



Taste The World





TAVOR TAHINI READY-TO-USE



**Ready-to-use Tahini 100 %
Sesame Paste in Squeeze Bottle**
12.35 oz. (350g) / 29.50 oz. (835g)



**Ready-to-use Flavored Tahini -
Za'atar in Squeeze Bottle**
12.35 oz. (350g) / 29.50 oz. (835g)



**Ready-to-use Flavored Tahini -
Chili in Squeeze Bottle**
12.35 oz. (350g) / 29.50 oz. (835g)



**Ready-to-use Flavored Tahini -
Garlic in Squeeze Bottle**
12.35 oz. (350g) / 29.50 oz. (835g)



**Ready-to-use Flavored Tahini -
Seasoned in Squeeze Bottle**
12.35 oz. (350g) / 29.50 oz. (835g)

Suitable for Vegan / Vegetarians • Kosher certified • Gluten Free • Non GMO





TAVOR TAHINI SWEET PRODUCTS



**Ready-to-use Flavored Tahini -Organic
Sesame Butter Sauce in Squeeze Bottle**
13 oz. (370g) / 30 oz. (850g)



**Ready-to-use Flavored Tahini - Organic
Sesame Chocolate Butter Sauce in Squeeze Bottle**
12.35 oz. (350g) / 29.50 oz. (835g)



**Ready-to-use Sweet Sesame
Based Sauce: Sesame
Butter in Glass Jar**
7.4 oz. (210g) / 10.9 oz. (310g)



**Ready-to-use Sweet Sesame
Based Sauce: Sesame Chocolate
Butter in Glass Jar**
7.4 oz. (210g) / 10.9 oz (310g)



**Ready-to-use Organic Sesame
Butter Sauce in Single Serve**
1.75 oz.(50 g) / 3.52 oz. (100g)



**Ready-to-use Organic Sesame
Chocolate Sauce Butter in Single Serve**
1.75 oz.(50 g) / 3.52 oz. (100g)

Suitable for Vegan / Vegetarians • Kosher certified • Gluten Free • Non GMO





TAVOR FLAVORED TAHINI



Tahini Seasoned



Tahini Zaatar



**Tahini
Roasted Garlic**



**Tahini
Spicy Green**



**Tahini Seasoned
Spicy Red**



**Tahini Sun
Dried Tomato**

Additional Flavors:

**Organic Tahini, Organic Tahini with Black Cumin, Organic Tahini with Chia,
Organic Tahini with Black Sesame Seeds, Organic Seasoned Tahini**

Packaging: 12.36 oz. (0.77 lb.) 350g / 16 oz (1LB) 453g

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FALAFEL MIX

Our latest Food Solution is produced in Israel with an authentic Mediterranean taste. The Falafel Mix is easy to use for either a professional kitchen or home use.

- Our 1 lb. bag of Falafel Mix is enough for over 60 Falafel balls.
- The Falafel balls have a very consistent texture and stay intact during preparation and frying. This ensures a high quality product and keeps the oil fresh for a longer period of time.
- Our Falafel Mix is easy to use and suitable for both deep-frying and oven-baking applications.
- This Food Solution provides a fresh, high quality product with a long shelf life in ambient storage conditions.

Preparation Instructions:

- Shake well before opening the bag
- Thoroughly mix 1 box of Falafel Mix with $\frac{3}{4}$ cup and 2 Tbsp. of water
- Allow the mixture to rest for 15 minutes, stirring from time to time
- Prepare the shape falafel ball
- Deep fry at a 170C (340F) the falafel balls for 3-4 minutes until they become brown/gold
- Heat in a pre-heated oven on 175C (350F) for 18 minutes until they become brown/gold

Packaging: Food Service 2 lb. or 3 lb. in Aluminum Bag

Industrial: 25 lb. in Paper Bag | Retail: 180 g. Aluminum Bag in a Carton Box





MEDITERRANEAN SEASONING



Harissa Spice Blend

This spicy condiment originated from Tunisia / Morocco and found its way to the Israeli kitchen through Jewish immigrants from these countries. Harissa sauce is mainly used to season fish and meat dishes.



