

**BiSALT**







**PRODUCT  
CATALOG**





*"Just sprinkle and balance the sweet taste with a pinch of salt."*

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*"The cure for anything is salt water - sweat, tears, or the sea."*

**BiSALT** has been a remarkable brand in the all-natural salt production market for over a decade. With its rich gourmet salt selection, **BiSALT** Team tirelessly explores Turkey and the world to choose only the best quality salt and process it using a combination of traditional methods and high technology at the production facility in Turkey's capital Ankara.

Our all-natural salts are never processed with chemicals, totally unrefined and full of minerals.

Our quality standards benefit clients who want to cook great food, pure and simple. We are here to bring them additive-free and all-natural seasoning so that they can create culinary masterpieces.

Along with its leader position in the Turkish market, **BiSALT's** export capability extends to the neighbouring countries as well as Europe and Asia. We have completed numerous export projects across the region during our decade-long presence in the gourmet salt market. Targeting to fulfil export potential to the highest, **BiSALT** Team works towards reaching success with a never-ending motivation.



# HIMALAYAN ROCK SALT

# HIMALAYAN ROCK SALT COLLECTION



## Ceramic Grinder | 110 g *Coarse*

Product Barcode	: 868219000406 2
Box Barcode	: 0868219000432 1
Product Code	: BIS.HMLY.0001
Net Weight	: 110 g / 3.88 oz
Packaging	: Refillable Ceramic Grinder
Container	: Glass
Units Per Box	: 12
Box Weight (Gross)	: 3.35 kg
Pallet Weight (Gross)	: 656 kg
Boxes Per Pallet	: 216



## Doypack with Zipper | 250 g *Fine*

Product Barcode	: 868219000412 3
Box Barcode	: 0868219000439 0
Product Code	: BIS.HMLY.0003
Net Weight	: 250 g / 8.81 oz
Packaging	: Doypack with Zipper
Units Per Box	: 20
Box Weight (Gross)	: 5.30 kg
Pallet Weight (Gross)	: 868 kg
Boxes Per Pallet	: 160



## Ceramic Grinder | 400 g *Coarse*

Product Barcode	: 868219000422 2
Box Barcode	: 0868219000451 2
Product Code	: BIS.HMLY.0004
Net Weight	: 400 g / 14.1 oz
Packaging	: Ceramic Grinder
Container	: PET
Units Per Box	: 12
Box Weight (Gross)	: 6.03 kg
Pallet Weight (Gross)	: 610 kg
Boxes Per Pallet	: 98

\*Packaging options available for 400g Grinder



## Doypack with Zipper | 500 g *Coarse*

Product Barcode	: 868219000415 4
Box Barcode	: 0868219000443 7
Product Code	: BIS.HMLY.0005
Net Weight	: 500 g / 17.6 oz
Packaging	: Doypack with Zipper
Units Per Box	: 12
Box Weight (Gross)	: 6.40 kg
Pallet Weight (Gross)	: 916 kg
Boxes Per Pallet	: 140



## Shaker | 300 g *Fine & Iodized*

Product Barcode	: 868295238006 9
Box Barcode	: 0868295238016 8
Product Code	: BIS.HMLY.0009
Net Weight	: 300 g / 10.5 oz
Packaging	: Shaker
Units Per Box	: 12
Box Weight (Gross)	: 4.20 kg
Pallet Weight (Gross)	: 500 kg
Boxes Per Pallet	: 120



