

SALT



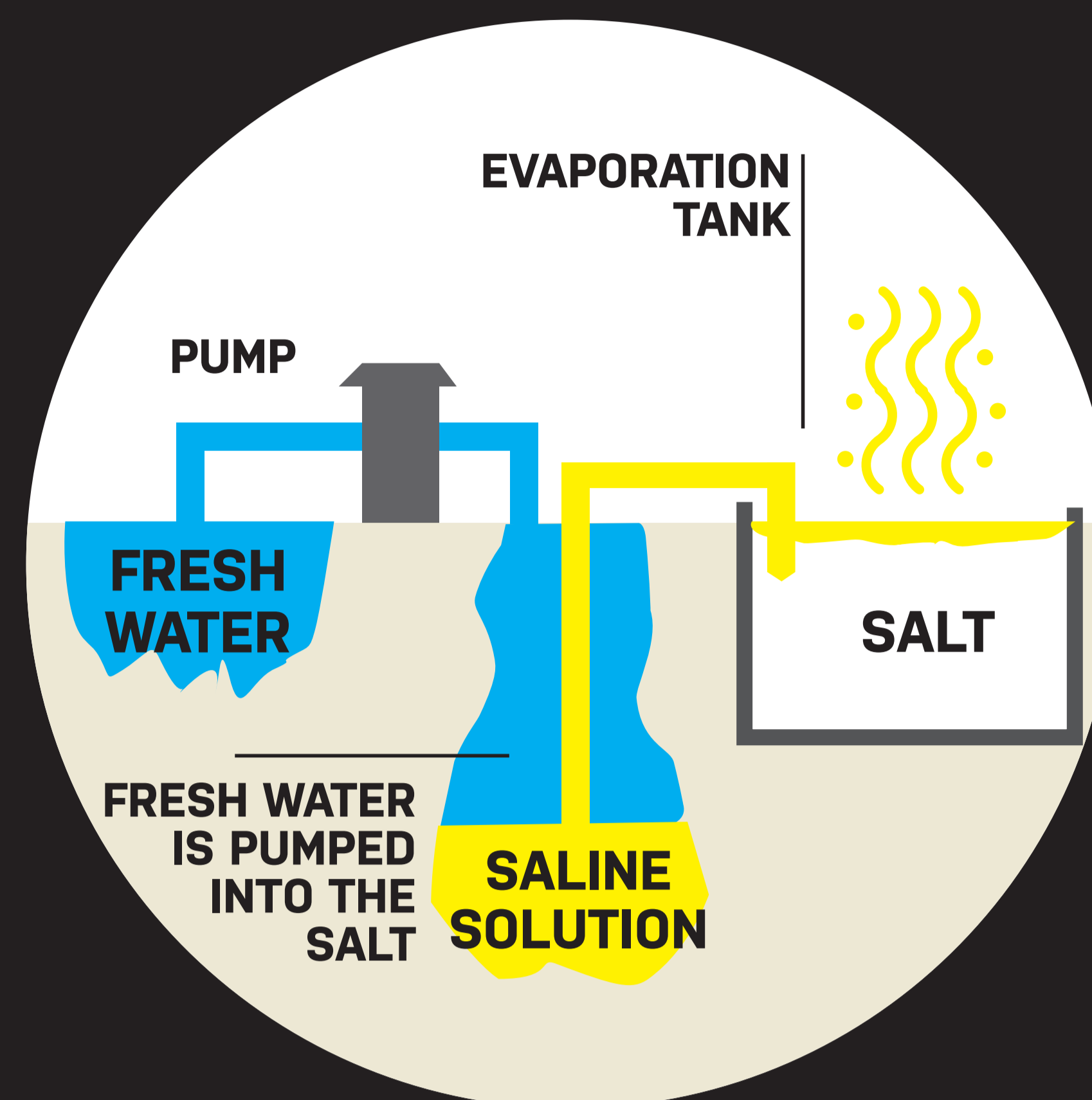
Common salt or sodium chloride is a necessary substance for mankind. It helps maintain the body fluid balance, supports nervous and muscle activity and digestion. It is a basic flavouring agent in gastronomy. At the same time, it is a preservative and has a positive effect on the viscosity and structure of the food product. In the chemical industry, it is used to make baking soda, hydrochloric acid and many other substances.

