## Nabali Olive Oil

## CANAAN

PALESTINE





Nabali is an indigenous olive tree from Palestine. Its name comes from the ancient Canaanite city known today as the Palestinian city of Nablus. This variety is the mother of the Arbicina olive variety now well known in Spain and Italy. In Palestine the olive tree is cultivated organically in its original form. These original varieties produce fruits dense with nutrients, giving the oil rich health benefits.

Canaan's Nabali olive oil is smooth and delicate, an ideal dressing oil. It is known for its sweet, fruity flavor. Nabali oil is perfect for salad dressings and fresh dishes. Ladle it on top of hummus and other Middle Eastern spreads. It enhances the taste of the dish and brings out the original flavor of the spread.

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.



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