



Company Name:

Necton

Can you please introduce your company?

Necton has been hand-harvesting sea salt for 25 years now. We are a 100% Portuguese company dedicated to the production of Traditional Sea Salt and Fleur de Sel. We have revived an activity that, besides being environmentally friendly and socially conscious, allows the production/extraction of a high-quality natural product. Therefore, it uses a unique methodology that combines tradition and modernity of quality and innovation processes to achieve excellence. Necton currently exports to 23 countries on 3 continents.

We have two high-quality brands, "Marnoto" which represents the Portuguese name given to the salt worker profession, and "Belamandil" which is the name of the place where we are located, in the heart of the Ria Formosa Natural Park.

Why did you choose the BRCGS Standard?

Choosing to have one of the most demanding standards in Food Safety was a natural step on pursuing excellence is something that has been part of the company's DNA since the beginning. Our need to evolve, in order to be readily suitable to more demanding clients, was definitely the catalyser that made this decision easier to make.

What are the benefits being BRCGS certificated?

Being BRCGS certified is the most trustworthy proof of a company's devotion to food safety and to ensuring quality, this logo has the power to answer a myriad of concerns any demanding client might have regarding food safety matters that, at the end of the day, makes our job more efficient and effective for clients and prospects.