## Doypack with Zipper | 500 g *Fine & Iodized*

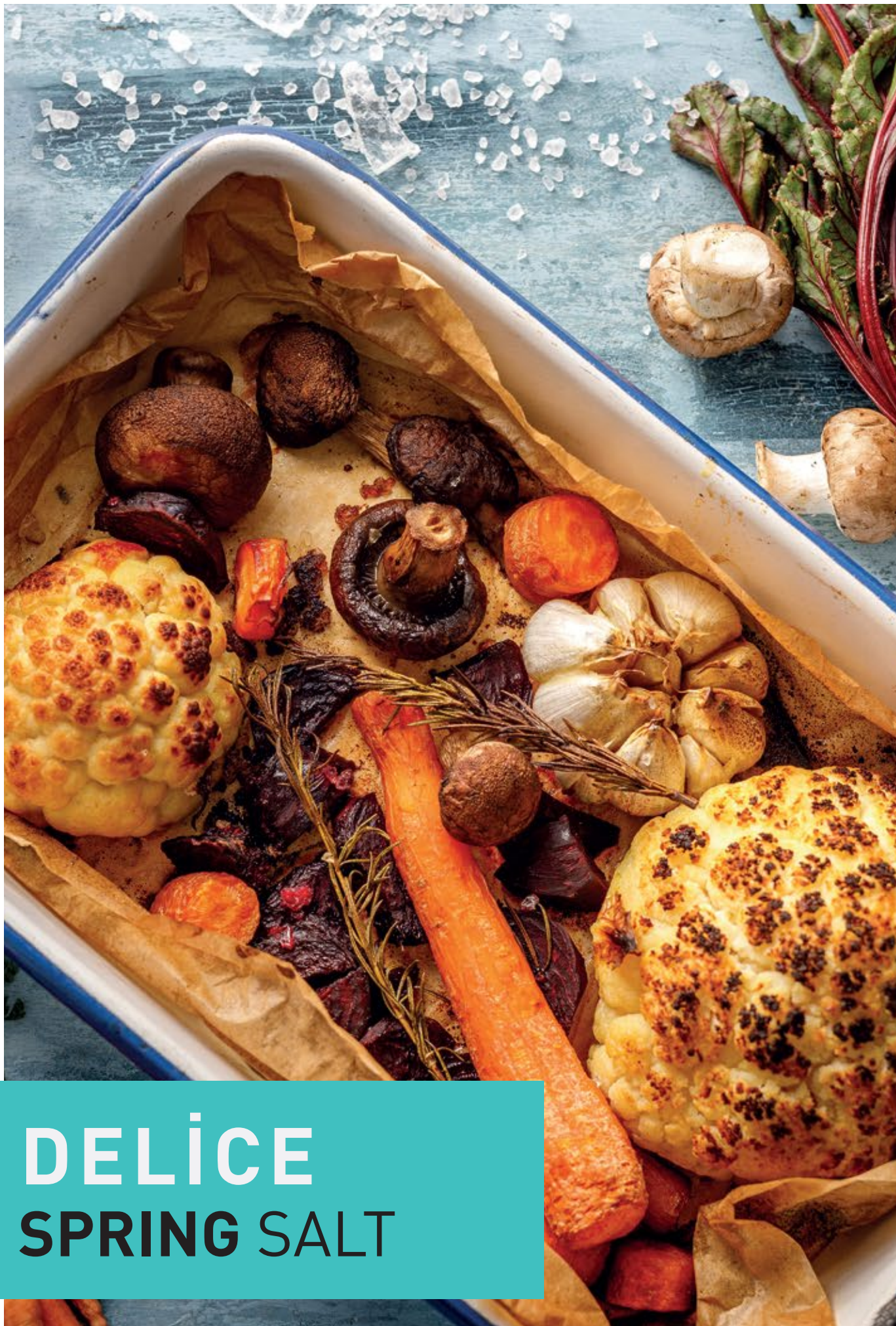
Product Barcode	: 868219000429 1
Box Barcode	: 0868219000459 8
Product Code	: BIS.HMLY.0007
Net Weight	: 500 g / 17.6 oz
Packaging	: Doypack with Zipper
Units Per Box	: 12
Box Weight (Gross)	: 6.40 kg
Pallet Weight (Gross)	: 916 kg
Boxes Per Pallet	: 140

**Himalayan Rock Salt** is mined by hand from 500-million-year-old unspoiled sources in the Himalayan Mountains. Trace minerals of iron, calcium, magnesium, and potassium give this ancient rock salt its fabulous shades of pink.

This all-natural salt is a great alternative to refined table salt with its earthy flavor, rich mineral content and outstanding colors. Pleasing for both the eye and the palate, Himalayan Rock Salt is a popular seasoning choice for chefs and gourmands all over the world.

Different from other Himalayan salt in the market, our specialty salt goes through unique screening and cleaning techniques before packaging. We make sure natural characteristics of the salt crystals are preserved, and no additives are added.

This ancient salt is a perfect seasoning over any type of dish, but certainly goes very well with grilled salmon and vegetables.



