

SALINAS D'ES TRENÇ

MALLORCA

OUR BRANDS





Flamingos in the Salinas d'Es Trenc

Introduction

For centuries, humans and nature have shaped the southern region of Mallorca, creating the dreamlike landscape of the Salinas d'Es Trenc.

This vast network of ponds is designed to increase the concentration of salt per liter of seawater. Through its channels, the Mediterranean waters from Es Trenc beach, ideal for the natural production of sodium chloride, nourish this bird haven—an extraordinary example of how human action can foster valuable ecosystems worthy of protection.

The Salinas de Es Trenc were renewed in the 1940s and 1950s and have since continued using traditional techniques. The primary raw material remains seawater, with the main energy sources being the sun and wind.

Fauna and Flora

The Salinas d'Es Trenc, nestled in the heart of the Es Trenc - Salobrar de Campos Natural Park in the southeast of Mallorca, are a true Mediterranean biodiversity treasure. This highly protected natural area, spanning over 3,700 hectares of maritime and terrestrial zones, is a fascinating example of how human activity can coexist in harmony with nature. Here, traditional salt extraction is carried out with minimal impact, ensuring the continued vitality of the region's sensitive ecosystems.

The Salobrar de Campos received the designation of a Natural Area of Special Interest (ANEI) due to its dynamic, meticulously preserved ecosystem. Renowned as a paradise for birdlife, it serves as a resting and nesting place for species like flamingos, ospreys, and marsh harriers. Alongside its rich avian habitat lies a unique and valuable system of dune ridges, populated with vegetation specifically adapted to the saline environment of these lands.

This natural haven invites us to marvel at the wonders of biodiversity in its purest state and to recognize how balanced coexistence between humans and the environment can foster the conservation of a space that is not only a sanctuary for wildlife but also a lasting testament to the harmonious relationship between tradition and nature.





History

History

Since 1958 at the Salinas d'Es Trenc, we have continuously upheld the ancient tradition of harvesting sea salt in the south of the island, a legacy that spans from antiquity to the present day. With dedication and commitment, we keep this exceptional tradition alive, defining our essence and our work: to care for a unique natural environment and harvest some of the world's finest sea salts.



One of the oldest salt pans in the Mediterranean, linked by archaeologists to the earliest Punic settlers of the 2nd century BC, the Salinas de Es Trenc located in Salobrar de Campos were renovated in the 1940s and 50s. Since then, we have continued to employ traditional techniques. Our raw material remains sea water, and our sources of energy are the sun and wind, maintaining an exceptional legacy through time.

Certifications



European Union Organic Product Certification



CBPAE: Certification and control of organic agri-food products in the autonomous community of the Balearic Islands



IFS Food International Featured Standard



ZNU Standard: comprehensive sustainability in environment, economy, and society for all industries



AENOR 100% Sea Salt: Guarantees the natural origin of the product, its sustainability, and its contribution to the preservation of traditional crafts



ISO Certification



Stiftung Warentest: Flor de Sal d'Es Trenc, Best Salt 2013 (General) and Best Salt 2023 (Gourmet Category) with a GUT rating of 1.7.



SICTED Tourism Quality: Quality improvement project for tourism destinations promoted by the Spanish Ministry of Tourism (SETUR) for Salinas d'Es Trenc.



Repsol Guide: Flor de Sal d'Es Trenc listed in the Guide to the Best Foods and Beverages in Spain



Great Taste UK: Awards for Flor de Sal d'Es Trenc Natural, Mediterranean, and Black Olive varieties in 2014, 2015, 2016, 2017, 2018, and 2023



Gulfood Dubai 2010

- Best Packaging Innovation – Flor de Sal d'Es Trenc
- Best New Health Food or Beverage Ingredient - Flor de Sal d'Es Trenc

Sustainability

COMPANY PHILOSOPHY



At Salinas d'Es Trenc, we live from and in harmony with the Mediterranean environment, making our mission to protect and preserve this unique setting essential. Actively supporting environmental projects is just as important to us as implementing sustainable practices across every aspect of our business. Our commitment is clear: to ensure that our activities not only maintain but also enhance the natural balance of our surroundings, so that future generations can enjoy a thriving and diverse Mediterranean, benefiting both people and the native flora and fauna.

CLEANWAVE FOUNDATION

Through Flor de Sal d'Es Trenc, the Salinas d'Es Trenc proudly stand as a principal supporter of the RESHABAY project, led by the Cleanwave Foundation in collaboration with the Felanitx Town Council. This ambitious initiative aims to restore the bay of Portocolom, a marine area crucial to Mallorca's biodiversity. With a particular focus on regenerating Posidonia oceanica, these "underwater forests" are vital to preserving ecosystem health and mitigating climate change. Recognized as a Special Conservation Area by the Natura 2000 Network, RESHABAY enjoys support from scientific institutions, and together we are driven to advance this mission of marine restoration and environmental awareness, fostering sustainable development that connects the community with its marine environment and promotes environmental consciousness throughout the region.



EVOLVING PROCESSES AND NEW PACKAGING



Our commitment to the planet is also reflected in our choice of packaging materials. Increasingly, we rely on options sourced from efficient and responsible production processes. It is not always an easy path—it requires time and sometimes involves higher costs and additional resources—but it is a commitment we uphold out of conviction. We work with sustainability, materials, and recycling experts to continuously improve our environmental impact. This policy of optimizing materials and packaging, along with recycling and waste recovery, aims to minimize waste and extend the lifespan of resources, reinforcing our commitment to more mindful consumption.

GOB

For years, we have collaborated with the Grup Balear d'Ornitologia i Defensa de la Naturalesa (GOB), the leading environmental and bird protection association in the Balearic Islands. Thanks to this partnership, birdwatchers from around the world visit the Salinas each year. The association is committed to preserving biodiversity and protecting natural reserves, making it one of the cornerstone projects for the vital task of conservation.



