

ZANZIBAR SALT WITH A STORY

SALT

2024

OUR STORY

Our story begins on the sun-drenched shores of Pemba, Zanzibar.

Where the Indian Ocean meets the Swahili coast of East Africa. In this pristine paradise, ZALT is born.

Zalt brings you pure, hand-harvested sea salt from the exotic shores of Zanzibar.

Our artisanal process captures the essence of Swahili coastal culture, delivering unmatched quality, taste and flavor to your kitchen.





Our sea salt is hand-harvested by skilled artisan farmers using traditional methods passed down through generations.

The perfect blend of equatorial sun, pristine sea water, and warm coastal winds creates our pure, mineral-rich salt crystals that boast the natural flavors of the Indian Ocean.

Let Zalt bring the taste, heritage, and spirit of Zanzibar to your table, one pinch of Zalt at a time.

OUR MISSION

To produce the first Swahili Coast harvested salt that is mindful of the environment, appreciates and celebrates differences, empowers communities and enhances flavors and people.



OUR VISION

To bring the unparalleled quality and taste of Swahili Coast sea salt to the world, while building an ecosystem for sustainable growth, one pinch of Zalt at a time.



WHAT WE DO

We produce pure, hand-harvested, solar-evaporated sea salt from the shores of Zanzibar. Our process, steeped in generations of artisanal knowledge and craft, captures the natural mineral profile of the Indian Ocean. We then enhance our salt with locally sourced ingredients, creating unique gourmet blends infused with the flavors of East Africa.

Beyond our salt products, we collaborate with the people of Zanzibar and international partners to invest in projects that minimize environmental impact, promote conservation, and create vital enrichment opportunities for our local community.

OUR PROCESS

From Sea to Salt

Our commitment to quality begins with our artisanal process, where every step is a testament to tradition, sustainability, and the vibrant flavors of Zanzibar.

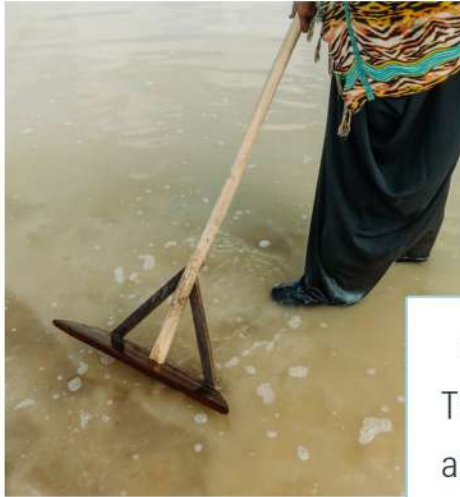
*Salt is a journey from the Indian Ocean
to your table.*



SEAWATER SOURCING

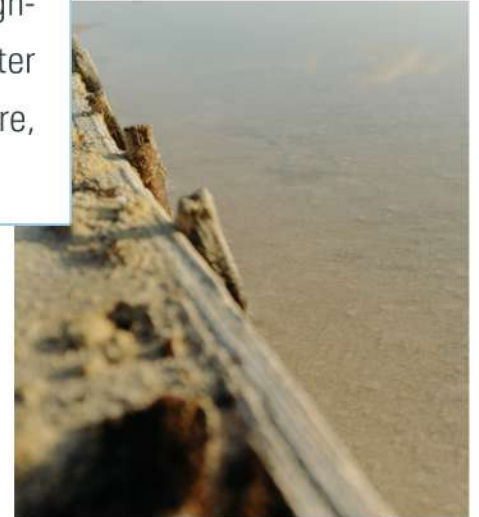
We channel seawater into a network of shallow evaporation pans. These salt pans are meticulously managed and monitored. The seawater moves through progressively shallower pans, allowing the salt to crystallize slowly and naturally.





SOLAR EVAPORATION

The warm equatorial winds, humid heat and abundant sunshine of Zanzibar Island create ideal conditions for producing high-quality, mineral-rich sea salt. The water slowly evaporates, leaving behind pure, crystalline sea salt.

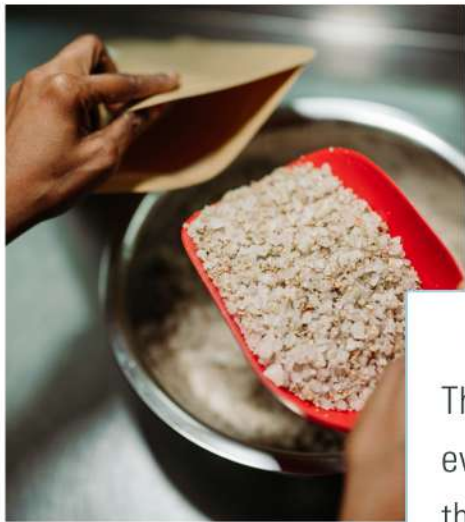




HAND HARVESTING

Once the salt reaches the perfect stage of crystallization our artisans carefully rake and hand-harvest the salt using traditional tools and techniques. By hand-harvesting, we preserve the natural structure and rich mineral content of the salt.





