



Cheetham Salt



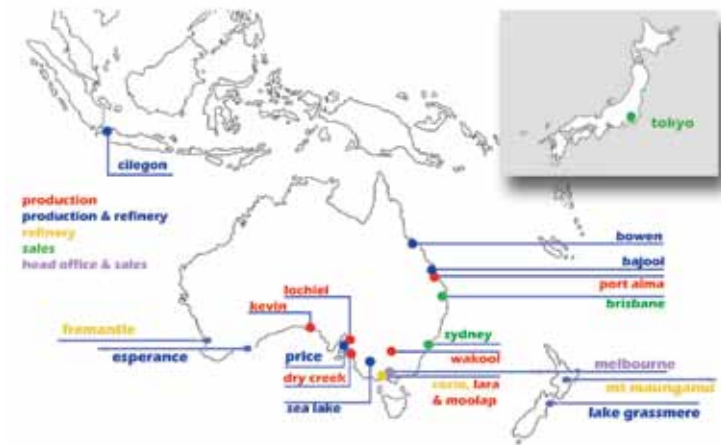
Salt: The Essence of Life



About Cheetham Salt Limited

Cheetham Salt Limited, a wholly owned subsidiary of Ridley Corporation Limited, is Australia's premier provider of value-added solar salt. Founded by Richard Cheetham in 1888, Cheetham Salt stands proudly as an Australian company and is considered the industry benchmark for salt consistency, quality and service.

We currently operate 9 solar salt fields and 5 refineries throughout Australia with the capacity to produce 1.4 million tonnes each year. Our fields and facilities can supply salt for every need, ranging from table salt to entire ship loads of industrial salt.



Cheetham continues to invest and form strategic partnerships with companies throughout Australia and abroad. Our associate companies include Salpak and Western Salt Refinery in Australia and Dominion Salt and Cerebos-Skellerup in New Zealand.

Our Indonesian business operates a modern and efficient salt plant. This state-of-the-art refinery will enable Cheetham to meet Indonesian quality expectations and provide the capacity to benefit from population and market growth. Including an established business in Japan, Cheetham is well positioned to distribute goods throughout the Asia Pacific region.

The History of Salt

Salt is a mineral composed of sodium and chlorine. When chemically combined they form sodium chloride or NaCl.

For a long period of time, salt has been a part of the world's history. In fact, so critical was the need for salt in our history that it became a highly valued item of trade and served as a basic currency. For thousands of years, salt was difficult to come by and considered a luxury item amongst the rich. Roman soldiers were often paid in salt, or "salarium," which over time became the word "salary."

Salt was, and continues to have cultural and religious significance. Used in a variety of remedial and purifying rituals, many people believe salt drives off malevolent spirits responsible for illnesses.

From the dawn of civilization, man learned salt's key role in food safety and preservation. Today, food technologists rely on salt to satisfy consumer preferences in colour, texture, appearance and aroma.





How is Salt Made?

Cheetham has solar salt fields in Queensland, New South Wales, Victoria and South Australia. These salt fields are located on either pristine coastlines or large inland lakes, our production fields rely on a natural evaporative process to create salt.

The process begins when seawater is pumped into shallow concentrating ponds. The concentrating ponds are designed to take full advantage of the natural topography of the area and to minimise the energy inputs required for pumping. As the sun and the wind evaporate the water, the solution becomes denser and is slowly guided through a series of ponds either by gravity or pumping.

During the concentration stage the brine appears pink in colour. This natural phenomenon is the result of Halophiles, salt-loving organisms that thrive in saline environments. These organisms are required to improve evaporation and the overall quality of salt products.



After further evaporation salt settles into a thick layer on the crystallizer floor. During harvest, mechanical harvesting equipment separates and lifts the salt from the crystallizer.

The salt is then crushed, washed and screened into specific particle sizes and packaged to suit the needs of the end customer. Some refined products go through a drying process, to remove any excess moisture, and to give clean, accurately defined and consistent particle sizes.

Uses of Salt



Food

Salt is used in a variety of applications and considered to be a vital ingredient in food products. From fine cooking salt to large coarse crystals to high purity vacuum salt, our products can be used in dairy, meat, baking and manufactured foods.

Dairy Industry

Salt is added during the manufacture of cheese, butter, frozen desserts and speciality dairy products. In cheese production, salt assists in fermentation, colour, texture control and shelf-life. Synonymous with quality and purity, Crown and Mermaid products are widely used within the dairy industry.



Bakery Industry

Salt is used in baked goods such as bread, cake, pastries and cereal. Mermaid salt is an essential ingredient in the production of bread and helps to regulate the action of yeasts and moulds. After an investment in research and development, a range of iodised salt products are also available.



Meat Industry

Mermaid Salt plays an important role in meat products by helping to prevent spoilage of the product. Another function of salt in processed meats such as bacon, ham and sausage products is to assist with colour development.



Uses of Salt

Pool

Salt water chlorinators allow simple and safe treatment of swimming pool water with minimal maintenance. Mermaid Finest, Diamond and Sunray products offer a range of benefits for use in salt water chlorinators. These benefits range from fast dissolution to cost effectiveness. Through our national distribution network, we are able to maintain stock levels and provide timely product delivery.



Stockfeed

Supplementing livestock rations with salt is an essential practice in modern livestock management. Right Animal Mix is used in the manufacturer of stockfeed blocks, supplements and feeds, and helps to improve the taste of the ration, encouraging optimum yield and health.

Hide

Salting is a method of curing hides and skins in the tanning process. Diamond hide products can incorporate a range of approved chemicals and additives to assist in the protection from spoilage, and moisture absorption.