Zaatar Spice Blend

Zaatar is a generic name for a family of related Middle Eastern herbs. This popular seasoning is used as a topping for pita bread, salads, hummus and other Mediterranean dishes.



Schug Spice Blend

Schug is a Middle Eastern hot sauce. Originating from the Yemeni cuisine brought to Israel by Yemenite Jews. This hot sauce can currently be found in almost every Israeli household.



Shawarma Spice Blend

This is an authentic seasoning which is widely used to season chicken, beef and lamb dishes. Shawarma is a dish which can be found almost on every street corner in the Mediterranean.



Sumac Powder

The Sumac is a wild bush that grows throughout the Middle East. This spice has a strong purple color, with a tangy lemony flavor. The Sumac is used to season salads, grilled lamb, chicken or fish and it's an essential ingredient in Middle Eastern cooking.



Ras El Hanout Spice Blend

The name of this blend is translated from Arabic as 'The top of the shop' and literally means 'the best spices the shop has to offer'. This blend is very spicy and very common in North African cooking, especially Moroccan cuisine. Ras el Hanout is used in stew, meat and marinade.

**Packaging - Food Service: 1 lb. or 3 lb. Aluminum Bag or 1 lb. Plastic Canister
Industrial: 25 lb. Paper Bag | Retail: 2.5 oz. or 6 oz. Plastic Jar**





MEDITERRANEAN SEASONING



Dukkah Spice Blend

This blend originates from Egypt, and it is a mixture that is combined of nuts and seeds.

Dukkah is used for dippings, salads, meat, fish and vegetables.



Berberere Spice Blend

This spice blend originates from Ethiopia and Eritrea. The blend is a combination of spicy, bitter, and sweet flavor. Berbere may be used mixed with oil to form a paste or dry. Traditionally it is used to season stew with meat. The spice can also be used in lentil soup, roasted vegetables, burgers, and roasted chicken.



Baharat Spice Blend

Baharat means spices in Arabic, and it is an all-purpose seasoning used in the Middle Eastern cuisine. This spice blend is aromatic and sweet, and it is used to season meat, chicken, fish and rice.



Sharmula Spice Blend

This spice blend originates from Morocco and it contains a lemony mixture of spices, garlic, and fresh herbs. Sharmula is used to marinate fish, lamb and chicken.



Black Lemon

Black Lemon is actually a dried Lemon, and it originates from Persia. The Black Lemon is commonly used in soups and stews.



Aleppo Peppers

Aleppo pepper is a robust, red pepper grown in Northwestern Syria, just south of the Turkish border. The spice is common in the Mediterranean cuisine and it is used in soups, salads, fish, grilled meat and kebabs.

**Packaging - Food Service: 1 lb. or 3 lb. Aluminum Bag or 1 lb. Plastic Canister
Industrial: 25 lb. Paper Bag | Retail: 2.5 oz. or 6 oz. Plastic Jar**





OTHER SEASONING



Black Sesame Seeds

Sesame is a flowering plant that grows mainly in Burma, India, China and Ethiopia. Sesame seeds are an excellent source of many essential minerals as well as a very good source of vitamins dietary fiber. The Black Sesame Seeds can be used in salads, sushi, bagels & breads.



5 Peppercorn Blend

The Blend is an aromatic combination of Peppercorn spices. The blend can be used as a whole, crushed or grounded for recipes calling for pepper. The peppercorn can be used in salad dressing and marinades.



Pink Pepper

Pink peppercorns are the berries of the Peruvian pepper tree that grows throughout South and North America. The pink peppercorns add fruity peppery flavor to dishes as well as beautiful color. The peppercorn can be used for meat, lamb, fish and grilled vegetables.



Curry Powder

A spice mix of widely varying composition based on South Asian cuisine. The curry powder can be used in fish, meet, lamb, tofu and vegetables.

**Packaging - Food Service: 1 lb. or 3 lb. Aluminum Bag or 1 lb. Plastic Canister
Industrial: 25 lb. Paper Bag | Retail: 2.5 oz. or 6 oz. Plastic Jar**





ISRAELI COUSCOUS (TOASTED PASTA)

Israeli Couscous was invented in Israel in the 1950's and was devised as a wheat-based substitute to rice.

