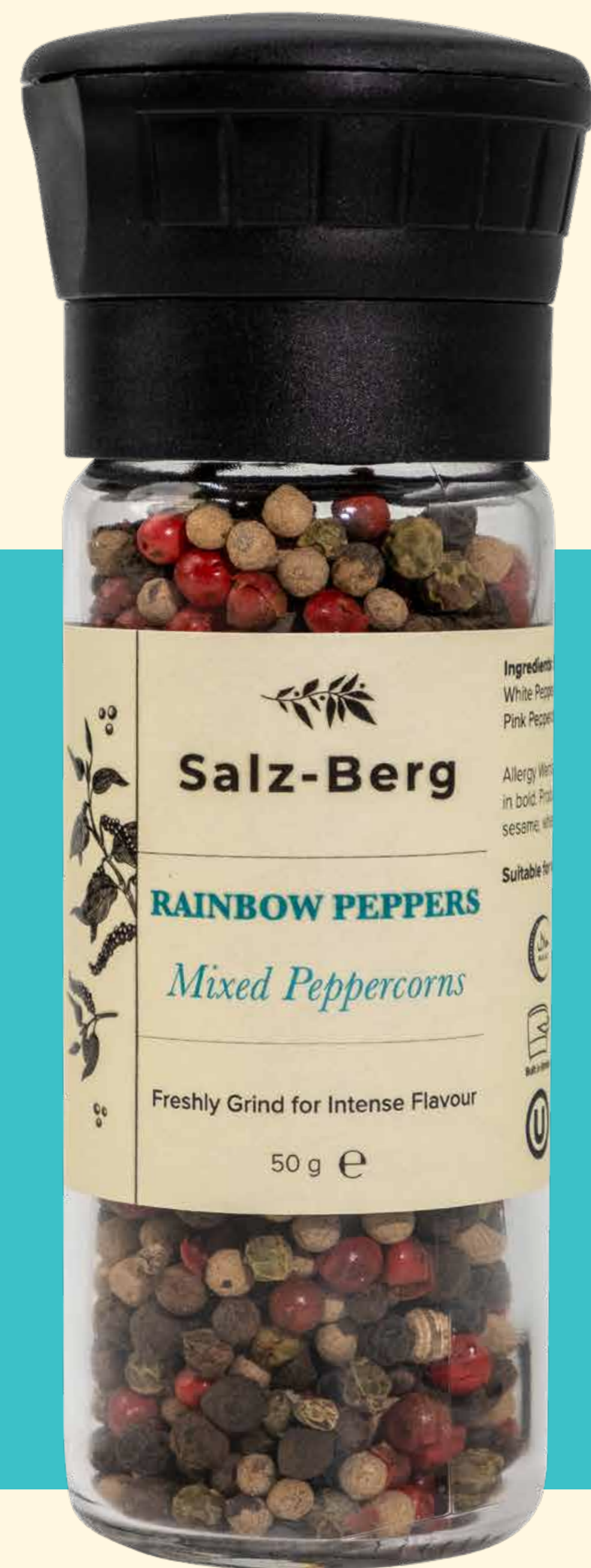
- 6 Single Units Per Outer Case
- 12 Outer Cases per Master Case
- 60 Master Cases per Pallet
- 4320 Single Units Per Pallet

	Per 100g
Energy	0.0 kJ
Energy	0.0 kcal
Fat	0.0 g
-Saturated fat	0.0 g
Carbohydrate	0.0 g
-Sugar	0.0 g
Fibre	0.0 g
Protein	0.0 g
Salt	97.12 g

- The shelf life is 3 years from the production date.
- Store in a cool, dry place out of direct sunlight.

Rainbow Peppers

Mixed Peppercorns



A vibrant combination of black, white, green, and pink peppercorns, delivering a complex and aromatic peppery flavour. This versatile blend is perfect for seasoning meat, vegetables, and salads, enhancing any dish with its rich taste. The ingredients include black peppercorn, white peppercorn, green peppercorn, and pink peppercorn.

