

LARGEST PRODUCER OF SOLAR SEA SALT IN SUB-SAHARAN

AFRICA

vision & values

Walvis Bay Salt Holdings will *create sustainable prosperity* for all stakeholders, by being the leading supplier of superior solar sea salt products, using technologically advanced processes and value adding services, through our skilled and committed people.

As part of The Bud Group, our people's experience is based on trust and integrity. Our four values of *agility*, *performance*, *innovation and partnership*, ensure we remain leaders in our markets' and deliver meaningful value in the workplace.

900,000 tonnes of high quality salt per year

90 million m³ of seawater per year

5,000 ha of ponds



who we are

Established in 1964, the Walvis Bay Salt Holdings Group is a Namibian registered company, consisting of three subsidiaries. Today, Walvis Bay Salt Holdings is the largest producer of solar sea salt in sub-Saharan Africa. The Company processes some 90 million m³ of seawater to produce in excess of 900,000 tonnes of high-quality salt per year. The total operation covers an area of 5000ha.

The Group exports to various countries, including Nigeria, Cameroon, South Africa and Europe. In addition to producing salt for the chemical industry and other general purposes the Group also produces high quality table salt for the Southern Africa market. Besides South Africa, triple refined sea salt is exported to neighbouring countries, including Angola, Democratic Republic of Congo, Botswana and Zambia, mainly for human consumption.

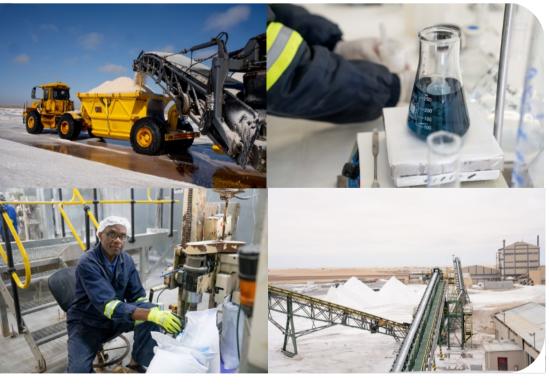
the crystallising process

The salt production process is based on the solar evaporation of seawater to produce 99,4% pure sodium chloride (NaCl) on dry mass basis. Seawater, which is the only raw material, contains a 3.5% concentration of salts, of which 2.9% is sodium chloride. The water is pumped from a natural lagoon into a series of preevaporation ponds and then through a series of concentration ponds.

Stimulated by wind and sun the brine salinity (concentrated salt water) content gradually increases until it reaches 25% NaCl, at which point it is pumped into crystallisation ponds. Here salt then crystallises to form a layer of crystals. During the evaporation process, brine depths and densities are controlled to ensure that the maximum number of unwanted chemical impurities are precipitated before they enter the crystallisers.

A similar monitoring program is used to control the depth and density of crystallisation ponds to achieve optimum efficiency levels. Performance is constantly monitored by technicians at an on-site laboratory.





harvesting

Once the salt crystals have grown to the required levels, the product is removed by mechanical harvesters and transported to a processing plant. Here, the raw product undergoes a process of upgrading, using dilute brine as washing medium. During the wash process impurities including calcium, sulphate and magnesium is removed. Finally, the processed salt is dried through centrifuges and stockpiled.

Salt is required by customers in a variety of different bag sizes, and is packed at a food-grade bagging facility. Specific package identification and granule sizes are incorporated during this process according to customer needs.

shipping & exports

Product destined for bulk exports is transported from the bulk storage facility at the harbour by a conveyor belt and spout-trimmed into the ship's hold at the Walvis Bay harbor dockside. Loading can take place on a 24-hour basis, seven days a week. Bulk product is shipped to Southern Africa, West and East Africa, as well as Europe and North America.

