

BY HORTA DOS PEIXINHOS

SALI GREEN

Naturally Healthy



organic
production

www.saligreen.com



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INTRODUCTION

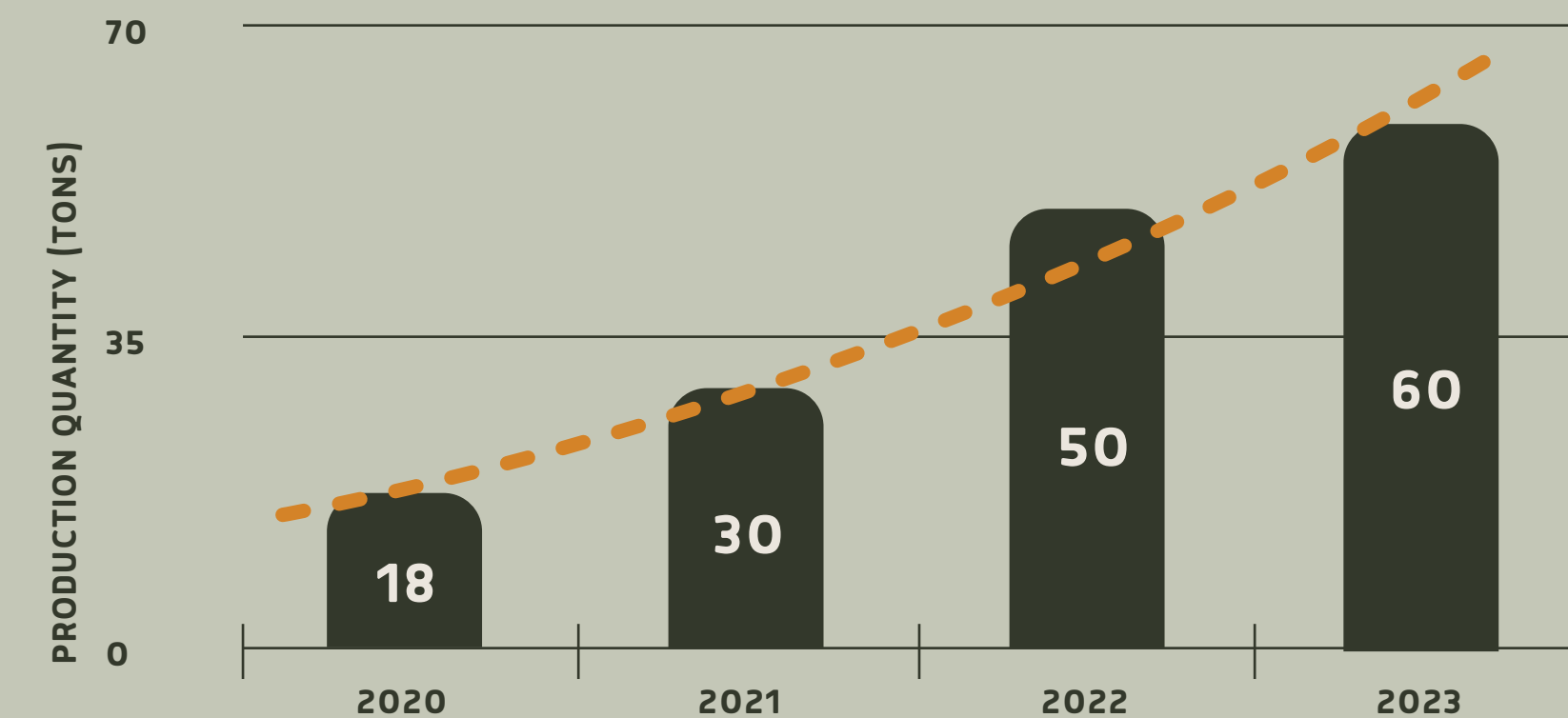
From the heart of Ria de Aveiro, **SaliGreen** by Horta dos Peixinhos is a pioneer in professional Salicornia (Samphire) production in Portugal. Originally a salt production site since 1891, Horta dos Peixinhos has been producing Salicornia since 2015.

