



**INFOSA**

**MEDITERRANEAN  
NATURAL SEA SALT**

# ONE OF THE MAIN SEA SALT MANUFACTURING SALT PONDS IN SPAIN



Infosa is, since 1936, the owner of the facilities and the granting of the exploitation of the “Salinas de la Trinidad” located in the Natural Park of the Ebro Delta in Spain (**Biosphere World REserve by the UNESCO**).

On their **970 hectares**, the Trinidad Salt Pans generate a unique ecological habitat of aquifers and wetlands with diverse degrees of salinization and microhabitats which are very rich in nutrients.

## MEDITERRANEAN AND ECOLOGICAL SEA SALT

Infosa’s Sea Salt is a **100% natural product**, which is obtained by a process which involves mainly the sea, the sun and the wind.

It is therefore a **clean production**, respectful with the environment and non-polluting.



## A UNIQUE AND UNREPEATABLE ECOLOGICAL HABITAT

With the activity of the “Salinas”, INFOSA preserves the nesting of **300 different species of birds** each year.



# OUR BUSINESS AREAS



All the complex processes of harvesting, processing, elaboration, packaging and marketing of Infosa's Sea Salt, are governed by strict internal controls and are backed by different certifications, most notably the demanding **Food Safety Certificate BRC**, in addition to having the **ISO 9001**, the **Certificate of Ecological Salt InterEcco**, **GMP +** for the feed segment and the **kosher certificate** among others.

## INDUSTRIAL SALTS

- Agri-food Industry
- Treatment of water and swimming pools
- Agriculture and Livestock
- De-icing

## FOOD SALTS

- Large distribution and supermarkets
- Gourmet salts
- Horeca / On-Trade
- Cash...

## INFOSA CERTIFICATIONS



← Infosa has its headquarters and logistics center in Rubí, near Barcelona.



← The Salinas in the Delta, are strategically located near three major spanish international seaports.

# OUR SALTS RANGE



## MICRO-SIZED POWDER

SEA SALT T-00



ITEM NUMBER:  
250207

This is a food grade, **micro fine sea salt** with a white **powder texture**, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way.

It is recommended for use in applications that require a micro fine sizing as dry blending, sauces, condiments, soups, cereal, popcorn, spice mixes, snacks, toppings, etc. **Contains Yellow Prussiate** of Soda (YPS) as a water-soluble anticaking agent intended for liquid mixes, **or Tricalcium Phosphate** as a soluble anticaking agent intended for dry mixes.



## NATURAL FINE

SEA SALT T-1



ITEM NUMBER:  
240321

This is a food grade, **fine sea salt with a granular texture**, white and crystalline, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way.

It is recommended for multiple food applications in dry or brines. It is mainly intended for bakery, cheese manufacturing, butter, mayonnaise, canned vegetables, tomatoes, ready meals, meat and fish manufacturing and dressing and those applications that use brine. **Contains no anticaking** or free flowing additives or conditioners. **This Natural Fine Sea Salt T-1 is considered natural and can be used in products labeled “Natural” and/or “Organic”.**



## FINE SEA SALT T-1



See granulometry and technical specifications on the bag side.

ITEM NUMBER:  
24-0322

This is a food grade, **fine sea salt with a granular texture**, white and crystalline, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way.

It is recommended for multiple food applications in dry or brines. It is mainly intended for bakery, cheese manufacturing, butter, mayonnaise, canned vegetables, tomatoes, ready meals, meat and fish manufacturing and dressing and those applications that use brine. **Contains Yellow Prussiate of Soda (YPS)** as a water-soluble anticaking agent.



## SEMI COARSE SEA SALT T-2



See granulometry and technical specifications on the bag side.

ITEM NUMBER:  
230313

This is a food grade, **semi-coarse sea salt with a granular texture**, white and crystalline, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way. It is recommended for a variety of food applications involving a semi-coarse salt grain for dry food and brines.

It is intended too for seasonings and prepared mixes, cereals, baked goods, chocolate toppings, deserts, dry cure meat processing, poultry, fish, cheese manufacturing, salted caramel treats, snacks, brines, etc. Highly recommended for those applications using brines as meat, poultry, olives, gherkins, vegetables, etc. In non-food applications, it is intended as a carrier or bulking agent in a variety of home and personal care products, bath salts, etc. **Contains Yellow Prussiate of Soda (YPS)** as a water-soluble anticaking agent.



# NATURAL PRETZEL SEMI COARSE

SEA SALT T-2 MC



See granulometry and technical specifications on the bag side.

ITEM NUMBER:  
230314

This is a food grade, semi-coarse sea salt with a granular texture, white and crystalline, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way.

It is recommended for Pretzel and Bagel manufacturers that require a Natural Sea Salt with a semi-coarse grain as a topping. It is also intended for salted caramel treats, chocolate, bakery, snacks, and all those applications that use brine. In non-food applications, it is intended as a carrier or bulking agent in a variety of home and personal care products, bath salts, etc. **Contains no anticaking** or free flowing additives or conditioners. **This Semi-Coarse Pretzel Natural Sea Salt T-2 MC is considered natural and can be used in products labeled “Natural” and/or “Organic”**



# NATURAL PRETZEL SEMI COARSE

SEA SALT T-2 MA



See granulometry and technical specifications on the bag side.