Israeli Couscous, also known as Giant Couscous or Pearl Couscous, is a wholesome, beautifully formed, pearl-like grains.



This is a nutritious and delicious alternative to regular couscous, rice or pasta.

The Israeli Couscous can be served as an excellent side dish, added to salads which can be served either warm or cold.



**Israeli Couscous
Pearl Shape**

100% ORGANIC



**Israeli Couscous Organic
Pearl Shape**



**Israeli Couscous
Whole Wheat
Pearl Shape**

100% ORGANIC



**Israeli Couscous Organic
Whole Wheat
Pearl Shape**



**Israeli Couscous
Pearl Shape With Onion**



**Israeli Couscous
Pearl Shape Tri-Color**



**Israeli Couscous
Ring Shape**



**Israeli Couscous
Orzo Shape**



**Israeli Couscous
ABC Letters Shape**



**Israeli Couscous
Stars Shape**



**Israeli Couscous
Animals Shape**



**Israeli Couscous
Hearts Shape**



**Israeli Couscous
Shapes**



**Israeli Couscous
1,2,3 Numbers Shape**

**Packaging options: PET canisters (295-1700g.) • Plastic bags (500g.-10Kg) •
Plastic zipper bags (2.27Kg / 5lb.) • Big bags (500-1000kg)**

**Suitable for vegan / vegetarians • Kosher certified • Organic certified •
Easy meal solution • Low in fat / high in fiber • Non GMO**





GRAINS



Maftoul Baladi

A Middle Eastern-style couscous made from bulgur and flour, or cracked wheat. To make Maftoul it's common to use in the same age old methods of rolling the granules in flour until they are well coated.



Freekeh

A North African young green wheat that has been toasted and cracked. It's a healthy whole grain food and contains more protein, vitamins and minerals than mature grains.



Chick Pea

A legume of 40 species, it can be found from Afghanistan to Sudan. The most popular forms of serving in the Middle East is a spread of hummus, consisting of ground chickpeas and spices. It can also added to stews, soups and salads.



Traditional Couscous

A North African dish that is made from Semolina grains and usually cooked over steams. The Couscous is served with soups, stews, fish, vegetables and cold salads. The Couscous is available in Thin, Medium, Thick, Whole wheat and Orgaic.



Bulgur

A common ingredient in Middle-Eastern, European & Indian Cuisine. It is a cereal food made from the groats of several different wheat species, most often from Durum Wheat. Bulgur is a kind of dried cracked wheat.

Packaging options: PET canisters (295-1700g.) • Plastic bags (500g.-10Kg) • Plastic zipper bags (2.27Kg / 5lb.) • Big bags (500-1000kg)

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SWEET PEPPERS

About

The sweet peppers are plump, bell-shaped vegetables. The Green peppers have a slightly bitter flavor, while the red and yellows are sweeter and almost fruity.

The Peppers are in Whole, Strips or Diced forms. The Bell Peppers are Roasted or Unroasted.

Health Benefits of Sweet Peppers

- An excellent source of carotenoids, but also a source of over 30 different members of the carotenoid nutrient family.
- Low in calories, 45 calories in a cup.
- They contain plenty of Vitamin A, B6, and Vitamin C & E.
- Red bell peppers contain several phytochemicals and carotenoids, particularly beta-carotene, with antioxidant and anti-inflammatory benefits.
- Certain enzymes in bell peppers, such as lutein, protect the eyes from cataracts and macular degeneration later in life.

Uses of Sweet Peppers

- Salads
- Soups
- Pasta sauce
- Pasta topping
- Creamy sauce
- Mexican dishes
- Korean dishes
- Spreads
- Dips
- Omelet
- Quiche
- Hard & Cream Cheese
- Hummus



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SWEET PEPPERS



***Whole Roasted
Red Pepper***



***Strips or Diced
Roasted Red Pepper***



***Strips or Diced
Unroasted Red Pepper***



***Strips or Diced Unroasted
Red & Green Peppers***



***Strips or Diced Unroasted
Red, Yellow & Green Peppers***



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FERMENTED VEGETABLES

The Vegetables are produced from fresh vegetables and prepared per recipes which suit our customers' taste. The Peppers are in Whole, Julienne or Diced forms.



