

**Company Name:**

Cornish Sea Salt

Can you please introduce your company?

Cornish Sea Salt was founded in 2008 and was set up to bridge the ancient and modern worlds of sea salt production. The process is still inspired by the original methods of harvesting the goodness of the ocean. Referencing century old techniques, took us on a journey around the world to source electrolytes from natural sea salts to enrich our brines, allowing the correct conditions for our sea salt flakes to form. We have an ever-evolving range of sea salts and blended sea salts, and seasoning blends, all with different textures, crystallised and hand-harvested to deliver the unique Cornish mineral profile that makes our flavour so distinctive.

Why did you choose the BRCGS Standard?

The auditing process is extremely thorough with high standards so achieving a AA+ on our first unannounced audit was a great achievement for us as a business. We have been working with BRCGS since 2009, with a first score of a B. Then as the business has grown and evolved, we have continued to better our score with our latest result being our best yet.

BRCGS is a very reputable governing body within the food industry and food safety marketplace, allowing us the opportunity to work with new suppliers with the credibility of our grade.

What are the benefits being BRCGS certificated?

The BRCGS certification has high global recognition within the food industry. When we're working closely with companies on improving taste, or reducing sodium, having high accredited standards removed barriers to market.