



Contents

Company in Founder statement Company profile Who we are Our location	1 0
Product info Quality assurance statement Our products Declaration of contents Logistic information	11 14 15-17 18
Products Hyksos story Hyksos classic series Hyksos exotic series Hyksos organic series	19 21 -23 24 - 26 27 - 29

Founder statement

In the pursuit of various measures to globalize our all resources, I regard the sustained commitment to quality people as both the cornerstone and means to fulfill our mission to society.

This is not simply the matter of the acquiring the skills and knowledge required for our jobs .the goal is to achieve balanced improvement of skills and those mental aspects such as a sense of ethics and a commitment to self-development that heighten the value of our contributions to our customers and partners .given the significantly changing social and economic.

Environment in which we do business, **saltley for salt products L.p.s** C.o is committed to being a company that grows with our customers and partners

Success is at the end of a long term target and to reach that target honesty, loyalty, modesty, hard work and sacrifice is a must

Best regards,

Waseem Francis Shukha

Founder & C.E.O

Saltley for salt products L.p.s. Co.

SALTLEY PROFILE





OUR COMPANY

Mission statement:

To deliver a local produced product in the highest and best quality demanded by the consumer.

Our vision:

We want to be the preferred supplier for our customers with a consistent forward-looking vision and will continue to be the driving force behind the brands as well as for our customers.

Our values:

Embrace the challenge of continuous innovation. Strive to develop others and oneself to achieve full potential. Build trust with fairness and humanity .aspire to set high standards and with fairness and humility. Aspire to set high standards and to contribute to society .foster a culture of open mindedness.

WHO WE ARE

Saltley is a company that has been es tablished in Palestine with an original thought of naturally Producing gourmet products.

The company founders are a third - generation family dealing with agro commodities, products, farmers and industrials that dates back more than 101 years of experience inherited from grandfather to father, from father to son.

Today, following the example of this successful experience, Mr. Waseem Francis Shukha C.E.O & Founder committed himself to establish a new natural harvesting pools and salt refining plant in The ancient 'moon city" in the Dead sea of Palestine

OUR PARTNERS / OUR TEAM

MR. SUBHI DAJANI MANGER OF EXPORT EUROPE DESK & PARTNER
MR. RAMI ABU DIAB MANGER OF EXPORT ARAB WORLD & PARTNER
MR. AYMAN LAHAAM ADVICER ,INTEROUER EDITOR & CERTIFIED CPA

MR. AHMED MOUSLEH ADVICER, INCHARGE OF LEGAL CONTRACTS









OUR LOCATION

Why choosing Dead Sea salt and not other salts from theworld?

The Dead sea salt is richer ten times in minerals Value than any other sea salt type in the world.

Comparatively, other seas and oceans across the World contain only 5 types of different minerals. The Dead Sea salt contains more than 21 types of Different minerals.

The fact that the Sun collides on the lowest place on Earth, induces the salt to be unique and therefore rich In minerals.

Jericho is one of the most remote places in the World and the oldest in the recorded history That has been producing salt since 2500 B.C in Hyksos Era.

A high Quality product

Eco – Friendly shaker: we have built Eco- Friendly Shakers in order to protect the environment since We consider to safeguard the global nature.

Saltley also have obtained a multi use grinder which Mills the seasoned salt from a glass jar attached to The mill directly to your dish and give u a different aroma and taste in each type .

Controlled hygiene standards, Eco - Friendly, Non - GMO, Gluten - Free, Non - MG (Monosodium Glutamate), High with lodine and low Sodium and Combining organic certified spices guarantee A healthy and organic globe.

Saltley is considered to be the first company in the World that applies salt as a fair trade product. Concerning our certificate and declaration, they are still in process.

Our evaporation pools are highly supervised according to the strictest criterions and by all palestinian ministries involved, who demand us to recycle water in a way that keeps the environment around the Dead Sea stable.





Label









PRODUCT INFORMATION



OUR PRODUCTS

Gourmet salts	Table salt	Industrial salt	Animal feed salt
Hyksos salt, Hyksos Flakes sea salt.	'Sun snow" brand, In eco friendly shaker	Saltley, Range of coarse salt is between 0.8 mm to 1.3 mm In	Salt of 25 kg or 8 kg as the client requirements.
In different packing facilities for the convenient of the consumer.		25kg.	
Deicing salt			
deicing salt in bags of 25 kg or 8 kg			



HIGH STANDARD REGULATIONS

From the beginning, Saltley was attentive to follow all recommended hygienic instructions of the Health Ministry concerning all needed tests. Our product attains the highest standards of human consumptions use and is applied to each country standards and obligations.

