

MESKI OLIVES WITH LEMON AND FENNEL

LES MOULINS MAHJOUB

Tunisia



CERTIFIED ORGANIC

2002 and 2009 SOFI Silver Outstanding Product Line

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 brine with a slice of lemon and a branch of wild fennel. As with all of the Mahjoub products, this is produced using traditional farming methods with no additives or artificial processes. This product is organic. Sizes are calculated as net drained weight.

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.

RETAIL SIZE	125g
ITEM NO	84020
UPC	740913001489
CASE	12 Jars
FS SIZE	4.3 kg
ITEM NO	80310
UPC	740913001519
CASE	1 Jar

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**ROGERS
COLLECTION**