

08-11 JUNE 2026

EUsalt Annual Events

Venice Lido, Italy



eusalt
EUROPEAN SALT PRODUCERS' ASSOCIATION

Foreword

Dear participant,

Venice and its elegant island of the Lido provide a truly unique setting for this year's EUsalt Conference and Annual Events. It is therefore with great pleasure that I welcome you to the 2026 edition of our annual gathering. A city shaped by trade, culture and innovation, Venice also shares a deep historical connection with salt, which contributed to its prosperity and even helped preserve the very foundations on which the city stands today.

This year's programme will bring together industry leaders, policymakers and experts to discuss some of the most important challenges and opportunities facing the salt sector. Topics such as health and safety, innovation, market developments and agriculture will be at the centre of our discussions, supported by an excellent line-up of speakers from industry, institutions and academia.

Beyond the conference sessions, participants will have many opportunities to exchange ideas and strengthen connections throughout the networking activities and social programme, including a visit to Murano and a guided tour exploring Venice's historic salt heritage.

Special thanks to our valued sponsors **Veolia, Cielle Imballaggi, SEP Salt & Evaporation Plants, Shiraam Salt Engineering, Salt Partners, Titan Salt, Ferrum, Tema Process** and **Euragglo** for their support.

I wish you a productive conference and a memorable stay in Venice Lido.

Holger Bekemeier

EUsalt President



Competition law rules

All EUsalt meetings need to be conducted in accordance with the relevant competition and antitrust laws.

Members are therefore reminded that they will at all times refrain from discussing any information which is confidential to their company and/or which is likely to affect the commercial strategy or activities of these companies.

They are in the best position to judge what is, and what is not, commercially sensitive or confidential and so responsibility lies with them in the first place.

They are also reminded not to discuss topics outside the previously circulated and reviewed agenda.

Failure to follow these guidelines may bring with it serious consequences for them as an individual, their companies and trade association.

Such consequences include heavy fines and in certain cases, under national laws, the imposition of criminal penalties and sentences.

Remarks

Please note that the events marked with *EUsalt Members only* are reserved for EUsalt Members. The welcome cocktail on 9 June, the conference and dinner on 10 June and the excursion on 11 June are open to all participants (speakers and sponsors included).



Internal meetings

MONDAY 8 JUNE -

15:30 - 18:00 | Registrations

16:00 - 16:45 | Water Treatment Working Group

16:45 - 17:30 | Analytical Committee

19:00 - 21:00 | Members' dinner at the Hotel Excelsior's restaurant 'Elimar' (*EUsalt Members only*)

TUESDAY 9 JUNE

Monday, 8 June, and Tuesday, 9 June, will be dedicated to EUsalt Committees' and Working Groups' meetings. Experts and representatives from the health and safety, food and feed, sustainability, and related sectors will gather to discuss various relevant topics in their fields of expertise. The day will conclude with a Board meeting, followed by a cocktail reception at the Hotel Excelsior (*for all participants*) and a traditional dinner in Venice city (*EUsalt Members and invited guests only*).

08:30 - 16:00 | Registrations

09:00 - 09:45 | Sea Salt Working Group

09:45 - 10:30 | Organic Task Force

10:30 - 11:15 | De-icing Working Group

11:15 - 12:00 | Food & Feed Working Group

12:00 - 13:30 | *Lunch*

13:30 - 14:15 | Sustainability Committee

14:15 - 15:15 | Health & Safety Committee

15:00 - 16:00 | EUsalt Board meeting (*EUsalt Board Members only*)

18:00 - 19:00 | *Welcome Cocktail Reception at the Hotel Excelsior (for all participants)*

19:00 | *Meeting point in the Excelsior Hotel lobby for transfers*

20:00 - 23:00 | *Dinner in Venice city centre - restaurant 'Al Colombo' (EUsalt Members and invited guests only)*



Conference programme

WEDNESDAY 10 JUNE

08:00 - 17:30| Registrations

08:45 - 09:30| EUsalt General Assembly (*EUsalt Members only*)

09:30 - 10:00| Networking coffee

10:00 - 10:15| Welcome address by EUsalt President **Holger Bekemeier**

10:15 - 10:45| Crystal Clear? Navigating Uncertainty in the EU Salt Market – **Shaun Wilken**, *A-Insights*