CHEMICAL ANLYSIS REPORT N.: 890000401603

NaCL on dry basis	%	99.87
Mg	%	0.007
Ca	%	0.006
H20	%	0.030
S04	%	0.020
Insoluble	%	0.008
Na4 Fe (CN) 6	PPM	6.1
KI03	PPM	44

Natural value per 100 gram:

Energy (calories)	0
Protein (g)	0.20
C carbohydrates (g)	4.00
Fat (g)/cholesterol (mg)	0/0
Sodium (mg)	
Salt (g)	99
Potassium (mg)	
Calcium (mg)	64
lodine (mg)	4.4
Magnesium (mg)	41
Iron (mg)	0.90

Certificate of content

Description

Hyksos – natural salt from the city moon of Jericho producing the top salt in the world. Hyksos salt was created when sun and the water have meet and integrated In the Wright time at the Wright place and in the Wright temperature, all this is done in concentration 10 times higher than in regular salt .

The area is characterized by the extreme heat and dry clean air, and a lot of sunshine and little precipitation .this unique combination producer's salt enriched with 21 natural minerals. Additives Hyksos salt from the Dead Sea free of chemicals &additives and is certified as 100 % natural.



Description test	Calcium (Ca)-ICP	Copper (cu)- ICP	l r o n (Fe)-ICP	Potassium (k)-ICP	Magnesium (Mg)-ICP	Manganese (Mn)-ICP	Molybdenum (Mo)-ICP	Sodium (Na)-ICP	Phosphorus (p) -ICP	Z i n c (Za)-ICP
Unit of measure	mg/kg	mg/kg	mg/kg	mg/kg	mg/kg	mg/kg	mg/kg	mg/kg	mg/kg	mg/kg
Result	610	<0.200	8.20	697	420	19.70	<0.500	99.1	2.40	0.00

Nutrition facts

	Rosemary Salt	Pink Salt	Spinach Salt	Dill Salt	Garlic & Black Pepper Salt	Golden 24 K Salt	Hot chili Salt	Smoked Salt	Garlic Salt	Black Pepper Salt	HYKSOS Salt
Energy (cal)	8.25	1	1	8.3	8.3	0	8.2	8.4	8.4	8.4	0
Protein(g)	0.07	0	0	0.07	0.07	0	0.05	0.1	0.1	0.1	0
Carbohydrates(g)	2	2	2	2	2	0	2	2	2	2	0
Fat(g)	0	0	0	0	0	0	0	0	0	0	0
Cholesterol(mg)	0	0	0	0	0	0	0	0	0	0	0
Sodium (mg)	38000	39500	39500	38000	38000	39400	38000	38000	38000	37600	39000
Fiber(g)	0.2	0.1	0.1	0.3	0.3	0	0.2	0.2	0.2	0.2	0
Magnesium(mg)	41	41	41	41	41	41	41	41	41	41	0
Iron(mg)	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0.9	0
Salt(g)	95	99	99	95	95	98.5	95	94	94	94	99

Logistic information

MODEL NO.	PICTURE	PCS/CTN	CTN.GW(Kg)	SIZE OF INNER BOX (mm)	CTN/Pallet	PCS/ Pallet
Individual Grinders 110 g/3.87 oz		24	5.61	270* 160* 145	120	2880
Glass jar 250 g / 8.82 oz		12	6.27	145*30*90	180	2160



Hyksos Story



The salt making industry is considered one of the oldest in the history of civilizations. It was not only consumed for diet, but also for dead bodies' reservations, money, and even for holy ceremonies.

The oldest location that produced salt in the ancient times, and is still doing so, is 'The Moon City" which is today called Jericho. This city according to archeology is the oldest city known to humanity, most of the oldest civilizations resided in this town such as the Canaanites. Some of them were called Hyksos, who built walls that are still standing to nowadays.

The production of Salt in this particular city was a main craft because of its location close to the Dead Sea, which is considered one of the world's saltiest bodies of water. It is almost 10 times as salty as the ocean.

Hyksos Salt produces Natural Dead Sea salt for gourmet food. The quality is considered one of the best since it contains 21 minerals. The process of production is still very similar in principle to the ancient times; when the sunrays hit the seawater to evaporate leaving the exquisite salt to your table. The heat in that area facilitates the process since it is the lowest point and the biggest saline lake in the world.

Proudly we present to you one of the best edible salt, naturally made and processed. A mix with the best organic herbs & spices world wide, a special product is delivered to you. A gourmet salt packaged for convinces.



HYKSOS PRODUCT GOUREMT SALT

Classic Series

Multi use grinder



Hyksos Black pepper salt

The classic combination of white salt and natural black pepper enriches any dish. For daily use in seasoning and cooking all types of foods.

Also available in the organic series

Hyksos salt



Pure salt, with the deep, natural flavor characteristic of Dead Sea salt. leading product. A must on every table and in every kitchen.