**DELICE**  
**SPRING SALT**



# DELICE SPRING SALT COLLECTION



## Ceramic Grinder | 110 g

*Coarse*

Product Barcode	: 868295238008 3
Box Barcode	: 0868295238018 2
Product Code	: BIS.DKT.0001
Net Weight	: 110 g / 3.88 oz
Packaging	: Refillable Ceramic Grinder
Container	: Glass
Units Per Box	: 12
Box Weight (Gross)	: 3.35 kg
Pallet Weight (Gross)	: 656 kg
Boxes Per Pallet	: 216



## Ceramic Grinder | 400 g

*Coarse*

Product Barcode	: 868219000483 3
Box Barcode	: 0868219000487 1
Product Code	: BIS.DKT.0007
Net Weight	: 400 g / 14.1 oz
Packaging	: Ceramic Grinder
Container	: PET
Units Per Box	: 12
Box Weight (Gross)	: 6.03 kg
Pallet Weight (Gross)	: 610 kg
Boxes Per Pallet	: 98

\*Packaging options available for 400g Grinder



## Doypack with Zipper | 500 g

*Coarse*

Product Barcode	: 868219000481 9
Box Barcode	: 0868219000485 7
Product Code	: BIS.DKT.0005
Net Weight	: 500 g / 17.6 oz
Packaging	: Doypack with Zipper
Units Per Box	: 12
Box Weight (Gross)	: 6.40 kg
Pallet Weight (Gross)	: 916 kg
Boxes Per Pallet	: 140



## Shaker | 300 g

*Fine & Iodized*

Product Barcode	: 868295238007 6
Box Barcode	: 0868295238017 5
Product Code	: BIS.DKT.0009
Net Weight	: 300 g / 10.5 oz
Packaging	: Shaker
Units Per Box	: 12
Box Weight (Gross)	: 4.20 kg
Pallet Weight (Gross)	: 500 kg
Boxes Per Pallet	: 120



## Doypack with Zipper | 500 g

*Fine & Iodized*

Product Barcode	: 868219000482 6
Box Barcode	: 0868219000486 4
Product Code	: BIS.DKT.0007
Net Weight	: 500 g / 17.6 oz
Packaging	: Doypack with Zipper
Units Per Box	: 12
Box Weight (Gross)	: 6.40 kg
Pallet Weight (Gross)	: 916 kg
Boxes Per Pallet	: 140

**Delice Spring Salt** is naturally crafted from rare spring saltworks in Turkey's Kırkkale. This specialty salt comes out to the earth untouched just as mineral water does. Spring salt is first collected in harvesting ponds and evaporated all naturally with the help of sun and wind.

This solar-evaporated salt is extraordinarily rich in trace minerals, totally unrefined and heavy-metal free. Vanadium trace mineral is amply found in Delice Spring salt, making it a sought after sodium source for athletes. Vanadium is believed to help prevent muscle cramps and increase athletic endurance. Natural solar evaporation process of the spring salt ensures that it is free from any insoluble residues. You will only find truly clear saltwater if you dissolve some spring salt in a cup of water.

Considered by many as the healthiest of all, spring salts are rarely found across the world. We give utmost care to preserve the authentic form of the spring salt. Sprinkle this gourmet salt liberally over salads, fresh or grilled vegetables and any other culinary creation.



*A view from evaporation ponds of **Delice Spring Salt***

*"An aerial image of the production facility and ancient salt deposits"*



*"Before you make a friend, eat a pack of salt with him."*



# ANATOLIAN ROCK SALT

# ANATOLIAN ROCK SALT COLLECTION



## Ceramic Grinder | 110 g

*Coarse*

Product Barcode	: 868219000402 4
Box Barcode	: 0868219000434 5
Product Code	: BIS.KYA.0001
Net Weight	: 110 g / 3.88 oz
Packaging	: Refillable Ceramic Grinder
Container	: Glass
Units Per Box	: 12
Box Weight (Gross)	: 3.35 kg
Pallet Weight (Gross)	: 656 kg
Boxes Per Pallet	: 216



## Ceramic Grinder | 400 g

*Coarse*

Product Barcode	: 868219000404 8
Box Barcode	: 0868219000453 6
Product Code	: BIS.KYA.0004
Net Weight	: 400 g / 14.1 oz
Packaging	: Ceramic Grinder
Container	: PET
Units Per Box	: 12
Box Weight (Gross)	: 6.03 kg
Pallet Weight (Gross)	: 610 kg
Boxes Per Pallet	: 98

