**Name.** Sinan Sea Salt

**Date of Designation.** October 20, 2016

**Location.** Docho-myeon, Sinan-gun, Jeollanam-do, Republic of Korea (29.7km²)

**Features.**

**Sinan Sea Salt**

Sinan Sea Salt has been a traditional operation since 1947. The way this tradition technique works is to, first draw seawater to salt pans, and then let the seawater evaporate with the help of natural winds and sunlight. What is left in the salt pans is salt. The people in this region has survived through many hard times by bartering salt extracted by this traditional operation.