Strengthening National Salt Industry through Cultivation Upgrading and Product Diversification

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Abstract : This research was intended to: (1) designing production systems that produce high quality salt and (2) diversification of salt products. This research used qualitative and quantitative approaches which Garam Mas Ltd. as the research site. The data were analyzed interactively and subjected to laboratory tests. The analyses showed that salt production system using HDPE geomembranes produced whiter and cleaner salts than those produced by conventional methods without HDPE geomembranes. High quality consumption salt contained 97% NaCl and a maximum of 0.05% water, in the form of white minute crystals and usually used for table salt of food and snack seasoning, souses and cheese and vegetable oil industries. Medium grade salt contained 94.7%-97% NaCl and 3%-7% water and usually used for kitchen salt, soy sauce, tofu industries and cattle feeding. Low quality salt contained 90%-94.7% NaCl and 5%-10% water, with dull white color and usually used for fish preservation and agriculture. The quality and quantity of salts production were influenced by temperatures, weather, water concentrations used during production processes and the discipline of salt farmers itself. The use of water temperature less than 23 °Be during the product (consumption salt) should be attempted to produce quality salt that fulfills the Indonesian National Standard. Therefore, the integrated policies among stakeholders are really needed to build strong institutional base at salt farmer level. This might be achieved through the establishment of specific region for salt production.

Keywords : cultivation system, diversification, salt products, high quality salt

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