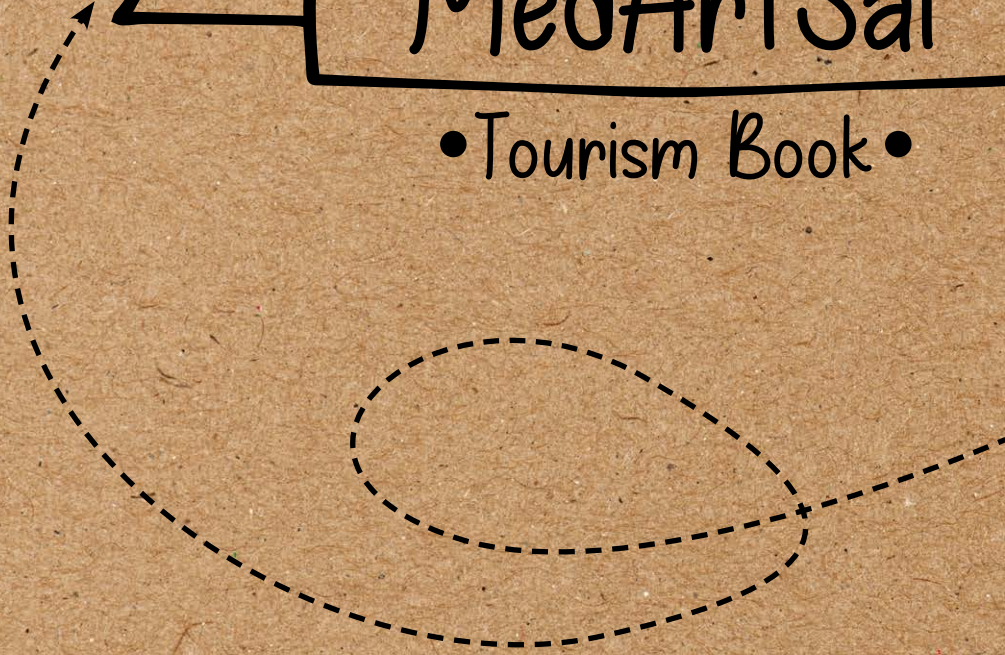




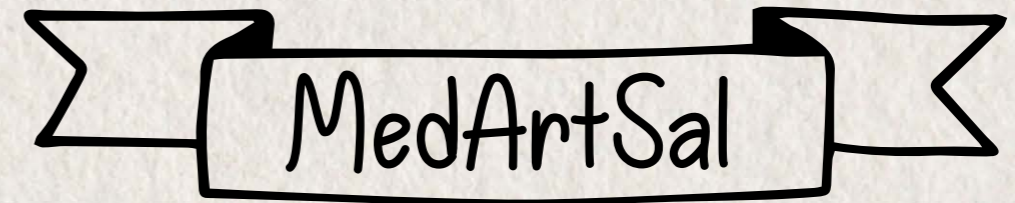
# MedArtSal

• Tourism Book •



*My travel journal*





•Tourism Book•

*My travel journal*

This travel book has been realized in the framework of the project MedArtSal by all the project partners from Italy, Spain, Tunisia and Lebanon.

A road map of thirteen storytellers will introduce you to the MedArtSal experiences during the project, when the MedArtSal team visited many salt pans across the Mediterranean.

The main aim of this travel book is to show what we discovered, how much attractive are the salinas in Italy, Spain, Tunisia and Lebanon and how to experience the sustainable tourism in these gems of the Mediterranean area.

Enjoy our visit storytelling!

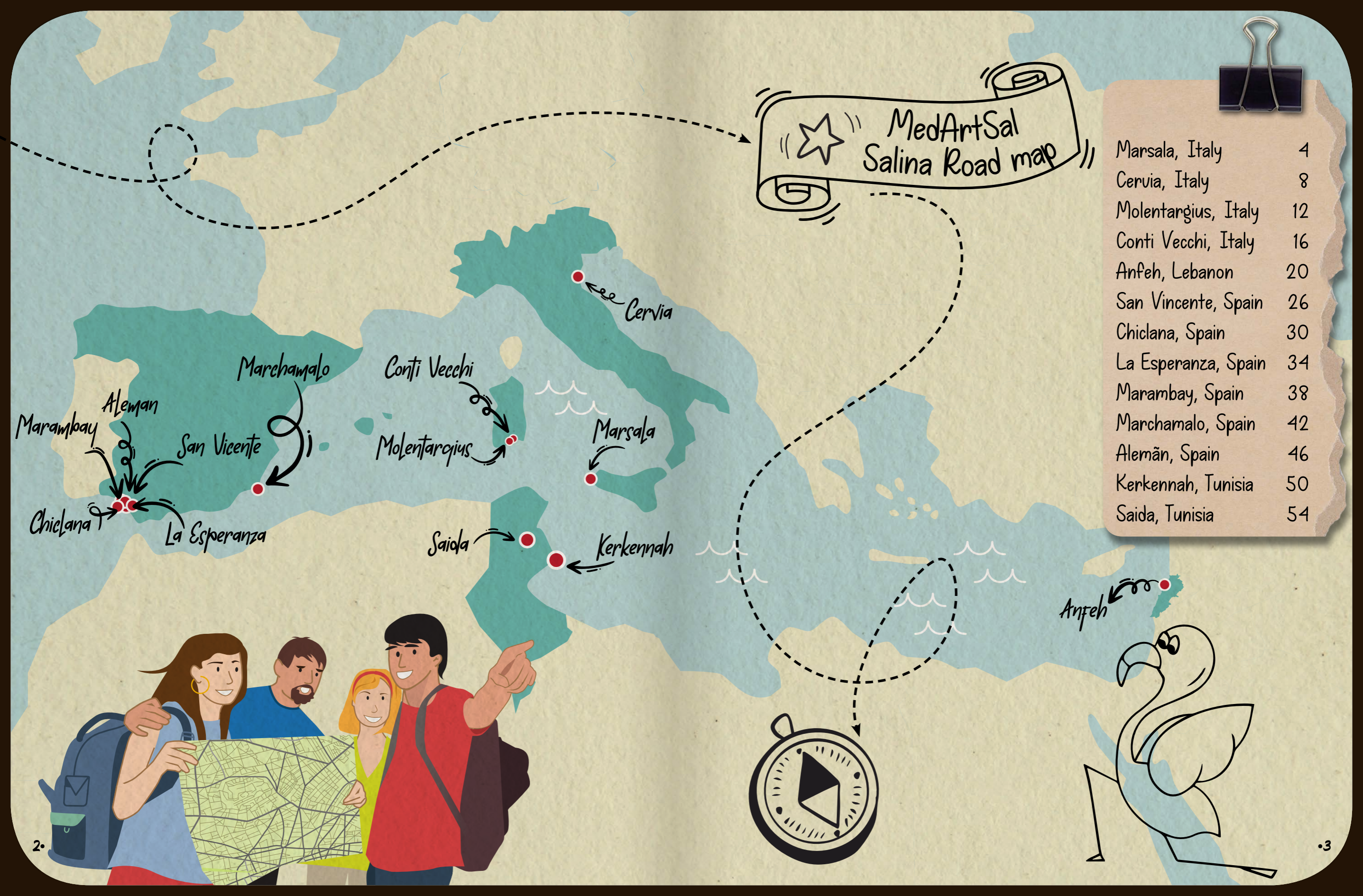
Enjoy your next visit in the Mediterranean Artisanal Salinas!

