



International Journal of Economics, Management and Tourism

**GOCE DELCEV UNIVERSITY OF STIP
FACULTY OF TOURISM AND BUSINESS LOGISTICS**

**INTERNATIONAL JOURNAL OF ECONOMICS,
MANAGEMENT AND TOURISM**

VOL. 1 NO. 1

2021

ISSN 2671-3810 online version

Publisher:

Faculty of Tourism and Business Logistics
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www.ugd.edu.mk

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The International Journal of Economics, Management and Tourism (IJEMT) is peer-reviewed and issued two times per year, in both print and online versions at the following website of the web portal of Goce Delchev University in Stip: <https://js.ugd.edu.mk/index.php/ijemt/index>. The official language for papers is English language.

IJEMT DOI: <https://doi.org/10.46763/IJEMT>

IJEMT Vol.1 No. 1 DOI: <https://doi.org/10.46763/IJEMT2111>

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SALT AND SEASONINGS AS A FOOD PRODUCTS

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Abstract

Production and trading company; IZVOR Vadin Skopje 1992. Sector for organization, production and control. Industry for production, technology, equipment for production which includes cleaning, drying, packaging, warehouse. Quality and safety of food(salt) from the consumers point of view in Macedonia. Salt: The history of salt, the resources of salt in different part of planet, salt as an irreplaceable product of the food industry in the kitchen. Features of salt: physical, chemical, biological and technological. Salt as a chemical-inorganic component despite using in food industry is used in medicine, gastronomy etc. The form of transport like sea transport, rail, land transport, administrative barriers, economic, geographical barriers during transport. Salt is imported from Tuzla 5000t, Egypt 1500t, Albania 1000t, Himalayas 2500t, total 10.000t. Well-known countries of import of dried vegetable products; China, India, Pakistan, Brazil, Hungary, Serbia etc. The main export countries; Kosovo, Albania, Turkey, Montenegro, Slovenia, Croatia, Bosnia etc. Salts consumed in RNM; sea salt for cooking, sea salt for industry, sea salt for deicing roads, machinery etc. In the department of seasonings production, we have many products such as those of our brand and production with other brands. Seasoning production sector, management, organization, production, capacity of production for the spices-vegetable ingredients. Company Izvor Vadin Skopje has a capacity of over 3.000.000 kilograms and most of that is exported.

Key words; transport, production capacities, seasonings.

INTRODUCTION

Salt is a white substance wet and strong, in crystalline form. It is composed of Sodium (40%) and Chlorine (60%) it is also soluble in water, which is extracted from sea water (through salt) or from land (in mines) and from that long process ends up in use of the dish. It also enhances the taste of food and is added to products to preserve them for a long time and safely. Otherwise salt is the oldest spice on the surface of the earth without which there is no life, not coincidentally they call it white gold



Photo 1. Narta salt flat at the southern end of the coastal lowland, near the city of Vlora
In the period of September-October, the area offers a rare view with the colors produced because the water dries and only salt from the evaporation process remains. Narta salt shaker is the first of its kind in Albania. It covers an area of 1 472 ha. The production of salt began in 1958. In the first years, the saltworks produced about 25-30,000 tons / year and employed about 250 people from the villages of the area and the city of Vlora. Production increased in 1970 by 70,000 tons and employed up to 800 people. In 1975, the saltworks started marketing iodized salt with a capacity of 5,000 tons / year. Production peaked in 1975-1985 with a total of 140,000 tonnes of salt. At that time, the saltworks employed about 1250 people. While today this saltworks is one of the most active saltworks that supplies Albania, Macedonia, Kosovo, Serbia, Montenegro



Photo 2. Sea salt

Chemical and physical properties

Sodium chloride, NaCl - is a solid substance which forms crystals with cubic structure. Relatively well soluble in water 0.9% solution. Sodium chloride is obtained by evaporation of seawater or from rock salt ores. The evaporation of seawater in the saline is done by the energy of the sun in the hot periods of the year starting from March to September. NaCl is used in the household as a raw material for the production of many chemical compounds: HCl -> Hydrochloric, and other compounds of sodium, as well as chlorine and hydrogen.

It is also used for the production of soap colors, glass and porcelain. In chemistry, salt is known as a chemical compound formed by the complete partial replacement of hydrogen with a metal acid and its equivalent. In medicine salt is known as a white and crystalline substance. One small tablespoon of salt contains approximately 2300mg sodium. Sodium plays a very important role in the human body it maintains the osmotic balance and secretion of hydrochloric acid in the human stomach. However, excessive salt consumption often exceeds the recommended norms. Sodium as an excess salt causes an increase in blood pressure while Potassium helps to relax blood vessels, and also to eliminate sodium from

circulating in the human body. It also serves to reduce blood pressure, for which Sodium and Potassium have opposite effects on the system of human organs. The human body needs more POTASSIUM than Sodium food salt must be iodized, this salt is highly processed and artificially iodized. Rock or volcanic salts like Himalayan salts, are the purest and highest quality salts as they contain less Sodium and more useful minerals.

Effects of salt

Salt is not served only in the kitchen, it is also served in other industrial, medical processes. Salt is used to clean glass. Salt is used to soften water, it is used in some cases when the water is solid. Salt is used to melt snow and ice, including sodium chloride, calcium chloride. Salt absorbs moisture indoors and outdoors. Salt in the dairy industry serves for the fermentation of cheese, (serves for the longevity of the cheese). Salt in the human kidneys serves to absorb the effect of salt on the human body increases blood pressure. Salinity represents the amount of salt dissolved in seawater expressed in promille (‰).

