



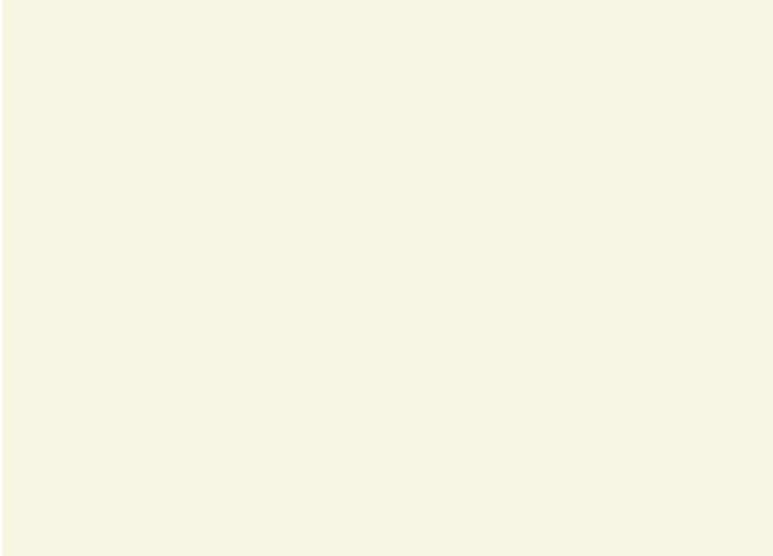
CORE SUN
Sustainable Quality



Two vertical bars on the left side of the page: a thick light green bar and a thinner light beige bar.

Sustainable Quality.





CORE SUN provides an integrated service to their customers across the world, ensuring our goods are sustainably produced, ethically tested and stylishly packaged. We give careful consideration to seasonality, particularly in relation to food products so that our processors always use the freshest of ingredients.

Our extensive knowledge and experience of Palestinian products means that at CORE SUN, we can source additional items to cater for bespoke requests.



Handmade Soap



Gentle on your skin and respectful of the planet, CORE SUN soaps are scrupulously formulated so that you can take as much pleasure in using them as Palestinian women did in making them. Our products are handmade in Palestine by women artisans. 100% NATURAL, eco-friendly and biodegradable. Free





of EDTA, parabens and chemical preservatives. Each soap is poured, cut, stamped and wrapped by hand. We strive to make each bar aesthetically pleasing, affordable and generous in size. Our ingredients are carefully chosen to create a longer lasting bar. We include pure olive oils, butters, goat milk, and clays in our formulations.

At CORE SUN we have different range of soaps, such as pure olive oil soap, olive oil soap with natural peppermint oil, olive oil soap with natural dead sea mud, olive oil soap with natural roses oil, olive oil soap with natural lavender oil, olive oil soap with natural honey, olive oil soap with natural lemon oil, olive oil soap with camel's milk, olive oil soap with natural fig, olive oil soap with natural charcoal, olive oil soap with natural almond oil, olive oil soap with natural dates, olive oil soap with rosemary, olive oil soap with coffee, olive oil soap with natural fennel seed, olive oil soap with natural castor oil, olive oil soap with ginger, olive oil soap with natural thyme, olive oil soap with natural incense, olive oil soap with jasmine oil, olive oil soap with coconut oil, olive oil soap with sage oil, olive oil soap with fenugreek oil, olive oil soap with violet oil, olive oil soap with natural pomegranate, olive oil soap with basil oil, and olive oil soap with bay leaf.



Dead Sea products



The Dead Sea is a salt-water lake in the Middle East, located between Palestine and Jordan. The geographical features of the Dead Sea, including the fact that the lake is at the lowest sea level of any body of water on earth and surrounded by mountains, makes the surrounding silt and mud rich with a unique combination of minerals like magnesium, sodium, and potassium. People use Dead Sea products to treat health conditions. A great deal of research backs up claims that Dead Sea mud can relieve pain, reduce inflammation, and more.

Dead Sea Mud Mask

A Dead Sea mud mask can improve the appearance of your facial skin by improving elasticity and minimizing pores, wrinkles and lines. When it dries, toxins that may be present in your skin cells from your everyday diet are drawn out. Your face will feel clean and refreshed.



Dead Sea Mud

Dead Sea mud was formed tens of thousands of years ago, when tons of sediments mounted into the bottom of the Dead Sea. The amounts of mud were great and so heavy they lifted the salt upwards. The salts had originating from floods to the Dead Sea as well as underwater reservoirs that still exist to this day. These salts that prevent the sea from cultivating flora and fauna are now imbedded in its mud.