*\*Packaging options available for 400g Grinder*



## Doypack with Zipper | 500 g

*Coarse*

Product Barcode	: 868219000403 1
Box Barcode	: 0868219000445 1
Product Code	: BIS.KYA.0005
Net Weight	: 500 g / 17.6 oz
Packaging	: Doypack with Zipper
Units Per Box	: 12
Box Weight (Gross)	: 6.40 kg
Pallet Weight (Gross)	: 916 kg
Boxes Per Pallet	: 140



## Shaker | 300 g

*Fine & Iodized*

Product Barcode	: 868295238002 1
Box Barcode	: 0868295238012 0
Product Code	: BIS.KYA.0009
Net Weight	: 300 g / 10.5 oz
Packaging	: Shaker
Units Per Box	: 12
Box Weight (Gross)	: 4.20 kg
Pallet Weight (Gross)	: 500 kg
Boxes Per Pallet	: 120



## Doypack with Zipper | 500 g

*Fine & Iodized*

Product Barcode	: 868219000431 4
Box Barcode	: 0868219000460 4
Product Code	: BIS.KYA.0006
Net Weight	: 500 g / 17.6 oz
Packaging	: Doypack with Zipper
Units Per Box	: 12
Box Weight (Gross)	: 6.40 kg
Pallet Weight (Gross)	: 916 kg
Boxes Per Pallet	: 140

Our mineral-rich salt is crafted from a 500-million-year-old mine found in the small Anatolian town of Tuzköy (Salt Village). Extracted from pristine salt beds, this remarkable rock salt naturally contains many trace minerals found in the human body. One of the purest rock salts in **Anatolia**, it is all-natural, totally unrefined and e-code free.

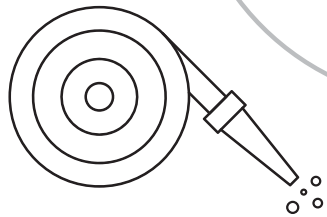
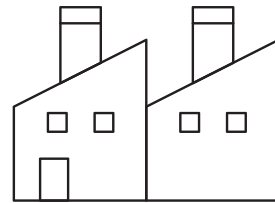
Deep in fertile Anatolia, this ancient salt mine is located close to what was once known as the Ancient Salt Route. When the mine was first discovered many years ago, camels carried salt masses mined from these untouched reserves and delivered them to the Seljuks Dynasty palace's kitchen.

Rock salts are full of health benefits when used in moderate amount. They contain trace minerals such as calcium, magnesium, potassium, selenium, manganese, copper, zinc, and iodine all of which are vital for the performance of human body. Alkalizing benefits of the rock salt also make it a go-to sodium source. The clean-tasting rock salt is an ideal seasoning for soups, grilled meats, salads, desserts and for any other culinary creation.

# GOURMET SALT PRODUCTION AND PACKAGING PROCESS

01 

First, we receive optically sorted salt varieties from our trusted partners to **BiSALT** headquarters.



