

BITTER ORANGE MARMALADE



CERTIFIED ORGANIC



RETAIL SIZE	265g
ITEM NO	83050
UPC	740913001618
CASE	6 Jars

REVISED 2/16/2023



LES MOULINS MAHJOUB

Tunisia

SENSORY PROFILE

The flowers of the Sevilla variety of orange are highly-prized around the world for their delicate fragrance and are often distilled to produce orange flower water. The oranges in this product grow from trees that grew from the flowers that were mistakenly missed during a long ago harvest for the flower water. These preserved piquant orange slices from Les Moulins Majoub can be described as a cross between a marmalade and jam. They have a truly unique and delicate taste and aroma that pairs wonderfully with cheese.

As with all of the Mahjoub products, this is produced using traditional farming methods with no additives or artificial processes.

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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