10:45 - 11:05| Sodium Batteries: Powering the Next Energy Transition – **Paul Rübiger**, *European Union Agency for the Cooperation of Energy Regulators (ACER)*

11:05 - 11:20| ALF 4.0 – The Future of Autonomous Mining - Innovation Award Presentation – **Malena Figueroa Lanz**, *K+S Aktiengesellschaft*

11:20 - 11:40| Sea Saltworks and Agriculture – A Strategic View – **Giordano Emo Capodilista**, *Confagricoltura*

11:40 - 12:10| Tourism and Heritage Award Presentations

12:10 - 12:30| Gold Sponsors presentation (**Veolia-Evatherm** and **Cielle Imballaggi**)

12:30 - 14:00| *Networking lunch*

14:00 - 14:30| Gold sponsor presentations (**SEP** and **Shriraam**)

14:30 - 14:45| Safety Award Presentations

14:45 - 15:05| Mining Safety: Challenges, Practices and Progress – **Cynthia Mestanza Fernandez**, *Euromines*

15:05 - 15:30| Hydrogen-Enriched Salt: A New Frontier in the Global Salt Industry: Unprecedented Technology for Creating "Living" Food – **Ashot Khachatryan**, *New Hydrogen Technologies RPC*

15:30 - 16:00| Gold sponsor presentations (**Titan Salt** and **Salt Partners**)

16:00 - 16:30| *Coffee break*

16:30 - 17:00| World Salt Symposium 2027 – **Dr Urs Ch. Hofmeier**, *EUsalt Honorary President and now Chair of the Organising Committee of the World Salt Symposium*

17:00 - 17:10| Winners of the Awards and closure by EUsalt President **Holger Bekemeier**

18:30| *Meeting point in the hotel lobby for Dinner Reception ([see page nr. 12](#))*

19:00 – 23:00 | *Dinner Reception at Venice Golf Club (Venice Lido)*





Speakers



Shaun Wilken is an award-winning Market/Strategic Intelligence Specialist and experienced leader in the foodservice and food manufacturing industry – making a career of moving upstream ("Fork to Farm") in the global food industry. He is known for a fact-based, data-driven, forward-looking approach that helps organisations turn market and competitor intelligence into clear strategic direction and measurable business impact.



Dr Paul Rübiger, born in Wels (Upper Austria), after his degree in Business Administration, worked within the Rübiger Group and started several businesses like Rübiger Distribution and Rübiger Marketing. From 1996 to 2019 he had been member of the European Parliament (ITRE, Budget, Trade) and belonged to the European People's Party (EPP). From 2020 to 2024 Paul Rübiger was Member of the Governing Board of the European Institute of Technology (EIT). Since 2024 he has been a Member of the Administrative Board of ACER (European Union Agency for the Cooperation of Energy Regulators) and since 2020 Member of the European Economic and Social Committee. Rübiger has also been active in the field of water and water treatment for many years.



Malena Figueroa Lanz has been working at K+S since 2008. From 2014 to 2025, she held the position of Mining Engineer in the Mining Technical Department at the Hattorf-Wintershall mine. She grew up in Caracas, the capital of Venezuela, where she studied Mining Engineering and began her career in the cement industry. After moving to Germany, she pursued further studies in Energy Economics. Since 2025, she has been part of the Technology & Engineering Department (Mining Unit) at the K+S headquarters. Her work focuses on the development and implementation of innovative automation solutions in mining. She currently leads the project ALF 4.0 – The Future of Autonomous Mining and is presenting it for the EUsalt Innovation Award 2025.



Giordano Emo Capodilista is an Italian entrepreneur, wine producer, and agricultural executive from Padua, in the Veneto region of Italy. He serves as Vice President of Confagricoltura. In these positions, he focuses on innovation, internationalisation, sustainability, and the promotion of Italian agri-food excellence worldwide. Recognised for his expertise in European agricultural policies and international trade, Giordano Emo Capodilista serves as a member of the European Economic and Social Committee (EESC), where he represents the interests of the Italian agricultural sector at the European level.