SALT EXTRACTION



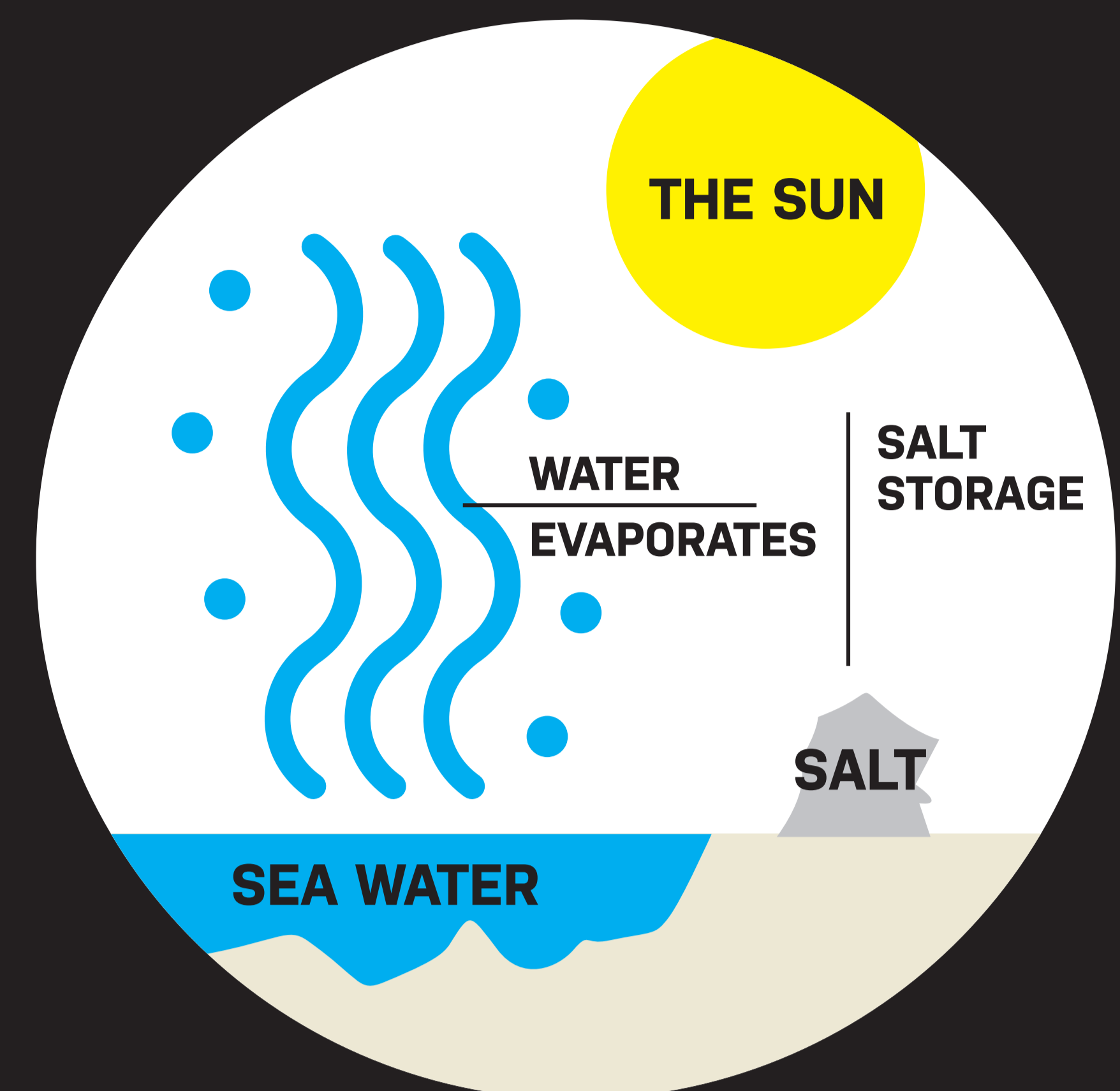
MINING METHOD

Rock salt is obtained from mines in the form of grainy halite rocks. The deposits are grouped into layers or salt domes. The salt is gradually extracted from the deposits and subsequently transferred to the surface where it is ground, sieved and cleaned. Salt is rarely obtained from open pit mines. This is the most expensive mode of mining.



LEACHING

Water is fed to the underground salt deposits via a borehole to dissolve the salt. The so-called brine solution is pumped to the surface, where the water is evaporated and the salt crystals are further processed.



EVAPORATION OF SEA WATER

In the hot climatic regions, salt is obtained from sea water. The water is evaporated in shallow reservoirs until the common salt crystallises. It is subsequently chemically rid of all undesirable impurities.

SALT TYPES



ROCK SALT

Rock salt is obtained by mining in shaft or open pit mines. It usually also contains other minerals, which lend it different colours. For food usage, the salt must contain at least 97% sodium chloride.



SEA SALT

Sea salt is created from sea water by crystallisation. It naturally has a grey colour, but it is cleaned to get the required white colour. Although this salt contains iodine, its content is often artificially increased.



VACUUM SALT

It is created by evaporation of water from brine. This salt is usually chemically the cleanest. It may contain up to 98.5% sodium chloride.



HIMALAYA SALT

Himalaya salt is extracted from mines in the foothills of the Himalayas in Pakistan. It has a characteristic pink colour thanks to trace amounts of iron and other elements. It is often said that this salt has therapeutic effects, but this claim is not substantiated.



SMOKED AND BAKED SALT

This salt is created in special smokehouses. It is usually smoked using oak, beech, fir or apple wood. Thanks to this, the salt gets the smoked taste and golden colour.



SALT FLOWER (FLEUR DE SEL)

The salt flower is considered as the best tasting and highest quality salt in the world. In principle it is sea salt, but it nevertheless differs from classic salt by the production method and site (France, Mallorca, etc.). It is only made by hand and in summer when adequately hot. Thin layers of salt crystals are created in small salt ponds. These layers have the semblance of thin ice and are collected by hand in baskets and subsequently finally dried on tables under sunlight. The impurities are



BLACK SALT

Black salt is mined in the volcanic regions of India, Pakistan, Bangladesh and Nepal. Thanks to its specific occurrence, it contains sulphur, which lends it an egg-like odour. Its typical colour is grey-black and its has a lower sodium content.