

MESKI OLIVES WITH HARISSA

LES MOULINS MAHJOUB

Tunisia



CERTIFIED ORGANIC

2002 and 2009 SOFI Silver Outstanding Product Line

RETAIL SIZE	200g
ITEM NO	80410
UPC	740913001465
CASE	12 Jars
FS SIZE	6.2 kg
ITEM NO	80400
UPC	740913001533
CASE	1 Jar

REVISED 4/6/2018

SENSORY PROFILE

This plump green olive variety, known for its meaty flesh, is native to Tunisia. To preserve the integrity of the fruit in the process of debittering, instead of crushing the olives, the Mahjoub's carefully open each olive with a slight incision by hand. Once they are cured for nine months, the olives are bottled in Mahjoub extra virgin olive oil and Mahjoub harissa. Once the olives in the jar have been eaten, the remaining olive oil is perfect for dressings and marinades. As with all of the Mahjoub products, this is produced using traditional farming methods with no additives or artificial processes. Sizes are calculated as net drained weight. This product is organic.

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.



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