MedArtSal team

Project website:

[www.enicbcmed.eu/projects/medartsal](http://www.enicbcmed.eu/projects/medartsal)

MedArtSal is funded by the European Union under the ENI CBC Med Programme. The project total budget is € 3.2 million and the EU contribution is € 2.9 million (90%)



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 Salina Road map "

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# Saline Ettore e Infersa Marsala

rediscover a treasure



## contacts

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<https://www.seisaline.it/>



Italian salt worker



We landed at Trapani airport, and a warm temperature welcome us. It was a typical September day and the sky was full of kite surfers, because here it's one of the best areas for this sport in the Mediterranean. But we didn't stop as we were interested to arrive to Saline Ettore e Infersa before sunset, during the traditional salt harvesting. Along the way to Marsala, many other salt pans are visible, indeed this area is characteristic for salt production. Saline Ettore e Infersa are traditional salt pans managed by the family D'Ali Staiti, who welcomed us at their restored mill (Mulino).



Scan me for location



The iconic cannoli



After the visit to the Mulino, we had the chance to enjoy the amazing sunset from the Mamma Caura terrace, a wonderful place, where experiencing the magical atmosphere of the salina,

while tasting the typical local products and dishes of Sicily tradition, enhanced by using the sea salt as well local aromatic spices.

The beautiful landscape, the flavours and scents of that moment dragged us in a peaceful feel where we could enjoy the results of such a successful combination of innovation and tradition, discovering another aspect of the "salty taste of Mediterranean".



## Your travel tips

- Book a saltpan guided walk <https://www.seisaline.it/en/the-mill/>
- Get comfortable clothes, rubber boots are provided

Do NOT forget

To bring your camera



If you just ask for a coffee, you'll get an espresso... ♡



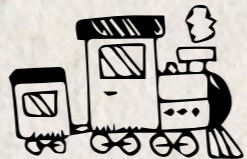
# Salina of Cervia

sweet as the salt

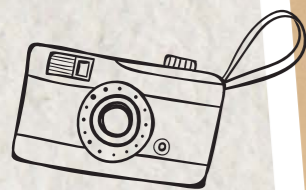


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<https://www.youtube.com/user/salinadicervia>

contacts



We arrived in the afternoon in Cervia by train through Ravenna and we found ourselves immersed in a marvellous centuries-old pine forest crossed by luxuriantly green canals and fishing huts.



Historic map of the Saline di Cervia (Ravenna, Italy)



Cervia, whose name literally means "heaps (we think of salt)" exudes a taste of salt in every corner of the city. From the canal port full of restaurants and tourist attractions, we came across the old salt warehouses and the San Michele tower, which watched over the precious white gold. The warehouses nowadays host exhibitions, and cultural events, but up to the 1960s, they were connected by a conveyor belt that brought the salt from the burchielle (boats) to the interior of the warehouses for storage.

One of the salt warehouse hosts MUSA Cervia's salt museum. Here you can find tools, documents, movies and everything can witness the history of the town and of Cervia salt civilization.



Scan me for location



trip in the salina





Acervum restaurant  
in Cervia

The day after we moved visiting the salina of Cervia, of the roman period: with its 827 hectares (like 100 soccer fields) made of more than 50 salt ponds and kilometres of channels connecting the salina to the Adriatic Sea, it covers 1/3 of the municipal territory. The overall the millenary history of this territory is linked to the history of the Sweet Salt of Cervia. Yes, you understood correctly: sweet sea salt because bitter chlorides are not left to settle: simply amazing!

We visit the salina far and wide: by foot, by train, by boat, immersing ourselves in nature and observing the rich vegetation and enjoying some bird watching experience: you should know that the salina is part of the Po Delta Park and a natural reserve for animal restocking. Today over 5500 flamingos live there almost all year round. Wow!

Don't Miss



Salt stone for  
cooking



We also try the experience "salt worker for 1 day" in the Camillone salt pan, the only one remaining of the ancient artisan salt pans of Cervia and open-air section of MUSA, the salt museum. Let's say... a hard work, but we got even a diploma!

What more? Really a lot! We enjoyed the food at the salina's Acervum restaurant, where we experienced recipes with the Mattonella di Sale (salt stone) and the new smoked salt developed thanks to the MedArtSal project, and we cradled ourselves with the cosmetic products derived from salt at the Cervia spa centre.

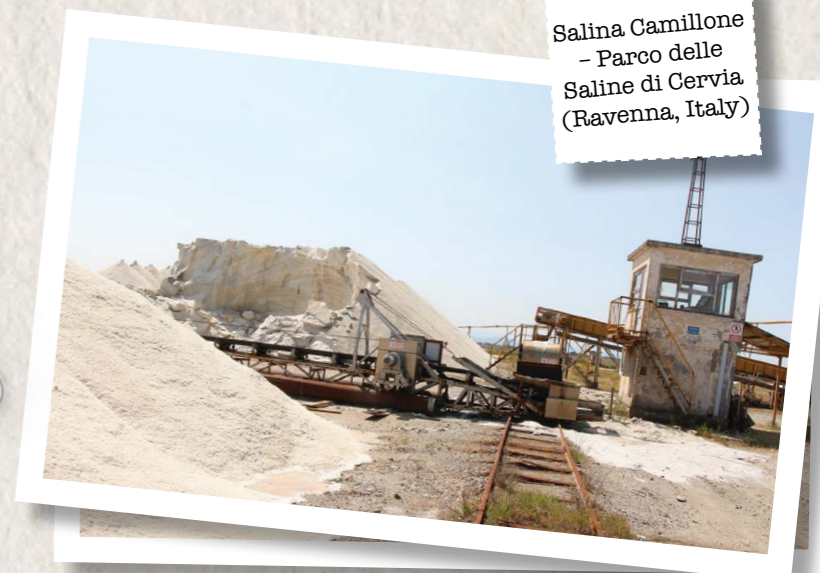
We can really say that we felt like part of a world of men and sea, sun and wind: Cervia, an entire city in a grain of sweet salt.



## Your travel tips

- Darsena del Sale website:  
<https://musa.comunecervia.it/en/home.html>
- Terme di Cervia Website  
<https://www.termes.org/it/>
- Comune di cervia (for events):  
<https://www.turismo.comunecervia.it/it/>
- Comune di Ravenna (mosaics):  
<https://www.ravennamosaici.it/>

Salina Camillone  
- Parco delle  
Saline di Cervia  
(Ravenna, Italy)



# Salina of Molentargius

Looking forward  
your salt!



## contacts

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facebook: parcomolentargius  
instagram: parcomolentargius  
<https://www.youtube.com/@parcomolentargius-saline9363>



It is surprising how little space divides the historic districts of Cagliari, with their history, art, restaurants, the sunny everyday life, and the natural beauties that embrace the capital of Sardinia. The sea that we meet on the way to the port, we follow along the Poetto beach, and finally leads us to the wondrous show of thousands of flamingos, motionlessly creating vast pink spots in the blue water of the Molentargius pond. The Park, born over twenty years ago, extends for over 1600 hectares, and thanks to the simultaneous presence of fresh and salt waters, it hosts a third of all European avian species (which often nest here) as well as numerous specimens of reptiles, amphibians and mammals.

Molentargius Pond

Parco Molentargius

Spiaggia del Poetto

La Palma



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location







Many people visit the Molentargius Park every day, to run, cycle or simply stroll along the paths that cross the place where the land and the sea intertwine. We chose to be accompanied by experts belonging to the staff of the park, who illustrated the hidden beauties and history of this wetland, which until 1984 housed very important saltworks, heir to a production of white gold that began in Cagliari more than 3000 years ago. Today, a fascinating site of industrial archeology remains of the modern production system, which has been able to tell us a piece of Sardinian, Italian and...Mediterranean history!



