



FOOD CATALOGUE 2008/2009

SALINE DI CERVIA,

Cervia, Romagna

Salt has been part the history of Cervia for centuries. Still today it permeates the life of the people of Cervia and its architecture.

The salt of Cervia Salt pans is a non processed sea salt harvested and packed following the traditional method. It is not artificially dried as other salts and maintains its natural 2% humidity. This guarantees that all the good elements naturally present in sea water (iodine, zinc, copper, manganese, iron, magnesium and potassium) are preserved intact in the salt.

the salt of Cervia has always been known as a “sweet salt” not because it is not salty but because it contains a very low quantity of “bitter salts”, like sulfate of magnesium, calcium, potassium. These sulfate are mainly insoluble and leave a bitter after taste.

The salt of Cervia Salt pans is an unprocessed sea salt harvested and packed following the traditional old method



THE SALT OF CERVIA WAS TRADITIONALLY SERVED AT THE POPE'S TABLE



Sale di Cervia

Unprocessed sea salt of medium/big grains. It is collected and packed following the traditional method. Washed simply with sea salt with high salt concentration and centrifuged to maintain the richness of all the important elements of sea salt.

Salfiore di Romagna - the salt of the Popes

The Salfiore di Romagna is a non processed sea salt medium/fine. It is still called today the salt of the Pope because of a century old tradition to bring this salt to the papal dining table. Sorted out and selected without artificial drying and additives, this salt maintains intact all the important minerals contained in salt water.



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