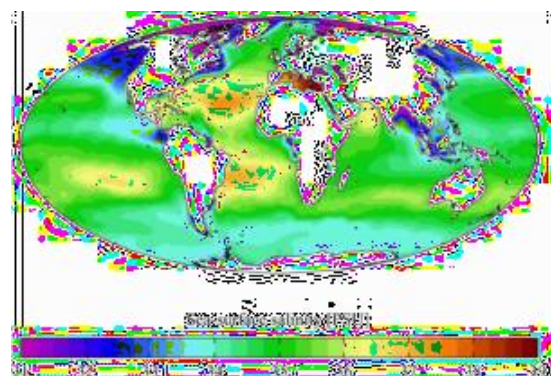
Salinity is not the same in all seas and oceans regardless of the same planet, it depends on the intensity of evaporation, solar energy, surface, position as well as the amount of rainfall, the exchange of freshwater in the seas and oceans.

The average salinity of sea and ocean water is not the same, each time moving around 35 depending on the country. Subtropical seas have the highest salinity of about 38 ‰, while in the rest of the Red Sea they reach 40 ‰.

Here I must also quote the Dead Sea where the salinity is so great that there is no life, except for some microorganisms and bacteria that withstand salinity. In the Dead Sea the salinity is 10 times higher than ordinary sea water, and due to the salinity, the density of the water is higher. At the beginning of the surface from 30m above the salinity is 40% and the temperature reaches 40 degrees Celsius.

Let's say one of the Dead Sea's most incredible curiosities is that it is located about 400 feet above sea level. Seas with larger land areas have lower amounts of salt, such as the Baltic Sea, since it is such a shallow sea, it is normal for all the salt to be concentrated faster and at a higher concentration. It has an average salinity of 6-8 ‰, although in some parts the percentage is lower and has only 3.5 ‰.

From this we understand that due to dissolved salts, sea water can not be used directly for human needs such as drinking, irrigation in agriculture, use of water in industry, medicine, laboratory, etc. In isohaline maps a zonal extension to the surface of the world ocean is observed.



History and methods of salt production as well as Salt Mining Technology

Refined salt process

The production process is right depends on the type of salt. One of the most beneficial is sea salt. It contains various minerals that are very useful to man. Raw salt first of all goes through several stages of purification from physical, mechanical and chemical impurities. The beginning of the process first begins to be transported in bunkers, there is placed magnetic equipment for reasons of unnecessary metal impurities, then the salt passes to the purification phase where it is cleaned twice with clean water. And by automatic means passes to the centrifuge system where the separation of pure salt and impure water takes place. Once the salt has passed the stage of purification from impurities, it passes through a special industrial centrifuge where the cap is dried.

This happens with hot air, which reaches temperatures of 200 to 300 degrees Celsius depending on the humidity. From this phase it passes to the milling phase where the granules acquire the desired size where it is made on request with different granules starting from 2.5mm to 20mm.

From this it is automatically transported in a metal sieve where the salt is separated through bunkers from that thick salt, medium salt and fine salt. depend on the type of deposit and product characteristics: purity, granule size depending on market demand or special orders. During the process of transportation through the elevator there is the second phase of cleaning placed magnetic equipment where the final elimination of metal particles is done and at the same time here is the system where the iodization of salt is done depending on the market where it will be sold.

If the salt is edible, it must be iodized where the analysis and controls are done every 30 minutes. From here it is transported through automatic packaging machines where it is made in packages from 1kg to 1000kg. Salt as products does not have an expiration date, but if it goes through the process of iodization then it has a certain time of 3 years and that should be stored in the dark and dry space where there is no moisture.

TYPES OF SALT

There are several types of salt on the market

Refined salt or table salt

The most commonly used salt in our homes is crystallized white salt, easy to cook. This salt is iodized to meet the legal regulations that exist and relate to certain amounts of iodine in salt, for example in the Republic of Northern Macedonia, legal regulations have been adopted according to which processed salt for cooking must be iodized with potassium iodine 20- 30 mg iodine in 1kg salt.



Sea salt

Sea salt is filtered through plants to obtain salt by evaporating seawater in swimming pools. Depending on the place of production, the form and the way in which the salt is obtained (how much and how it is processed), it, unlike ordinary salt, most often contains amounts of minerals such as: potassium, iron, and zinc and a small amount of iodine.



Roasted salt

Vacuum evaporated salt is obtained from salt reserves in the place where the sea once existed, and with its withdrawal salt is layered. By drilling it is reached to the salt depots where water is dissolved that dissolves the salt, then it is pumped to the factory for processing. After evaporation, ie after digestion, pure sodium chloride remains. The best example of this is the salt mine in Tuzla.



Himalayan salt

The healthiest type of salt comes from Pakistan, the Khewra salt mine - the second largest salt mine in the world. Himalayan salt contains amounts of iron oxide which gives it a pink color. It also contains 84 minerals and elements found in the human body. Some of these minerals include: calcium, magnesium, potassium, sulfate,

iron, but also contain very small amounts of sodium from common salt



Black salt

Black salt is found in Hawaii, it is not processed and it is volcanic, that is why it got the name "Black salt". The black color comes from activated charcoal which is healthy for digestion and removal of toxins in the human body. In addition to this miracle the black color of the salt gives a very interesting look to the food for decor.

Red salt

Red salt originates in Hawaii and acquires its color from volcanic clay. Perhaps this salt is richer in microelements, especially iron. Recommended as an excellent food supplement, especially at low iron concentrations



Salt tablets

For the production of tablets, a high degree of cleaning raw materials is used. The sodium content of chlorine reaches 99.7%. The product is obtained by evaporation in special devices, dosing and printing on tablets. This type of salt is used to soften water in cases where the water is very solid



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