Salicornia is organically produced with **no environmental impact** and complies with all Food Safety & Hygiene requirements. Horta dos Peixinhos holds an **Organic Production Certification** for this biological product. **No fresh water is used in the production**, making it an environmentally sustainable choice. The production techniques applied are the result of years of research and development in collaboration with the University of Aveiro. **The strong collaboration with the biology department at the University of Aveiro** ensures the production's quality.

Our team, which includes biologists and agronomist engineers, is always present in the Salicornia fields, conducting extensive tests on the water and the plants themselves, as well as assisting with their care and management.

Our journey: <https://www.youtube.com/watch?v=sZ6SpUv736k>

OUR SALICORNIA PRODUCTION EVOLUTION



SALICORNIA FIELDS IN AVEIRO

Horta dos Peixinhos is located in the heart of Ria de Aveiro, where we cultivate Salicornia using sustainable and organic methods. The images below showcase our lush Salicornia fields and the unique landscape of our production site.



2014



SALICORNIA
FIELDS IN
AVEIRO

2015



2023



2022

04

SALICORNIA PROCESSING STAGES

At our facilities, the journey of Salicornia from a coastal succulent to a versatile culinary ingredient encompasses several meticulously controlled stages:

HARVESTING: Fresh Salicornia is harvested at its peak nutritional value, ensuring the plants are young and tender. This stage focuses on timing the harvest to optimize flavor and nutritional content.

DEHYDRATION: After harvesting, the fresh Salicornia is then dehydrated. This process involves drying the plants in a controlled environment to reduce moisture content significantly. Dehydration helps in preserving the inherent nutrients and extending the shelf life of the product, making it suitable for longer storage and easier transport.

MILLING: Once dehydrated, the dry Salicornia is milled into a fine consistency. This milling process is designed to convert the plant into a convenient form that can be easily used as a seasoning or ingredient in various recipes. The milled Salicornia retains most of the natural minerals and vitamins found in the fresh plant.

SALICORNIA PROCESSING STAGES

Each step in our facility is carried out with the utmost care to maintain the ecological integrity and nutritional quality of Salicornia, reflecting our commitment to sustainability and health.

FRESH



DEHYDRATED



POWDER

GREEN SALT

Green Salt, also known as **powdered** dehydrated Salicornia, is a product of vegetable origin, 100% natural.

It is obtained from the dehydration and crushing of the Salicornia plant, found in the Peixinhos and Pontinha salt marshes, close to the channels of the Ria de Aveiro - Portugal.

In addition of being a tasty plant and pleasant condiment, Green Salt is a **healthy alternative for traditional salt** due to its high nutritional value.