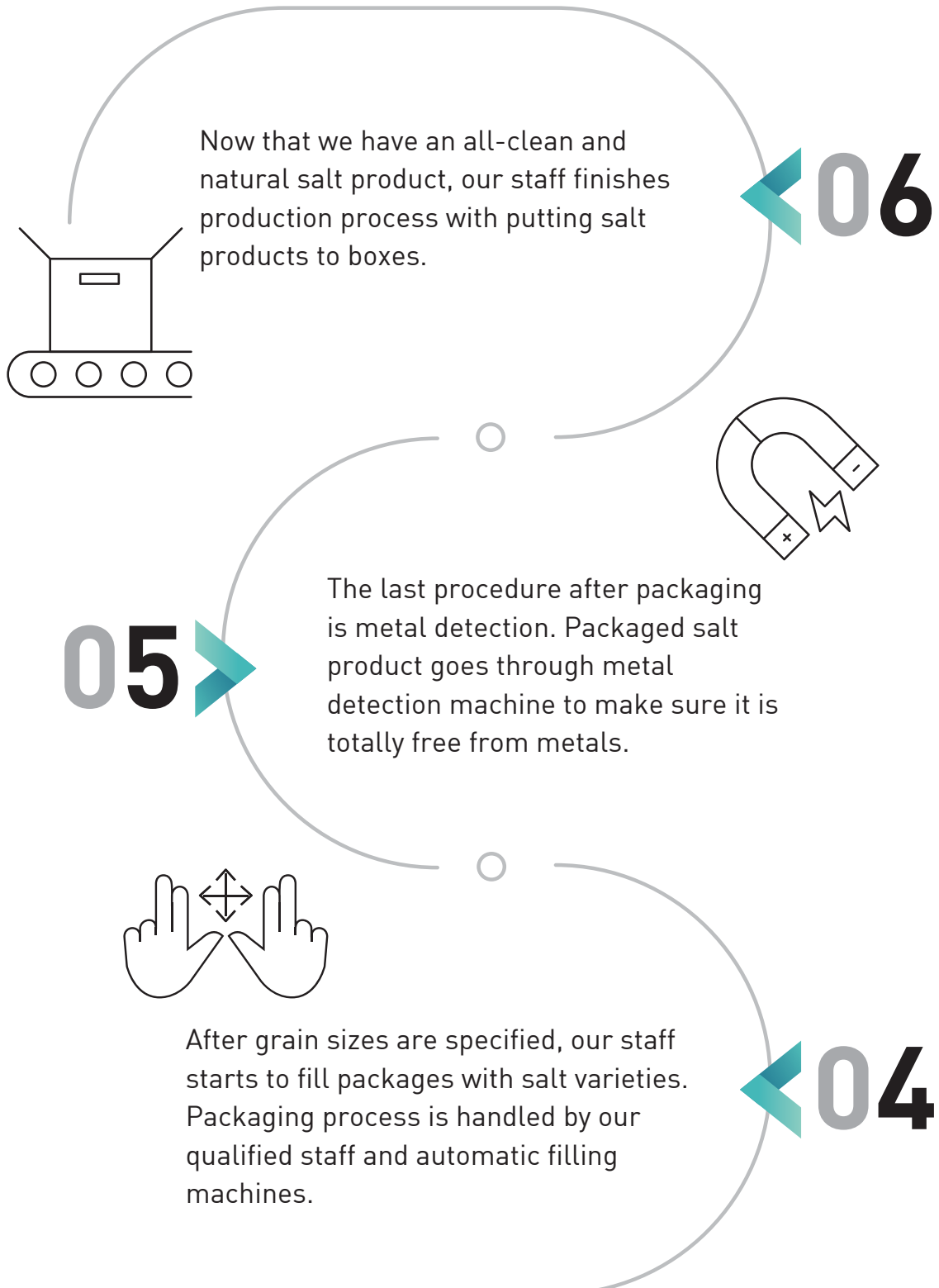
Using vacuum machines, we carefully go through every grain of salt to detect and remove any foreign substance. Our highly qualified staff uses vacuum power to move salt crystals around and eliminate anything that does not meet our standards.

 02

03 

After cleaning with vacuum technology, we determine sizes of the salt grains; fine, iodized fine, or coarse. Fine grain is obtained after salt crystals are cracked and ground to an exact size in salt mills. Preferably, iodine can be added to the ground fine salt at this step.







# AEGEAN SEA SALT



# AEGEAN SEA SALT COLLECTION



## Ceramic Grinder | 110 g *Coarse*

<b>Product Barcode</b>	: 868219000408 6
<b>Box Barcode</b>	: 0868219000435 2
<b>Product Code</b>	: BIS.DNZ.0001
<b>Net Weight</b>	: 110 g / 3.88 oz
<b>Packaging</b>	: Refillable Ceramic Grinder
<b>Container</b>	: Glass
<b>Units Per Box</b>	: 12
<b>Box Weight (Gross)</b>	: 3.35 kg
<b>Pallet Weight (Gross)</b>	: 656 kg
<b>Boxes Per Pallet</b>	: 216



## Doypack with Zipper | 250 g *Fine*

<b>Product Barcode</b>	: 868219000414 7
<b>Box Barcode</b>	: 0868219000442 0
<b>Product Code</b>	: BIS.DNZ.0003
<b>Net Weight</b>	: 250 g / 8.81 oz
<b>Packaging</b>	: Doypack with Zipper
<b>Units Per Box</b>	: 20
<b>Box Weight (Gross)</b>	: 5.30 kg
<b>Pallet Weight (Gross)</b>	: 868 kg
<b>Boxes Per Pallet</b>	: 160