SORTING & GRADING

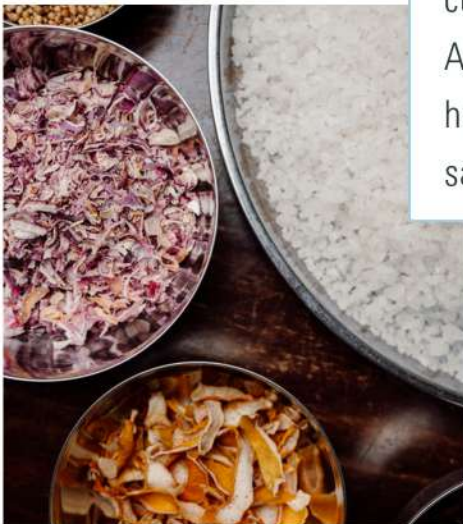
The Zalt team carefully sort and grade every grain of salt by hand, to guarantee that only the finest crystals make it into our products. Each batch is inspected to ensure it meets our high standards of quality and consistency.





ZALT INFUSIONS

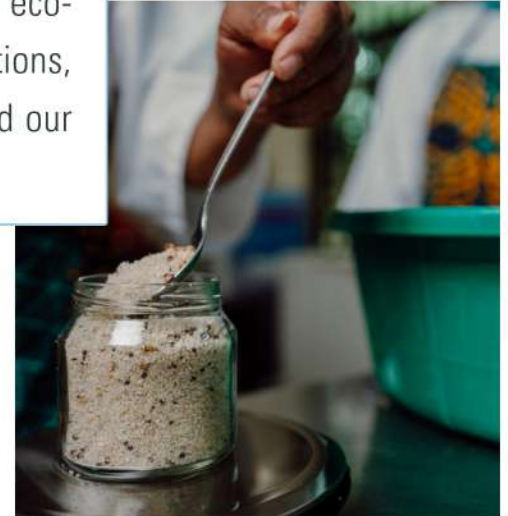
We source local and organic ingredients with intention; to reflect the vibrant culinary culture and heritage of Zanzibar. All of our ingredients are dehydrated in house and mixed seamlessly into our sea salt to create our unique Zalt blends.

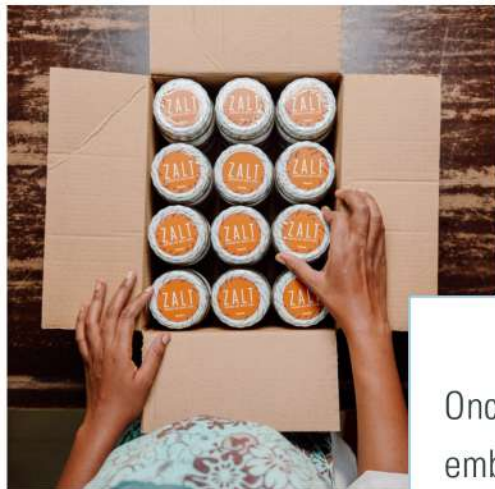




PACKAGING WITH CARE

Every Zalt product is prepared and packaged by hand, ensuring the utmost care and quality. We offer a range of eco-friendly and reusable packaging options, designed to suit your needs and uphold our commitment to sustainability.





DISTRIBUTION

Once packaged, our sea salt is ready to embark on its final journey, from Zanzibar to kitchens around the world. We partner with reliable distribution networks to ensure our products reach international markets efficiently and sustainably.





OUR PRODUCTS



HALISI

Original

Pure and natural.

HALISI is a celebration of natural purity and artisanal craftsmanship. Crystalized to perfection and then hand harvested. Capturing the essence of the Indian Ocean and the spirit of Zanzibar. HALISI enhances flavors with its unrefined, pure and natural taste.

Available in:

50g Grinder | 125g Pouch | 100g Shaker

Fragrant and piquant.

PILIPILI MANGA is handpicked from the island's fertile soils and abundant spice farms. These peppercorns burst with robust, aromatic flavor, that perfectly complements our Zalt.

