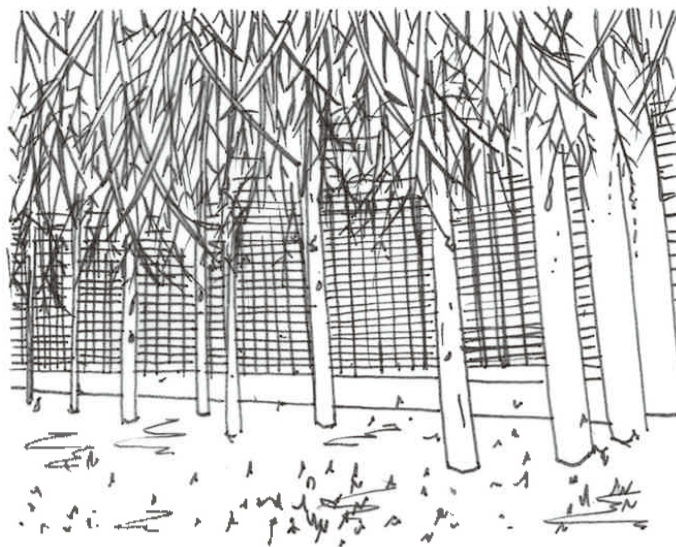


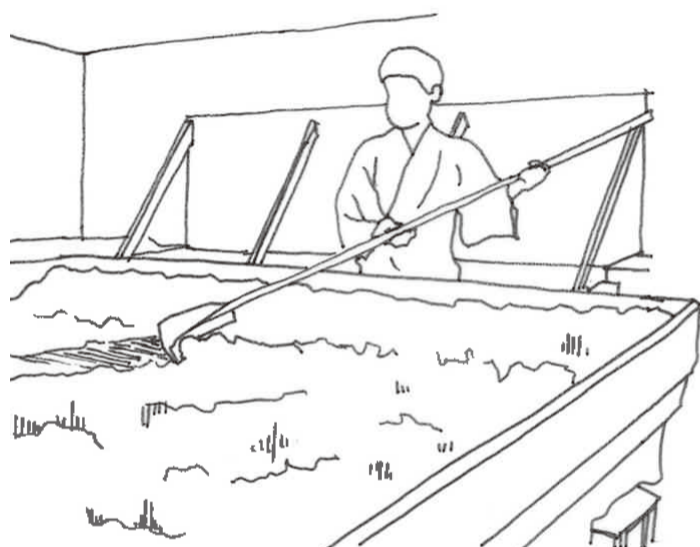
Making Aguni Sea Salt

1. Concentrating



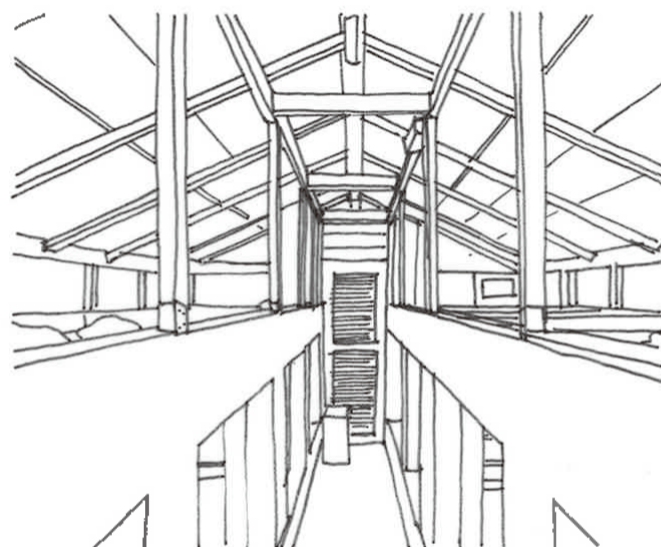
Seawater is pumped over bamboo racks for more than a week to create a concentrated brine solution with a salinity level of around 20%.

2. Boiling



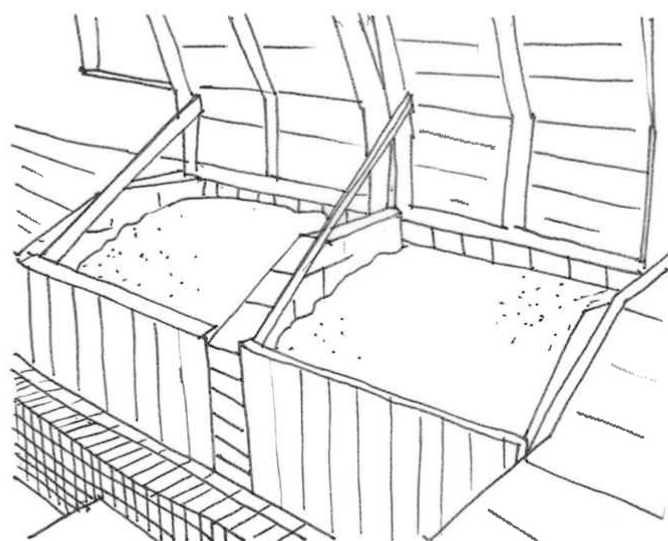
The brine is boiled in a vat for 30 hours. Workers take turns to mix the brine.

3. Evaporating



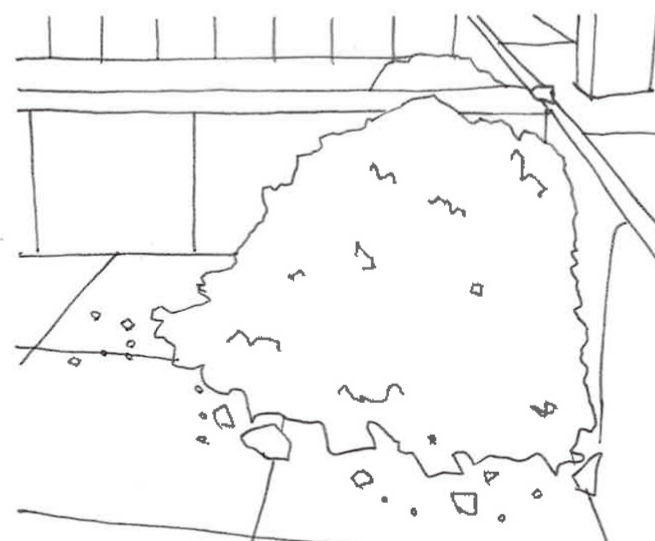
The brine is left to evaporate under the sun in a greenhouse. The process takes 20 days in the summer and 60 days in the winter.

4. Draining



The extracted salt is transferred to a drainage tank and left to dry naturally for 6 to 18 days.

5. Drying



The crystallized salt is transferred to a further drainage tank and left to dry naturally.

