



Traditional Salt Works

**An Essential Tool for Sustainable Coastal
Development in the Eastern Algarve**

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5D42

Company Overview

2000: Founded in Tavira, Algarve

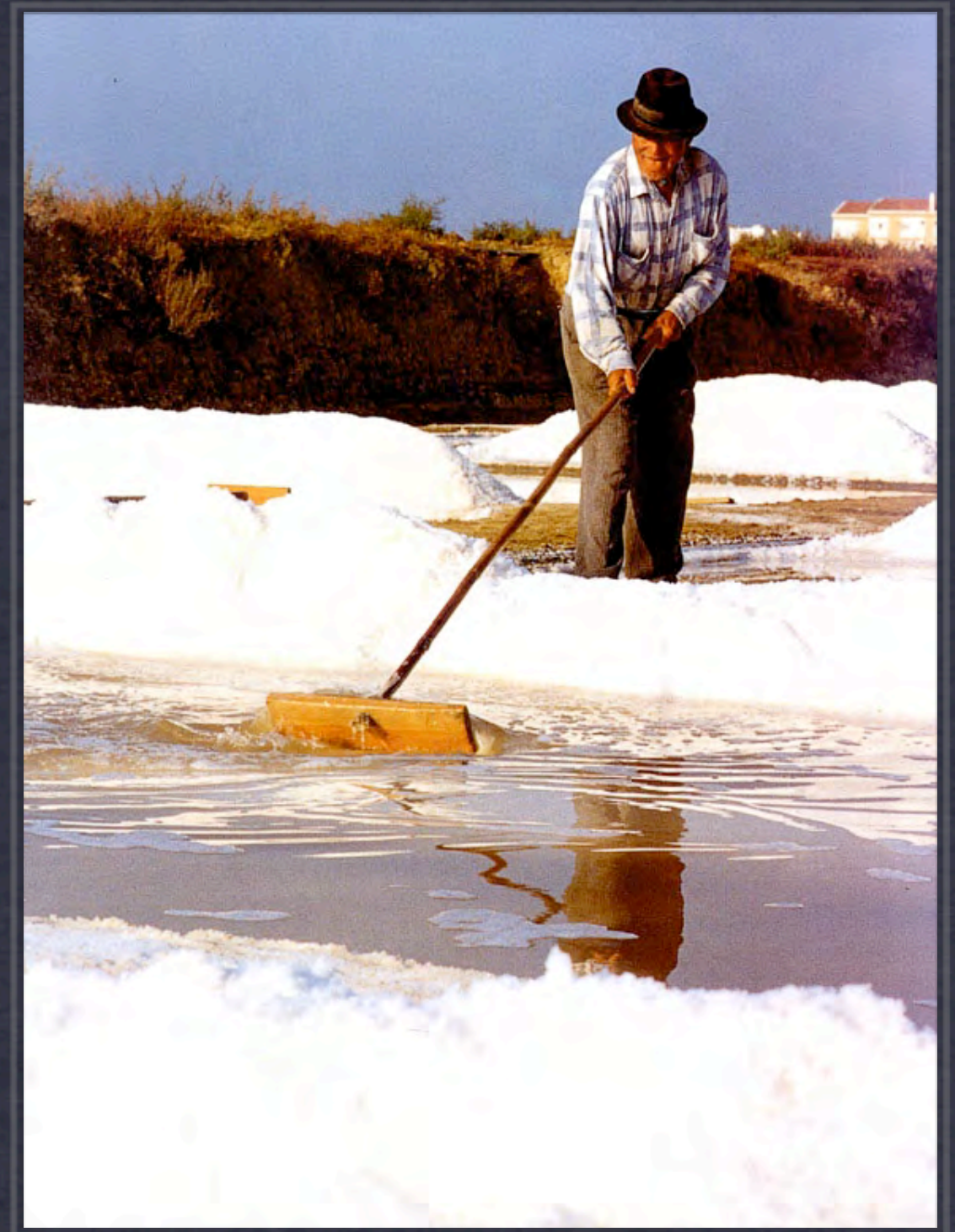
**2004: Trademarks Marisol®
and Flos Salis®**

2006: Limited Company

2008: New Premises in Olhão

2009: Project Salt Processing

2011: Transformation Line



Sustainable Salt Gathering

Key Factors for Sustainability in Business

Low environmental impact, extensive production, responsible exploration of natural resources, reliable and fair business partnerships with suppliers and customers

Company Policy for Quality and Transparency

Guarantee of origin, transparent supply chain, Certiplanet and other certifications, food quality and safety standards (*HACCP, ISO 22000*)

Preserving the Ria Formosa's Ecological Value

Partnerships w/ artisan salt works, preservation of the estuaries, Habitat for rare species, sustainable tourism



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FILLING THE GAP ...

ARTISAN GATHERING - FOOD SAFETY COMPLIANCE

DATA

2010/2011

DO WE NEED TRANSFORMATION?

REFINED VS. ARTISAN SALT

in compliance w/ Portuguese legislation (*since 2008*)

Mechanically extracted salt (“industrial”):

usually washed and dried, i.e. artificially purified and refined after harvest, commercialized after transformation
advantage: standardized, food safety

Salt from artisan gathering:

Flor de Sal and Sal Marinho Tradicional

harvested by hand, not subject to processing after harvest, commercialized in its natural state
advantage: rich in minerals, taste

PROJECT:

PO Algarve 21 - SI Inovação

Innovating the Transformation and Marketing of Artisan Sea Salt

Processing Unit – Objectives:

Filling the gap between salt production and a safe final product

Creating and applying adequate and efficient processing

Preserving the artisan qualities and organoleptic properties

ALGARVE 21
PROGRAMA OPERACIONAL

 QUADRO
DE REFERÊNCIA
ESTRATÉGICO
NACIONAL
PORTUGAL 2007.2013



UNIÃO EUROPEIA

FEDER



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ADAPTED TRANSFORMATION ARTISAN AND INDUSTRIAL TECHNIQUES

DATA

2010/2011

SALT REMAINS IN NATURAL STATE



SUSTAINABILITY APPLIED IN TRANSFORMATION

MANUAL CLEANING CAREFUL MILLING (SAL TRADICIONAL ONLY) BAGGING/PACKAGING

Gourmet Sea Salt

produced sustainably:

Harvested strictly by hand

Unprocessed and naturally white

Just sun dried, w/o additives

Guarantee of origin and quality

Best analytical values



MARISOL Finest Sea Salts