## Your travel tips

Comune di Cagliari  
<https://www.comune.cagliari.it/portale/>

Comune di Quartu Sant'Elena  
<https://www.comune.quartu.ca.it/>

Comune di Selargius  
<https://www.comune.selargius.ca.it/sitoistituzionale/>

Comune di Quartucciu  
<https://www.comune.quartucciu.ca.it/index.php>

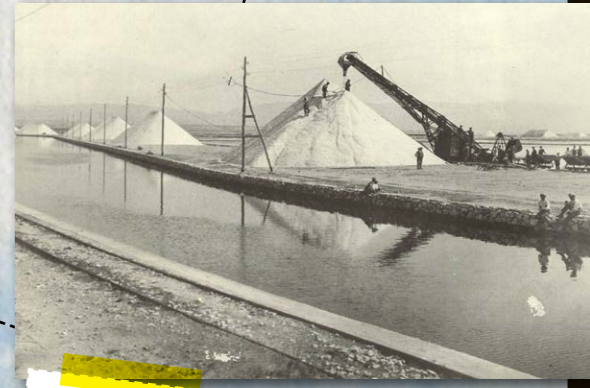
Città metropolitana di Cagliari  
<http://www.cittametropolitanacagliari.it/>

Infopoint Parco Molentargius-Saline  
<https://www.infopointmolentargius.com/>

Sistema regionale INFEAS  
<https://www.sardegnaifeas.it/ceas/ceas-molentargius-%E2%88%92-saline-di-cagliari/>

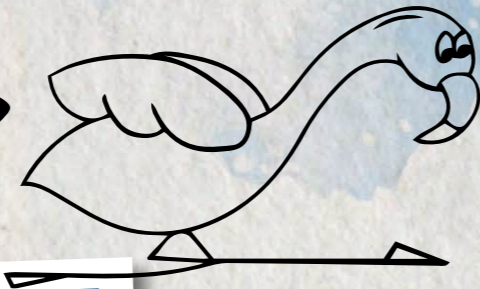


1928



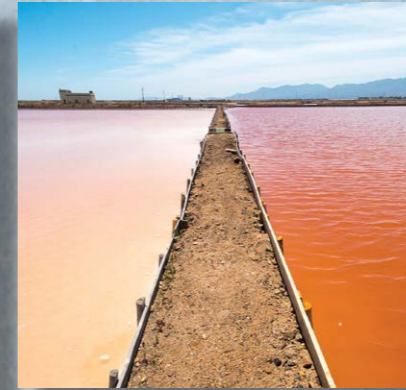
# Salina of Conti Vecchi

The oasis inside an industrial archaeological site



## contacts

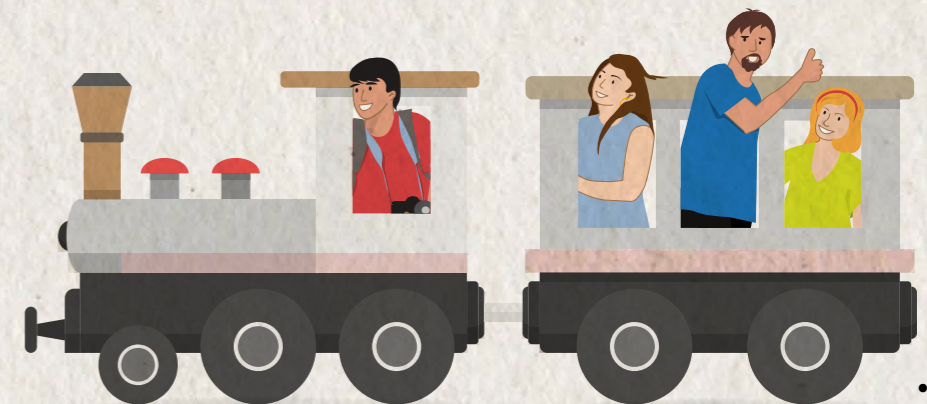
Email: [faisaline@fondoambiente.it](mailto:faisaline@fondoambiente.it)  
☎ +39 070247032  
facebook: [faisalinecontivecchi](https://www.facebook.com/faisalinecontivecchi)  
instagram: [faisalinecontivecchi](https://www.instagram.com/faisalinecontivecchi)  
<https://www.youtube.com/watch?v=QYonJ589R08>



The first image I remember of the Conti Vecchi saltworks is the one seen from the porthole of the plane descending on Cagliari. It was August, and the evaporation pans, ready for harvesting, were the same colours of the sunset growing in the gulf. Early the next day, we headed for the saltworks, heralded in the distance by the great hill of white gold. The FAI (Italian Environmental Fund) staff, who take care of the museum and tourist aspects of the site, welcomed us warmly, guiding us through the wonders of this monument to the harmony of man and nature. We could not have imagined that the engineer Conti Vecchi, a century ago now, had conceived this corner of Sardinia as a real "salt community".



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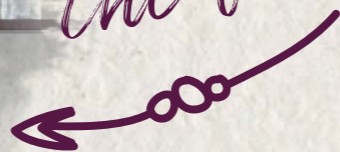




The offices, workshops, laboratories, the large archive, the homes and the church built for the salt workers: everything tells of a small, sophisticated, elegant social experiment, where work, nature and the slow passage of time were conceived as an organic whole. The second part of our visit was dedicated to the extraordinary environmental wealth of the wetland. A small train took us along the fiery reservoirs that we had seen from above, among the rushes and glassworts, the reed bed and the colonies of flamingos, plovers, shelducks and marsh harriers. There are about 50 avian species that inhabit this beautiful corner of the pond. They take off in the air, sing in the morning light, and quietly land. Everything else suddenly became remote.



*the lab*



*The offices*



The Saline are a Conti Vecchi's property and developed by FAI (The National Trust for Italy)

## Useful links



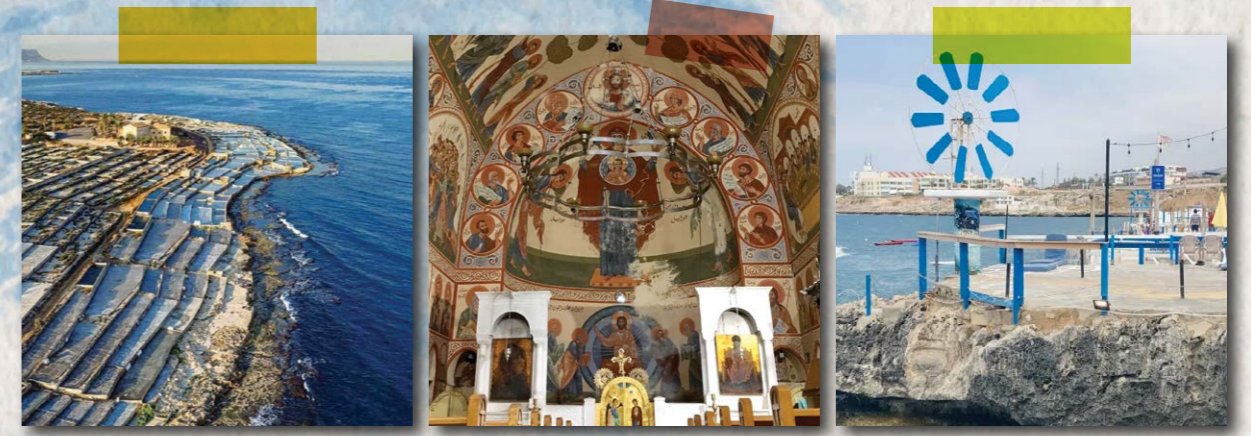
- FAI Saline Conti Vecchi website  
<https://fondoambiente.it/luoghi/saline-conti-vecchi>
- FAI website  
<https://fondoambiente.it/>
- Ing. Luigi Conti Vecchi website  
<https://www.contivecchi.it/>



# Salinas of Anfeh



White Gold of Lebanon

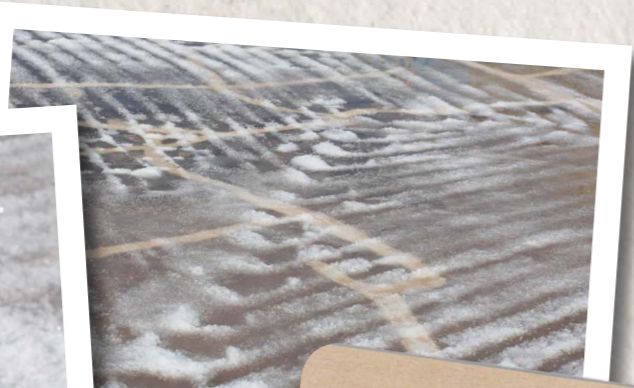


Our next destination was Anfeh, an ancient Lebanese town nestled on the shores of the Mediterranean Sea, where lies one of the world's oldest salt production locations. They told us that since the Phoenician times, salt ponds have existed on the rocky shore of Anfeh, and Cuneiform tablets dating from 1,400 BC describe the town's high-quality salt. What makes Anfeh's salt so unique is the traditional salt harvesting method which results in a salt that is incredibly rich in flavor and texture, naturally enhanced by the beams of the sun and the pure salinity of the Mediterranean. Anfeh presently harbors Lebanon's only remaining traditional Salinas and artisanal salt producers.