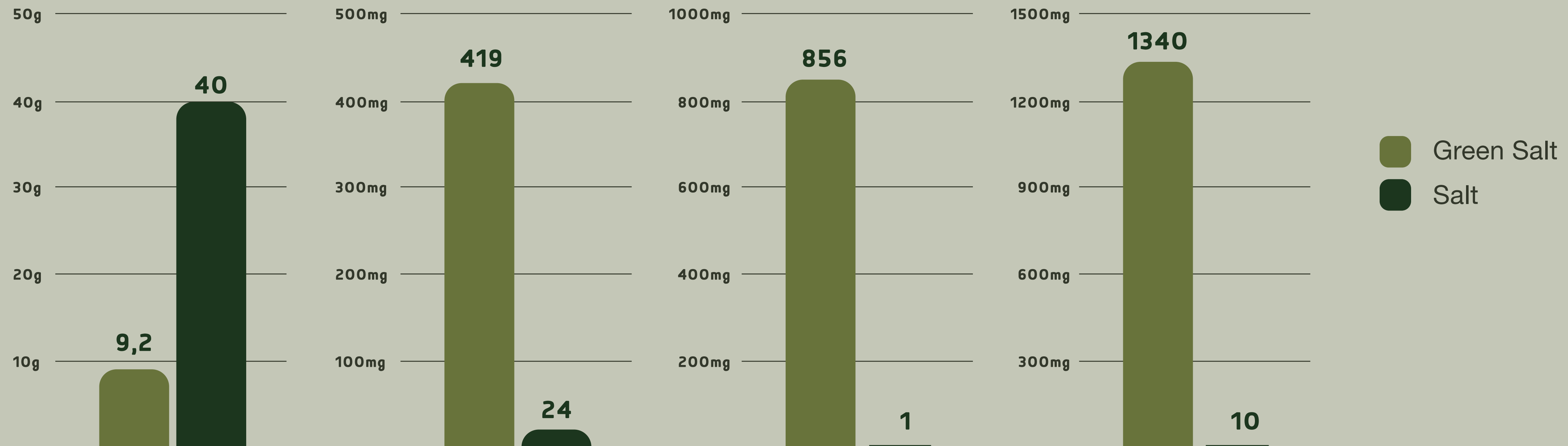
Content for 100g of Green Salt:

In addition to the nutrients shown in the table, it also has vitamins E, K, B1, B2, B3, B5, B6, B8, B9 and B12 in undefined amounts.

NUTRIENTS	AVERAGE VALUE	UNIT
ENERGY	143/589	KCAL/KJ
HUMIDITY	14,2	%
PROTEINS	6,9	g
CARBOHYFRATES	7,7	g
TOTAL SUGARS	7,7	g
FAT	2,0	g
SATURATED F.A.	0,6	g
MONOUNSATURATED F.A.	0,2	g
POLYUNSATURATED F.A.	1,2	g
FOOD FIBERS	33,4	g
ASHES	35,8	g
SALT	23	g
SODIUM	9,2	g
CALCIUM	419	mg
MAGNESIUM	856	mg
POTASSIUM	1340	mg
LODINE	<0,01	mg
VITAMIN A	<0,07	mg
VITAMIN C	<0,8	mg
VITAMIN D	<4	µg

AN ALTERNATIVE TO TRADITIONAL SALT

Comparison of Nutrients per 100g in Green Salt and Traditional Salt



Sodium

Green salt has **significantly less sodium (~75% less)** than traditional salt, positive for reducing sodium intake.

Calcium

Green salt has **much higher calcium (17x)** content, beneficial for bone health.

Magnesium

Green salt is a **very good source of magnesium**, important for muscle and nerve function

Potassium

Green salt has a **high potassium content**, which is beneficial for heart health and blood pressure regulation.

HEALTH BENEFITS

Traditional Salt

Traditional Salt is mainly composed of sodium chloride (NaCl). Although sodium is an essential mineral for the human body, its excessive consumption can cause several health problems, such as:

- Stomachcancer**
- Heartfailure**
- Fluidretention**
- Hypertension**
- Osteoporosis**
- Kidneystones**
- Swelling**
- Headache**
- Obesity**

Therefore, it is **extremely important to moderate salt consumption and replace it with other seasonings.**

Benefits of Green Salt

Green Salt is an excellent alternative to traditional salt, offering **significantly lower sodium content while maintaining a salty taste** and high nutritional value. Some of the health benefits of Green Salt include:

- Rich in Vitamins A, C and D and Mineral Salts**
- Antioxidant properties**
- Anti-inflammatory effects**
- Diuretic benefits**
- Anti-diabetic properties**
- Reduces high blood pressure**

WHOLESALE AVAILABILITY

Wholesale Options:

SaliGreen offers comprehensive wholesale options to cater to the needs of various businesses.