Rainbow Peppers

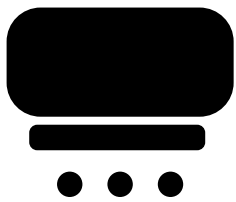
Mixed Peppercorns

INGREDIENTS:

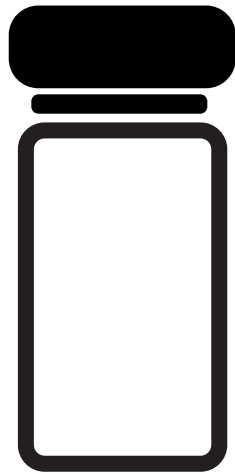
Black Pepercorn, White Peppercorn, Green Peppercorn, Pink Peppercorn.



AVAILABLE PACKAGINGS



Ceramic Grinder



Glass Jar

PACKAGING CONFIGURATION

- 6 Single Units Per Outer Case
- 12 Outer Cases per Master Case
- 60 Master Cases per Pallet
- 4320 Single Units Per Pallet

	Per 100g
Energy	1106.1 kJ
Energy	264.5 kcal
Fat	2.9 g
-Saturated fat	1.2 g
Carbohydrate	39.8 g
-Sugar	0.4 g
Fibre	25.6 g
Protein	10.4 g
Salt	0.04 g

- The shelf life is 2 years from the production date.
- Store in a cool, dry place out of direct sunlight.

Mediterranean Plateau

Salad & Pasta Seasoning



Originally designed as a seasoning for pasta and salads, this blend is also perfect for eggs and soups, complementing a wide range of dishes. Made with ingredients harvested from the Mediterranean Plateau, it delivers a refreshing flavour. The blend includes sea salt, onion, garlic, white peppercorns, parsley, dill, oregano, rosemary, basil, and bay leaf.

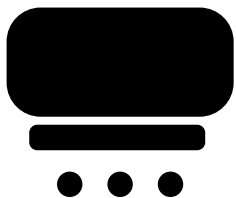
Mediterranean Plateau

Salad & Pasta Seasoning

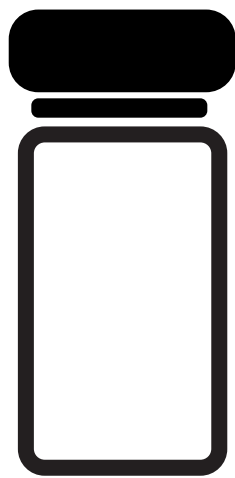
INGREDIENTS:

Sea Salt, Onion, Garlic, White Peppercorns, Parsley, Dill, Oregano, Rosemary, Basil, Bay Leaf.

AVAILABLE PACKAGINGS



Ceramic Grinder



Glass Jar

PACKAGING CONFIGURATION

6 Single Units Per Outer Case

12 Outer Cases per Master Case

60 Master Cases per Pallet

4320 Single Units Per Pallet



Per 100g

Energy	638. 4 kJ
Energy	151.3 kcal
Fat	3.2 g
-Saturated fat	0.7 g
Carbohydrate	25.2 g
-Sugar	12.7 g
Fibre	15.2 g
Protein	8.8 g
Salt	28.1 g

- The shelf life is 2 years from the production date.
- Store in a cool, dry place out of direct sunlight.

Garlic Master

Garlic Granules



Featuring an intense and aromatic garlic flavour, this blend enriches any dish. It is an excellent choice for enhancing the taste of pasta, meat, and vegetables. The sole ingredient is garlic.

