



# deliciously lebanese spicy za'atar and olive oil

Aromatic thyme, sumac,  
toasted sesame seeds  
and paprika in olive oil



**SPICY ZA'ATAR AND OLIVE OIL:** Southern Lebanon's finest thyme, mixed with toasted sesame seeds in olive oil, sour, fruity sumac and a touch of paprika heat. Separation is natural, stir before use.

**INGREDIENTS:** Virgin olive oil (57%), zaatar (43%) (dried thyme, toasted sesame seeds, sumac powder, salt, paprika powder).

**ALLERGY ADVICE:** For allergens see ingredients in bold.  
May contain traces of peanuts and wheat.

**BEST BEFORE:** See lid. Once opened, use within 1 month.  
Store in a cool, dry place.

*Man'ousheh is a Lebanese warm flat bread drizzled with za'atar. Add za'atar to a chicken sandwich, roast vegetables or grilled fish. Add a spoonful to salad dressings.*

NUTRITION Typical values per 100 g	
Energy (kJ)	2363
Energy (kcal)	565
Fat (g)	58
of which Saturates (g)	11
Carbohydrate (g)	8.0
of which Sugars (g)	1.0
Fibre (g)	1.4
Protein (g)	2.0
Salt (g)	1.3

175g



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