Eörs Kondorosy, Managing Director, EVATHERM, Switzerland, was born 1963 and raised in Zurich, Switzerland. In the years 1983-1989 he studied mechanical engineer at ETH Zurich and at the Technical University of Budapest, where he graduated as process engineer. In 1999 he graduated as an industrial engineer as well. In 1989 he was employed at EVATHERM Ltd, where he held several positions. In 2003 he was appointed to the Managing Director position and also became a member of the board of directors. He gave several lectures on the subject of salt production, and he published a couple of papers to this theme.





Giacomo Loreto, is a third-generation member of the family behind Cielle Imballaggi and Rotomed, two Italian companies specializing in flexible packaging solutions since 1956. After earning a Master's Degree in Management from IE University in Madrid, he began his professional career in strategic consulting with a leading multinational firm, where he gained experience in business strategy, organizational development and growth projects across different industries. He subsequently joined the family business, bringing an international perspective and a strong focus on innovation, sustainability and long-term value creation. Over the past three years, he has served as Sales Manager, leading business development activities and supporting the Group's expansion into new markets and applications



Kerstin Hirsch holds a Dipl.-Ing. degree (Master of Engineering) in Chemical Engineering from the Technical University of Karlsruhe (2005). In her nineteen years of involvement in the design, startup and troubleshooting of evaporators and crystallizers she has designed and commissioned several plants and has been consulting and supporting clients all over the world in her position as sales manager and now as business development manager for fifteen years. One of her specialities is the brine purification process and waste water treatment with recovery of valuable products.



George Iacovou is a distinguished Salicultural Technologist and Industrial Strategist who bridges the gap between theoretical chemistry and large-scale industrial applications. Serving as Global Business Development Director for both Shriram Salt Engineering and Saltec Inc., he drives international market penetration for turnkey salt refineries and advanced plant technologies. Recognised as the foremost global expert in Open Pan Evaporation, he possesses pioneering expertise in advanced crystallisation, Vacuum Crystallisation (MvR), brine management, and Zero Liquid Discharge (ZLD) systems. He has directed operations for major salt producers, optimised pharmaceutical-grade processing, and served as a technical expert witness in international legal disputes. I am a dedicated advocate for the vital role of salt in health and environmental systems, frequently publishing technical insights on the future of saliculture.



Cynthia Mestanza Fernandez is a highly accomplished professional with 20 years of experience in Health & Safety and Environmental (HSE) management within the mining, energy, and manufacturing sectors internationally. After graduating with a Master of Science in Environmental Management, she started working at ENGIE Peru, where she led the department of Environmental Affairs. Over the years, Cynthia has gained valuable experience in ensuring compliance with all Environmental, Health & Safety commitments. Currently, she serves as the H&S and Environment Manager at Euromines in Belgium, where she is a key advocate for the European mining sector's interests regarding Health & Safety, Environmental, and Chemical policies. Cynthia is recognised for her expertise in stakeholder relations, decision-making, and navigating complex EU legislation.





Ashot Khachatryan is an Active Member of the European Academy of Natural Sciences, the New York Academy of Sciences, and the Russian Academy of Medical and Technical Sciences. He is an Honorary Professor of the Oxford Academic Union and a Honored Inventor of Russia and Europe. He is pioneer and inventor the worlds first dietary supplement for hydrogenating food products (2022). A pioneer of the new field in medicine - of hydrogen medicine, he founded the world's first hydrogen medicine clinic (1993) and an international clinic network (2016). His innovations include internationally patented, first-of-their-kind household hydrogen generators (electronic, 2009; metal-alloy based, 2015) He is the author of over 60 patents, 10 monographs, and the recipient of numerous international awards and medals.



Vladimir M. Sedivy received his MSc degree in chemical engineering (with honours) at the Institute of Chemical Technology in Prague and a PED diploma at the Institute of Management Development in Lausanne. He built petrochemical plants with Badger in London and evaporation plants with Sulzer Escher Wyss in Zurich. His interest in salt started in 1973 when he became a manager of salt projects in Africa and South America. He invented the HYDROSAL salt purification process with hydroextraction of impurities in 1978. As a Director of Krebs Swiss, he acquired and implemented many salt and chloralkali projects in Europe, America, Africa, Middle East and India, including turnkey contracts for leading chemical and food companies. In 2003, Vladimir M. Sedivy established Salt Partners. Under his management, Salt Partners carried out consultancy assignments for governments, banks, and global corporations, such as Dow Chemicals, and built SOLARSAL and HYDROSAL salt production and processing plants worldwide.



