



UMAMI うま味

ESPRIT DU SEL

ÎLE DE RÉ , FRANCE

Esprit du Sel is more than ever committed to **happy food** and **well-being**. We all worked out to offer you this **brand-new range** inspired by **Japan cuisine** :

UMAMI Organic Salt, herbs & spices mix.

Seasoned with **Sea Salt & Fleur de Sel** from the Island of Ré a **natural reserve** off the French Atlantic coast.

Today, we are very happy to send you the very first samples of our unique UMAMI SALTS!

UMAMI, what is it ?

UMAMI is a loanword to the Japanese idiom umami (うま味), meaning "savory taste". The Umami is considered as the **fifth basic flavors**, along with sweet, sour, bitter and salty. Its fundamental role is its ability to **balance and round the entire flavour of any dishes**. In a world-market demanding uniqueness and innovation, we focused to set up these organic healthy & tasty recipes for you to discover and enjoy the Japanese Gourmet 5th taste, the UMAMI.

We wish you a pleasant trip with our exclusives UMAMI recipes.

Looking forward to your gourmet comment