## Ceramic Grinder | 400 g *Coarse*

<b>Product Barcode</b>	: 868219000424 6
<b>Box Barcode</b>	: 0868219000454 3
<b>Product Code</b>	: BIS.DNZ.0004
<b>Net Weight</b>	: 400 g / 14.1 oz
<b>Packaging</b>	: Ceramic Grinder
<b>Container</b>	: PET
<b>Units Per Box</b>	: 12
<b>Box Weight (Gross)</b>	: 6.03 kg
<b>Pallet Weight (Gross)</b>	: 610 kg
<b>Boxes Per Pallet</b>	: 98

\*Packaging options available for 400g Grinder



## Doypack with Zipper | 500 g *Coarse*

<b>Product Barcode</b>	: 868219000417 8
<b>Box Barcode</b>	: 0868219000446 8
<b>Product Code</b>	: BIS.DNZ.0005
<b>Net Weight</b>	: 500 g / 17.6 oz
<b>Packaging</b>	: Doypack with Zipper
<b>Units Per Box</b>	: 12
<b>Box Weight (Gross)</b>	: 6.40 kg
<b>Pallet Weight (Gross)</b>	: 916 kg
<b>Boxes Per Pallet</b>	: 140



*Salt is born of the purest parents: the sun and the sea.*

Our crystal sea salt is harvested from the pristine waters of the Aegean Sea and evaporated all naturally with the help of wind and sun. Harvested from Çamlıca salt deposits, this minerally rich sea salt is unrefined and unprocessed.

Natural solar evaporation process forms unadulterated salt grains which are free from insoluble materials. With its mild flavour, our gourmet sea salt will also bring out all the goodness in your dishes.

Near to the fabulous Izmir Bird Paradise, Çamlıca salt deposits are part of a great ecosystem that is home to hundreds of different species. While the sea water evaporates in harvesting ponds, pink and red hues emerge in the middle of blue waters. Halophilous plants color the sea water in pink and red while they help with the harvesting of the sea salt by consuming the organic substances and so crystallizing the water. Brine shrimp *Artemia Salina*, another key actor in the saltpan, end up filtering the seawater all naturally as they feed on algae formed in the ponds. The symbols of the saltworks, flamingos, consume brine shrimps. This specialty salt is the result of a perfect cycle involving plants, shrimps, flamingos and many more.

Sprinkle Aegean Sea Salt liberally over salads, fresh or grilled vegetables and any other culinary creation.

"Salt and bread make the cheeks red."



# SEA SALT FLAKES

# SEA SALT FLAKES



## Box | 250 g

*Coarse*

<b>Product Barcode</b>	: 868295238001 4
<b>Box Barcode</b>	: 0868295238002 1
<b>Product Code</b>	: BIS.FLK.0001
<b>Net Weight</b>	: 250 g / 8.81 oz
<b>Packaging</b>	: Box
<b>Units Per Box</b>	: 12
<b>Box Weight (Gross)</b>	: 3.60 kg
<b>Pallet Weight (Gross)</b>	: 450 kg
<b>Boxes Per Pallet</b>	: 120



Sea Salt Flakes are rare flaky salt crystals harvested from the clear waters of Indian Ocean. Salt flakes quickly form on water surface collected in harvesting ponds and they are produced by careful scraping from the top crust. These pyramid-like flakes are created naturally by methods involving the sun and wind. Ideal flake texture is only seized when right time and weather conditions are ensured.

Flake salt has no artificial flavor or additives. With its brilliant delicate flavor and high mineral content, it is popularly used as a finishing salt, as well as for baking and cooking purposes. Flake salt adds a crunch to the gourmet food when sprinkled on top.

Salt flakes melt quickly in mouth, while they also mix well with other ingredients. These features make flake salt an ideal choice for seasoning mixes, soups, sauces, steaks, as well as for desserts, and drinks. Flake salt works perfectly in every gourmet application you can think of. When sprinkled over desserts like brownies or caramels, it balances the dominant sweet taste with a pinch of saltiness. These unique flakes are also used for topical applications in snacks like chips and nuts or confections.

