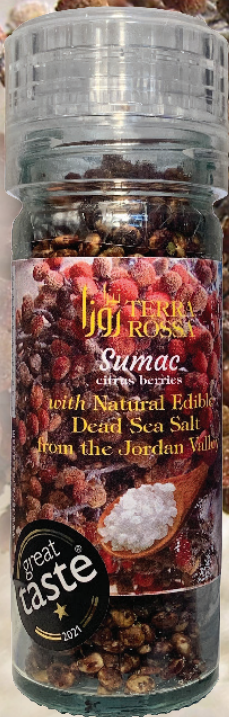


Exquisite...

Sumac

citrus berries

**with Natural Edible
Dead Sea Salt
from the Jordan Valley**



**TERRA
ROSSA**

Winner of 71 Great Taste Awards
www.terra-rossa.com



Sumac Citrus Berries

with Natural Edible Dead Sea Salt from the Jordan Valley

About this Re-Usable Grinder:

- This delicious blend of Sumac Citrus Berries and Dead Sea Salt Crystals is brought to you from an exceptional origin - The Levant: Lebanon, Jordan, Palestine and Syria.
- Sumac is an essential ingredient in Arabic cuisine from Zaatar to Baharat as it is relished for its sourness and astringency.
- We've chosen to offer you the Sumac in its original dark red berry form in order to preserve and maximize on its health benefits and unique zingy flavour.
- Sumac adds a delicious tangy and intense lemony flavour to anything it touches and is used whenever a citrusy flavour is sought after but is needed in a dry form.
- It is one of the most versatile condiments you can have in your kitchen making it ideal for everyday use from seasoning, pickling, marinating to preserving. Simply grind over salads, stews, soups, fresh dips, omelettes, vegetables or mix with olive oil for a citrusy dressing, marinade or rub for meat, poultry and fish.
- Sumac has many health benefits as its high in antioxidants, omega-3 fatty acids, potassium, calcium, magnesium and has anti-fungal benefits.
- It contains a non-ionised smooth flavoured high quality Dead Sea Salt Crystals that are the result of natural condensation for millennia from a unique area located 400m below sea level in the Jordan Valley. It has more than 21 important healthful minerals that boosts human health making it 10 times higher than any regular salt.

Care & Storage: Store in a cool, dry place, away from sunlight. Ensure grinder is screwed on tight before use. Like most herb based salts, the berries may clump together so you just need to tap the grinder gently to release them. Avoid grinding over steaming pots as clogging might occur. Replace cap tightly after use.

Ingredients: Sumac citrus berries 75%, Dead Sea Salt 25%. Packed in a factory that handles nuts.

About Terra Rossa: Terra Rossa is an importer and distributor of a wide range of delicious Arabian specialities including olive oils, spices, sweets and essential Levantine cooking ingredients. It utilizes these ingredients to produce a unique set of UK hand-made ready-to-eat versatile Arabian sauces, relishes, spreads and herb mixes that simply transform the taste of anything they touch making them ideal for sharing with friends and family as part of the Levantine Mezze.

It has won 71 Great Taste Awards to date and is the winner of the 2018 Golden Fork Award for Baba's Rashi & Dibis with Sesame Seeds from London & the South East.

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