Giardiniera



Capers



Capers Berries



Hot (Frenk) Peppers



Mild (Lombardi) Peppers



Pepperoncini



Macedonian Peppers



Chifkonit



Banana Peppers



Cocktail Onions



Jalapeño



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MEDITERRANEAN APPETIZERS



Vine Leaves In Brine

Vine leaves pickled in brine are usually used for rolling the Middle Eastern stuffed vine leaf delicacy, Dolma. Dolma were first served in Persia in the seventh century. Each Middle Eastern cuisine has its own version of the Dolma. It can be stuffed with lamb and dried fruit, or with rice, tomato sauce and eggplants.



Stuffed Vine Leaves

Stuffed Vine leaves are common in the Middle East and surrounding regions including the Balkans, Russia, the Caucasus and Central Asia. The filling of the vine leaves generally consists rice, minced meat or grains. In either case, the filling includes onion, herbs like dill, mint or parsley and spices. Meatless fillings are cooked with olive oil and include raisins or currants, onion, nuts or pulses.



Stuffed Cabbage

The stuffed cabbage is a well-known dish that usually used with cooked cabbage leaves with verity of fillings. The dish is very common in the cuisines of the Balkans, Central, Northern, Eastern Europe and Iran, West & Northern Asia. In Southeastern Europe it is very common to use with pickled cabbage. The traditional fillings in Europe are meat (beef, lamb or pork) with vegetables, spices, grains or rice.



Fried Eggplant

The fried Eggplant is a dish from the Turkish cuisine. The dish is very common during the summer months, the season of eggplant. The Turkish dish is usually eaten with a garlic yogurt or tomato sauce. In the Arab cuisine the fried eggplant is served with Tahini.



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MEDITERRANEAN APPETIZERS



Roasted Eggplant Puree

Roasted eggplant puree is a famous Mediterranean dish. It can be served with Tahini, meat, fresh vegetables, olive oil etc.



Okras / Okras In Tomato Sauce

The geographical origin of okra is disputed, it can be found in West African, Ethiopian, South Asian origins and other warm temperate regions around the world.

Okra is rich in dietary fiber, vitamin C & K, thiamin, folate and magnesium.



Giant Beans In Tomato Sauce

The Giant beans are big, white beans that are similar to Limas which are a good substitute. The giant beans that are cooked in tomatoes sauce is traditionally from Greek, and usually serve as a vegetarian meze, that consists of large dried white beans.



Chickpeas

A legume of 40 species, it can be found from Afghanistan to Sudan. The most popular forms of serving in the Middle East is a spread of hummus, consisting of ground chickpeas and spices. It can also added to stews, soups and salads.



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SUN-DRIED TOMATOES

About Sun-Dried Tomatoes

The north of Izmir (Bergama region) is the largest sun-dried tomato drying area. Sun-dried tomatoes are ripe tomatoes that lose most of their water content after spending a majority of their drying time in the sun. The Salt treated tomatoes production starts around the 3rd week of July and ends in the 3rd week of August. The Ingredients are sun-dried tomatoes (83%) and salt (17%).

Health benefits of Sun-Dried Tomatoes:

- One cup of sun-dried tomatoes has approximately 139 calories, 8 grams of protein, 7 grams of fiber and 1.6 grams of fat.
- Sun-dried tomatoes are an excellent sources of minerals, especially potassium and magnesium.
- Sun-dried tomatoes are a good source of Vitamin K, Niacin, Vitamin C, A, B5 & B9, Iron and Lycopene, an antioxidant.

**Sun-Dried Tomatoes products are:
Halves, Slices, Cubes, Granules and Powder.**

How to use Sun-Dried Tomatoes?