Scan me for location





## Blanc Sel

### Contact

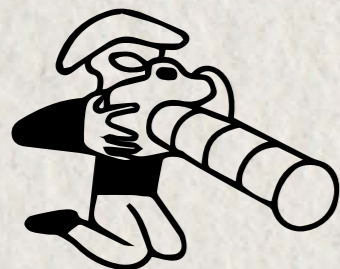
Jessica Najjar: 009613105184

### Activities to do:

- Salt harvesting during the season
- Bird Watching during the Bird emigration season (April - May)

Our day started at Blanc Sel Salina that is more than just salt; it's a family legacy and tradition that has been passed over Al Najjar generations. We met Jessica who told us that all started with the grandfather and passed down to the son then grandsons, the Salina became our legacy. Today, the Salina is one of the last few remaining

artisanal Salinas in the Mediterranean Basin, spanning over 5000 m<sup>2</sup>. She also explained to us that each type of salt is harvested during a specific period of the year, using different techniques which impart unique textures and flavor profiles to the salt. It is the perfect addition to any dish, with a purely natural taste that can only be achieved using centuries-old methods.



## meet Georges



We continued our day at Sleiman Salinas where we discovered their new product EVAURA that is a sea salt brand launched in 2022. Georges Sleiman told us that in the 1940s, they have been producing artisanal salt with the same traditional methods as their ancestors. In the 1950s, they began using green energy to operate the Salinas. Traditional wind pumps and solar power are now the main sources of energy for the production of this precious salt. It is great to see that they are preserving the cultural heritage. Fleur de Sel is manually harvested from the top of salt ponds and has a crispy, flaky texture that makes it perfect for adding a final touch to any dish. You can see the pride they have in their work and in bringing the best salt you can find. So go ahead, sprinkle some EVAURA salt onto your food and taste the difference!

## Breath taking sunset



## Sleiman Salinas

★ Contact  
Georges Sleiman: 0096171805674

★ Activities to do  
→ Salt harvesting during the season  
→ Enjoy the Sunset while benefiting from the Salt pool

# Malek's Salinas

Contact

Imad Malek: 0096170293016

Activities to do

- Salt harvesting during the season
- Snorkling near the Salinas shore



Not far we have dropped into Malek's Salinas, where the natural salt treasures of Anfeh meet artisanal craftsmanship! Established in the 1930s, the Salinas are nestled on the stunning coast of Anfeh. Imad offered us the premium sea salt products that are sustainable, flavorful, and produced with the utmost care, his "Sea Jewels" collection includes a variety of salt types, from the coarse salt to the coveted Fleur de Sel. Products are harvested by hand using

traditional methods, including the ancient technique of solar evaporation, to yield a white, crispy, and flaky sea salt that will elevate any dish!



# Salacia Beach & Salinas

Activities to do:



- Kayak in the sea
- Sun bathing in Salt Pond
- Local Fresh sea Food



It was lunch time when we arrived to Salacia Beach and Salinas, a project that revive the artisanal Salt production in an entertainment atmosphere. At Salacia we learned about Salt production, taste food made by using artisanal Mediterranean Salt while enjoying the amazing sea view and the Mediterranean sun.



The tour is not complete without passing by Maison du Sel is a Museum that show the Original steps of production of artisanal Salt in Lebanon and the used tools through photos and a demonstration area where we had a historical, cultural and natural Knowledge about the White Gold of Lebanon from Mr. Hafez Jreij one of the most known protector of this handicraft in Lebanon.



# Maison du Sel



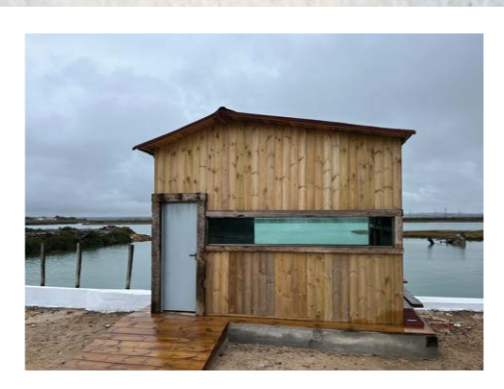
Contact

Hafez Jreij: 009613540215



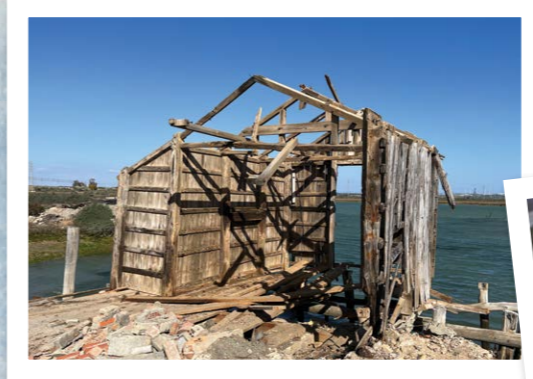
# Salina of San Vicente

Centuries-old methods to your plate



## contacts

Arsenal de La Carraca Road,  
48  
11.100 San Fernando, Cadiz,  
Spain.  
Contact: Marián Pérez  
☎. +34 627912091  
[www.ecosal.es/](http://www.ecosal.es/)  
<https://salinasanvicente.es>

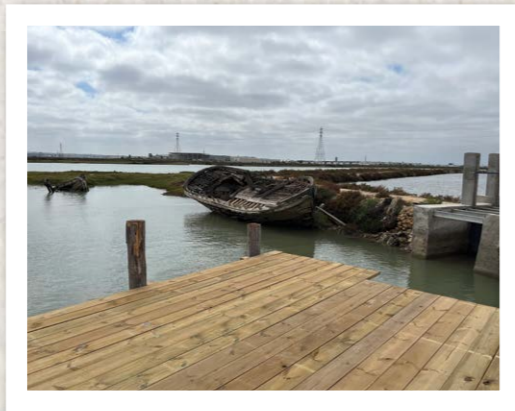
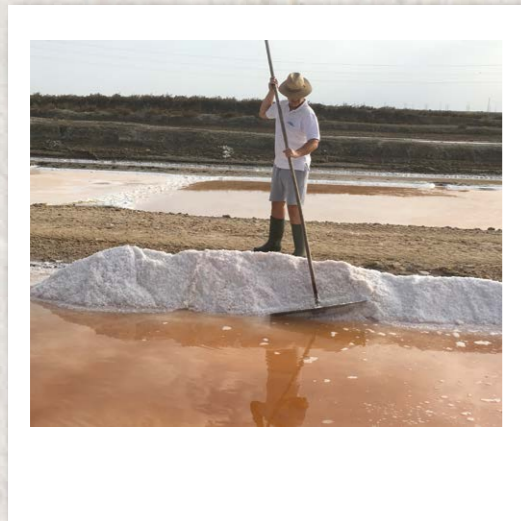


Traveling through the Andalusia region we discovered the beautiful region of the Bay of Cádiz. There we found the San Vicente Salina, the oldest in the area still in production, dating from 1725 according to historical records. When we arrived there, we were greeted by a lovely family who have been in charge of this salt pan for several generations. They showed us their production of organic virgin sea salt and fleur de sel. They do everything in the traditional way, and have won numerous awards for the quality of their products.

