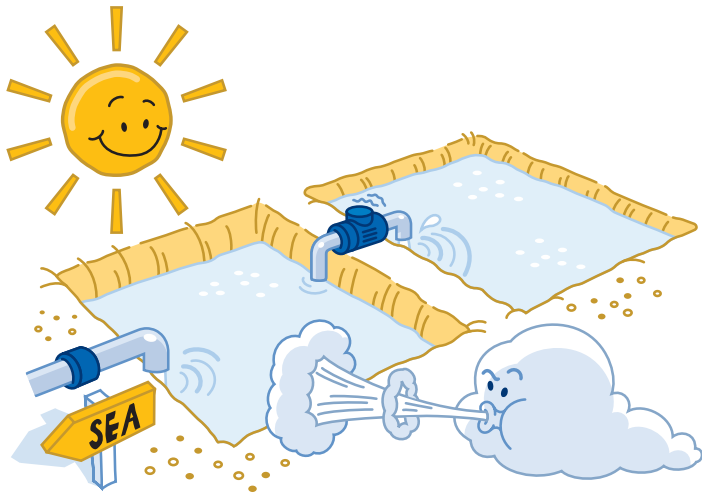




How SAXA salt is produced in Australia

The entire process takes between 12-18 months

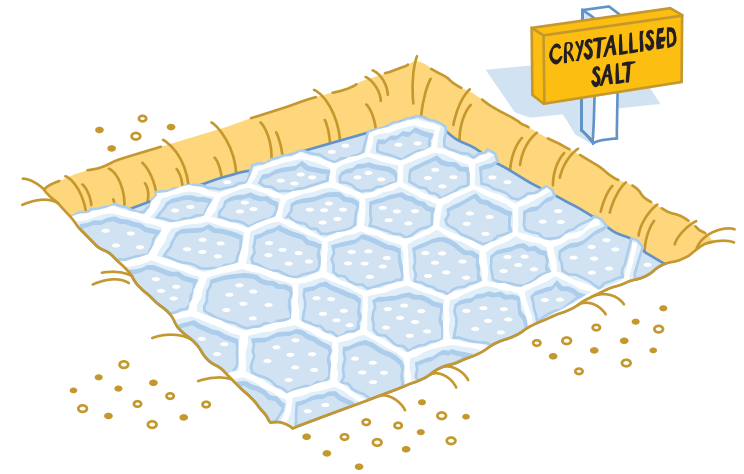
1. All SAXA salt begins in the sea



Sea salt water is pumped straight from the ocean into shallow ponds. The salt water is evaporated to make salt.

To evaporate the sea water, it is pumped from one pond to the next, whilst the sun's natural rays and the wind dry up the water.

The final ponds contain concentrated salt water known as 'Maiden Brine'.



2. Crystallisation

At this stage, the brine is further evaporated and is ready for the crystallisation of salt. This is when a thick, hard layer of salt crystals form.

3. Harvesting



This layer of salt is lifted by a 'harvester'.

Trucks or large conveyor belts take the salt to be processed or stored outdoors in large stockpiles.

This is normally only harvested once a year.

There are many salt crystal sizes at this stage.



4. Washing

All SAXA salt is washed twice using a saturated salt solution.

The salt is transported into the factory via conveyer belts.

5. Drying

The salt is then spun dried and heat dried to remove any moisture.



6. Crushing

The salt is then sieved and crushed into various sizes as the final step before it is packed and ready to ship off to supermarkets.

Larger crystals such as Rock Salt are produced first. Salt crystals that are crushed even further make cooking salt, a medium sized crystal and table salt, a fine sized crystal.



7. Packing

The salt is packed along the production line and sent to the warehouse so it's ready to be sent to the stores near you!