Classic Series

Multi use grinder



Hyksos Garlic salt

The unique qualities of natural salt from the Dead Sea combined with the benefits of garlic. A fascinating festival of flavor. Also available in the organic series.

Hyksos Garlic salt with pepper



The world of flavors' three 'tenors" —salt, black pepper, and garlic—make any dish a rich, spicy creation. Can be used in recipes or for individual seasoning.

Also available in the organic series.

Classic Series

Multi use grinder



Hyksos Salt with hot chili pepper

The encounter between salty and sharp always challenges the palate. The deep flavor of natural salt from the Dead Sea mixes with the sharp taste of chili pepper to provide a special experience.





A combination of the deep, natural flavor of coarse salt from the Dead Sea and the bold taste of Mexican jalapeño chili peppers with hot green pepper added.

For subtle or adventurous use in cooking and seasoning.

Exotic Series

Multi use grinder



Hyksos Smoked salt

The deep flavor of Hyksos Salt from the Dead Sea together with a rich smoky taste will turn every kitchen into a delicatessen and every dish into a delicacy.





Black salt enriched with carbon, known as a soothing seasoning that aids in digestion. Carbon salt is used mainly to decorate various cooked dishes and savory pastries.

Exotic Series

Multi use grinder



Hyksos Coarse salt & seaweed

Coarse salt with red seaweed contains potassium, iron, protein, and vitamin A. Red seaweed is renowned for its health benefits, such as protecting the heart. Enriched with omega-3.





An exciting blend of flavors: salt from the Dead Sea, Merlot wine, and garlic. Every dish will be infused with its special seasoning and aroma.

Exotic Series

Multi use grinder



Hyksos Salt enriched with Iodine

Our bodies need iodine to produce thyroid hormones Hyksos . Salt enriched with iodine is the most delicious way to get the iodine our bodies need.



Hyksos Golden salt

A unique product that gives food an exotic taste with a royal touch. This salt is enriched with edible gold color as used in fine restaurants around the world.

Organic Series

Multi use grinder



Hyksos Pink salt & organic paprika

The subtle addition of paprika enriches the special taste of this salt. A unique experience of tastes and colors that will whet your appetite.





An exciting encounter between the deep taste of Dead Sea salt and the sharp flavor of dill. The dill's aroma enriches the experience.

Organic Series

Multi use grinder



Hyksos Salt & organic garlic flakes

An organic product that combines the properties of natural Dead Sea salt and the benefits of garlic.



Hyksos Salt & organic pepper with garlic

Three basic flavors—salt, pepper, and garlic—in one unique organic product.

Organic Series

Multi use grinder



Hyksos Salt & organic rosemary

A celebration of taste and aroma. Natural HYKSOS Salt mixed with rosemary, a basic herb used in French cuisine not only for seasoning, but also to make wine.





A unique product that combines the qualities of natural Dead Sea salt with the properties of spinach. Use it for gourmet cooking and seasoning. Enriched with iron, antioxidants, and protein.





Hyksos Black Salt

Black salt enriched with carbon, known as a soothing seasoning that aids in digestion. Carbon salt is used mainly to decorate various cooked dishes and savory pastries.



Hyksos Dried Tomatoes and Mint Salt

A unique combination of Dead Sea gourmet salt with sundried tomatoes and mint creates a unique product for the connoisseurs and gourmet cooking lover, with the mint aroma enriching the culinary experience.



Hyksos Ginger and Garlic Salt

Dead Sea salt combining the Asian flavors of spicy candied ginger and garlic gives an exotic taste experience and serves as a cornerstone of Asian cuisine.



Hyksos Salt with hot chili pepper

The encounter between salty and sharp always challenges the palate. The deep flavor of natural salt from the Dead Sea mixes with the sharp taste of chili pepper to provide a special experience.



Hyksos Black pepper salt

The classic combination of white salt and natural black pepper enriches any dish. For daily use in seasoning and cooking all types of foods.



Hyksos Orange Chili salt

Gourmet cooking salt combining the unique array of tastes of the spicy chili with the sweetness of the orange and creates a special mildly spicy seasoning



Hyksos salt

Pure salt, with the deep, natural flavor characteristic of Dead Sea salt. leading product. A must on every table and in every kitchen.



Hyksos Salt & rosmary

A celebration of taste and aroma. mixed with rosemary, a basic herb used in French cuisine not only for seasoning, but also to make wine.



Hyksos Garlic Salt

The unique qualities of natural salt from the Dead Sea combined with the benefits of garlic. A fascinating festival of flavor.



Hyksos Salt black pepper & garlic

Three basic flavors—salt, pepper, and garlic—in one unique product.





www.saltley.ps

Contact us:

SALTLEY for salt product L.P.S

Landline: +97022955778 Land fax: +97022955747 E-mail : info@saltley.ps

P.o.box 4195 Ramallah, Palestine