Scan me for location



With so much travel, we got hungry, but luckily, in the Salina there is a restaurant with traditional dishes based on fresh products typical of the local gastronomy. We tried a plate of delicious grilled sea bass, a high-quality fish harvested in its own estuary in an artisanal way. After enjoying our meal, we bought a few packets of San Vicente organic sea salt to take home and enjoy in our kitchens.



### Must go

In San Fernando, we can visit the Barrero Park, next to the Navy Observatory, and the Botanical Garden, as well as the Museum "Leyenda Camarón", dedicated to this flamenco legend. Very interesting also, the visitor centre of the Natural Park Bahía de Cádiz.



### Travel tips

The best season to visit the Salina is late spring, summer and early fall. You can also buy food to take away. There is an option to celebrate events in the Salina for large groups. Do not miss the traditional fishing demonstration, called "despesque" (fishing out), with fresh fish tasting.

In the salt pan you can see the remains of the traditional transfer boats that worked in the past, the traditional salt circuit and the last salt water mill in the Bay of Cádiz.

We loved the experience at Salina San Vicente and recommend that any traveller interested in the culture and gastronomy of the region visit it. The rich history and exceptional products of the salt pan are something not to be missed. We plan to return one day and enjoy another culinary feast.

### Must do

Walking trail from the city of San Fernando to Chicla-na de la Frontera, crossing the heart of the marshes of the Bay of Cádiz.





# Salina of Chiclana

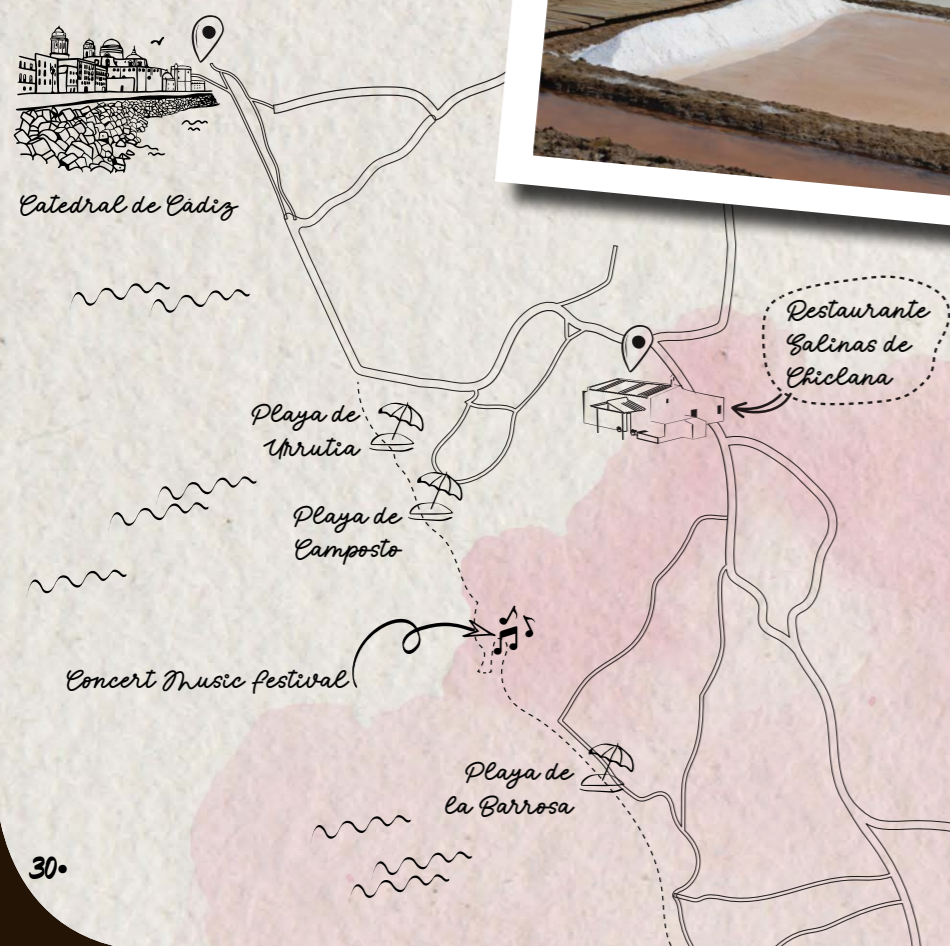


Where you can recharge your mind at the salt spa and museum



Following our trip, we decided to visit another emblematic salt pan in the Bay of Cádiz, the old Santa María de Jesús Salina, now known as the Chiclana Environmental Resource Center. Here we can find a wide variety of leisure activities for the whole family, as they have a museum, a restaurant, a farm (the kids really enjoyed the animals) and even a saline spa!

We will never forget this visit to the Salinas de Chiclana and we will definitely be back.



The first thing we decided to visit was the museum, where a very friendly guide explained the history of the Salina in the context of the Bay of Cádiz and how it works. In addition, we learned a bit of the vocabulary of the Salina... Did you know that each one has its own words to refer to the tools and even the birds? It's very interesting!

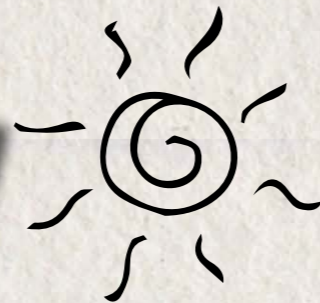


### Attractions nearby

Excursion by boat or kayak to the islet of Sancti Petri to visit the lighthouse and enjoy a delicious meal in the restaurant.



Playa La Barrosa, kilometres of fine golden sand beach.



Did you know?  
that each Salina has its own vocabulary.

When we finished we were very clear about what our next activity was going to be: the spa! We needed a bit of relaxation on our trip and with the evening light, the moment was perfect. First we smear our bodies with mud and waited for it to dry before bathing in the water pond. Our skin became really soft. After that, we took a bath in the hyper-saline pool, impossible not to float. What fun! Finally, we got a full body massage with algae cosmetics for complete relaxation.



## Your travel tips

→ The spa is only open in the summer season.

### Do NOT forget

To go up to the viewpoint located in the centre of the building to have a panoramic view of the entire Bay.



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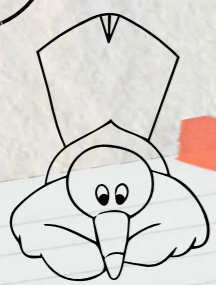
contact us:)



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# Salina La Esperanza

The University of Cádiz towards the innovation in sustainability of Salinas



## contacts

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 Web: <https://scise.uca.es/>  
 Intragram: @conservacionsalinas  
 Facebook: Salinas La Esperanza  
 conservación activa



Salito



Esperanza

We heard that the University of Cádiz had its own Salina for researching and we were very curious about visiting it. When we arrived, the great doorway of the Salina de la Esperanza welcomed us under its arches. Just at the entrance, we met Esperanza the donkey and Salito the horse, ambassadors of the Salina. So cute!



SO CUTE!



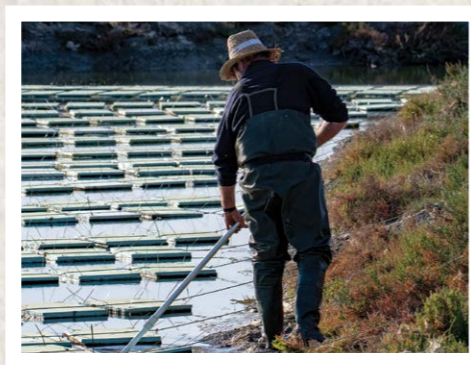
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Two guides from the Salina explained to us the importance of the salt economy in the Bay of Cádiz and its cultural and environmental implications, highlighting the innovative projects that the University is carrying out to improve the traditional Salina sustainability. In this sense, the University of Cádiz, through its Central Research Service in Salinas (SCI-SE), has done a great job in the Salina La Esperanza integrating the economy, culture, research and environment by recovering this traditional business and the associated biodiversity, especially the bird life.

