

A HIMALAYAN SALT WALL  
CREATES CULINARY DRAMA AND  
PROVIDES TANGIBLE PROOF  
THAT YOU ARE SERIOUS ABOUT  
THE FLAVOUR OF YOUR MEAT

**SALT  
HOUSE**



## HIMALAYAN SALT WALL

**SALT  
HOUSE**



**OUR  
FERVOUR  
FOR FLAVOUR  
100 YEARS  
LATER**

Salt House, North Harbour, Ayr KA8 8AE

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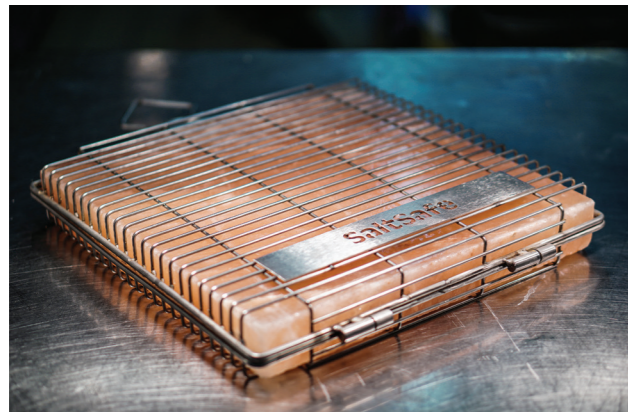
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Our Himalayan Salt Wall supports the dry-aging of premium and speciality beef and other meat products. If you're a chef, gourmand, butcher or purveyor of meat and striving for complexity in both flavour and texture, this product is for you.

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# FOR DRY-AGING PREMIUM BEEF AND MEAT NOTHING LOOKS MORE AMAZING, OR PERFORMS BETTER, THAN AN ICONIC HIMALAYAN SALT WALL



SaltSafe for small areas and personal curing

**Our Himalayan Salt Wall is essential for ageing fine beef to create tenderness and delicious nutty flavours that grow in complexity over time.**

Salt's unique preservative characteristic comes from its unique molecular structure composed of concentrated, dynamically charged atoms that penetrate meat and other foods to extract moisture and limit the growth of microbes that cause meat to spoil.



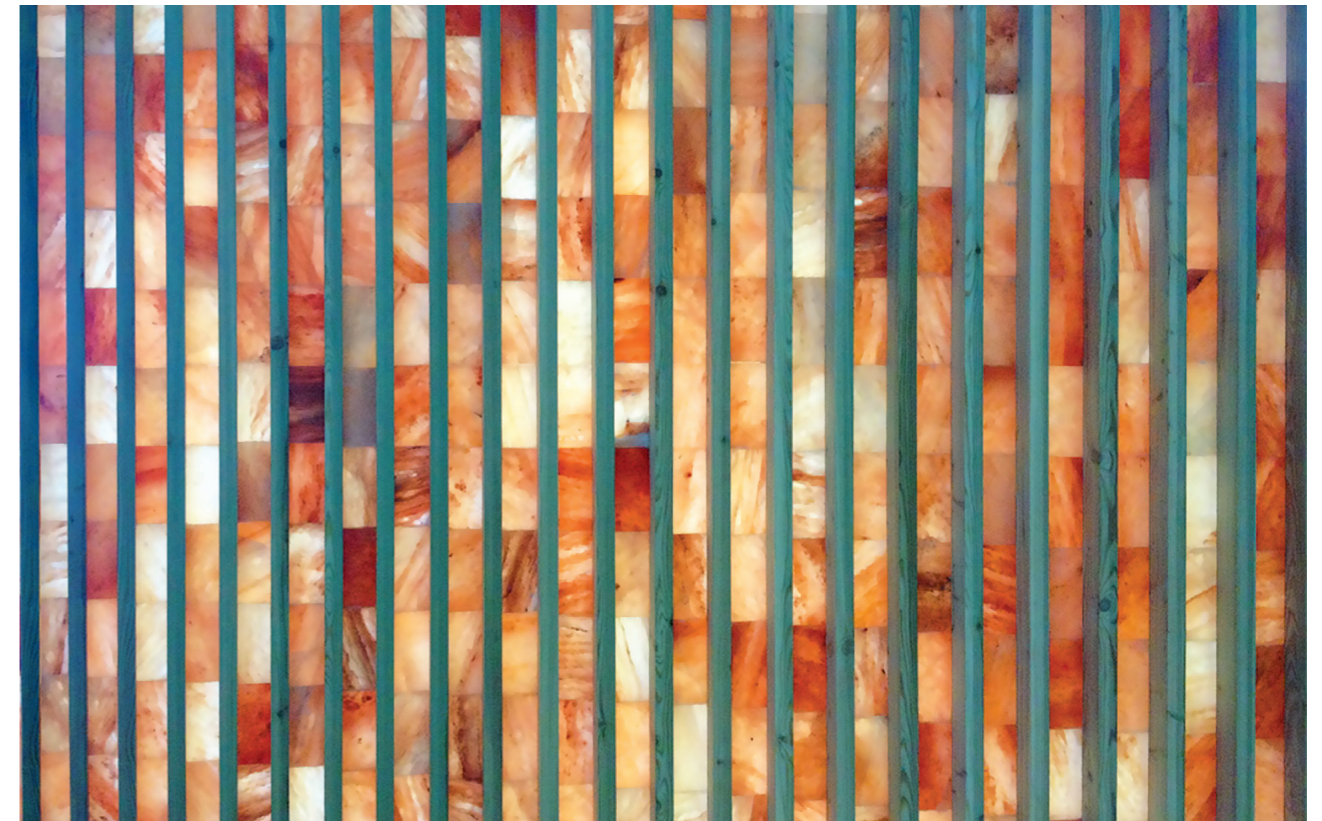
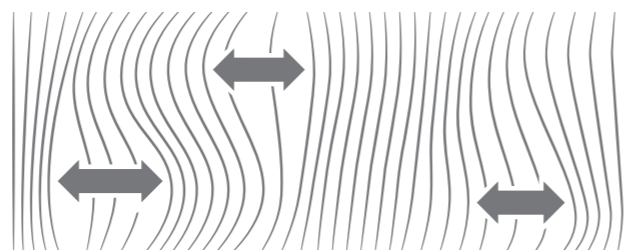
While moisture is drawn out of the meat salt particles simultaneously travel into the meat, encouraging good bacteria to create flavour. This slow process is called osmosis and it transforms the quality of the meat.