ITEM NUMBER:  
230315

This is a food grade, **semi-coarse sea salt with a granular texture**, white and crystalline, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way.

It is recommended for Pretzel and Bagel manufacturers that require a Natural Sea Salt with a semi-coarse grain as a topping. It is also intended for salted caramel treats, chocolate, bakery, snacks, and all those applications that use brine. In non-food applications, it is intended as a carrier or bulking agent in a variety of home and personal care products, bath salts, etc. **Contains no anticaking** or free flowing additives or conditioners. **This Semi-Coarse Pretzel Natural Sea Salt T-2 MA is considered natural and can be used in products labeled “Natural” and/or “Organic”**.





**NATURAL  
PRETZEL  
SEMI  
COARSE**  
SEA SALT T-3 MC



See granulometry and technical specifications on the bag side.

ITEM NUMBER:  
210210

This is a food grade, coarse sea salt with a granular texture, white and crystalline, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way.

It is recommended for Pretzel and Bagel manufacturers that require a Natural Sea Salt with a semi-coarse grain sizing as a topping. It is also intended for salted caramel treats, chocolate, bakery, snacks, and all those applications that use brine. In non-food applications, it is intended as a carrier or bulking agent in a variety of home and personal care products, bath salts, etc. **Contains no anticaking** or free flowing additives or conditioners. **This Coarse Pretzel Natural Sea Salt T-3 MC is considered natural and can be used in products labeled “Natural” and/or “Organic.”**



**NATURAL  
COARSE**  
SEA SALT T-3/4



See granulometry and technical specifications on the bag side.

ITEM NUMBER:  
260209

This is a food grade, **coarse sea salt with a granular texture**, white and crystalline, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way.

It is recommended for applications that require a natural coarse salt grain size. It is also intended for those applications using brines as meat, poultry, olives, gherkins, vegetables, etc. **Contains no anticaking** or free flowing additives or conditioners. **This Coarse Natural Sea Salt T-3/4 is considered natural and can be used in products labeled “Natural” and/or “Organic.”**



# NATURAL EXTRA COARSE GRINDER

SEA SALT T-4/5



*See granulometry and technical specifications on the bag side.*

ITEM NUMBER:  
390204

This is a food grade, **extra coarse sea salt with a granular texture**, white and crystalline, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way.

It is intended for a variety of applications that require an extra coarse natural sea salt. It is highly recommended as Sea Salt for Grinders. **Contains no anticaking** or free flowing additives or conditioners. **This Extra Coarse Grinder Natural Sea Salt T-4/5 is considered natural and can be used in products labeled “Natural” and/or “Organic”**.



# HUMID EXTRA COARSE

SEA SALT  
GRANADA



*See granulometry and technical specifications on the bag side.*

ITEM NUMBER:  
110209

This is a food grade, **extra coarse sea salt HUMID with a granular texture**, white and crystalline, crystallized at the “Salinas de la Trinidad” ponds in the Ebro Delta in Spain (Biosphere World Reserve by the UNESCO), by the Mediterranean Sea waters sun and wind evaporation, in a totally natural way.

It is recommended for applications that require an **extra plus coarse humid salt** grain size. It is also intended for those applications using brines as meat, poultry, olives, gherkins, vegetables, etc. **Contains Yellow Prussiate of Soda (YPS)** as a water-soluble anticaking agent.



# PRODUCT INFORMATION:

FAMILY	SUB FAMILY	BRAND NAME	CONFIGURATION	ITEM NUMBER
SEA SALT	MICROSIZED	MICROSIZED POWDER SEA SALT T-00	Poly Bag 55 lb 40 bags / pallet	<b>250207</b>
	FINE	NATURAL FINE SEA SALT T-1	Poly Bag 55 lb 40 bags / pallet	<b>240321</b>
		FINE SEA SALT T-1	Poly Bag 55 lb 40 bags / pallet	<b>240322</b>
	SEMI COARSE	SEMI COARSE SEA SALT T-2	Poly Bag 55 lb 40 bags / pallet	<b>230313</b>
		NATURAL PRETZEL SEMI COARSE SEA SALT T-2 MC	Poly Bag 55 lb 40 bags / pallet	<b>230314</b>
		NATURAL PRETZEL SEMI COARSE SEA SALT T-2 MA	Poly Bag 55 lb 40 bags / pallet	<b>230315</b>
		NATURAL PRETZEL SEMI COARSE SEA SALT T-3 MC	Poly Bag 55 lb 40 bags / pallet	<b>210210</b>
	COARSE	NATURAL COARSE SEA SALT T-3/4	Poly Bag 55 lb 40 bags / pallet	<b>260209</b>
	EXTRA COARSE	NATURAL EXTRA COARSE GRINDER SEA SALT T-4/5	Poly Bag 55 lb 40 bags / pallet	<b>390204</b>
		HUMID EXTRA COARSE SEA SALT T-GRANADA	Poly Bag 55 lb 40 bags / pallet	<b>110209</b>



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