



Cheetham Salt



About Cheetham Salt Limited

Cheetham Salt Limited is Australia’s largest producer and refiner of solar salt. Founded by Richard Cheetham in 1888, Cheetham Salt is proud of its long term commitment to Australian manufacturing and sees its contribution as an integral part of Australian industry.

We currently operate 6 solar salt fields and 4 refineries throughout Australia with the capacity to produce 800,000 tonnes annually. Our fields and facilities can supply salt for every need, ranging from table salt to entire ship loads of industrial salt.

As the premier provider of value added solar salt products,

we continue to invest in and form strategic partnerships with companies throughout Australia and abroad. Our associate companies include Salpak and Western Salt Refinery in Australia and Dominion Salt and Cerebos-Skellerup in New Zealand.

Our Indonesian business operates a modern and efficient salt plant. This state-of-the-art refinery will enable Cheetham to meet growing quality expectations and provide the capacity to support population and market growth. Coupled with an established business in Japan, Cheetham is well positioned to distribute goods throughout the Asia Pacific region.

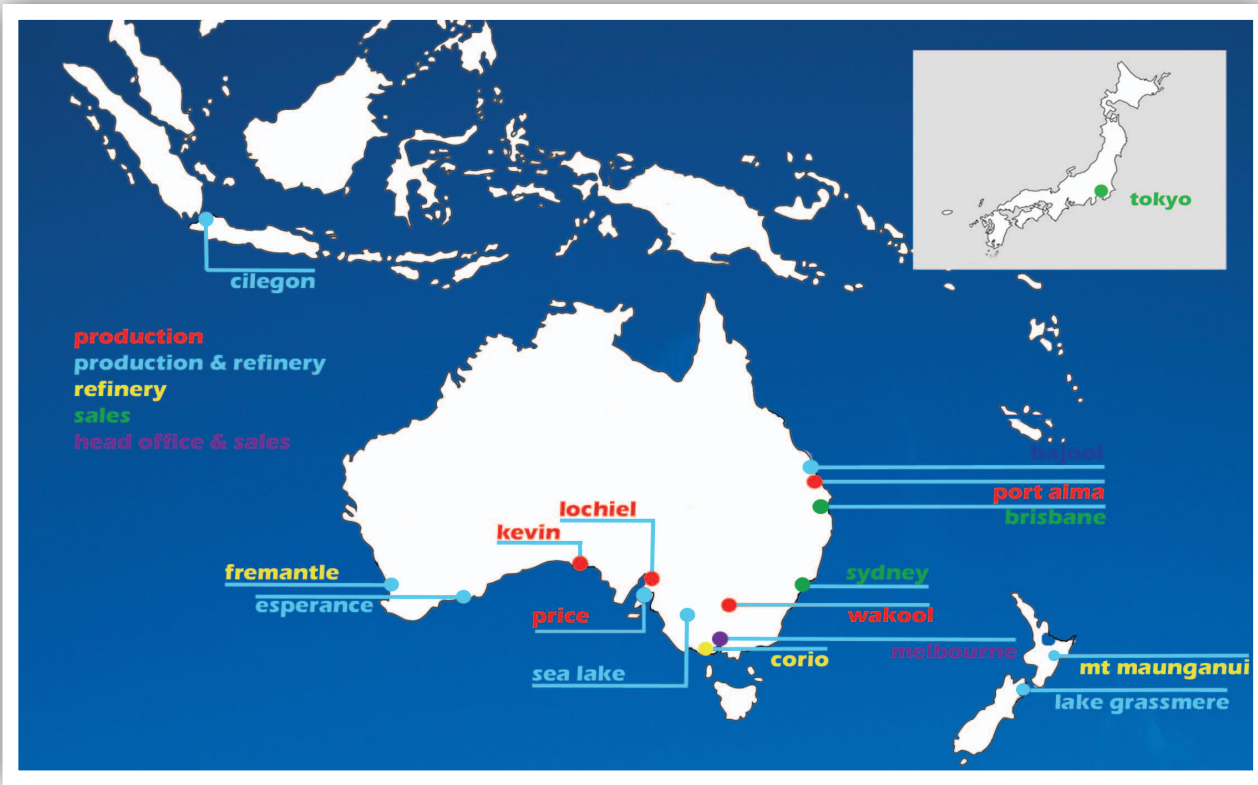


How is Salt Made?

Cheetham has solar salt fields in Queensland, Victoria and South Australia. These salt fields are located on either pristine coastlines or large inland lakes. Our production fields rely on a natural evaporative process to create salt. The process begins when seawater is pumped into shallow concentrating ponds. The concentrating ponds are designed to take full advantage of the natural topography of the area and to minimise the energy inputs required for pumping. As the sun and the wind evaporate the water, the solution becomes denser and is slowly guided through a series of ponds either by gravity or pumping. During the concentration stage the brine appears pink in colour. This natural phenomenon is the result of

halophiles, salt-loving organisms that thrive in saline environments. These organisms are required to improve evaporation and the overall quality of our salt products. After further evaporation the salt settles into a thick layer on the crystallizer floor. During harvest, mechanical harvesting equipment separates and lifts the salt from the crystallizer.

The salt is then crushed and washed. Some refined products go through a drying and screening process to remove any excess moisture, and to give clean, accurately defined and consistent particle sizes. The product is then packaged to suit the needs of the end customer.



