SALT BAY®
HIMALAYAN PINK SALT

The *Four*

Himalayan pink salt from the Khewra seam — cooking slabs, salt shooters, food-grade salt and mineral licks. Cut and graded by hand.



EDITION 2026 · SALTBAY.AE

Four products, one *seam*.

Everything here is cut from the same rock: a salt bed in the Khewra range sealed for roughly 250 million years, mined by hand using room-and-pillar working — no blasting, no chemical processing. What changes between the four is only what we do with the stone after it leaves the ground.

I Salt Slabs

THREE

Cut blocks for searing, chilling, curing and serving. Four sizes, 1″ to 2″ thick, with or without a stainless steel tray.

II Salt Shooters

FIVE

Hand-carved 30 ml shot glasses for bar service and gifting, in cased sets.

III Edible Salt

SIX

Food-grade pink salt in two grinds, in bulk sacks or retail packs.

IV Salt Lick

SEVEN

Natural licks and compressed blocks for horses, camels and livestock.

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I

NO. I · GRILL · CHILL · SERVE

Salt Slabs

A working surface that seasons as it cooks

A slab is one piece of the seam, cut and squared. Heated slowly it sears at 260–290 °C; chilled, it holds cold for hours. The surface is the seasoning, so food takes salt from contact alone. Treated well it cooks for years — heated too fast, it can crack the first time.

IN USE

HEATING	Allow 45 minutes in three stages, starting cold, and never less than 30. The stages are overleaf.
GRILLING	Gas: on a cold grate, lid closed. Charcoal: start over the cool side, then move it across in stages.
COOKING	Do not salt the food first. Oil the food, not the slab. Thin, quick food takes the most salt.
CHILLING	Two hours in the fridge or one in the freezer, then serve sushi, cheese or fruit straight from it.

DO

- ✓ Heat it in stages, every time, from cold
- ✓ Let it cool where it is — allow 4–6 hours
- ✓ Lift it with dry heatproof gloves and both hands
- ✓ Keep marinades and sauces off — standing liquid pits it

DON'T

- × Never add water to a hot slab — it can crack violently
- × Never from freezer to heat, or from heat to fridge
- × Never on induction, glass or ceramic hobs, or under a broiler
- × Never soap, a dishwasher, or soaking

CARE

It stays dangerously hot for hours and will not look it — keep children and pets clear until it is cold. Once cold, scrape it with a plastic scraper, wipe with a barely damp sponge and dry it. Store it dry and airy, never sealed in plastic, never in the fridge. Most cracked slabs were cooled too fast, not heated too fast.

12″ × 8″ OR 8″ × 4″ · 1″ TO 2″ THICK · STAINLESS TRAY OPTIONAL · SIZES OVERLEAF

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Choose the *thickness* for the job.

Four standard sizes, all cut from the same seam. The thicker the slab, the more heat it holds and the longer it lasts.

SIZES

INCHES	CENTIMETRES	BEST FOR
12 × 8 × 2	30 × 20 × 5	Full grilling and searing · best for repeated high heat
12 × 8 × 1½ *	30 × 20 × 3.8	Full grilling and searing · the all-rounder
8 × 4 × 2	20 × 10 × 5	Full grilling and searing · best for repeated high heat
8 × 4 × 1	20 × 10 × 2.5	Light cooking at moderate heat · cold serving

* The size most customers order. The 1″ slab will not hold a sear. Custom cuts on request; dimensions are nominal.

HEATING, IN THREE STAGES

STAGE	TIME	SETTING	AROUND
1	15 min	Low, slab already in place	100 °C
2	15 min	Medium — faint ticking is normal	175 °C
3	15 min	Medium-high — the surface may lighten	250 °C
Ready		Two drops of water skitter and vanish in a second	260–290 °C

Never past 315 °C / 600 °F. Afterwards, let it cool where it is over 4–6 hours: no water, no fridge.

THE TRAY

TRAY	Grade 302 stainless steel, on any size. Move a hot slab only on its tray or a dry wooden board.
CARE	Wipe it dry after every use. Wash the tray, never the slab, with washing-up liquid. Straw colouring is cosmetic.

WEAR, AND WHEN TO RETIRE IT

NORMAL	Colour shifting towards white, amber or grey; hairline fissures; slow pitting and thinning.
RETIRE	A crack right through, worn to about two-thirds of its thickness, or no longer sitting flat.
AFTER	It still serves cold food, or grind it as finishing salt. Expect roughly 20–50 cooks.

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II

NO. II · BAR · GIFTING

Salt Shooters

The drink is seasoned by the vessel, not the rim

Each glass is carved by hand from a single piece of Khewra pink salt, so no two carry the same veining. Pour straight in and tequila takes a mineral edge within seconds of hitting the wall. Supplied in cased sets with a wooden stand — a signature bar piece and an easy hotel gift.

SPECIFICATION

CAPACITY	30 ml (1 fl oz)	DIAMETER	5 cm
BRIM	35 ml, filled to the top	OPENING	2.97 cm across
HEIGHT	7 cm	WALL	1.0 cm thick
WEIGHT	About 220 g	MADE	Carved by hand
MATERIAL	Khewra Himalayan pink salt	INCLUDES	Plastic insert cup

IN USE

SERVICE	Chill them dry in the freezer. A cold glass gives up less of itself.
INSERT	Leave it out for the salty edge; drop it in for a plain pour or a longer-lasting glass.
POURING	Pour to serve, not to store. Spirit left standing keeps eating into the wall.

