

SUMAC

kamā

KAMĀ

Amman, Jordan



SENSORY PROFILE

Sumac bushes are native to the Middle East, and the berries are ground into a spice blend in many cultures. Kamā deseeds, sun-dries, and grinds these exquisite, tart sumac berries into a course aromatic powder to be used in many Levantine dishes. It is also a main ingredient in za'atar. Use generously on roast chicken or vegetables, or sprinkle on your salad. Sumac should be stored in dry storage and in room temperature before and after opening. Note – if shipping in a refrigerated truck, the product can get clumpy at cold temperatures. Please store at room temperature as soon as it is received and allow 48 hours for the product to return to its original consistency.

TRADITION

Kamā was founded with the mission to empower, and give employment, to local Jordanian women who transform high quality raw ingredients into Arab and Levantine delights. Kamā celebrates hands-on food experiences, tradition, and seeks to create a space where people can gather around the “sufra”—no matter where you live.

RETAIL SIZE	5.6 oz. jar
ITEM NO	KAH0043
UPC	6253354701091
CASE	6/case
CASE WEIGHT	6 lbs.

REVISED 9/21/2022

