

ORGANIC NATURAL PRESERVED LEMON SLICES

LES MOULINS MAHJOUB



Tunisia



SENSORY PROFILE

No other ingredient, apart from Harissa, exemplifies Tunisian cooking as well as preserved lemons. These lemons are sliced and then preserved, while the Mahjoubes add a mild red pepper to the jar to create an additional layer of flavor. These petite Tunisian lemons are known for their intensity and concentrated citrus flavor.

Use them to accompany grilled or baked fish, stews, rice, or to create the popular dish of chicken with olives and lemon. Both the rind and the pith can be utilized. As with all of the Mahjoub products, this is produced using traditional farming methods with no additives or artificial processes.

INGREDIENTS

Organic lemons, organic red pepper, in brine solution (water, salt)

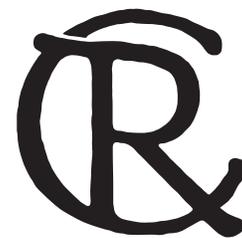
CERTIFIED ORGANIC



RETAIL SIZE	150g
ITEM NO	R80625
UPC	740913007092
CASE	12 Jars
CASE WEIGHT	4.75 lbs

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



**ROGERS
COLLECTION**

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