Robert van Voorst is CEO of Titan Salt in the Netherlands. He holds a Bachelor's degree in Mechanical Engineering and a Master's degree in Business Administration. With 20 years of international experience, Robert has built extensive expertise in metallurgy, welding technology, evaporation, crystallization, drying technologies, and equipment fabrication. Throughout his career, he has been closely involved in the optimization, modernization, and long-term performance improvement of salt production facilities worldwide. At Titan Salt, he focuses on helping salt producers improve plant reliability, efficiency, and long-term operational performance through integrated engineering, process expertise, and practical execution.



Urs Hofmeier, an ardent advocate for agility, digitalisation, and sustainability, melds his science background and MBA with deep experience at the business-politics nexus. His transformative leadership since 2012 has reshaped the Swiss Salt Works, steering it from mere distribution to dynamic customer engagement. Extending his expertise beyond national confines. Urs, between 2019-2025, also spearheaded EU salt, enhancing cooperation among European salt producers. His journey reflects a blend of entrepreneurial vigour and public sector insight.



Welcome Cocktail Reception at the Excelsior Hotel and dinner in Venice centre - 9 June 2026



© Excelsior Hotel Venice Lido

Welcome cocktail at Excelsior Hotel (for all participants)

Location: Amu Terrace

The EUsalt Welcome Cocktail offers participants the opportunity to reconnect and network in one of Venice's most prestigious historic venues. Bringing together members, speakers and guests ahead of the conference programme, the cocktail reception will provide a relaxed and elegant setting to exchange ideas, strengthen relationships and officially open the EUsalt Annual Events 2026.

Dinner at 'Al Colombo' restaurant in Venice city (only for EUsalt members and invited guests)

Located in the heart of Venice, Ristorante Al Colombo is a true historic venue, with origins dating back to the 18th century. Steeped in Venetian tradition, it has long been a gathering place for artists, intellectuals and visitors, reflecting the cultural and social life of the city over the centuries. Today, the restaurant preserves this heritage through its elegant interiors, artistic décor, and authentic cuisine, offering guests the opportunity to experience a refined Venetian dish such as seabass garnished with a salt crust.

NOTE: Water taxi transfers will be organised from/to the Hotel Excelsior. Meeting point: hotel lobby at 19.00, departure at 19.15 sharp.



© Al Colombo Restaurant



Partners' programme and Dinner reception - 10 June 2026

Partners programme

On **Wednesday 10**, while the EUsalt Conference will be in full swing, spouses and partners can enjoy a nice day trip around Venice.

All registered spouses/partners are requested to meet at 08.45 am in the Excelsior Hotel lobby. **NOTE: It is advisable to bring a bottle of water with you.**

08:45

Meeting with the guide in the hotel Excelsior lobby.

09:00

Transfer by water taxis from hotel to San Marco.

09:30 - 11:45

Walking tour in the San Marco area, including the visit of Saint Mark's Basilica and terrace.

11:45 - 12:15

Private gondolas' ride

12:30 - 14:00 – *Lunch break in a restaurant*

14:00 - 16:00

Walking tour in the Rialto/Cannaregio area

16:00 - 16:30

Transfer back to the hotel Excelsior



© San Marco's square in Venice

Dinner reception at Venice Golf Club (Venice Lido)

To conclude the full and engaging day, EUsalt invites all participants to a reception dinner at Venice Lido Golf Club. Set in the unique natural surroundings of the Venice Lido Golf Club, the dinner reception offers an exclusive and memorable experience on one of Italy's oldest and most prestigious golf courses, founded in 1928 and nestled between the Venetian lagoon and the Adriatic Sea. Guests will be transported to the venue by boat, enjoying a Venetian-style aperitif along the way.

