from the lowest point on earth







The West Bank Salt Company was established in 1960. It is owned and managed by Eng. Othman Hallak's Family. West Bank Salt Company produces a rich mineral which is required for the human body. The mineral is manufactured without any chemicals. This lodized Sea Salt is healthy for the human body.

The West Bank Salt Company employs people exclusively from the local community who have high qualifications in manufacturing, packaging and marketing. At West Bank Salt Company we take our responsibilities for the development of our employees seriously and in this regard the company works closely with fair trade associations who ensure that employees are treated fairly.

The factory and its facilities are established over an area of 600 dunums directly on the west bank of the Dead Sea. The company has two production facilities. The first facility is the Sea Salt Refinery. The second facility is the packaging house where Natural Sea Salt is being packaged, in addition, to other Cosmetic Body/ Facial Care products made of Dead Sea Mud, Sea Salt and water Brines.

Our vision:

To bring the benefits of the Dead Sea salt to every home and to penetrate the local and international markets with premium quality products.

Our mission:

To respond to the consumers needs through providing them with the premium and natural quality of products.

Location:

The Refinery is located over an area of 600 Dunums to the north of the Dead Sea 400 meters below Sea level. The packaging house is located in the City of Jericho on a 10 Dunum land and is Quality Certified (ISO).

Salt is the new White Gold





The Natural Must Have Series: Seven natural flavors for gourmet seasoning and cooking.

Diamond Salt

Pure salt, with the deep natural flavor characteristic of Dead Sea Salt, a must have on every table and cuisine. * 110 g (3.87 oz) * 200 g (7.05 oz) * 500 g (17.63 oz)

*30 g (1.05 oz)

*110 g (3.87 oz) *200 g (7.05 oz) *500 g (17.63 oz)

*30 g (1.05 oz)

2

Black Pepper Salt

The classic combination of white salt and black pepper enriches any dish . For daily use in seasoning and cooking all types of food.



Smoked Salt

The deep flavor from the Dead Sea Salt that lends a rich smoke flavor and aroma to every meal.



* 110 g (3.87 oz) *200 g (7.05 oz) *500 g (17.63 oz)

* 500g (17.63 oz) - Plastic Jar & Plastic Cover

^{* 110}g (3.87 oz) - Glass Jar & Grinder





4

Garlic Salt

The unique qualities of natural salt from Dead Sea combined with the benefits of garlic.

A fascinating festival flavor. Also available in the organic series.



*30 g (1.05 oz)

5

Garlic Salt with Pepper

The world of flavors three "tenors" salt, black pepper and garlic, make any dish a rich, spicy creation. Can be used in recipes or for individual seasoning. *30 g (1.05 oz) *110 g (3.87 oz) *200 g (7.05 oz) *500 g (17.63 oz)



6

Salt with hot Chili Pepper

The encounter between salty and sharp is always challenges the palate. The deep flavor of natural salt from the Dead Sea mixed with the sharp taste of chili pepper to provide a special experience.



*30 g (1.05 oz) *110 g (3.87 oz) *200 g (7.05 oz) *500 g (17.63 oz)



* 110g (3.87 oz) - Glass Jar & Grinder

* 500g (17.63 oz) - Plastic Jar & Plastic Cover





7

Wild fire salt

A combination of the deep, natural flavor of coarse salt from the Dead Sea and the bold taste of Mexican jalapeno chili peppers with hot green pepper added. For subtle or adventurous use in cooking and seasoning. *30 g (1.05 oz) *110 g (3.87 oz) *200 g (7.05 oz) *500 g (17.63 oz)



e Natura





Two flavors, just choose the zest you

The Exotic Series:

want add to your menu.

8

Golden Salt

A unique product that gives food an exotic taste with a royal touch. This salt is enriched with water thin sheets of pure 24 karat gold, used in fine restaurants around the world.



9

Black coarse Salt

Black salt enriched with carbon, known as a soothing seasoning that aids in digestion. Carbon salt is used mainly to decorate various cooked dishes and savory pastries.



* 500g (17.63 oz) - Plastic Jar & Plastic Cover





The Organic Series: Two flavors, to bring an aromatic odor to your dishes.