Mineral Mud Soap

Mineral Mud Soap has a high concentration of Dead Sea vitamins and minerals. It is comprised of Dead sea Mud, Olive oil, Aloe-Vera and Chamomile. It also contains Magnesium, known to be beneficial to bones, muscles and general wellbeing. Daily use will help prevent Acne, Seborrhea, excess perspiration, skin fungus, Psoriasis and itching. Dead Sea Mud Soap thoroughly cleans skin pores and leaves skin feeling soft and smooth. It is suitable for daily use by men, women and children.

Bath Salt

Sourced directly from the Dead Sea, bath salt is deeply healing and effective for soothing dry skin. It has many benefits that range from improving skin health to relieving symptoms of arthritis and other conditions.





Maftoul

Maftoul or Palestinian couscous is a traditional staple food in Palestine, typically made and served on special occasions and holidays. Although maftoul is considered as a special type of couscous it is made from different ingredients and it also has a different shape. Maftoul is an Arabic word derived from the root “fa-ta-la” which means to roll or to twist, which exactly describes the method used to make Maftoul by hand rolling bulgur with wheat flour. The wheat is boiled, sun-dried and cracked and hand-rolled in freshly ground organic whole-wheat flour, then steamed and sun-dried.

Maftoul is traditionally cooked using special cooking equipment to steam it. Chickpeas are added to make it heartier, and onion to make it flavorful. Warm spices add depth and complexity to the dish.





Freekeh

Freekeh, also known as green wheat, is an ancient grain that has been grown and harvested in Palestine for centuries. This healthy grain can be used in soups, salads and as a substitute for rice.

Freekeh is one of the Middle East's famed «ancient grains», it's been cultivated in the region for more than four millennia. The word comes from the Arabic word meaning, «to rub,» which is how farmers stripped away the burnt husk from the green grain in the age before heavy machinery combines.



Malban



Palestinian Malban is traditionally made from grape molasses, this product comes to you from the grapevines of Palestine. Thickened with starch and flavored with rosewater, it is mainly used to make traditional Arabic Sweets that have been around for many centuries.



Grape molasses

(DebsAenb)

Grape Molasses consists of natural grape syrup, which is grown in southern Palestine in the governorate of Hebron. Grape Molasses is manufactured according to the Hebron recipe.

As Hebron is very famous for its vineyards, its people use grapes to make the blackgrape sweet molasses (Dibes) to eat it with Tahini or on its own. Mainly made it is the juice (must) of the grape that has been condensed into a sweet syrup. For many generations, it was the primary source of sugar. Use it liberally in salads and as a sugar substitute in drinks and sweets.



Za'atar



Za'atar is a very popular blend of spices using dried oregano, sumac, sesame seeds, and various other spices. It is extremely common and often served with olive oil as a dip for pittas and breads at breakfast. Za'atar is used for anything and everything in the kitchen. You will find it in all sorts of breads (like Manakeesh - a flatbread topped with a za'atar blend and olive oil), pastries, salads, sandwiches, spice rubs, as well as drinks and natural remedies for a cold or flu. High in antioxidants, the herbs in za'atar are traditionally seen as cleansing and are thought to keep the body strong and the mind alert.



Extra Virgin Olive Oil



Olives have been grown in Palestine for centuries. Since Biblical times, the area has been considered by many as the original home of the olives and olive oil. Palestine is a recognized olive oil producer with distinct quality that has been confirmed in studies done by certified oil tester worldwide.



Olive Paste

Olive paste is a smooth paste made from the olive trees that have been grown for hundreds of years in the fertile soil of the holy land. There are wide ranges of uses for it whether you spread it on the bread or you use it as a natural butter to cook some food with it.



Makdous

Makdous are stuffed baby eggplants with exquisite color with a mixture of nuts, peppers and spices soaked in olive oil. Fall is the season when Palestinian prepare Makdous for the whole year so that people can enjoy its taste throughout the entire year.



Labaneh in Olive oil



Tangy, thick, and creamy, labaneh (also known as labnah or labne) is basically yogurt cheese. It is made by straining yogurt until it loses most of its liquid. Labaneh balls have a consistency like cream cheese but fewer calories with a natural flavor.



Chili Sauce (Shatta)

Palestinian Shatta is a hot chili sauce. Made with fresh peppers, salt and a little extra virgin olive oil, this sauce is the secret to many a grandma's recipe and helps bring the Middle Eastern flavor to your table. And of course it is natural and made in the holy land.



Date Molasses



Date molasses is another term for date syrup. It is high in magnesium and calcium so it is good for the bones and blood. It contains many minerals and just a teaspoon a day is enough. It is an excellent source of energy especially for women and for athletes. It contains natural sugars and so is a great substitute for sugar as a natural sweetener and can be added to cooked meats, or vegetables and stews for an exotic fruity flavor. It is a full and rich dietary supplement for children because date molasses contains a high percentage of vitamins that nourish the body and provide it with energy and vitality.



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