NOTE: *Participants are invited to meet at the lobby of the Excelsior Hotel at 18:30. EUsalt staff will bring all participants to the boat dock, which is a 7-minute walk from the Excelsior Hotel, at 18.45. Departure by boat is scheduled at 19.00 from the dock. Return to the Excelsior Hotel by boat transfer expected between 22:30 and 23:00.*



© Venice Lido Golf Club

Social programme - 11 June 2026

On Thursday 11, all participants will enjoy a panoramic boat tour through the Venetian lagoon, including a visit to a traditional Murano glass factory with a glass-blowing demonstration. During the cruise, participants will discover the historical importance of salt in Venice and its role in the city's development.

The programme continues with a guided walking tour in the Dorsoduro district, in the Zattere area where the ancient salt warehouses were once located. Highlights include Punta della Dogana, the Basilica della Salute, and the historic Squero di San Trovaso.

The experience concludes with lunch at a local restaurant in the Zattere area, followed by transfers back to the Excelsior hotel.

IMPORTANT NOTE

*Participants are requested to meet in the lobby of the Hotel Excelsior at **08:45**. Departure by boat is scheduled for **09:00 sharp**.*

The excursion includes boat transfers and walking tours across Venice. Lunch is expected to conclude at approximately 15:00, with return to the hotel anticipated around 16:00. Please note that this timing cannot be guaranteed due to local traffic and navigation conditions.

As a result, EUsalt will not be able to arrange earlier transfers from the excursion or from the lunch venue.

Please also note that suitcases and large luggage cannot be accommodated during the excursion due to the boat transfers and walking activities involved.

Participants are therefore kindly requested to check their flight schedules carefully and ensure they have sufficient time to travel from Hotel Excelsior to the airport after the excursion.



© Dorsoduro district and Zattere area

Sponsors

Gold



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Veolia Group is a global leader in ecological transformation, providing integrated solutions across water, waste, and energy management. With 215,000 employees worldwide, Veolia focuses on developing, preserving, and renewing resources. In 2024, the Group supplied drinking water to 111 million people, sanitation to 98 million, and treated 65 million tons of waste, achieving revenues of €44.7 billion. Its HPD®–Evatherm® evaporation and crystallization technologies, deployed in over 1,000 installations, enable efficient concentration, separation, and purification while maximizing resource recovery. Serving industries including oil and gas, power, and chemicals, Veolia delivers high-performance systems for wastewater minimization and ZLD. In the salt sector, Veolia provides advanced crystallization and brine treatment solutions to produce high-purity sodium chloride, calcium chloride, and sodium sulfate efficiently and sustainably.

Gold



www.ciellesrl.com

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Cielle Imballaggi srl is an Italian flexible packaging manufacturer operating since 1956, with extensive expertise in polyethene packaging solutions for the salt industry.

Today, the Group collaborates with leading salt producers, supplying a complete range of flexible packaging solutions, including FFS films for 10–50 kg bags, PE and laminated films printed in flexographic and rotogravure for salt packaging, shrink films for secondary packaging, as well as pallet covers and stretch hood solutions for pallet stabilisation and protection. Through continuous investments in advanced extrusion and printing technologies, Cielle combines high product quality, production reliability and sustainable packaging development, supporting customers across different markets.

Gold



www.sepwin.ch

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SEP Salt & Evaporation Plants Ltd. offers great expertise in engineering and supply of evaporation and crystallization plants for the chemical, pharmaceutical and food industries using a wide range of evaporators. The treatment of process waste water as zero liquid discharge process or with recovery of valuable products is one of SEP's main emphasis. With the help of their R&D department, new process routes are developed from complex feed stocks within SEP's own laboratory and pilot equipment. SEP services include conceptual design; lab tests; basic and detailed process design; Cap Ex/Op Ex estimate; civil and electrical design; firm Cap Ex/Op Ex determination; procurement and supply of key equipment and turn-key plants; erection, commissioning and training as well as trouble shooting and consulting. SEP's mission is to generate more sustainable, efficient and high-quality production for global industry.

Gold



www.shriraam.com

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Shriraam Salt Engineering Private Limited, since 1974, has been a trusted global partner in delivering comprehensive, turnkey salt refining solutions. They specialise in the design, engineering, and commissioning of advanced Mechanical Salt Refineries, Pure Vacuum Salt (PVD) Plants, and Salt Washeries.

