OLIVES & CONDIMENTS



2002 and 2009 SOFI Silver Outstanding Product Line

LES MOULINS MAHJOUB

Tunisia

SENSORY PROFILE

Native to Tunisia, these tiny dark violet colored olives are hand-picked, placed in a natural brine, and allowed to soak for nine months. The resulting olives have a firm flesh and light salt content. Their flavor is rich and buttery, earning them their reputation as a favorite among table olives. 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 Mahjoubs are recognized in the culinary world as one of the premier producers of extra virgin olive oils, table olives, and condiments.

130 g
84000
740913001496
12 Jars
4.3 kg
80330
80330 740913001502



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