Enzymes within the meat break down natural sugars, releasing lactic or acetic acid that breaks down proteins and fats into smaller molecules that gradually produce a spectrum of tasty compounds.



Inside a dry-aging chamber

Salt also improves the texture and appearance of meat by relaxing protein strands within muscle cells. This creates tenderness and enhances the appearance of the meat.



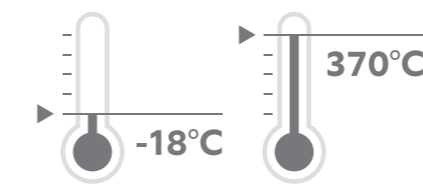
Architecture feature wall

## Applications

- Commercial and retail meat preserving environments
- Retail butchers
- Restaurants
- Decorative architectural features including backlit walls
- Therapeutic environments including spas and salt inhalation chambers
- Blocks may also be used for cooking and serving food

## Composition & characteristics

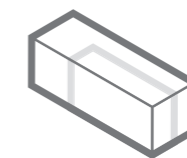
- 100% pure natural Himalayan Rock Salt
- Approximately 97% pure sodium chloride
- 84 trace minerals including 1.2% sulphur, 0.4% calcium, 0.35% potassium, 0.16% magnesium and iron
- Can be safely heated and chilled to great extremes as the crystal lattice construction has a high specific energy (energy per unit of mass) and holds constant temperature for a sustained period – heat is uniformly distributed through the block
- Integrity tested from -18°C to 370°C (0°F up to 700°F). Salt melts at 800.8°C (1473.4°F)



- Low porosity and negligible residual moisture (0.026%) means minimal surface contact with meat and therefore moderate salt flavour
- Naturally antibacterial

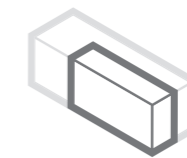
## Dimensions

**Large**  
304.8mm x 101.6mm x 101.6mm  
(12" x 4" x 4")



**SIZE L**  
**12/4/4**

**Small**  
203mm x 101.6mm x 50.8mm  
(8" x 4" x 2")



**SIZE S**  
**8/4/2**

- Sizes are approximate and do vary due to the cutting method
- Tolerance is normally +/- 5mm

Blocks can be cut to any size.

## Colour & texture

- Natural product colour varies from dark pink to white depending on the concentration of iron within the salt.
- Available in two standard sizes or bespoke
- Cut, shaped and polished to create a smooth finish

## Provenance

Himalayan salt mines in Pakistan which are 550 million years old and were discovered by Alexander the Great.

## Construction

- Walls and features can be constructed to client specifications
- Can be loose-built allowing environmental moisture to partially fuse blocks prior to retaining/holding them in a stainless steel frame

## Cleaning & maintenance

- Maintenance is dependent on environmental conditions
- Wall should have a removable trough installed at its base to collect moisture drawn from the environment
- A thin layer of surface plaque is a natural feature of the wall and should be wiped off to maintain the effectiveness of the wall

## Light transmission

The natural composition and colour of the blocks allows light to pass through them – light transmission is affected by block thickness, colour and natural variations in composition.

## Lifespan & lifecycle

- Recommended lifespan is around 3 years although this can vary according to the type of application and maintenance regime
- Correct temperature and humidity control will optimise salt block lifespan