Our wholesale program ensures that you receive the best Salicornia products directly from our fields in Ria de Aveiro, Portugal. By partnering with us, you gain access to:

- **Bulk purchases of our premium quality Salicornia products.**
- **Flexible order quantities to meet your specific requirements: 30g, 250g, 500g, 1Kg, 20Kg**
- **Competitive pricing to support your business growth.**
- **Consistent supply guaranteed by our sustainable and certified organic production methods.**

Wholesale Green Salt 20Kg Bag:

One of our most popular wholesale options is the **20Kg bag of dehydrated Salicornia powder**, also known as Green Salt.

This option is ideal for businesses looking to incorporate a healthy, natural, and versatile seasoning into their products. The 20Kg bag ensures you have an ample supply of Green Salt to meet high-demand periods and large-scale applications.



BENEFITS OF BUYING IN BULK

- **Cost Efficiency:** Lower cost per unit, increased profit margins.
- **Consistency in Quality:** Uniform seasoning quality from the same high-standard production.
- **Reduced Packaging Waste:** Eco-friendly bulk buying minimizes waste.
- **Longer Shelf Life:** Extended storage without quality compromise.

IN CULINARY USE

Green Salt is a versatile culinary ingredient and a healthy alternative to traditional salt. It enhances the flavour of dishes while offering significant nutritional benefits.

Uses of Green Salt:

Green Salt can be used as a seasoning to enhance the flavour of various dishes. It works well as an alternative for traditional salt, adding a unique and delicious taste to your meals. In cooking, it is perfect for seasoning meats, fish, and vegetables. Additionally, it adds a distinctive flavour to soups, stews, and sauces, making it a valuable addition to any kitchen.



RETAIL PACKAGING

Experience the versatility and health benefits of SaliGreen with our easy-to-use retail packaging. Perfect for enhancing the meals naturally.



Doypack:

- Eco-friendly and resealable, preserving product quality.
- Lightweight and perfect for on-the-go use or as a refill for the small jar.



Small Jar:

- Convenient and resealable for easy use.
- Ideal for home use, ensuring freshness and ease of storage.