10

Aromatic

Salt & Organic Rosemary A celebratio of taste and aroma. Natural salt Salz mixed with rosemary, a basic herb used in French cuisine. *30 g (1.05 oz) *110 g (3.87 oz) *200 g (7.05 oz) *500 g (17.63 oz)

11

Flakey

Garlic Salt & Organic Rosemary An organic product that combines the properties of natural Dead Sea Salt and the benefit of garlic & Rosemary. *30 g (1.05 oz) *110 g (3.87 oz) *200 g (7.05 oz) *500 g (17.63 oz)







Table Salt in Pocket ShakerFinest Natural Table Salt

Table Sea Salt

Pure salt with the deep natural flavor in an unique shape for the most convenient use in the kitchen.

2

Pure Low Sodium salt with the deep natural flavor in an unique shape for the most convenient use in the kitchen.









Plastic Zipper Bag Coarse Sal - 500g

With a bigger crystals than the regular table salt to give a rich flavor to your favorite recipe.



Salz Dead Sea SaltGourmet Salt/ Natural SeriesNet WeightFinest Natural Table SaltFinest Natural Table SaltFinest SaltCoarse SaltFowder SaltFowder SaltLow Sodium SaltFoundation SaltFoundation Salt





Table Salt in Plastic Bag Finest Natural Table Salt 1000 g

An organic product that combines the great source of minerals and the properties of the dead sea salt .

Diamond Salt

Pure salt, with the deep natural flavor characteristic of Dead Sea Salt, a must have on every table and cuisine.

Salz Dead Sea Salt	Gourmet Salt/ Natural Series	Net Weight
Table Salt in Plastic Jar	Coarse Salt	1000g
Table Salt in Plastic Jar	Powder Salt	1000g

Table Sea Salt



Powder Salt:

Multiple uses for powder salt, also known in the industry as vacuum salt, primarily used as an alternative for table salt with very fine grain salt crystal, It is used for products requiring a natural and fine texture.

It is used in baking, pickling, Spice Blend, and makes a great option when mixed with regular Table Salt and Aromatic Oils as a peeling mixture for Facial care.

Fine Table Salt:

Uses for Table Salt include Cooking, Baking, Pickling, Cheesing, and a great option for fortifying the body needs with lodine in order to maintain a healthy thyroid, as in the use of lodized Table Salt.

Coarse Sea Salt :

Coarse Sea Salt is has a bigger Salt Crystal than the regular fine Table Salt.

The Flavoring power of the Sea Salt truly makes an impact when spicing Meat, Soups, Salads, Spice Mix as the Salt crystal is fairly large, and gives the impression that something is Saltier.

山田町七	Salz Dead Sea Salt	Gourmet Salt/ Natural Series	Net Weight
	Table Salt in Plastic Bag	Table Salt	25 KG
	Table Salt in Plastic Bag	Coarse Salt	25 KG
	Table Salt in Plastic Bag	Powder Salt	25 KG
	Table Salt in Plastic Bag	Low Sodium Salt	25 KG
1	Industrial Salt in Plastic Bag	Industrial Salt	25 KG



Chemical Laboratory

Description of the test material	measure	SALZ Salt	Salt Himalia	Sel gris- France	Trapani sicilian - Italien	Bolivian rose	Cyprus flakes
Calcium (Ca) –ICP	mg/kg	610	200	150	55	700	06
Copper (Cu) –ICP	mg/kg	<0.200	DN	0.02	ND	ND	DN
(Fe) Iron –ICP	mg/kg	8.2	5	1.4	ND	3.03	ND
Potassium -I(K) CP	mg/kg	697	590	270	420	646	300
Mangnesium(Mg–)ICP	mg/kg	430	400	420	45	208	50
Manganese(Mn–)ICP	mg/kg	19.7	20	20	ND	ND	ND
Molybdenum (Mo) –ICP	mg/kg	<0.500	ΠN	ND	ND	ND	ND
Sodium(Na-)ICP	mg/kg	99.1	99.45	33	99.1	95.5	98.19
Posphorus (P) –ICP	mg/kg	2.4	ND	ND	ND	ND	ND
Zinc(Zn-)ICP	mg/kg	<0.500	0.7	0.03	ND	ND	ND



<mark>شركة أملاح الضفة الغربية</mark> West Bank Salt Co. Since 1960

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