

JACOBSEN SALT CO.

Hand harvested from the cold, pristine waters of Netarts Bay on the Oregon Coast, Jacobsen Salt Co.'s flake and kosher sea salts have gained much critical acclaim for their beautiful and pure taste, texture, and appearance. Founded from humble beginnings in 2011, Jacobsen Salt is proud to be the leader in the emerging vanguard of American Saltmakers, as well as the first company to harvest salt in the Pacific Northwest since Lewis & Clark.

Founded in 2011 by Ben Jacobsen, Jacobsen Salt Co. has experienced rapid, exponential growth and has since transformed from a local to a national brand. Our mission is grounded in craftsmanship and community, and our vision is to provide every American with the very best elemental cooking ingredients and pantry staples items - from hand-harvested sea salt, to single-origin honey, and all the derivative products in between. Every day our small but talented team strives to craft America's finest elemental cooking ingredients, re-envision classic products and recipes, and create groundbreaking offerings and events that inspire consumers to cook, eat and live well.

In addition to an extensive assortment of pure sea salts and infused sea salts, Jacobsen Salt Co. also produces a line of salty confections, cocktail salts, seasonings and spice blends, gift sets, and pantry staples such as canned, line-caught Oregon Albacore Tuna, Sweet & Salty Granola, and Herb & Salt Bagel Chips. Through our sister company, Bee Local, we also produce and source to finest single-origin honeys and honey-centric products for use at home or in commercial kitchens.

PURE SALTS



CS4000– Pure Flake Salt 4 oz. bag | CS4005– Flake Salt 17.6 oz. jar

The one that put Jacobsen on the map. Flake Finishing Salt has bright salinity & a delicate crunch. Use it to finish savory & sweet dishes alike. Add to sliced steaks & roasts, sprinkle on eggs, finish grilled vegetables, top baked goods, or add to anything that strikes you.

CS4030– White Salt Grinder 2.5 oz.

Beautifully branded, pre-filled Salt Grinders are the perfect way to have great salt on demand for every meal. Step up your table salt game!

CS4035– Tellicherry Peppercorn Grinder | 2.5 oz.

Bright in flavor and aromatics, and packing a spicy punch, their sourced Tellicherry Peppercorns are now available in beautifully branded grinders.

INFUSED SALTS

Jacobsen infused their pure sea salts with the most vibrant, high quality ingredients available – from Oregon pinot noir to fermented black garlic and more! Their diverse array of infused sea salts are perfect for use in recipes or finishing a dish.



CS4020– Vanilla Bean 3.6 oz.

Malty, molasses and dark caramel sweetness enhances seared scallops, crème brûlée, slices pears or summer berries with ice cream.



CS4025– Ghost Chili 4.8 oz.

Adds a potent, pleasant and lingering heat to brighten fried chicken, fresh fruit salad, ceviche, flank steak or any citrus based cocktail.



CS4015– Lemon Zest 2.7 oz.

Clean, concentrated citrus flavor brightens dishes like shaved fennel salad, fried artichoke hearts, zucchini bread or any preparation on seafood.



CS4010– Black Garlic 3.5 oz.

A flavor bomb of sweetness matched w/ savory notes of caramelized garlic that enriches the earthy flavors of sautéed mushrooms, enlivens any preparation of duck and adds unexpected depth to a classic salad.

BEE LOCAL HONEY



CS4040– Hot Honey Sauce 8 oz.

An irreplaceable condiment and powerful weapon in your culinary arsenal. The honey is made from single origin, sustainably produced

Bee Local Honey. From there, they infuse the honey with Scorpion Chili Peppers (one of the worlds hottest, yet most flavor) and then balance it out with a touch of vinegar. Hot Bee Local Honey brings a sweet, spicy and addictive kick to your favorite foods: Chicken, Ribs, Pizza, BBQ, Vegetables, Cheese, Fruit, Cocktails and Ice Cream.



CS4045–Smoked Honey Sauce 8oz

It's good on just about anything! Sustainably produced Bee Local Honey is cold smoked and infused with Lapsang Souchong (smoked tea), and finished with a touch of apple cider vinegar for balance. Bee Local Smoked Honey brings a sweet, smoky and savory boost to your favorite foods; all manner of BBQ, tacos, cheese, roasted vegetables, fried chicken and more!



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