

WHOLE WHEAT COUSCOUS



CERTIFIED ORGANIC

**2012 NASFT Sofi Gold
Outstanding Pasta, Rice or Grain Award**

RETAIL SIZE	500g
ITEM NO	95106
UPC	740913001762
CASE	12 Jars

REVISED 2/16/2017

LES MOULINS MAHJOUB

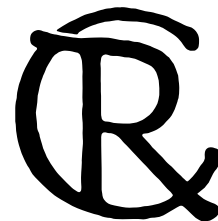
Tunisia

SENSORY PROFILE

In Tunisia, this product is called M'hamsa, which translates into sundried wheat grains. Couscous is complementary to almost all North African and Mediterranean cuisine including stews, meat and fish dishes. The rich and toasty flavor is the result of the traditional hand-rolling and preservation methods and the use of whole wheat grains promote health benefits. This Whole Wheat version tastes slightly nuttier than the plain couscous, but cooking time and method are the same.

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 family is recognized in the culinary world as one of the premier producers of extra virgin olive oils, table olives, and condiments.



**ROGERS
COLLECTION**