Later, a salt-farmer master carried out an exhibition of traditional artisanal salt extraction. It was very emotive! In the background, we saw the different birds that inhabit, rest or feed in the salt pan passing by, such as little terns, plovers, flamingos, avocets, black storks, Eurasian spoonbills or stilts.



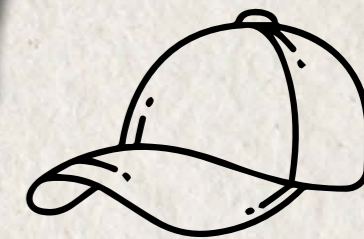
The visit to the Salina de la Esperanza has been a true immersion in the nature of this special place, the Bahía de Cádiz Natural Park. Hands down, a place that motivates you to get involved in conservation!

### Attractions nearby

- ★ Estero Natural: a family-owned business dedicated to aquaculture where you can enjoy and taste traditional fishing demonstration called "despesque".
- ★ Marisma de los Toruños and Pinar de La Algaida Metropolitan Park, with many leisure and sport activities for all the family.

## Your travel tips

- Always carry with you a cap and bottle of water and, if possible, optical equipment (binoculars, telescope, etc).
- Respect at all times the behaviour instructions given by the guides.
- Sign up for volunteer programs to contribute to active conservation in Salinas.
- Access is restricted for vehicles, but it can be reached on foot or with transportation arranged by the Salina



# Salina of Marambay



Experience, tradition and innovation

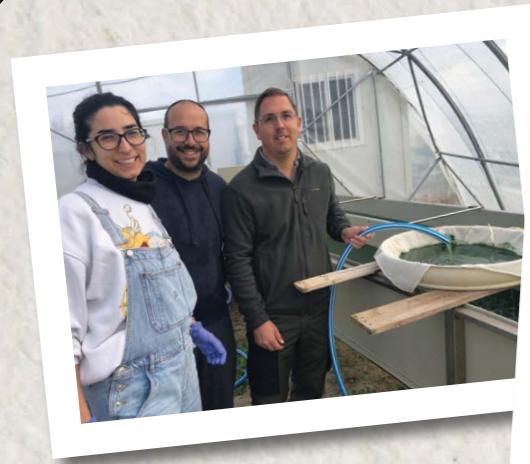


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We decided to visit the recently restored Preciosa and Roqueta Salina, now known as Marambay. This place is very special as it has a modern and global concept for the recovery of natural spaces turned into a leisure and restaurant complex that unites tradition, gastronomy, sport and environmental sustainability.

**contacts**  
web: <https://www.marambay.com/>  
Facebook: marambaycadiz  
Instagram: marambay\_  
Elf: +34 648 78 62 98





When we got to Marambay, the first thing we noticed was the beautiful white building that was in the center. It is an old restored salt house that now functions as a restaurant where natural products from the salt pan such as salicornia, shrimp or sea lettuce are used to prepare dishes on the menu, which of course we were delighted to try. They never stop innovating. In fact, MedArtSal project has helped them to build the first microalgae culture plant in a traditional Salina. Very interesting to visit and out of the box!

salicornia



A few minutes from the cities of San Fernando and Cádiz.

Thanks to its location in the heart of the natural park, it is also a perfect place for bird watching and for practising all kinds of water sports such as paddle surfing, windsurfing, canoeing or e-foiling.

**Things to do**

- Guided tour of the salt pan where it is explained how an artisanal salt pan and the tide mill work.
- Artisanal fishing of shrimps and prawns with pots.
- Collection of fleur de sel during the summer season.
- Boat trip through the pond.
- Bird watching.
- Paddle surfing and e-foiling.



**Do NOT forget**

- comfortable clothes and shoes, wear a cap & sun protection if you come to the guided tours.



# Salina of Marchamalo

where tradition meets conservation



## contacts

Paraje de Los Criollos s/n, 30380  
Cabo de Palos, Cartagena, Murcia.  
<https://www.fundacionanse.org/>  
☎. + 34 968 966 407



In Murcia region and located between the Mediterranean Sea and the Mar Menor lagoon, we can easily find the "Salinas de Marchamalo" from the road that enters La Manga town. From here, we can spot the salina next to the Mar Menor and its five volcanic islands, which contrast with the predominant buildings of this touristic town. Part of this abandoned salina has been acquired by the NGO Fundación ANSE for restoration and operational recovery, an exemplary and really interesting project.



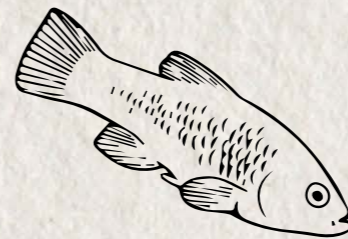
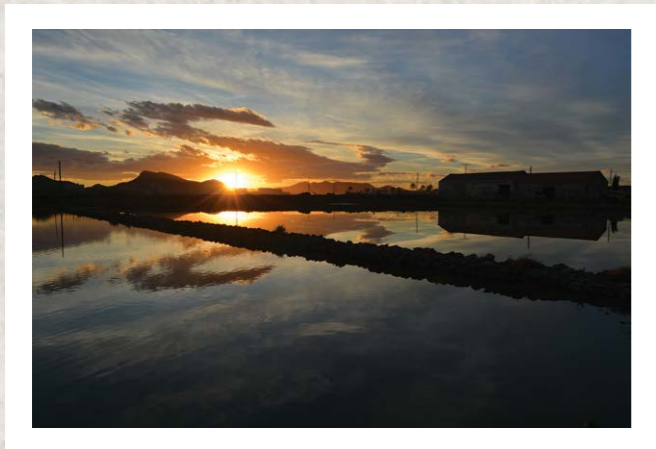
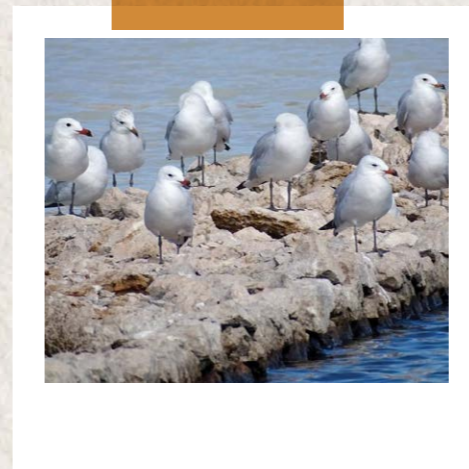
ANSE did a great restoration job to the salina

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Let's visit the warehouses that were once occupied by the carpentry and workshops, and were recently restored preserving the traditional architecture, built in stone and solid brick, with large wooden trusses supporting the tiled roofs. Located in one of them, is the laboratory of the research of oysters and bivalves, conducted by the "Instituto Español de Oceanografía" with the aim to recover endangered species and their contribution to the Mar Menor restoration.

Next to the warehouses, we can see the filling and drainage channels, part of which have also been restored thanks to the MedArtSal project, and from which the filling of the salinas is controlled by means of wooden gates (tablachos). On the horizon you can see the impressive Cabo de Palos lighthouse.