Our core competency lies in transforming sea, lake, and rock salt into premium-grade products while optimising operational expenditure (OPEX) through highly energy-efficient, sustainable technologies. With a proven track record of successful, large-scale installations across more than 20 countries, we provide end-to-end project management—from conceptual design to final execution.

By integrating innovative engineering with stringent international quality standards, Shriraam Salt Engineering PVT. Ltd empowers global salt producers to maximise yield, ensure superior product purity, and achieve long-term operational excellence. We are committed to driving the future of smart, resource-efficient salt processing.

Gold



Salt Partners
Turning salt into gold

www.saltpartners.com

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Salt Partners are independent consultants and engineering contractors, active in the field of salt production, processing and hypersaline biotechnology. Salt Partners' world-wide reputation is based on more than 45 years of experience gained in salt and chloralkali projects implemented around the world. Most of these projects are based on technologies invented by Vladimir M. Sedivy, the founder of Salt Partners.

They strive to develop innovative technologies that are inexpensive, yet achieve the highest levels of salt quality. They apply their technologies and know-how to establish new salt production facilities, improve the profitability of existing saltworks and reduce the cost of salt use in the industry. They focus on detailed analysis of the resources available and select the most profitable implementation option. They supply technology and equipment and build salt plants worldwide.

Gold

Titan Salt

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At **Titan Salt**, they are dedicated to revolutionising the salt industry through innovation, experience, and excellence. With decades of industry knowledge, they have grown into a global leader in the design, optimisation, and modernisation of salt production systems. Their mission is to help facility owners and managers enhance efficiency, sustainability, and profitability across every aspect of their operations.

Innovation drives every project they undertake. By utilising the latest technologies and staying ahead of industry trends, their team creates tailored solutions that meet each client's specific challenges and goals. Their highly skilled mechanical engineers and designers deliver exceptional results, ensuring both technical excellence and operational sustainability.

Titan Salt provides a full range of services, from concept and design through fabrication, installation, and ongoing support. They pride themselves on delivering customised, high-quality solutions that maximise performance while minimising environmental impact. Partner with Titan Salt and join them in shaping the future of salt production.



Silver



www.temaprocess.com

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+31 88 5225800

TEMA Process B.V. is a global specialist in thermal process solutions, designing and manufacturing advanced drying systems based on the shaking fluid bed principle. Their technology is widely applied in salt production, where controlled and reliable drying is essential.

Their energy-efficient, low-maintenance fluid bed dryers ensure consistent product quality, low energy consumption and optimal process control, even at high capacities. They provide hybrid drying solutions that combine fossil-based heating, electrification and heat pump integration. These systems are designed for operational flexibility, enabling producers to respond to fluctuating renewable energy availability while supporting the transition to low-carbon drying concepts in a technically and economically viable way.

Beyond drying, TEMA Process delivers fully integrated sea salt refining lines, including dewatering, drying, screening and milling systems, tailored to your required production capacity and quality specifications.

Silver



www.ferrum.net

ferrum@ferrum.net

+41 62 889 11 11

The Ferrum Group combines the two subsidiaries Ferrum Packaging AG and Ferrum Process Systems AG and provides innovative products and services with unbeatable quality. The Ferrum Group is headquartered in Switzerland and has partner companies and representatives all over the world. The range of products and services offered by the Ferrum Group is broadly diversified and is used by numerous industries. Worldwide operations on all continents, solid internal financing, and financial independence all ensure that the group is well-positioned with an excellent outlook for the future.

Supporting



www.euragglo.com

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Since 1992, **Euragglo** has been associated to the American group K.R. KOMAREK and through a take-over in 2018, the German group KÖPPER is the sole shareholder of both companies.

The KÖPPER Group is involved in designing and manufacturing briquetting and compaction-granulation systems, as well as comminution units based on the roller-press technology. Their group is active worldwide and has installed more than 1 000 units in more than 40 countries, since its creation.