*"A salt's lifelong companion: black pepper"*



# WHOLE BLACK PEPPER

# WHOLE BLACK PEPPER COLLECTION



## Ceramic Grinder | 110 g *Coarse*

<b>Product Barcode</b>	: 868219000409 3
<b>Box Barcode</b>	: 0868219000436 9
<b>Product Code</b>	: BIS.BHRT.0001
<b>Net Weight</b>	: 110 g / 3.88 oz
<b>Packaging</b>	: Refillable Ceramic Grinder
<b>Container</b>	: Glass
<b>Units Per Box</b>	: 12
<b>Box Weight (Gross)</b>	: 3.35 kg
<b>Pallet Weight (Gross)</b>	: 656 kg
<b>Boxes Per Pallet</b>	: 216



## Ceramic Grinder | 400 g *Coarse*

<b>Product Barcode</b>	: 868219000488 8
<b>Box Barcode</b>	: 0868219000493 2
<b>Product Code</b>	: BIS.BHRT.0007
<b>Net Weight</b>	: 400 g / 14.1 oz
<b>Packaging</b>	: Ceramic Grinder
<b>Container</b>	: PET
<b>Units Per Box</b>	: 12
<b>Box Weight (Gross)</b>	: 6.03 kg
<b>Pallet Weight (Gross)</b>	: 610 kg
<b>Boxes Per Pallet</b>	: 98

*\*Packaging options available for 400g Grinder*



BiSALT sources flavorful and aromatic black peppercorns from Vietnam. Our woody toned whole black pepper is great for grinding over meats, seafood, vegetables, egg dishes, stews or almost any food. With its bold spicy aroma, it works to bring out all the flavors of a gourmet dish.

This high-quality whole black pepper pairs well with any BiSALT gourmet salt product, making a perfect bundle option for consumers and re-sellers.

Our staff uses unique cleaning and sieving techniques before packaging to make sure BiSALT Whole Black Pepper is free from residues and foreign objects.

# CERTIFICATES & AWARDS



# HOW DOES PRIVATE LABEL WORK AT BiSALT?

**BiSALT**  
BiSALT is a brand of KARTUZ.



## PRIVATE LABEL at BiSALT

BiSALT works closely with its clients to co-create branded salt products. Our expert team clearly plans and tailors every step of private label process according to the requirements of each customer. You can view our exemplary private label stages on the next page.

### How is BiSALT different from other salt brands?

- Distinguished salt producer and supplier with over 10 years of experience
- A rich selection of all-natural, unrefined, and e-code free gourmet salt sourced from across the world and Turkey
- Using traditional methods together with high technology for salt processing
- Wide experience of private label projects across the region
- Quick follow-up of requirements at every stage of branding

01 ➤

**Choosing Salt Products for Private Label:**

You can view our gourmet salt collection from the private label catalogue and decide on the products you want to co-create with us. You have the option to mix and match among different products and packaging options.



**Receiving Specifications:**

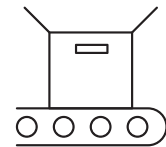
Our expert team will be ready to have a conference call with you after receiving your private label specifications. The team will perform a thorough needs' analysis regarding the products and packaging. The samples will be sent as per your requirement.

◀ 02

03 ➤

**Developing Artwork:**

If you already have your logo, brand name and packaging design, you can send us details at this step. Do not worry if your artwork is not complete. Our designers will develop your artwork after exchanging ideas with you on your unique private label logo, brand name and design. Designers at **BiSALT** are known for their quick follow-up on steps of artwork creation.



**Production:**

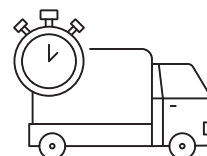
After finalising the last look and feel of your order, we will initiate producing your private label product/s. The production process may take up to 2 months depending on the size of your order.

◀ 04

05 ➤

**Shipping:**

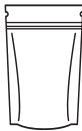


Once the orders are ready to be dispatched, **BiSALT** will be sharing the details of shipment.




