



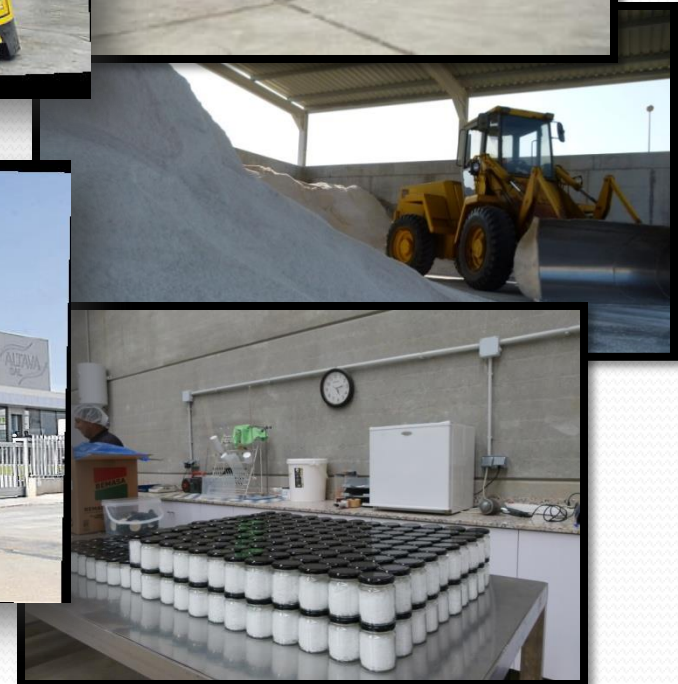
HISTORY

JAIME ALTAVA, S.L. is a family business founded in 1926, today one of the leading companies in Spain, dedicated to the salt processing and packaging for food, industry and livestock.



WHY CHOOSE US

- ❖ Large experience both in product and market.
- ❖ Easy supply of wide range of sea salt, best origins and types for food industry and end consumer.
- ❖ 1.100 sqm facilities for packaging , under certifications and quality customer requirements.
- ❖ 2.400 sqm covered warehouse
1.400 sqm additional warehouse
- ❖ True commitment to service and customer satisfaction.



PRODUCTS RANGE

❖ **Natural Sea Salt** from the most appropriated origins and types for each use.

❖ The format range is wide, from small salt cellars, bags of one or two kilos up to 1000 kg bags or bulk delivery, covering the different needs that our customers require in each case.



1.- ORGANIC CERTIFICATED

The **Med Salt Co** range is one of the purest mediterranean salt, organic certified, cristallized by the action of wind and sun and harvested with traditional methods.

Dried with no anticaking agent addition
Production batch analysis

Coarse Sea Salt

Fine Sea Salt

Sea Salt Flower

Fine Sea Salt with herbs

Fine Sea Salt with vegetables

Several packaging options, customers brand and special mixtures available.



2.- FOOD SERVICE

La Preferida is the Mediterranean Natural Sea Salt, ready to use in kitchen.

Offering food service customers a wide range for all types of seasoning in the process of salting, curing, seasoning and fancy finishing touch.

Coarse Dry Sea Salt

Coarse Wet Sea Salt

Fine Dry Sea Salt

Fine Sea Salt with herbs

Fine Sea Salt with vegetables

Fine Sea Salt with spices

Natural Sea Salt Flower

Natural Sea Salt Flakes

Sea Salt Flakes with spices



3.- FOOD INDUSTRY

All industry purposes can be satisfied by choosing among our range of quality sea salt.

High purity in composition and process guarantee.

25 kg bags

1.000 kg bags

Dry Sea Salt (Granulometry)

- Type T-1 90% between 0,25 – 1 mm.
- Type T-2 80% between 1 – 2 mm.
- Type T-3 70% between 2 – 4 mm.
- Type T-4 70% between 2 – 5 mm.

Wet Sea Salt (Granulometry)

- Type H-1 90% between 0 – 2 mm.
- Type H-2 90% between 0 – 3,5 mm.
- Type H-3 90% between 0 – 4,5 mm.
- Type H-4 90% between 0 – 6 mm.
- Type H-5 70% between 0 – 12 mm.



4.- WATER SOFTENING

Altava Marine or Vacuum Salt for the treatment and softening of water

2 kg bag

3 kg bag

25 kg bag

Domestic Dishwasher

Water Softener Equipment

Swimming pool salt electrolysis



WHAT DO WE OFFER

- ❖ **Guarantee of maximum quality and purity.**
- ❖ **Traceability from production to consumer for each batch.**
- ❖ **Product and market knowledge.**
- ❖ **Ability to adapt and innovate according to customer needs.**
- ❖ **Short delivery terms.**



The MedSalt Co., La Preferida & Altava
Are registered brands, owned by:

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We remain at your disposal
for any further information

Thank you for your interest,