



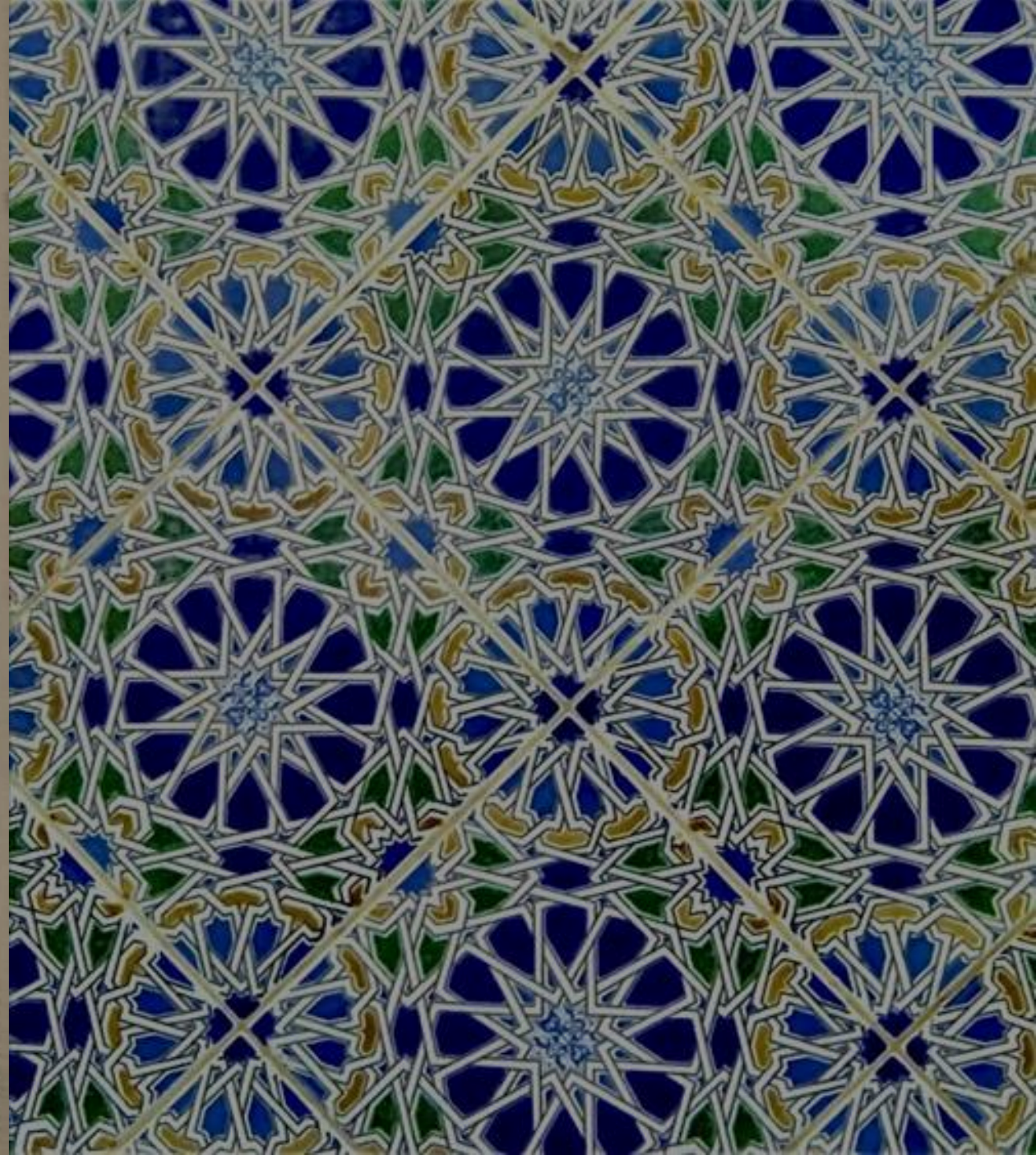
*Algeria the
“Maghrebian”,
African,
Saharian
and
Mediterranean
destination !*

