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## NOTA DE IMPRENSA | PRESS RELEASE

### Superior quality Atlantic salts for high-end food producers

*Marisol® Flor de Sal and Sal Tradicional from Portugal on show in Paris*

**OLHÃO, Algarve, Portugal, 18 September 2013** – Marisol®, the natural sea salt company from Portugal, will exhibit its bulk Flor de Sal and Sal Tradicional products at the SIAL Gourmet Food & Wine Selection, Paris, from 23-24 September 2013. The pure, superior quality sea salts are ready to use in the manufacture of high-end food products, such as premium spice mixes and condiments, luxury chocolates and confectionery.

**Selected to exhibit at the prestigious Paris Gourmet Selection trade fair**, Marisol provides bulk Flor de Sal and Sal Tradicional to premium food manufacturers in Germany, Poland, Portugal, and Canada. Used by top Michelin Star chefs in Europe, Marisol's 100% natural Atlantic sea salt products sell worldwide in specialty food stores, delicatessens, organic stores, and select supermarkets.

**All Marisol salts** are carefully packed in conformity with HACCP standards and meet the highest food quality and safety standards with international certifications ISO 22000 and IFS Food. Produced in accordance with the strict Certiplanet standards on traditional salt gathering the salts are totally free from additives and comply with kosher and organic standards set by Natural Food Certifiers, USA. Bulk Flor de Sal is available in 20kg PP bags and 3kg PP containers. Bulk Sal Tradicional is available in 25kg PP bags and 5kg PP containers, in coarse, medium, and fine grade.

**A sustainable business with worldwide exportation**, Marisol guarantees the traceability of lots and provides full product specifications, including safety data and handling info. The company has established quality assurance and fulfilment procedures from quotation to delivery and after-sales service. It is through Marisol's unwavering commitment to sustainable and traditional hand harvesting

that the Portuguese company is able to guarantee the subtle, natural taste and delicate texture of its sea salts.

**Visit us at Pavilion 5.2, Booth #5 E 068, Porte de Versailles, Paris, to see and taste the quality of our Flor de Sal and Sal Tradicional products.**

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(314 words)

#### **Notes to Editors:**

For further information, please call Andrea Siebert at Böer & Siebert Lda on +351 289 793 601 (10h00 to 18h00 GMT), email [sales@marisol.biz](mailto:sales@marisol.biz) or visit [www.marisol.biz](http://www.marisol.biz). Members of the trade can request samples of products using the same contact details.

#### **Böer & Siebert Lda ('Marisol')**

The Portuguese company owns the trademarks Marisol® and Flos Salis® and produces natural sea salts for wholesalers, major supermarkets, and specialist retailers all over the world. Export countries include amongst others, the UK, Germany, Austria, Switzerland, Denmark, Spain, Sweden, USA, Canada, Australia and Japan. The company also produces bespoke packages for own label brands, food manufacturers, and pharmaceutical companies.

Founded in 2000, the company works in partnership with traditional salt producers in the protected nature reserves of southern Portugal's Atlantic coast. Böer & Siebert Lda ('Marisol') stands for the sustainable production of unprocessed, natural sea salt and is committed to verifiable quality, a transparent supply chain, and fair business partnerships.

#### **Trade fairs**

Marisol will also be exhibiting at the international ANUGA food fair in Cologne (October 5-9, 2013).

#### **Legal:**

The company is certified by Certiplanet, Peniche/Portugal; Natural Food Certifiers (USDA accredited), New York/USA; and SGS Portugal for ISO 22000; and ISOCERT Portugal for IFS Food (in renewal).

Certificates, product specifications and analytical data are available on request.

Marisol® and Flos Salis® are registered and protected as community trademarks within the EU and the United States.