DO

- ✓ Chill them dry, never with liquid inside
- ✓ Rinse briefly under cool running water
- ✓ Stand them upside down to drain, then dry
- ✓ Store somewhere dry, out of the humidity

DON'T

- × Never soak them, and never a dishwasher
- × No hot water — it accelerates the dissolve
- × Do not leave a drink standing in one
- × Do not use them for slow or acidic cocktails

CARE

Rinse, wipe, dry, store dry. A glass in regular bar service softens and loses definition over months — that is the material doing what it does. Treat them as consumable, not as glassware.

CASED SETS OF 2, 4, 6 · 30 ML / 1 FL OZ · INSERT CUP INCLUDED

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NO. III · COARSE · FINE

Edible Salt

The same rock, screened to two grades

Coarse for mills, curing and finishing; fine for the table and production lines. Both are the same rock, screened to grade and nothing else — no bleaching, no anti-caking agent, no flow additive.

IN USE

COARSE	2–5 mm, sized for most grinders, and the grade to reach for when curing or finishing.
FINE	0.3–0.5 mm, for the table, for baking, and for anything measured by weight on a line.
SUBSTITUTING	By weight it is no saltier than table salt. By volume, coarse measures less salt than fine — check which your recipe means.

DO

- ✓ Keep it sealed and airtight
- ✓ Use a dry spoon, every time
- ✓ Store it off the floor and away from steam
- ✓ Ask for the documentation — it comes with the order

DON'T

- × Do not decant into anything that is not bone dry
- × Do not store it beside a kettle, dishwasher or extractor
- × Do not expect it to pour freely in high humidity

CARE

Without an anti-caking agent, pink salt will clump in Gulf humidity. That is the trade for a clean ingredient, not a defect. Keep containers closed, break up any clumping with a dry spoon, and it behaves.

BULK SACKS · RETAIL PACKS · PRIVATE LABEL AVAILABLE

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IV

NO. IV · EQUESTRIAN · LIVESTOCK

Salt Lick

Two forms, one seam

A natural lick is a piece of rock with a hole through it — irregular, slow to wear, and what most stables ask for. A compressed block is milled salt pressed to an exact weight and footprint, which is what a feed store or distributor wants when a pallet has to be counted and re-ordered to the same spec.

IN USE

NATURAL	2–3 kg, 3–5 kg and 5–7 kg, supplied with or without rope.
COMPRESSED	1 kg to 10 kg, pressed to a uniform block and cartoned. Sizes overleaf.
ACCESS	Free choice, under cover, with clean water always within reach.

DO

- ✓ Site it under shelter, out of the rain
- ✓ Keep fresh water alongside at all times
- ✓ Keep it clear of feed so it stays clean
- ✓ Replace it once it wears down to a small piece

DON'T

- × Do not leave it on wet ground — it will dissolve
- × Do not confuse it with a medicated block — this is salt, not a formulated supplement
- × Do not scrub or wash it

CARE

Store spares dry, off the ground and on a pallet. Rain is the only real enemy: a sheltered lick lasts months, an exposed one lasts weeks. Compressed blocks travel and stack better; natural licks last longer in the field.

NATURAL 2–3 · 3–5 · 5–7 KG, WITH OR WITHOUT ROPE · COMPRESSED 1–10 KG

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NO. IV · COMPRESSED

Compressed Blocks

Pressed to weight

Milled salt pressed into a uniform block with a fitted hole. Where a natural lick is irregular by nature, a compressed block arrives at an exact weight and footprint — what a feed store or distributor needs when a pallet has to be counted, stacked and re-ordered to the same spec.

SIZES

WEIGHT	BLOCK H × W × L	HOLE	PER CARTON
1 kg	3.6 × 13.0 × 13.0	2.5 cm	16
2 kg	6.3 × 13.0 × 13.0	2.7 cm	8
2.5 kg	7.9 × 13.0 × 13.0	2.7 cm	8
3 kg	9.2 × 13.0 × 13.0	2.7 cm	8
4 kg	10.3 × 15.0 × 15.0	2.5 cm	4
5 kg	13.5 × 15.0 × 15.0	2.7 cm	4
6 kg	7.6 × 17.8 × 26.7	2.7 cm	2
7 kg	9.7 × 17.8 × 26.7	2.7 cm	2
8 kg	11.7 × 17.8 × 26.7	2.7 cm	2
9 kg	13.0 × 17.8 × 26.7	2.7 cm	2
10 kg	14.0 × 17.8 × 26.7	2.7 cm	2

Centimetres. Also produced in 0.5 kg. Dimensions are nominal — ask for the current specification sheet before ordering to a tolerance.

1–10 KG · CARTONED · BY THE PALLET

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MINE TO MARKET

A short chain, *fully* traced.

I **Extracted**

Cut by hand from the Khewra seam using room-and-pillar mining — no blasting, no chemicals.

II **Graded**

Sorted by colour and clarity, then cut, carved or milled to the four specifications we hold.

III **Shipped**

Consolidated into container loads for the Emirates and the wider Gulf.

IV **Delivered**

Delivered across the UAE and the Gulf, with documentation and certification on request.

Four steps, one supplier, and no trading house in between. That is the whole reason we can tell you which seam a pallet came out of, and put the paperwork behind it.

DOCUMENTATION AND CERTIFICATION ON REQUEST

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Salt Bay UAE is the Emirates and Gulf enquiry point for Salt Bay, which mines and mills the salt at source.

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