A rich culinary Heritage

Ancestral know-how must be passed by training



Taste the Tradition



Unique Regional Flavors, Culinary Diversity



Authentic flavors

Diversity of ingredients

Hearty dishes

Home cooked meals

Emblematic products: Olive Oil

1/5

Kabylia
Aurès
Ouarsenis

The Algerian Liquid Gold

Savour the Purity

Extra-virgin oil

Natural flavor

Sustainably sourced olives

Organic cultivation

Artisanal production

Traditional harvesting methods

International Competitions

Gold Medals

GENEVA 2024

JAPAN (JOOP) 2023

DUBAI 2022

LONDON 2021

ATHENA 2020

PARIS 2019



Emblematic products: Deglet Nour

2/5

TOLGA
BISKRA

The Jewel of Algerian Desert

Sweet

Rich Flavor

Soft texture

Nutrient dense

Natural sugar

Exported World
Wide

**Sweeten your journey, the
natural way**



Emblematic products: Fruits and Vegetables

3/5

When the sun graces your plates!

Organic production

Respect the seasons

Natural taste

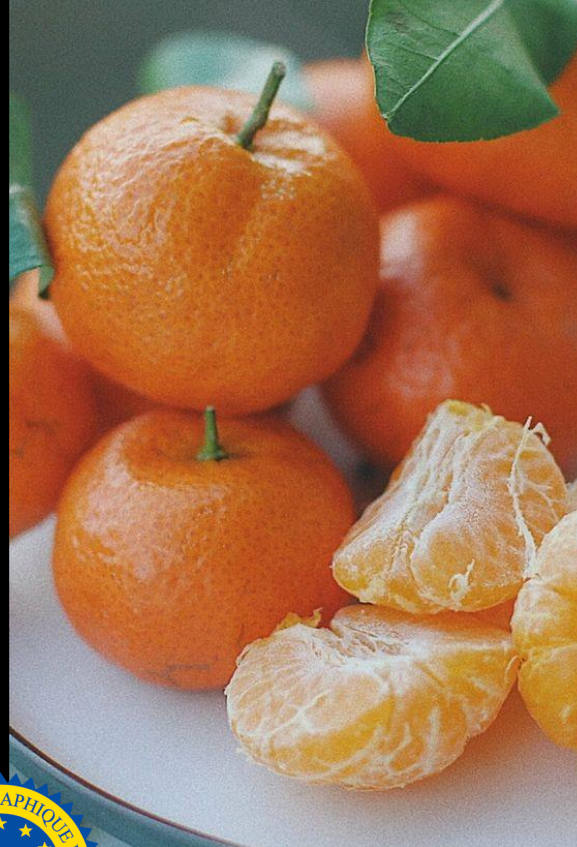
Disponibility

Sustainable
production

Flavourful

Eco-friendly

Locally grown



Misserghine Clementine

Beni-Maouch Figs



Emblematic products: Spices and Herbs 4/5

Discover the essence of Algeria



Aromatic

Authentic

Culinary heritage

Locally sourced

Rich

Premium quality



