

A company located in Cyprus which is producing and processing sea salt flakes is looking for potential distributors or partners

Summary

Profile type	Company's country	POD reference
Business Offer	Cyprus	BOCY20230323007
Profile status	Type of partnership	Targeted countries
PUBLISHED	Commercial agreement Outsourcing agreement Supplier agreement	• World
Contact Person	Term of validity	Last update
Noriko MITA	28 Mar 2023 27 Mar 2025	8 Apr 2024

General Information

Short summary

A Cypriot company covering the global salt market has established a state of the art Sea Salt Flakes Production Unit in Cyprus. The dedicated production facility focuses on the production, processing and crystallization of sea salt flakes, also known as pyramid salt, infused with natural flavors. Oxec Ltd is looking for potential partnering with companies under distribution, outsourcing or subcontracting agreement.

Full description

A Cypriot company has established a state of the art Sea Salt Flakes Production Unit in Cyprus in 2022. The dedicated production facility focuses on the production, processing and crystallization of sea salt flakes, also known as pyramid salt, infused with natural flavours. It is a combination of Italian quality and Cypriot advance engineering at its greatest.

The company is offering sea salt flakes. These form as thin, irregular shavings, pyramid shaped and have a higher mineral content than other salts, giving a more distinctive salt taste to by using less salt than the ordinary. The product has an 100% Mediterranean Origin and can stick better to food, dissolve, and blend more evenly. It is also suggested by chefs and culinary experts in kitchens around the world due to more seasoning control, its soft, delicate, pinchable texture, meaning it is easier to crush between your fingertips, blends more evenly and sticks to

food better than standard table salt.

The company is looking for potential partnering with companies under distribution, outsourcing or subcontracting agreement.

We May supply in Bulk, under the company's brand name or under Private label.

Advantages and innovations

What makes this product special?

1. For Your Health: There are NO additives, meaning it is a totally natural product.
2. Flavor: The trace elements from the Mediterranean seawaters, its crunchy pyramid texture, and its flat, pyramid-shaped structure that spreads the flavor across the tongue before melting.
3. Origin: The delicious combinations of simple flavors speak volumes about how well Italians know their cuisine.

Technical specification or expertise sought

Stage of development

Available for demonstration

IPR Status

Secret know-how

Sustainable Development goals

- **Goal 3: Good Health and Well-being**

Partner Sought

Expected role of the partner

Seeking for:

Distributors

Partners

HORECA Channels

To push the product forward in the market

Type of partnership

Type and size of the partner

Commercial agreement

Outsourcing agreement

Supplier agreement

• **SME 50 - 249**

• **SME <=10**

• **SME 11-49**

• **Big company**

Dissemination

Technology keywords

Targeted countries

• **World**

Market keywords

• **007003006 - Other food and beverages**

• **007003005 - General food products**

Sector groups involved

• **Agri-Food**