

GUIDELINES FOR SALT PRESIDIA

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A Presidium can be established for "whole salts," harvested or extracted with respect for the environment.

In particular, Presidium salts can be obtained only through physical and mechanical evaporation processes. Extraction can only take place through evaporation induced by the sun and/or induced precipitation processes of the sodium chloride, but must always be natural (for example linked to geothermal energy or steam).

Salts extracted from mineral deposits, such as rock salt (halite), are not allowed.

The extraction environments must be protected from any sources of environmental pollution and must be traditionally used for and suited to salt extraction.

The salt extraction technique must be traditional and historically linked to the area where the Presidium will be established.

The harvesting must be done manually. Mechanical harvesting means are not allowed.

No type of washing of the salt with water with a concentrated salinity is allowed.

No refining processes are allowed, such as, for example, centrifugation or optical selection.

The salt must be stored in natural environments that are not temperature controlled, and with coverings that allow a slow and gradual loss of moisture (curing).

The addition of mineral salts or microelements to the product is not allowed. The addition of supplements, including those of natural origin, is also not allowed, nor is the use of additives, whiteners, preservatives and anti-caking agents.

Smoking and flavoring processes are allowed only if part of the traditional processing method.

All the phases of preservation, storage and packaging must take place within the geographic zone of origin, in hygiene-controlled environments.



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