The History of Salt

Salt is a mineral composed of sodium and chlorine. When chemically combined they form sodium chloride or NaCl.

For a long period of time, salt has been a part of the world’s history. In fact, so critical was the need for salt in our history that it became a highly valued item of trade and served as a basic currency. For thousands of years, salt was difficult to come by and considered a luxury item amongst the rich. Roman soldiers were often paid in salt, or “salarium,” which over time became the word “salary.”

Salt was, and continues to have cultural and religious significance. Used in a variety of remedial and purifying rituals, many people believe salt drives off malevolent spirits responsible for illnesses.

From the dawn of civilization, man learnt about the key role of salt in food safety and preservation. Today, food technologists rely on salt to satisfy consumer preferences in colour, texture, appearance and flavour.





Uses of Salt

Food

Salt is used in a variety of applications and is considered to be a vital ingredient in food products. From fine cooking salt to large coarse crystals to high purity vacuum salt, our products can be used in dairy, meat, baking and manufactured foods..

Dairy Industry

Salt is added during the manufacture of cheese, butter and specialty dairy products. In cheese production, salt assists in fermentation, texture, flavour and shelf-life. Synonymous with quality and purity, Crown and Mermaid products are widely used within the dairy industry.

Bakery Industry

Salt is used in baked goods such as bread, cake, pastries and cereal. Mermaid salt is an essential ingredient in the production of bread and assists with dough structure and the regulation of yeasts and moulds. A range of iodised salt products is supplied extensively.

Meat Industry

Mermaid Salt plays an important role in meat products by helping to prevent spoilage of the product. In processed meats such as bacon, ham and sausage products salt assists with colour and flavour development.

Pharmaceutical

NZ Pharmaceutical grade salt is an important product in the medical industry and is used in dialysis and intravenous solutions, cosmetics and health products. Manufactured under TGA standards by Dominion Salt our joint venture in NZ, this product is manufactured to European, British and United States Pharmacopoeia.

Pool

Salt water chlorinators allow simple and safe treatment of swimming pool water with minimal maintenance. Mermaid Finest, Diamond and Sunray products offer a range of benefits for use in salt water chlorinators. These benefits range from fast dissolution to cost effectiveness. Through our national distribution network, we are able to maintain the best stock levels and delivery consistency in the market.

Industrial

In the chemical industry salt is the key raw material in the production of chlorine, caustic soda and hydrochloric acid. Chlorine in turn is used in the purification of drinking water. Crown and Diamond water softening salts are important in water treatment applications. Some grades of salt are essential in the textile and laundry detergent industries.

Dust Suppression

Dust from unpaved roads is often a problem in rural, industrial and mining locations. Unicorn magnesium brine is available in liquid form and is produced during the salt evaporation process. The magnesium brine has dust suppression properties and is most often applied using spray trucks.

Stockfeed

Supplementing livestock rations with salt is an essential practice in modern livestock management. Right Animal Mix is used in the manufacture of stockfeed blocks, supplements and feeds, and helps to improve the taste of the ration, encouraging optimum yield and health.

Hide

Salting provides a moisture absorption function and is important in the curing of hides and skins. Diamond hide products can incorporate a range of approved chemicals and additives to assist in the protection from spoilage.





Export

Cheetham Salt has a proud history of supplying export markets. Our products are specifically tailored to meet overseas standards and are considered superior due to the clean origin, purity and natural production processes.

Cheetham Salt has developed strong working relationships with relevant government departments, export authorities and transport partners. We are equipped to offer overseas customers an efficient and streamlined service that delivers Australian solar salt across the globe.

In addition to supplying Australian solar salt to overseas markets, Cheetham Salt is well known for supplying high quality Nigari. Nigari is a concentrated magnesium liquid used in tofu manufacture in Japan and North Asia.

During the crystallisation phase of salt production, magnesium brine is formed. Subsequent concentration and storage methods are used to achieve the high magnesium chloride level required in Nigari. Cheetham's Nigari is highly regarded amongst a growing number of international tofu manufacturers.

Quality Assurance and The Environment

All Cheetham Salt manufacturing sites are certified to the ISO9001 quality management standards. We are also HACCP certified and employ Good Manufacturing Practices (GMP) to ensure all products are made to consistent quality parameters. As a result of our natural evaporation process, many of our products are certified as organic by the Biological Farmers Association (BFA).

Cheetham is committed to conducting business in a way which is respectful to the environment. We are certified to ISO 14000 standards and committed to an environmental protection ethos.

Cheetham sites provide important ecological habitats for birds and plants of state, national or international significance. We continuously review our site management practices to shape and protect the environment, providing a sanctuary for native flora and fauna.

Cheetham aids the environment by having a low energy input and minimal industrial impact. The sun and wind provide sufficient energy to evaporate the water and raise the saline concentration to create salt. Solar salt production is natural, eco-friendly and has a lower carbon footprint than some overseas manufacturers who rely on energy intensive processes.

Customer Service and Technical Support

Cheetham Salt takes pride in developing close relationships with our customers and being attentive to individual needs. Our professional customer service team is well resourced to take orders, provide product advice and customer account information. Our dedicated national sales team provides a local contact point for your business.

Cheetham Salt employs a range of experienced and qualified personnel in all aspects of salt production. We can offer advice on how to best match our products to different applications, ensuring consistency, functionality and quality.





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