



Company

The Oriel Sea Salt Company

Sector

Food, Functional Nutrition, Food Supplements, Nutraceuticals

Chief products

- Kiln Dried and Natural Mineral Sea Salt
- Mineral infusion (Active ingredient)
- Mineral Balance Health Supplement

Sustainability headlines

- Production based on unique low-energy system utilizing mechanical extraction and harvesting of Seawater.
- CO2 emissions to be reduced annually, and assessed on a monthly basis.
- Reduction or elimination of all chemicals in production.



Background

The Oriel Sea Salt Company was established in 2010 to develop an eco-friendly and energy efficient means of harvesting sea salt.

Who we are

Oriel is located in Port Oriel, Co. Louth, in a purpose-built, organic-process approved facility, designed to food grade standards and employing strict environmental controls. Established in 2010, with initial production beginning in 2013, it employs a proprietary harvesting system based on the extraction, separation, concentration and harvesting of mineral sea salt and sea minerals for use within the food and nutraceutical sectors.

"Harvesting one of nature's, and our country's, greatest resources as our raw material has presented many challenges. But working with a resource that is fully renewable and sustainable, as well as tailoring a system to compliment that has its rewards"- Brian Fitzpatrick, Managing Director.

Our sustainability credentials

From its inception, Oriel has embraced the highest environmental credentials in extracting and harvesting Mineral Sea salt and Sea minerals. It operates an extremely clean and efficient plant, designed with sustainability at its core.

The facility complies with all applicable environmental regulations and holds a foreshore license from the Department of Marine. It is also approved by the HSE as a food grade facility.



Further recognition of its sustainability credentials include; approval and certification by the Organic Trust (<http://organictrust.ie/>); KLBD UK Kosher (<http://www.kosher.org.uk/>); and Good Food Ireland (<https://www.goodfoodireland.ie/>), as well as approval by The European Association of Chefs.

Origin Green in action

Oriel's participation in Origin Green centers on continued monitoring and improvements in performance. The base year is September 2013 to September 2014 and the company has incorporated the target data for Origin Green in its recording systems.

Actions will be undertaken in the areas of water, energy, emissions, waste, biodiversity and CSR.

A key area of monitoring is around water intake. The company has invested significant finances and resources in state-of-the-art filtration systems, as well as ensuring incoming and outgoing water temperatures are controlled with regard to their impact on both the water evaporation process and the external environment. Continued improvements around water efficiency also include ensuring that hot water from steam is re-directed for use in the heating of the incoming water. Unused sea water returning to sea is being reduced.

"Our ultimate target is to use 98% of what we extract from the ocean and the protocols employed through our participation in Origin Green will be of great benefit in achieving this goal"

Oriel is also undertaking a range of initiatives to reduce energy and water usage as well as lowering emissions, waste and packaging outputs. The amount of CO₂ emissions will be reduced annually, and assessed on a monthly basis. The company will also reduce or eliminate the use of all chemicals in production.



Social responsibility

The Oriel Sea Salt Company is extremely conscious of the impact of its activities on society and the environment, and operates a social, ethical and moral charter that reflects this. It commits to ensuring employees enjoy the benefits of secure employment with fair remuneration and offers production related bonuses in line with the company achieving its strategic objectives.



What we're doing better

The Oriel Sea Salt Company are developing technologies that will directly impact on the different industry sectors, such as; allowing food companies to meet EU and FSAI targets and guidelines on sodium reduction through a powerful Non Oxidised Mineral Sea Salt and creating exciting new products for clients in the Food Supplement and Nutraceutical sectors. They actively seek out clients with a like-minded philosophy and business approach. By working closely with these



Working
with nature

clients as partners in industry, and by listening, understanding and taking cognisance of their needs, the company aims to continually develop and improve its products.

"Our recent partnership with DCU to develop applications for our Sea Salt and Minerals through full scale clinical studies is the beginning of an exciting Journey"

To find out more, contact: info@orielseasalt.com

Website: www.orielseasalt.com