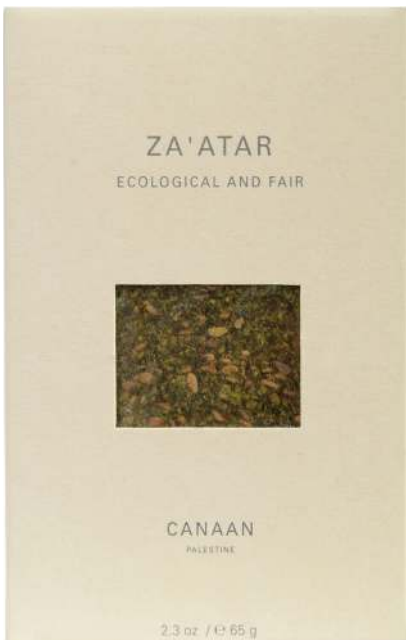


# Za'atar

CANAAN

PALESTINE



Ecological and Fair  
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Za'atar is Palestine's most beloved spice mix. For ages, za'atar and olive oil - with fresh whole grain bread - has been the daily breakfast for Palestinian families.

Canaan's original za'atar mix is made of oregano, roasted sesame seeds, and sumac. Our za'atar is prepared in women's cooperatives using home-grown ingredients from Palestinian farmers.

Za'atar is aromatic with oregano, a bit acidic from the sumac, with the nutty flavor of roasted sesame seeds. Combine za'atar with olive oil for a marinade that springs to life with flavor.

You may use za'atar as a rub for chicken or with oil as a dressing on salads. Sprinkle it over cream cheese, yogurt, or on toasted bread with olive oil.

Canaan Palestine is an internationally recognized ecological project with product offerings produced by small scale farmers under fair trade conditions, organized in over 50 communities across Palestine into the most innovative ecological farming practices in the middle east. Canaan supports these practices with modern organic knowledge to maintain the production with its organic-original taste and attributes and continue it's regenerative capacities as it has been for millennia by using superior processing techniques and technologies.



Fawziya makes Za'atar, Al-Jalameh

PLEASE READ ABOUT OUR EXTENSIVE ECOLOGICAL AND SOCIAL  
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