Available in:

50g Grinder | 50g Shaker (ground) | 125g Pouch

PILI PILI MANGA

*Black
Peppercorns*



FLAKE ZALT

Crystal perfection

Crunchy and flaky.

Flake ZALT is handcrafted in small batches preserving the natural minerals unique to the Indian Ocean and Zanzibar Archipelago. With it's delicate, crisp structure and refined, clean taste, it's perfect for adding texture and flavor to your dishes.

Available in:

70g Pinch Pot | 125g Pouch



PURE PEMBA

Fleur de Sel

Delicate and exquisite.

PURE PEMBA is our version of Fleur de Sel, crafted by solar evaporation and the warm East African breeze. Hand-raked by our artisan farmers, these fine crystals capture the essence of the Zanzibar Archipelago's pristine waters, coastal winds, and equatorial sunshine. Perfect as a finishing salt, it adds pure bliss to your palate.

Available in:
90g Fling Jar





SIGNATURE BLENDS

Our Signature Blends are a labor of love, meticulously crafted to bring the rich and diverse flavors right to your kitchen.

Our artisanal, solar evaporated, hand-harvested sea salt, infused with locally sourced organic Zanzibari ingredients; spices, herbs, fruit and flavors, all carefully selected to create blends that truly embody the essence of Swahili cuisine.

Bringing you the taste of East Africa, one pinch of ZALT at a time.

Experience



Spicy and zesty.

KALI brings together the sun-ripened heat of chili and the bright zest of lime for the perfect punch. This blend is perfect for adding a fiery kick and burst of citrus to any dish. Sensational when flung on creamy avocado, grilled fish, or anything that deserves a spicy hit.

Available in:

50g Grinder | 90g Fling Jar | 125g Pouch

KALI *Fierce*



CHOMA

Aromatic



Smoky and chargrilled.

CHOMA was the first blend we ever created, inspired by the smoky aromas of Swahili grills that fill the air at sunset. This blend combines hand-harvested sea salt with the flavors of garlic, ginger, mustard seeds, and toasted coriander seeds. Best used rubbed on or sprinkled over anything that might sizzle!

Available in:

50g Grinder | 90g Fling Jar | 125g Pouch

Subtle and fresh.

NYOTA is an enchanting mix that brings together the exotic allure of star anise with the sweet crisp of apple and aromatic fennel. This blend pairs beautifully with chicken, is fantastic on fish, and perfect for pork. It's also delightful, freshly ground on goats cheese or over buttered popcorn.

Available in:

50g Grinder | 90g Fling Jar | 125g Pouch

NYOTA

Fragrant Star



KILA SIKU

Every Day



Bright and balanced.

KILA SIKU is our "Everyday on Everything" mix, crafted to elevate any dish with ease. The savory notes of celery and the vibrant zing of lemon are perfectly balanced by the deep layers of garlic and onion, offering all you need in just one pinch. This blend brings a fresh and delightful taste to your meals.

Available in:

50g Grinder | 90g Fling Jar | 125g Pouch



SPRINKLE ZALT

Effortless

SPRINKLE ZALTs are our fine-textured sea salt blends that come with a convenient sprinkle top, making them perfect for a myriad of uses.

Whether you're looking to create a dry rub, marinade your favorite dishes, or add a simple flurry of flavor, our SPRINKLE ZALT ensures you're never more than a shake away from sensational seasoning.



KICHAA

Crazy



Bold and flavorful.

KICHAA is the ultimate seasoning. This blend combines sprinkle Zalt, black peppercorns, celery, garlic, cayenne pepper, onion, and sage -all in one swift shake. Simply put; if you need flavor, you need KICHAA!

Perfect for adding an instant burst of crazy good to any dish.

Available in:

70g Shaker | 100g Fling Jar | 125g Pouch

Smoky and spicy.

CHEZA is a fun and flavorful blend of sprinkle Zalt; onion, garlic, cayenne pepper, chili flakes, and paprika. Perfect on freshly popped corn, oven-roasted potatoes, prawns or a grilled steak. Shake this smoky, spicy blend and dust your food with deliciousness.

Available in:
70g Shaker | 125g Pouch

CHEZA *Play*



TIKISA

Shake it up



Sweet and savory.

TIKISA is a delightful blend of sea salt, fennel, onion, garlic and fennel seeds. It's the sweet and savory shake-up your snacks need. Pairs perfectly with pork, is great on grilled fish, and works wonders on cheese.

Give your dishes a delicious shake-up with TIKISA.

Available in:
70g Shaker | 125g Pouch

Fire and heat.