### Attractions nearby

- ★ Salt Dock in Cabo de Palos
- ★ Cabo de Palos Lighthouse
- ★ Mar Menor, a coastal saltwater lagoon

## Your travel tips



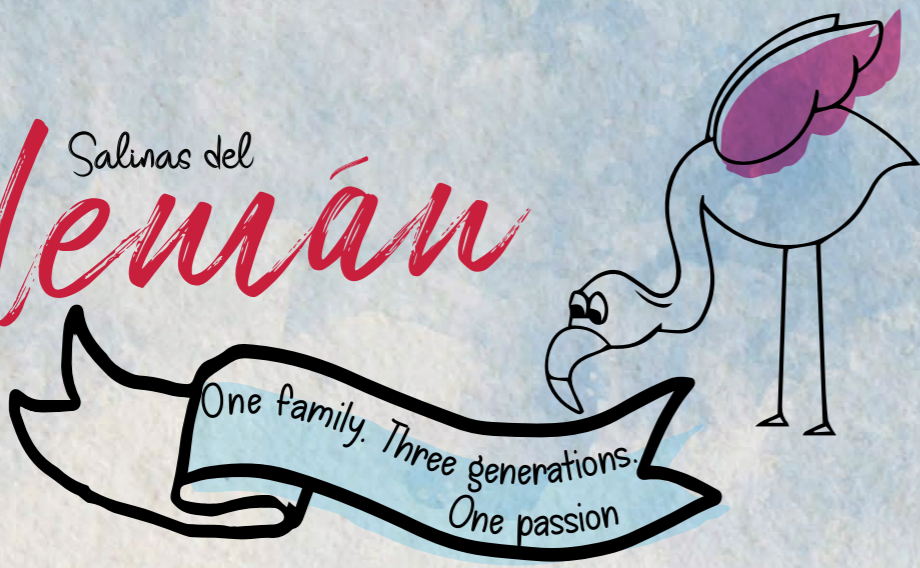
- Birdwatching is a must in these Salinas.
- Typical dish from the area: "arroz caldero", cauldron rice
- Walk or bike ride around the salt pan and along Las Amoladeras beach.

From there we are able to spot many interesting and beautiful birds such as the greater flamingo, the black-winged stilt, the pied avocets and other waders feeding in the nearby ponds, as well as the common shelduck.

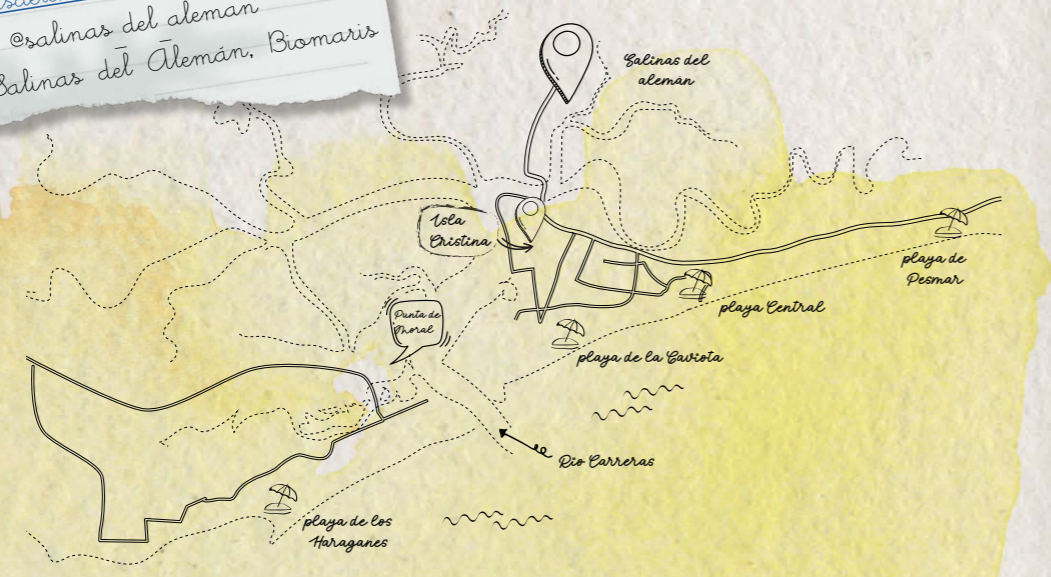
Hundreds of endemic little fish, called "fartet" or Spanish toothcarp, move from one side to another in the channels that connect the salinas with the Mar Menor...



# Salinas del Alemán



Salinas del Alemán. A-5150 Road  
 km-4 21410 Isla Cristina, Huelva  
 Office: +34 959 343 544  
 Shop: +34 696 583 768  
 hola@salinasdelaleman.es  
[www.salinasdelaleman.es](http://www.salinasdelaleman.es)  
 Instagram: @salinas del aleman  
 Facebook: Salinas del Alemán, Biomaris



While exploring Huelva, one of the most beautiful natural regions in Andalucía, we stumbled upon a family business called Salinas del Alemán - Biomaris. Their salt pans are located in the Marismas de Isla Cristina Natural Area, surrounded by the Carreras River and the Atlantic Ocean. The family business was established in 1954 and since then, they have been committed to providing their customers with the best possible natural salt, maintaining a balance between traditional and sustainable practices. The natural setting of the area was truly breath-taking and unique, and we could tell this family was proud to be a part of it.



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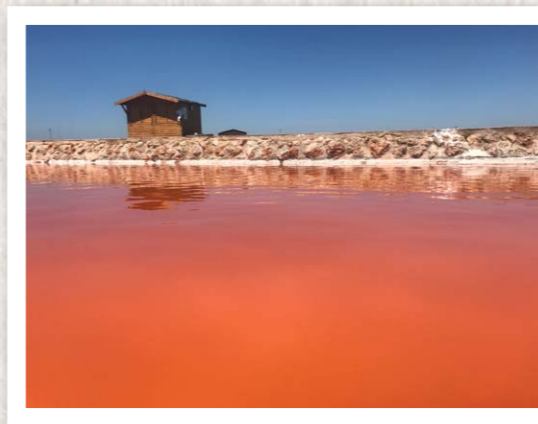




We were fascinated by the process of artisanal salt collection and the natural beauty that surrounded the salt pans, home to a great variety of birds, such as avocets, spoonbills and flamingos. We decided to stay and experience the saline spa as these Salinas are well-known for offering thalassotherapy at their facilities. We indulged in the various treatments using magnesium oil and saline mud and then enjoyed a relaxing massage and a yoga class at sunset. It was a pleasure for the senses!

When we left Salinas del Alemán, we knew we had found a place that was truly special and we promised to return and share our experience with others, to spread the word about this hidden gem in the south of Spain.

Beautiful Huelva



## Attractions nearby

Get to know the fascinating world of the Isla Cristina marshes and the Carreras estuary by a boat trip that starts from the marina of Isla Cristina. You will have the opportunity to see a great variety of native and migratory birds with impressive sunsets and of course, all accompanied by tasting the famous white shrimp and Condado de Huelva wine. Activities adapted to all ages. Recommended company for boat trips:

<https://excursionesenbarco.es>

Plan your visit in advance and book the guided tour and the saline spa at:

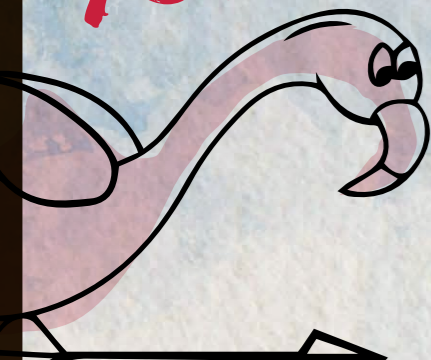
[www.salinasdelaleman.es](http://www.salinasdelaleman.es)

Recommendations



Bring a hat, comfortable shoes and some hydration.