Types of Sea Salt



1 Flor de Sal

Sea salt is defined as the salt obtained by the evaporation of sea water, mainly through the action of the sun and wind, and without additives. When sea salt is obtained exclusively from the floating layer of crystallized salt on the water's surface, hand-harvested and washed only within the crystallizer without any added ingredients, it is known as Flor de Sal.



2 Sal Marina Virgen de Mallorca/ Pur de Sal

When sea salt is obtained exclusively by evaporation and the action of the wind and the sun, hand-collected and washed only in the same crystallizer, without the addition of any ingredients or additives to process it, it is called Virgin Sea Salt.



3 Common Sea Salt

Sea salt is the common term for the salt that is produced through evaporation and the action of the wind and the sun on the water of the ocean or the sea. Sea salt, except for virgin sea salt and Flor de Sal, may be cleaned by washing or also by dissolution followed by crystallization, we do this procedure only with Sea water this is why are also Eco.



Flor de Sal d'Es Trenc



The Finest Sea Salt in the World



Flor de Sal d'Es Trenc



Flor de Sal is the delicate layer of salt that forms on the surface of seawater. Only in the summer months, under specific climatic conditions of temperature, ambient humidity, and wind, do the salt crystals of Flor de Sal form at the top of the salt pans.

Hand-harvested with artisanal dedication and dried under the sun, Flor de Sal d'Es Trenc is the purest expression of sea salt—100% natural and authentic. Its origin and meticulous harvesting method lend it a unique culinary and organoleptic profile, making it an undeniable gastronomic benchmark and the finest choice for enhancing flavors with the very essence of the Mediterranean.

Hand-harvested, sundried, eco friendly, and multi-award winning, our Flor de Sal d'Es Trenc is considered one of the world's finest sea salts. Certified by IFS, CBPAE, ZNU, and AENOR, it has garnered accolades including first place in the prestigious Stiftung Warentest comparison in 2013 (General) and 2023 (Gourmet Salt category), the Carrefour Award for Ecological Transition 2021 (Balearic Islands), Great Taste 2014, Great Taste UK 2023, and GulFood Awards for Best New Ingredient and Best Packaging Innovation.



*Flor de Sal is hand harvested
only in the summer months*



Flor de Sal d'Es Trenc

Natural



180 gr



90 gr



100 gr



20 gr



Flor de Sal d'Es Trenc

Mediterrànea



150 gr



90 gr



100 gr



Flor de Sal d'Es Trenc

Varieties



Mediterránea



150 gr



100 gr

Sri Lanka



150 gr

Olivas Negras



150 gr

Rosa



150 gr

Hibiscus



150 gr

Shiitake



150 gr

Mediterránea



90 gr

Picante



90 gr

Smoked



90 gr

De Luxe



Natural 50g, Olivas Negras 50g,
Mediterránea 50g, Rosa 50g,
Sri Lanka 50g

Flor de Sal d'Es Trenc

Limited Editions



Limón & Lavanda



60 gr

Orange & Chili



60 gr

Tomate



60 gr

Remolacha



60 gr

... with organic ingredients

Flor de Sal d'Es Trenc

Logistics Data

NATURAL 180 gr

PRESENTATION	UNITS	Weight	Measures
Individual Product	1	180 gr	7,6 x 8,5 cm
Box	6	1,5 kg	25 x 17 x 10 cm
Euro Pallet	1638	409,5 kg	120 x 80 x 144 cm

VARIETIES 150 gr

PRESENTATION	UNITS	Weight	Measures
Individual Product	1	150 gr	7,6 x 8,5 cm
Box	6	1,3 kg	25 x 17 x 10 cm
Euro Pallet	1638	354,95 kg	120 x 80 x 144 cm

VARIETIES 90 gr

PRESENTATION	UNITS	Weight	Measures
Individual Product	1	90 gr	7,5 x 6,5 cm
Box	6	0,815 kg	23,4 x 16,3 x 8,2 cm
Euro Pallet	2160	293,4 kg	120 x 80 x 161 cm

CERAMICS 100 gr

PRESENTATION	UNITS	Weight	Measures
Individual Product	1	100 gr	9 x 6,5 cm
Box	6	2 kg	26 x 18 x 7,5 cm
Euro Pallet	960	320 kg	120 x 80 x 100 cm

NATURAL CERÁMICA MINI 20 gr

PRESENTATION	UNITS	Weight	Measures
Individual Product	1	20 gr	4,5 x 4,2 cm
Box	8	0,634 kg	22,5 x 10,5 x 4,5 cm
Euro Pallet	4200	332,85 kg	120 x 80 x 80 cm



DE LUXE

PRESENTATION	UNITS	Weight	Measures
Individual Product	1	5 x 50 gr	12 x 6 cm
Box	6	2,75 kg	37 x 36 x 10 cm
Euro Pallet	864	396 kg	120 x 80 x 174 cm

LIMITED EDITIONS

PRESENTATION	UNITS	Weight	Measures
Individual Product	1	60 gr	8,5 x 3 cm
Box	8	0,845 kg	26 x 18 x 7,5 cm
Euro Pallet	3200	338 kg	120 x 80 x 154 cm



Ecological Sea Salt

We are a leading saltworks on a global scale, specializing in organic sea salt. In addition to our ecological products, we also handle industrial salt in large quantities (always Eco).

We offer private labeling with our standard sea salt (excluding Flor de Sal products) and provide an excellent basic food-grade sea salt, which we supply to some of the Europe's leading supermarket chains.

If you are interested, we are at your disposal.

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