Spice up your meals with MOTO MOTO, our hand-harvested chili flakes from Zanzibar; the Spice Island. These pure chili flakes bring a tropical heat to your cuisine, giving it the extra zing it deserves. Perfect for adding a bold kick to any dish, MOTO MOTO is your go-to for spicy sensation.

Available in:
30g Shaker | 100g Pouch

MOTO MOTO *Very hot*





COCKTAIL ZALT

At Zalt, we're all about elevating your experiences, and our COCKTAIL ZALT blends are designed to do just that. Fun and flavorful, these cute little shakers are perfect for adding a tropical twist to your drinks.

Shake up for taste, sprinkle in for texture and rim your glass with our COCKTAIL ZALT.

Elevate



CHANGAMKA

Wake Up!

Flavorful and fun.

Wake up your cocktails with CHANGAMKA. Originally crafted for the ultimate Bloody Mary; this blend combines sea salt, piquant spices, zesty lemon, and savory celery. Perfect for any cocktail, from a spicy Margarita to your favorite brunch drink, CHANGAMKA takes your drinks from ordinary to outstanding.

Available in:
150g Cocktail Shaker





PIGA BASI

Hit it!

Tropical and Zesty

Sunsets in Zanzibar are legendary, especially with the perfect sundowner in hand. Inspired by the sun, sea, and sand, PIGA BASI is all your cocktail needs. Bursting with tropical lime flavor, this blend combines sea salt and lime zest, making it perfect for Margaritas. Add a zing to your Gin and Tonic or a twist to your Dirty Martini.

Available in:
150g Cocktail Shaker

ZALT

ZANZIBAR SALT WITH A STORY



Contains Five 1.06 oz vials
One 0.71 oz vial

TASTE OF ZALT

NET WT 6 OZ (170G)

TASTE OF ZALT

Signature Range

Diverse and delicious.

TASTE OF ZALT is designed for those who love to explore diverse and unique flavors. This taster set features six chic glass vials filled with our most popular signature salt blends, all presented in a beautiful gift box with our distinctive ZALT watercolor illustrations. Perfect for personal use or as a gift for a food lover, this set allows you to discover the vibrant flavors of Zanzibar and all of ZALT's signature range.

ZALT

ZANZIBAR SALT WITH A STORY



Contains Six
1.06 oz vials

THE ZALT EXPERIENCE

NET WT
6.35 OZ (180G)

THE ZALT EXPERIENCE

Artisinal Adventure

Gourmet and adventurous.

THE ZALT EXPERIENCE is made for those who appreciate gourmet adventures. This set features six chic glass vials filled with our exquisite sprinkle salts, each blend offering a unique burst of flavor. Presented in a vibrant gift box adorned with our distinctive ZALT illustrations, it is an ideal gift for any discerning foodie. Embark on a delightful culinary journey through the rich and diverse flavors of our sprinkle ZALTS.

TRAVEL ZALT

Zalt & Pepper

Zalt and Pepper Essentials.

Never be without your ZALT essentials in miniature. These super cute micro-grinders come in a beautiful linen drawstring pouch, decorated with the ZALT Palm Tree and ready to slip straight into your purse for seasoning on-the-go.

Halisi Grinder (10g)

Pili Pili Manga Grinder (6g)





OUR COMMITMENTS

At ZALT, our dedication to quality extends beyond our products to our impact on the community and environment. By revitalizing Zanzibar's salt industry, we preserve artisanal traditions and foster economic growth. As a female-founded company, we are dedicated to empowering the local community and creating employment opportunities for women.

We partner with organizations like GAIN and USAID to promote sustainable practices, improve nutrition, and enhance economic stability. These collaborations support local farmers with fair wages, introduce capacity-building programs, and ensure our success benefits both the community and the environment.





Our sustainability efforts are reflected in every aspect of our production. We invest in mangrove preservation and renewable energy resources to minimize our environmental impact. We source eco-friendly packaging and responsibly sourced local, organic ingredients. Our production facility is designed to have the lowest possible carbon footprint.

By choosing ZALT, you support these initiatives and help preserve Zanzibar's rich cultural heritage. Together, we can make a meaningful impact.

One pinch of Zalt at a Time.

Zalt brings the spirit of Zanzibar to you.

We are committed to crafting excellence,
empowering our community, and protecting
our environment.

By choosing ZALT, you not only experience the
taste of Zanzibar but also support artisanal
craftsmanship, sustainable practices, and
community empowerment.

One Pinch of Zalt at a Time

ZALT

ZANZIBAR SALT WITH A STORY

Female Founded, Female Owned

PO BOX 343 CHAKE CHAKE, PEMBA, ZANZIBAR, TANZANIA.



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