

British Salt

With a reputation for quality of products, service and reliability of supply, at British Salt we provide over 400,000 tonnes of pure white salt to our customers every year and have sufficient salt reserves available for production for many generations to come.

With over 14,000 known applications, the salt produced by British Salt is used in a wide range of sectors such as in food production, chemical industries, water treatment, animal feeds, textiles and tanning, de-icing and for flavouring food on the table. Salt is a vital commodity - one that is essential to daily life.



Salt and the Human Body

Salt is an essential nutrient for both human and animal health and has been used as a food stuff, ingredient and preservative throughout human history. Salt is the main dietary source of sodium, which is required to maintain a number of healthy bodily functions including regulating blood pressure and pH, supporting nerve and neuron function, optimising osmotic processes and cell health and ensuring healthy function of muscles. Salt replacement is particularly critical for treating dehydration and other conditions where the body can quickly become deficient of vital nutrients.

Did you know? An adult human body contains about 250g of salt and any excess is naturally excreted?

How our Salt is Made

From our Warringham brinefields in Cheshire, to the purification process, evaporation, drying and grading stages - there's plenty of work that goes into producing the highest quality salt.



Step 1: Warringham Brinefields

Located 5km from our Middlewich production facility, our Warringham Brinefields contain extensive salt reserves.

At a depth of 180m to 500m below the surface, salt deposited over 300 million years ago - when Cheshire was in the tropics - sits in between layers of rock.

The salt is extracted using sustainable solution mining techniques, whereby the salt is converted to brine which is then pumped across to the main salt plant.

Over time, the extraction of salt forms large cavities that can be 100m wide. Many of British Salt's old production cavities are in use for storing natural gas, providing the UK with gas storage used to help balance gas supplies.

Did you know? 98% of all water used in British Salt's Middlewich site is recycled and sent back to collect more salt.



Step 2: Purification

Once the brine is pumped to the main plant it goes through a multiple stage purification process, removing impurities which are naturally present in the salt deposits. The brine is purified through a series of settlement tanks and reaction vessels.

- Three stages of purification remove magnesium, sulphate and calcium carbonate impurities.
- The quality of brine is constantly monitored via an advanced analysis and monitoring system, to produce the highest purity final salt and ensure efficient operations.
- The impurities extracted are returned to the brine field in a mature cavity.
- The purified brine is then either used in the next stage of production, the