- As pizza topping
- Add them to salads
- Use them to make bruschetta with feta cheese or chicken
- Add into hummus
- Add into pasta dishes
- Add to tahini for a veggie dip
- Add a sun-dried tomatoes Powder into doughs.
- Add them directly to your sandwiches or wraps
- Blend them with Parmesan cheese and a touch of olive oil to make a sun-dried-tomato spread
- Marinate sun-dried tomatoes & black olives in a mixture of orange juice & balsamic vinegar for a healthy but flavorful starter
- Diced and added to scrambled eggs with green pepper, chopped spinach and red onion for an extraordinary breakfast
- Sprinkle it on bagels

Packaging: 10 kg bulk / 5 kg vacuum bag / 5 lb. vacuum bag

Suitable for Vegan / Vegetarians • Kosher certified • Gluten Free • Non GMO





SILAN - DATES SYRUP

About Silan

The source of Silan is originating from Iraq. It is prepared by slow cooking of dates. The Silan has a thick brown syrup and delicate taste sweeter than honey. The dates are great resources for energy, sugar and fiber.

Health benefits of Silan

- Natural Silan Syrup, contain only dates, has 30% less sugar in it as opposed to white sugar or brown sugar, and 20% less sugar as opposed to honey.
- Silan has less calories then sugar. One tablespoon of Natural Silan Syrup contains 14 calories as opposed one tablespoon of white/brown sugar that contains 19 calories.
- Silan is rich with minerals, potassium, magnesium, iron, calcium and antioxidants.
- Natural Silan Syrup include Vitamin B1, B2 & B3, they are crucial to energy producing process on our body.

How to use Silan?

- Drizzle it on pancakes or French toast
- Add to smoothies for natural sweetness
- Pour a few tablespoons over root vegetables and roast them
- Squeeze it over ice cream
- Spread it onto toast with some tahini
- Use it as a marinade for chicken, it will be a sticky, sweet glaze you can get on BBQ chicken
- Add it to home-made granola instead of sugar
- Add it to some yoghurt and fresh fruit
- Spoon it into home-made hot chocolate



Suitable for Vegan / Vegetarians • Kosher certified • Gluten Free • Non GMO





MEDITERRANEAN DESSERTS



MALABI

One of the most popular desserts across the Middle East. It's creamy, milk-based pudding perfumed with rose water.

Usually served with doused in sweet raspberry syrup, or topped with chopped pistachios.

Packing options:

2 lb., 3 lb. - Foil Bag. 4 oz. retail box



HALVA

Is a sweet confections served across the Middle East.

Our Halva is Nut-butter-based, it's crumbly and made from tahini (sesame paste) or other nut butters. Halva can be serve as a snack, as a spread, as a topic to yogurt, add to ice cream or into cakes.

Packing options: 300g, 6 Kg



SALEP

It is also known as Sahlab and originated in the Middle East.

Salep is a flour that originally made from the tubers of the orchid genus. Today it's a thick milk based drink from cornstarch, sugar and spices. Usually served with cinnamon, coconut, pine nut & chopped almond.

Packing options:

2 lb., 3 lb. - Foil Bag. 4 oz. retail box



SILAN

Originating from Iraq and was brought to Israel by Jewish immigrants. It is prepared by slow cooking of dates. The Silan has a thick brown syrup and delicate taste sweeter than honey. The dates are great resources for energy, sugar and fiber. Silan can be serve as a natural sweetness, to drizzle on pancakes, add to a smoothies or to spread it onto toast with some tahini

Packing option: 670g squeeze bottle





CARMELIZED ONION

Caramelized Onion Benefits

- Ready for use
- Easy & safe to open
- Shelf stable
- 18 months shelf life
- OK Kosher



Uses for Caramelized Onion:

- Add it inside burger
- Add it into your omelet or scrambled egg
- Use it to make a bread or bruschetta, just add into doughs
- Add into hummus
- Add into pasta and pizza dishes
- Add it into soup & stew
- Add it inside on beef, fish, chicken dishes
- Add it to rice or potatoes
- Add it directly to your sandwiches or wrap
- Sprinkle it on bagels



Packing options: 2 Kg up to 10 Kg Alu-laminated flexible pouch