Garlic Master

Garlic Granules

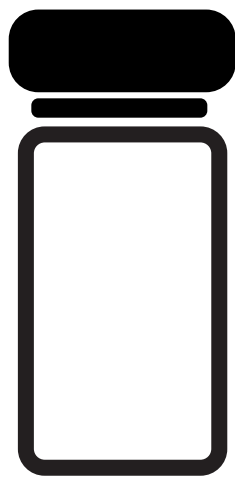
INGREDIENTS:

Garlic

AVAILABLE PACKAGINGS



Ceramic Grinder



Glass Jar



PACKAGING CONFIGURATION

- 6 Single Units Per Outer Case
- 12 Outer Cases per Master Case
- 60 Master Cases per Pallet
- 4320 Single Units Per Pallet

	Per 100g
Energy	1045.0 kJ
Energy	246.0 kcal
Fat	1.2 g
-Saturated fat	0.2 g
Carbohydrate	40.70 g
-Sugar	4.0 g
Fibre	9.9 g
Protein	18.7 g
Salt	0.05 g

- The shelf life is 2 years from the production date.
- Store in a cool, dry place out of direct sunlight.

Salty Garlic

Salt & Garlic



A perfectly balanced blend of sea salt and garlic that complements both simple and complex dishes. Versatile and easy to use, it enhances the flavour of nearly any meal. The ingredients are 85% sea salt and 15% garlic.

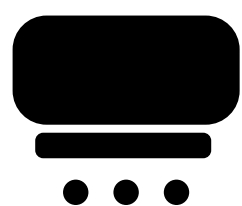
Salty Garlic

Salt & Garlic

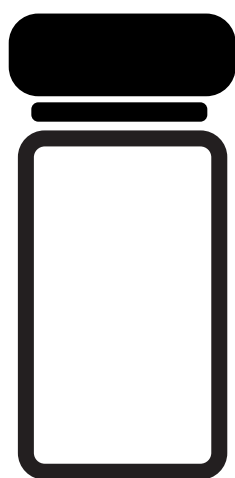
INGREDIENTS:

Sea Salt (85%), Garlic (15%)

AVAILABLE PACKAGINGS



Ceramic Grinder



Glass Jar

	Per 100g
Energy	263. 4 kJ
Energy	61.8 kcal
Fat	0.2 g
-Saturated fat	0.0 g
Carbohydrate	13.4 g
-Sugar	10.4 g
Fibre	3.9 g
Protein	1.8 g
Salt	80.0 g



PACKAGING CONFIGURATION

- 6 Single Units Per Outer Case
- 12 Outer Cases per Master Case
- 60 Master Cases per Pallet
- 4320 Single Units Per Pallet

- The shelf life is 2 years from the production date.
- Store in a cool, dry place out of direct sunlight.

Salty Onion

Salt & Onion



Delivering a savoury, tangy flavour, Salty Onion enhances a wide range of dishes. Its distinctive taste makes it ideal for soups, stews, and grilled vegetables. The ingredients are 80% sea salt and 20% onion.

Salty Onion

Salt & Onion

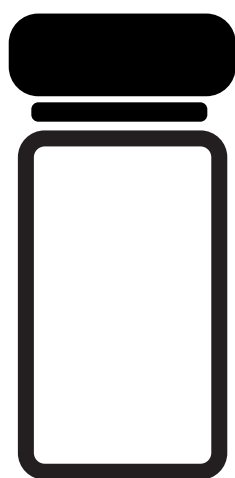
INGREDIENTS:

Sea Salt (80%), Onion (20%)

AVAILABLE PACKAGINGS



Ceramic Grinder



Glass Jar

	Per 100g
Energy	263. 4 kJ
Energy	61.8 kcal
Fat	0.2 g
-Saturated fat	0.0 g
Carbohydrate	13.4 g
-Sugar	10.4 g
Fibre	3.9 g
Protein	1.8 g
Salt	80.0 g



PACKAGING CONFIGURATION

- 6 Single Units Per Outer Case
- 12 Outer Cases per Master Case
- 60 Master Cases per Pallet
- 4320 Single Units Per Pallet

- The shelf life is 2 years from the production date.
- Store in a cool, dry place out of direct sunlight.

Flame & Flavour

Hot Pepper Seasoning



Flame & Flavour brings bold heat and rich depth in every grind. With crushed chilli, peppercorns, mustard seed, and sweet tomato, it's the perfect spicy finish for grilled meats, veggies, and more.