SAMPLE KIT

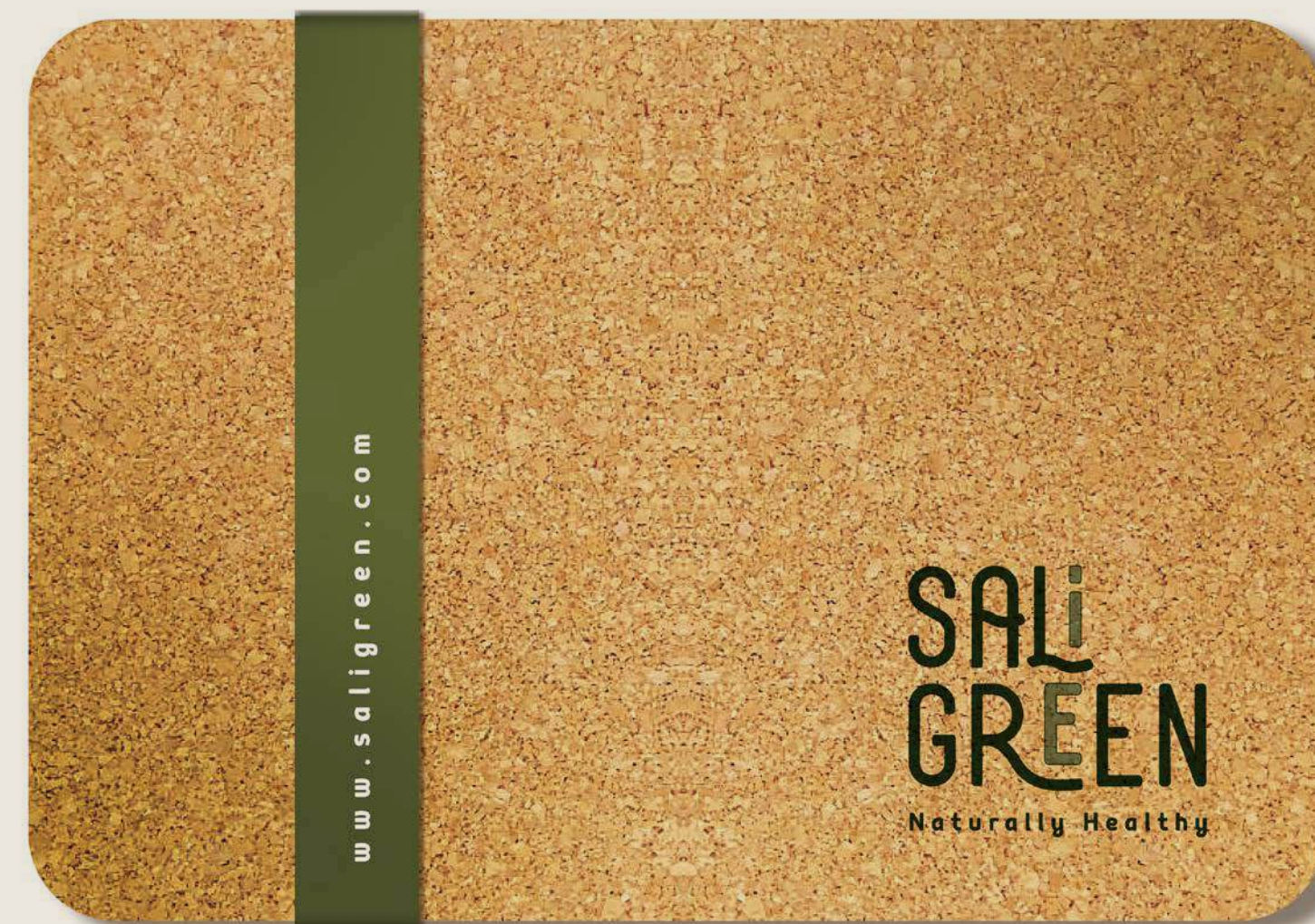
Discover the unique taste and health benefits of SaliGreen with our specially curated sample kit.

Box Material:

- Cork: The sample kit is presented in a stylish cork box, reflecting our commitment to sustainability and natural materials. Cork is a renewable resource, known for its durability and eco-friendly properties.

Purpose:

- Designed to provide a hands-on experience of SaliGreen products allowing for direct tasting and testing of the product's quality and versatility.
- Facilitates understanding of the unique benefits and applications of SaliGreen in various culinary contexts.



**SALI
GREEN**
Naturally Healthy



Contents:

- 1 x Small Doypack: Our premium dehydrated Salicornia in eco-friendly packaging.
- 1 x Test Tube Sample: A unique way to experience the texture and flavor of SaliGreen.
- 1 x Informational Card: Details about the product, its benefits, and usage instructions.
- 1 x Nutritional Information Card: Comprehensive nutritional details to highlight the health benefits.

COSMETICS APPLICATIONS

Salicornia extract, derived from our Green Salt, is used as a key ingredient in various skincare products due to its rich nutritional and antioxidant properties.

Nutritional Composition:

Rich in polyphenols, flavonoids, and carotenoids, Salicornia extract boasts strong antioxidant properties.

It is also abundant in vitamins and minerals, which help to firm and tone the skin, providing anti-aging benefits.

Benefits of Salicornia Extract in Cosmetics:

- Boosts Hydration
- Protects Problematic Dry and Itchy Skin
- Anti-Aging Action
- Skin Firming and Toning
- Antioxidant Protection
- Anti-Inflammatory Properties

Salicornia extract, known for its rich nutritional and antioxidant properties, is increasingly being used in various products across the market. Many brands have incorporated this versatile ingredient into their formulations, enhancing the health benefits and appeal of their products. Here is a small sample of such brands:

- Chanel,
- Clinique,
- Estée Lauder,
- Clarins, ...

