



OPBRONNENDE ZOUT
ZEEUWSCHE ZOUTE
UIT DE OOSTERSCHELDE



ZEEUWSCHE ZOUTE MEDIAKIT 2023

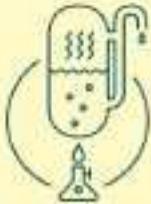
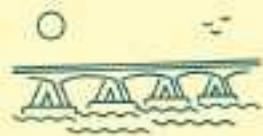
ORIGINAL SEA SALT FROM THE OOSTERSCHELDE IN ZEELAND

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

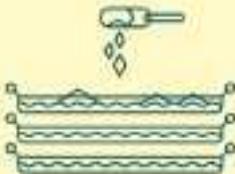
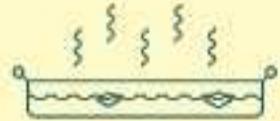


The water is then extra filtered for microplastics and other impurities without the sea salt losing its natural mineral content. Then we start evaporating the seawater.

2

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.



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.

4



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 800 kilos of salt per month and is used by various (star) restaurants, including by chef Joris Bijdendijk of restaurant RIJKS in the Rijksmuseum. In 2022, Zeeuwsche Zoute received the title 'Streeproducent van het Jaar' (regional producer of the year).



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 • BLACK GARLIC



POUCH • GLASS JAR • GRINDER
LUXURY BOX • GIFT PACKAGES



Saltworks & Postal address

Nijverheidsweg 53
4311 RT Bruinisse (ZLD)
+31 (0) 111 - 20 20 37

MORE PURE PRODUCTS

In addition to the salt variants, our grinder is also available filled with other pure products.

100% WAKAME • 100% SAMPHIRE • BLACK PEPPER



MORE INFORMATION? WWW.ZEEUWSCHEZOUTE.NL

SUSTAINABILITY

OUR ROAD TO A CIRCULAIR PRODUCT

***“We try to find a destination
for every residual product.”***

We are becoming more and more sustainable and that is why we don't use any natural gas anymore since 1 January 2023. We want to make a beautiful product, but we also want to do so with attention for the environment around us. We produce our salt as much as possible with pure and green energy. Every year we want to reduce our carbon footprint for every kilogram we produce. We also try to make our product packaging as sustainable as possible. We aim for a fully circular product by the end of 2024.

The water that remains after filtering is used, for example, by a cleaning company from Zierikzee. We also look at what else the island has to offer the other way around. In Kerkwerpe there is an entrepreneur who grows samphire. The small pieces that are 'left over' are now used in one of Zeeuwsche Zoute's salty flavours. That way we don't throw anything away.

2023 also has a lot in store for us. We are going to build a new business premises with an interactive visitor center. More about this this year!

MORE INFORMATION OR IMAGE MATERIAL?

PERS.ZEEUWSCHEZOUTE.NL OR INFO@ZEEUWSCHEZOUTE.NL



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