

Jenin olive oil

CANAAN

PALESTINE



Canaan's Jenin Olive Oil is a blend of early harvest and late harvest oil, producing a wide range of flavors. The fresh green grass and bitterness of early harvest mixes with the ripe fruit, sweet and buttery finish of late harvest olives.

This oil represents the pride of Jenin's olive trees. The blend undergoes several pressings, in the same way that farmers have pressed oil in local villages throughout each season.

The Jenin area is regarded as Palestine's bread basket, the richest and most productive region in the land of Canaan. The city's name came from its lush springs and gardens. In Arabic, the word "Jannah" actually means paradise.

Jenin oil is special, savory and useful for all kinds of cooking and serving food. Use this fine olive oil every day for cooking, drizzling and dipping.

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.



Olive farmer Montaser Salah and his family at harvest season, Burqin

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