Flame & Flavour

Hot Pepper Seasoning

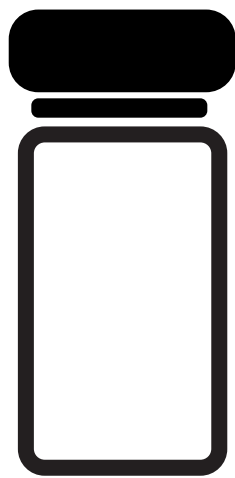
INGREDIENTS:

Salt, Red Bell Pepper, Crushed Chilli, Mustard Seed, Tomato, Black Peppercorns, Paprika Oleoresin

AVAILABLE PACKAGINGS



Ceramic Grinder



Glass Jar

PACKAGING CONFIGURATION

- 6 Single Units Per Outer Case
- 12 Outer Cases per Master Case
- 60 Master Cases per Pallet
- 4320 Single Units Per Pallet

	Per 100g
Energy	289 kJ
Energy	69 kcal
Fat	5.4 g
-Saturated fat	0.7 g
Carbohydrate	7.9 g
-Sugar	4.0 g
Fibre	6.7 g
Protein	5.2 g
Salt	40 g



- The shelf life is 2 years from the production date.
- Store in a cool, dry place out of direct sunlight.

Gift Box

Garlic Lovers

A bold celebration of wild flavours. This flavour-packed set combines Pink Himalayan salt with Garlic Master, Salty Onion, and Salty Garlic blends—crafted to enrich any dish with deep, savoury intensity. Perfectly packed in glass jars and ready to gift.



Gift Box

Garlic Lovers

CONTENTS:

Pink Himalayan, Garlic Master,
Salty Onion, Salty Garlic



- The shelf life is 2 years from the production date.
- Store in a cool, dry place out of direct sunlight.



PACKAGING CONFIGURATION

- 4** Single Units per Gift Box
- 12** Gift Boxes per Master Case
- 60** Master Cases per Pallet
- 720** Gift Boxes per Pallet

Gift Box

Everyday Gourmet

Elevate everyday cooking with this refined quartet of seasonings: Pink Himalayan Salt, Rainbow Peppers, Mediterranean Plateau, and BBQ Master. Each blend delivers balanced flavour and aromatic depth in every grind—packed in elegant glass jars, ready to impress.



Gift Box

Everyday Gourmet

CONTENTS:

Pink Himalayan, Rainbow Peppers, Mediterranean Plateau and BBQ Master

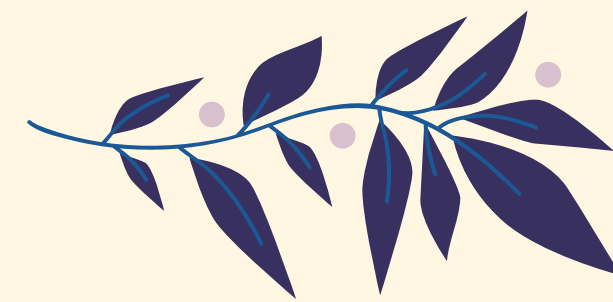


- The shelf life is 2 years from the production date.
- Store in a cool, dry place out of direct sunlight.



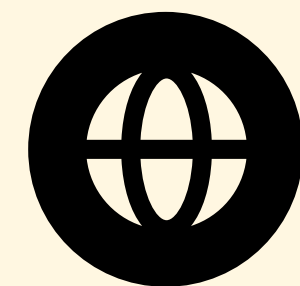
PACKAGING CONFIGURATION

- 4** Single Units per Gift Box
- 12** Gift Boxes per Master Case
- 60** Master Cases per Pallet
- 720** Gift Boxes per Pallet

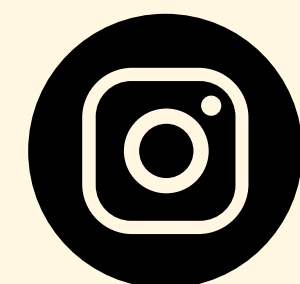


Salz-Berg

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