There are many more brands utilising Salicornia extract in their products, demonstrating its growing popularity and effectiveness.



TESTIMONIALS

Salicornia has emerged as a **promising addition to the diets of individuals with hypertension**. As the president of the Sociedade Portuguesa de Hipertensão, I believe that incorporating Salicornia into our daily routine can have **significant benefits for managing blood pressure levels.**"

Luis Bronze,
President of the Sociedade
Portuguesa de Hipertensão
(2021 - 2023)

As someone who has struggled with hypertension for years, incorporating Salicornia into my diet has made a noticeable difference. Not only does it add a **unique and delicious flavour to my meals**, but its low sodium content helps to **manage my blood pressure levels**. I highly recommend Salicornia as a healthy alternative to regular salt."

John D.

I've been using Salicornia as a **seasoning in my dishes** for a few months now, and I've seen a significant **improvement in my blood pressure** readings. It's incredible how this simple plant can have such a positive impact on my health. I no longer have to worry about excessive sodium intake while still enjoying flavourful meals." - *Julio S.*

Since I started incorporating Salicornia into my diet, my **blood pressure has become more stable**, and I've been able to **reduce my dependence on medication**. It's amazing how nature provides us with such beneficial options. Salicornia has become a staple in my kitchen, and I highly recommend it to anyone dealing with hypertension."

Raquel R.

As a hypertensive individual, I've always struggled with finding suitable alternatives to regular salt. Salicornia has been a game-changer for me. Not only does it provide a **natural salty taste to my meals**, but its **anti-inflammatory properties** have also helped in **reducing my blood pressure**. I'm grateful to have discovered this incredible plant."

Sarah B.

Living with hypertension, I've had to make significant dietary changes to manage my condition. Incorporating Salicornia into my meals has been one of the best decisions I've made. Not only does it enhance the flavour of my dishes, but its low sodium content has **positively impacted my blood pressure readings**. Salicornia has become an essential part of my healthy eating routine."

Michael B.

SCIENTIFIC RESEARCH AND PUBLICATIONS

This slide highlights various scientific articles and publications that explore the benefits and applications of Salicornia, particularly focusing on its use in nutrition and cosmetics.

Scientific articles (non-exhaustive):

1. **Halophytes as Medicinal Plants against Human Infectious Diseases;**

<https://www.mdpi.com/2076-3417/12/15/7493>

2. **Isolation of Polyphenols from Aqueous Extract of the Halophyte Salicornia ramosissima**

<https://www.mdpi.com/1420-3049/29/1/220>

3. **Effects of Salicornia-Based Skin Cream Application on Healthy Humans' Experimental Model of Pain and Itching**

<https://www.mdpi.com/1424-8247/15/2/150>

4. **Pharmacological Insights into Halophyte Bioactive Extract on Anti-Inflammatory, pain relief and antibiotics-type mechanisms**

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC8197292/>

5. **Exploring the Potentials of Halophytes in Addressing Climate Change-Related Issues: A Synthesis of Their Biological, Environmental, and Socioeconomic Aspects**

<https://www.mdpi.com/2673-4060/5/1/3>

6. **Salicornia ramosissima: A New Green Cosmetic Ingredient with Promising Skin Effects**

<https://www.mdpi.com/2076-3921/11/12/2449>

7. **Can samphire be the new salt?**

<https://doi.org/10.1016/j.foodchem.2023.138065>

8. **From the saltpan to the plate: An evaluation of the use of the edible halophyte Salicornia ramosissima in catering**

<https://doi.org/10.1111/aab.12714>

9. **Halophytes as novel marine products**

<https://doi.org/10.1016/j.marpol.2021.104731>

10. **Seaweeds as Preventive Agents for Cardiovascular Diseases**

<https://doi.org/10.1016/j.phyplu.2021.100026>

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taste
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