



OORSPRONKELIJK ZOUT
ZEEUWSCHE ZOUTE
UIT DE OOSTERSCHELDE



ZEEUWSCHE ZOUTE MEDIAKIT 2021

ORIGINAL SEA SALT FROM THE OOSTERSCHELDE IN ZEELAND

PRODUCTION PROCESS

FROM SEAWATER TO SALT CRYSTAL

1

The story of our salt begins with its origin: the water from the Oosterschelde. This is pumped at high tide from the waters at Bruinisse where the water is extra purified by mussels and oyster beds.

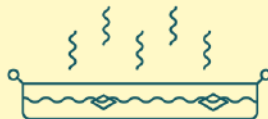


2

The water is then extra filtered for microplastics and other impurities without the sea salt losing its natural mineral content. Then we start evaporating the seawater.

3

The salt water is housed in smaller, open salt pans. Here we heat the water following a unique process to form the salt crystals. These are formed upside down on the surface of the water in the shape of pyramids.



4

This stage is the true craft of salt making. Thanks to our knowledge and experience of harvesting the salt by hand, we know exactly when our flakes have the right taste and texture.



MORE INFORMATION? WWW.ZEEUWSCHEZOUTE.NL



THE STORY

HOW IT ALL STARTED



CHRISTIAN CLERX

Born and raised in Zeeland and initiator of Zeeuwsche Zoute.

"In the summer of 2018, during the weekend, I went to the dike from my parental home with a jerry can to make salt with the water from the Oosterschelde."

Zeeuwsche Zoute currently produces around 250 kilos of salt per month and is used by various (star) restaurants, including by chef Joris Bijdendijk of restaurant RIJKS in the Rijksmuseum. In March 2020, Zeeuwsche Zoute received the "Zeker Zeeuws Streekproduct" (regional product) quality mark.



MORE INFORMATION? WWW.ZEEUWSCHEZOUTE.NL



ZEEUWSCHE ZOUTE IS A UNIQUE AND CRAFT PRODUCT

Zeeuwsche Zoute is currently available in
four variants in different product packaging.

PURE • SMOKED • WAKAME • SAMPHIRE



**POUCH • GLASS JAR • GRINDER
LUXURY BOX • GIFT PACKAGES**

MORE INFORMATION OR IMAGE MATERIAL?
PERS.ZEEUWSCHEZOUTE.NL OR INFO@ZEEUWSCHEZOUTE.NL



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