Practical information

EUsalt Secretariat contact information

| | | |
|-------------------------------|--|------------------|
| Adriana Nosewicz | EUsalt Managing Director | +32 479 08 20 62 |
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| Marian Brestovansky | EUsalt Policy and Regulatory Affairs Manager | +32 473 82 45 79 |
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Hotel and meeting venue address

Hotel Excelsior Venice Lido Resort

Address: Lungomare Guglielmo Marconi, 41, 30126 Venice Lido, Italy

Phone: [+39 0415260201](tel:+390415260201)

Email: info@hotelexcelsiorvenezia.com

Website

Transport services

Getting to the Excelsior Hotel Venice Lido

From Venice Marco Polo Airport (VCE):

- Water Taxi: Approx. 30–40 minutes directly to the hotel jetty (see below)
- (or) Public Transport (Water Bus/Vaporetto): Take the [Alilaguna Blue Line](#) to Lido di Venezia, then a short car-taxi (3-5 minutes) or bus ride to the hotel from Santa Maria Elisabetta Square (Line V or B until 'Palazzo del Cinema' or 'Gallo Morosini' stops)

From Venice Santa Lucia Railway Station:

- Water Transport: Vaporetto Line 1 or 5.1 to Lido di Venezia, then a short car-taxi or bus ride from Santa Maria Elisabetta Square (Line V or B until 'Palazzo del Cinema' or 'Gallo Morosini' stops)
- Water Taxi: Approx. 20-30 minutes

From Venice city centre:

- Take the [Alilaguna Blue or Red Line](#) to Lido di Venezia, then a short car-taxi (3-5 minutes) or bus ride to the hotel from Santa Maria Elisabetta Square (Line V or B until 'Palazzo del Cinema' or 'Gallo Morosini' stops)
- Water Taxi: Approx. 20-30 minutes

Water Taxis - contacts (for private boat transfers)

- [CONSORZIO MOTOSCAFI VENEZIA](#) - Telephone: +39 041 5222303 / +39 041 5415084 and E-mail: info@motoscafivenezia.it
- [VENEZIA TAXI](#) - Telephone: +39 041 723112 and E-mail: info@veneziataxi.it
- [VENEZIA TURISMO](#) - Telephone: +39 041 5222303 / +39 041 5415084 and E-mail: info@motoscafivenezia.it
- [VENICE WATER TAXI](#) - Telephone: +39 041 5229040 and Email: info@venicewatertaxi.it / airport@venicewatertaxi.it
- [COOPERATIVA SERENISSIMA TAXI](#) - Telephone: 041 5221265 / 041 5228538 and E-mail: info@serenissimataxi.it

If you want to travel to your destination in style and without any stops, you can take advantage of the private motorboat transfer services offered by the companies listed above. For information on prices, please contact the operators directly.



List of participants

| First name | Last name | Company name |
|------------|--------------------|---|
| Sergio A | Moreno | Asociación Mexicana de la Industria Salinera |
| Michael | McNamara | Australian Saltworks |
| William | Poynton | Australian Saltworks |
| Armen | Vasilyan | Avan Salt Plant |
| Richard | Diggle | British Salt Limited |
| Iulian | Ungureanu | Cargill |
| Giacomo | Loreto | Cielle Imballaggi srl |
| Corrado | Santuccio | Cielle Imballaggi srl |
| Chris | Heywood | Compass minerals |
| GIORDANO | EMO CAPODILISTA | Confederazione Generale dell'Agricoltura Italiana |
| Hubert | FRANCOIS | Group Salins |
| XAVIER | TORRENT PEREZ | ERCROS, S.A. |
| FCO MANUEL | ARCE MONTANER | ERCROS, S.A. |
| Claire | SISSOËFF-PIET | EURAGGLO |
| Cynthia | MESTANZA FERNANDEZ | EUROMINES |
| Paul | Rübig | European Economic and Social Committee |
| Melissa | Platt-McCarthy | EUsalt |
| Marian | Brestovansky | EUsalt |
| Adriana | Nosewicz | EUsalt |