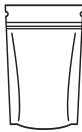

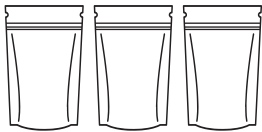


# MINIMUM ORDER QUANTITY FOR PRIVATE LABEL PRODUCTION

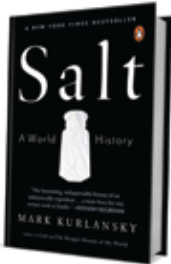
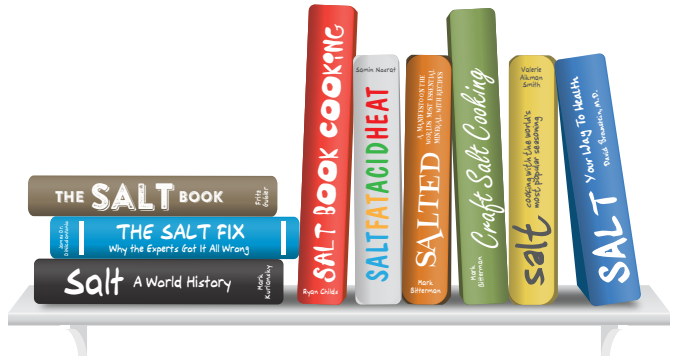
<b>For 110g Varieties</b>	Select 1  variety,	your minimum order quantity is <b>12.960</b>
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<b>For 250g Varieties</b>	Select 1  variety,	your minimum order quantity is <b>104.000</b>
	Select 2  different varieties,	your minimum order quantity is <b>52.000</b>
	Select 3  different varieties,	your minimum order quantity is <b>34.500</b>

<b>For 400g Varieties</b>	Select 1  variety,	your minimum order quantity is <b>5.880</b>
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<b>For 500g Varieties</b>	Select 1  variety,	your minimum order quantity is <b>57.000</b>
	Select 2  different varieties,	your minimum order quantity is <b>28.500</b>
	Select 3  different varieties,	your minimum order quantity is <b>19.000</b>

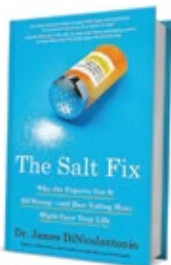
# BOOKS WE LOVE ABOUT SALT



## **Salt: A World History**

In his fifth work of nonfiction, Mark Kurlansky turns his attention to a common household item with a long and intriguing history: salt. A substance so valuable it served as currency, salt has influenced the establishment of trade routes and cities, provoked and financed wars, secured empires, and inspired revolutions. Salt is a supremely entertaining, multi-layered masterpiece.

**Author:** Mark Kurlansky



## **The Salt Fix: Why the Experts Got It All Wrong and How Eating More Might Save Your Life**

What if everything you know about salt is wrong? A leading cardiovascular research scientist explains how this vital crystal got a negative reputation, and shows how to lower blood pressure and experience weight loss using salt. The Salt Fix is essential reading for everyone on the keto diet!

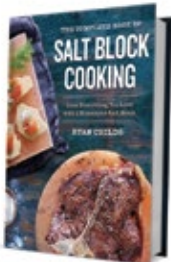
**Author:** James Dr. DiNicolantonio



## **The Salt Book: Your Guide To Salting Wisely and Well**

For many of us, cooking with salt means shaking table salt over the pot a couple of times (as recipes say, "to taste"!), and then shaking a bit more over our plates when we sit down to eat. But there's so much more to this little crystal and The Salt Book is here to show us how to salt wisely and well.

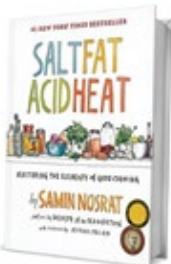
**Author:** Fritz Gubler



## **The Complete Book of Salt Block Cooking**

The Complete Book of Salt Block Cooking is your ultimate guide to using your Himalayan salt block to prepare the foods you love in a new way. You'll explore a range of recipes to sear, roast, bake, grill, cure, and take your salt block cooking to a whole new level.

**Author:** Ryan Childs



## **Salt, Fat, Acid, Heat: Mastering the Elements of Good Cooking**

By explaining the hows and whys of good cooking, Salt, Fat, Acid, Heat is teaching and inspiring a new generation of cooks how to confidently make better decisions in the kitchen and cook delicious meals with any ingredients, anywhere, at any time.

**Author:** Samin Nosrat

“**salary.**

Salary comes from the Latin word *salarium*, which also means "salary" and has the root *sal*, or "salt." In ancient Rome, soldiers were sometimes paid with salt instead of money. Considered as "white gold", salt was an expensive but essential commodity.



# BİSALT



Company Name: **Kartuz Gıda Sanayi ve Tic. Ltd. Şti.**  
Company Address: Özevler Mah. Vatan Cad. No: 9A Yenimahalle / ANKARA  
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