Pharmaceutical

NZ Pharmaceutical grade salt is an important product in the medical industry and is used in dialysis and intravenous solutions, cosmetics and health products. Manufactured under TGA standards by Dominion Salt, our joint venture in NZ, our pharmaceutical salt is manufactured to European, British and United States Pharmacopoeia.

Industrial

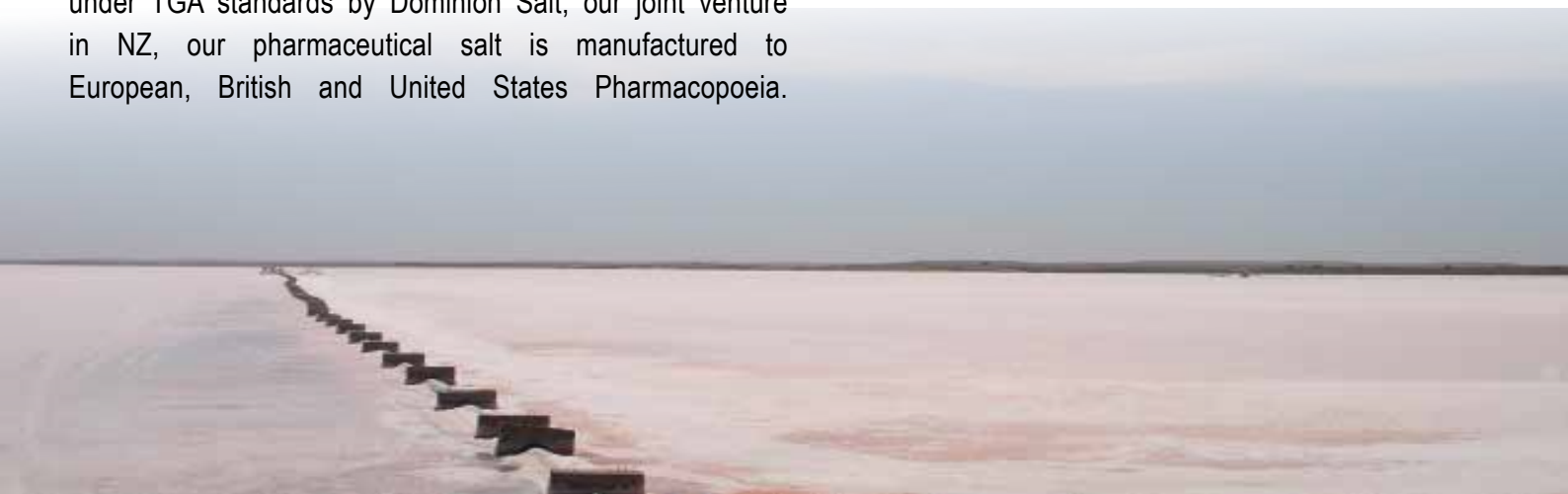
In the chemical industry salt is a raw material in the production of chlorine, caustic soda and hydrochloric acid. These chemicals are precursors for a range of other commercial products such as PVC. Crown and Diamond water softening salts are important in water treatment applications. Some grades of salt are essential in the textile and laundry detergent industries.

Dust Suppression

Dust from unpaved roads is often a problem in rural, industrial and mining locations. Unicorn magnesium brine is available in liquid form and is produced during the salt evaporation process. The magnesium brine has dust suppression properties and is most often applied using spray trucks.



Diamond





Export

Cheetham Salt has a proud history of supplying export markets. Our products are specifically tailored to meet overseas standards and are considered superior due to the clean origin, purity and natural process.

Cheetham Salt has developed strong working relationships with relevant government departments, export authorities and transport hubs. We are equipped to offer overseas customers an efficient and streamlined service that delivers Australian solar salt when and where they are needed across the globe.

In addition to supplying Australian solar salt to overseas markets, Cheetham Salt is well known for supplying high quality Nigari. Nigari is a liquid magnesium product used in Japanese and north Asian tofu manufacture.

During the crystallisation phase of salt production, magnesium brine is formed. Subsequent concentration and storage methods are used to achieve a high magnesium chloride level required in Nigari. Cheetham's Nigari is now highly regarded among a growing number of international tofu manufacturers.



Customer Service and Technical Support

Cheetham Salt takes pride in developing close relationships with our customers and being attentive to individual needs. Our customer service team is well equipped to take orders, provide product advice and customer account information.

Cheetham Salt consists of experienced and qualified personnel in all aspects of salt production. We can offer advice on how to best match our products to different applications, ensuring consistency, functionality and quality.



Quality and The Environment

All Cheetham Salt manufacturing sites are certified to the ISO9001 quality management standards. We are also HACCP certified and employ and employ Good Manufacturing Practices (GMP) to ensure all products are made to consistent quality parameters. As a result of our natural evaporation process, many of our products are certified as organic by the Biological Farmers Association (BFA).

Cheetham is committed to conducting business in a way which is respectful to the environment. We are certified to ISO 14000 standards and committed to an environmental protection ethos.

Cheetham aids the environment by having a low energy input and minimal industrial impact. The sun and wind provide sufficient energy to evaporate the water and raise the saline concentration to create salt. Solar salt production is entirely natural, eco-friendly and has a lower carbon footprint than some overseas manufacturers who rely on energy intensive processes.

Cheetham sites provide important ecological habitats for birds and plants of state, national or international significance. We continuously review our site management practices to shape and protect the environment, providing a sanctuary for native flora and fauna.



Cheetham Salt

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Environment
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Health & Safety
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Food Safety
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HACCP



Quality
ISO 9001



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