

LES MOULINS MAHJOUB EXTRA VIRGIN OLIVE OIL



2009, 2002 SOFI Silver Outstanding Product Line

RETAIL SIZE	370mL
ITEM NO	80500
UPC	740913001410
CASE	12 Bottles

RETAIL SIZE	500mL
ITEM NO	80305
UPC	740913001380
CASE	12 bottles

RETAIL SIZE	1L
ITEM NO	80307
UPC	740913001847
CASE	8 Bottles

RETAIL SIZE	3L
ITEM NO	80300
UPC	740913001427
CASE	4 Tins

LES MOULINS MAHJOUB

Tunisia

SENSORY PROFILE

One of the finest Provençal-style olive oils on the world market, the Mahjoub's use Chétoui olives grown in the Mejerda Valley of northern Tunisia. Fighting against the tide of modern day mass-production methods, the family grinds small quantities in two large granite millstones. The olive liquid is then decanted by hand in a process called "à la feuille." The finished product is an elegant, unfiltered oil that is green apple in color and has a soft, long finish on the palate. As with all of the Mahjoub products, this is made using traditional farming methods with no additives or artificial processes. This product is organic.

Olive Varietals: Chétoui

Oleic Acidity: 0.2%

TRADITION

The Mahjoub family farms the soil in the lush Mejerda Valley of Tunisia located on the southern shores of the Mediterranean. It is here that they produce handcrafted products under the Les Moulins Mahjoub label and are known for their steadfast commitment to artisan standards and sustainable farming. The Mahjoub's are recognized in the culinary world as one of the premier producers of extra virgin olive oils, table olives, and condiments.



REVISED 2/18/2019