List of participants

| | | |
|------------|-------------|--|
| Alice | Grassi | EUsalt |
| Melanie | Collot | EUsalt |
| Eörs | Kondorosy | EVATHERM Technologies GmbH |
| Dóra | Herpai | EVATHERM Technologies GmbH |
| Jim | Rieke | EVATHERM Technologies GmbH |
| Omar | Real | Exportadora de Sal |
| Miloud | Bouterfas | Ferrum Process Systems Ltd. |
| Krzysztof | Pastuszka | Ferrum Process Systems Ltd. |
| Steffen | Richardsen | GC Rieber Minerals AS |
| Per Gunnar | Syrdalen | GC Rieber Minerals AS |
| Truls | Wingsternes | GC Rieber Minerals AS |
| Arnaud | Massel | Group Salins |
| ISMAIL | SUTTAR | HUB PAK SALT REFINERY |
| Salim | TROUDI | HYDROSUD |
| Juan | Piñeiro | Ibérica de Sales |
| Iñigo | Barrenechea | Ibérica de Sales |
| Shelagh | Mahoney | Irish Salt Mining & Exploration Co. Ltd. |
| Danny | Quinlan | Irish Salt Mining Co. Ltd. |
| Teresa | Kelly | Irish Salt Mining Co. Ltd. |
| David | Lee | Irish Salt Mining Co. Ltd. |
| Alwyn | McCreanor | Irish Salt Mining Co. Ltd. |



List of participants

| | | |
|-----------|---------------|-----------------------------------|
| Karl | Mielke | Irish Salt Mining Co. Ltd. |
| Matthias | Mohr | Irish Salt Mining Co. Ltd. |
| Malena | Figueroa Lanz | K+S Aktiengesellschaft |
| Sebastian | Eckert | K+S Aktiengesellschaft |
| Denis | Vidovic | K+S Minerals and Agriculture GmbH |
| Holger | Bekemeier | K+S Minerals and Agriculture GmbH |
| Dino | Muschiatti | K+S Minerals and Agriculture GmbH |
| Mathias | Welzel | K+S Minerals and Agriculture GmbH |
| Christoph | Schellberg | K+S Minerals and Agriculture GmbH |
| Stephan | Gatz | K+S Minerals and Agriculture GmbH |
| Malalay | Osmani | K+S Minerals and Agriculture GmbH |
| LUCA | LOCATELLI | LOCATELLI SALINE DI VOLTERRA SRL |
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| Benjamin | Duchesne | Salins Group |
| CHRIS | PERRY | Midwest Salt |
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| Saddam | Elsheref | Saddam minerals Co |
| Peter | Untersperger | Salinen Austria AG |
| Dr. Urs Ch. | Hofmeier | EUsalt Honorary President |
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| Vladimir M | Sedivy | Salt Partners Ltd. |
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| Giacomo | D'ALI' STAITI | SOSALT SpA |
| Federica | Lamia | SOSALT SPA |
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| Robert | van Voorst | Titan Salt |
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| Nils C. | van der Plas | Titan Salt |
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| Brian | McMillen | Wilson Salt Limited |
| Allen | Wilson | Wilson Salt Ltd |
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| John | Kelly | Partner |
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| Karin | Mielke | Partner |
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| Kathrin | Düker-Schmidt | Partner |
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About EUsalt

EUsalt is the association of crystallised salt producers located in 20 countries from Europe and beyond. Europe is the second largest salt producing region in the world and EUsalt, through its members, represents more than 80% of the total European salt production.

Our members have a combined turnover of more than 3.9 billion euros and employ nearly 11 200 people.

Our vision is to be the authoritative voice of the salt industry in Europe in advocacy and to educate and communicate the values and benefits of salt as an essential building block for the chemical industry and the energy sector and as a vital mineral for health, safety and nutrition.

Our mission is:

- To promote the wide variety of uses for salt as a vital mineral in chemical transformation, energy storage and transition, health, nutrition, road safety, water treatment and many other applications.
- To highlight the socio-economic benefits and environmental sustainability of salt production technologies and applications by demonstrating their positive value and impact on society.
- To foster a European regulatory and business environment favorable to long term growth and innovation to secure a sustainable future for the salt sector and its down-stream applications.
- To contribute to major debates at European level by providing facts and guidance on public policy and regulatory issues that impact the salt sector.

Social media

Want to communicate on social media networks about your attendance at the EUsalt Annual Events? Great! Make sure you use the dedicated hashtag **#EUsaltConference2026** and tag EUsalt on your social media postings.