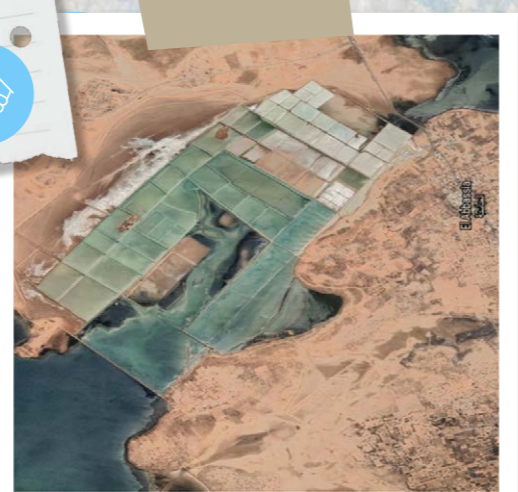
# Salina of Kerkennah



Bay of El  
Abbassia



**contacts**  
 Les Diamants de la mer (SODIMER)  
 Adresse: El Abbassia 3070 El  
 Abbassia Kerkennah Ifse. Tunisie  
 Free: +21674497352  
 Gérant: Mr. Lached Jalel  
 +21625412969



Aerial view



Located on the Kerkennah Islands in the Mediterranean Sea, in the region of El Abbassia. This site constitutes a bay called "Bay of El Abbassia". Historically, the Sabkhet El Abbassia has been exploited since the late 19th century. "SODIMER" company was introduced as a refining company which is specialized in the production and refining of sea salt, whose manufacturing process goes through different stages from pumping to packaging of salt.

This natural site is composed of a rich fauna and flora. There is also a halophilic vegetation (which grows in a saline environment), also it is a refuge for several species of migratory and wintering birds (pink flamingos, white spoonbill, ...).

you can go around the salina by bike

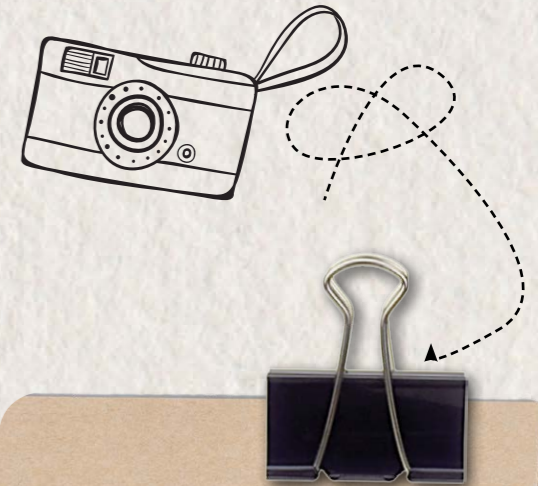
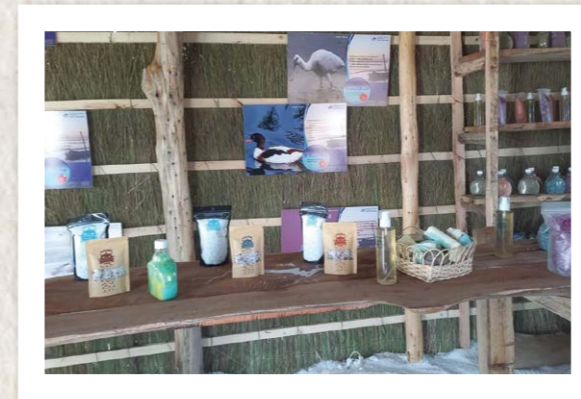


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When we arrived, we started our day with a sea outing discovering the traditional fishing techniques to the Kerkennah Islands. Then we have visited the Lahsar Fort - A real point of interest, we reached it by following the tourist coast of Sidi Fredj.

A stop on the island of Gremdi was a must. It needed about 1 hour walk to go around it. We were told not to miss the Thursday market in Remla (Kerkennah): this market is a meeting place and will allow you to discover the Kerkennians and certainly buy fresh products to taste during your vacations... Next day we went to Sidi Founkhal (Kerkennah Island) that has a beach and a panorama for sunrise and sunset lovers. And... of course, we ended our stay by lazing on the beach, swimming in the warm waters... Without forgetting the tasting of fish and shellfish in season!



## Your travel tips

- The islands of Kerkennah are accessible from Sfax with a ferry of about 1 hour.
- Please consult this link for the schedules: <https://www.sonotrak.tn/fr/horaire>
- During the summer period, it is strongly advised to book your ferry trip for both the outward and return journey.

## What to see

- ★ Free ecotourism circuit of the saltworks by foot or by bike.
- ★ El Abbassia Museum



# Salina of Saida

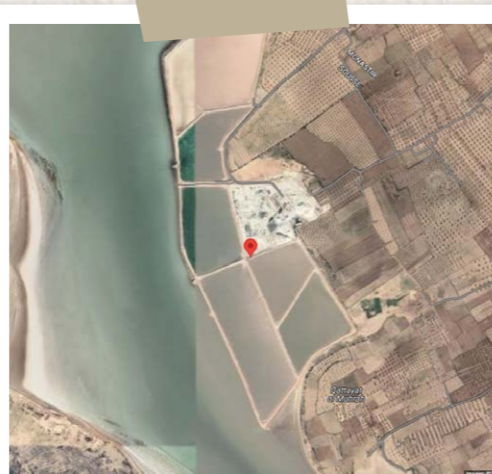
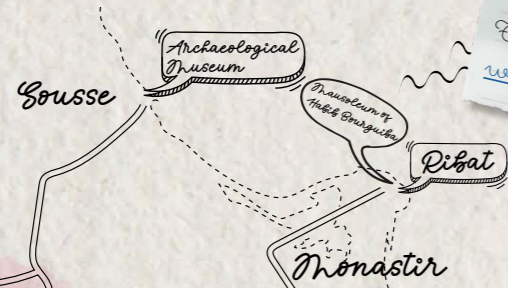


Far from the sea,  
near to the nature



## contacts

Avenue de l'environnement maatmeur  
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Email: [Ste.saida@topnet.tn](mailto:Ste.saida@topnet.tn)  
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☎./F. (+216) 73 526 428  
[www.selsaida.tn](http://www.selsaida.tn)



Satellite view of SAIDA Salina's Ponds with indication of Water flow



From Monastir we travel towards the In-land salinas managed by SAIDA S.A. It is not easy to find them but the big hospitality of the manager, Mr Belaid Souid, converts the travel into a discovery.

Crossing the internal lands of Monastir area, you can meet the "sea" again, stopping at the big salted basin of Sidi El Héni, in the middle of Tunisia. Here, SAIDA can extract the salt and can also create fully-coloured cosmetics, thanks the cultivation of the native algae, *Dunaliella salina*. It is a microorganism so we are not able to see it but we can see its colour: pink-to-red in the salt pans, from which we can separate an orange paste in the SAIDA laboratories by the mean of an innovative equipment purchased in the framework of the MedArtSal project.



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Walk of SALT

We cannot forget the beautiful blue of the sky and the white of the salt, that complete our coloured journey in SAIDA salinas.

Walking around the salt pans, we discover how the salted basin exploits the rain which dissolves the salt of the basin. Then the salt waters are pumped into the salt-pans.

But, totally fascinated by colors of SAIDA, we walk back to the laboratories to see the extraction of the beta-carotenes and the production of natural cosmetics: face creams, body oils, salt scrubs and soaps. All enriched carotenoids, they are orange, like our hands because we touch the paste of extracted beta-carotenes.

Our visit ends with some samples of salt, harvested in one of the most important in-land salinas of Tunisia.

## Your travel tips

Monastir is far 50 km, so take some food and drinks with you

### Attraction nearby

- Monastir Marina
- Bourghiba mausoleum
- Sousse Medina

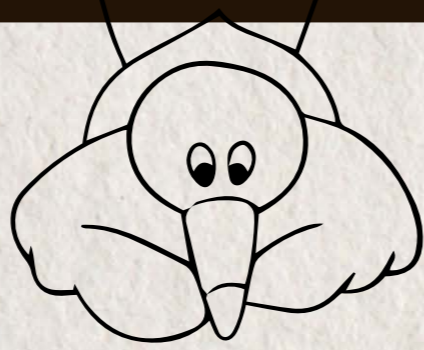


*The SAIDA cosmetics are prototypes now, not for sale .*



*Bourghiba mausoleum a must to visit*

*My travel notes*





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