Emblematic products: Lamb Meat

5/5

Hearty and satisfying experience

Tender

Juicy

Distinctive Taste

Ethically raised

Ancestral know-how



Ouled Djellal Lamb

Culinary Opportunities





Potential of Agritourism

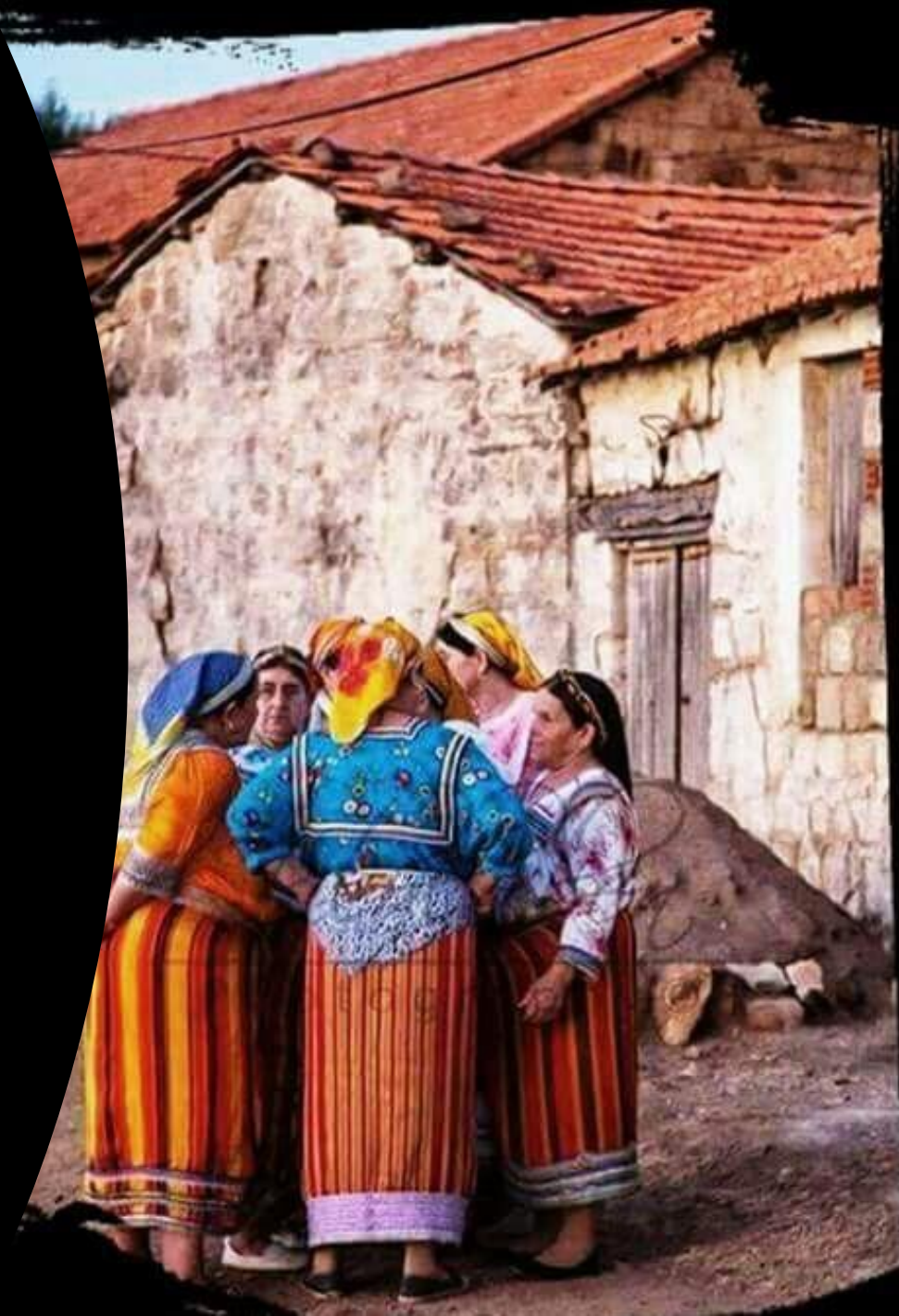


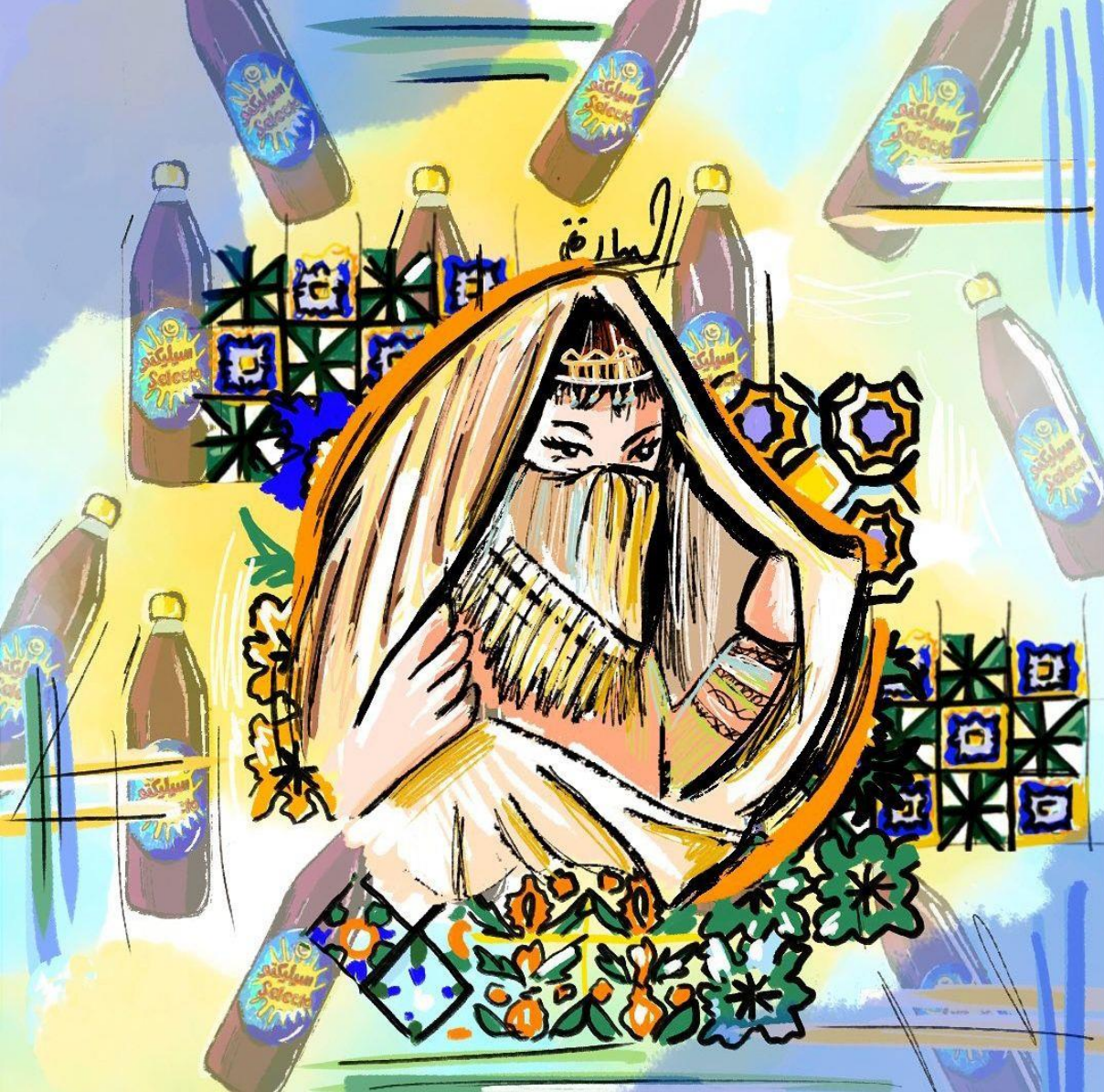
Cultural and Historical Intergation

Opportunities for Sustainable Tourism



Challenges and Reflexion





Culinary festivals



Tourism Infrastructure



EL ARZ HOTEL
Tala Guilef

Conclusion



Rich culinary heritage

Diverse History

Culture

Component of economy

Unique Identity

Emblematic Products

Culinary Tourism

Agritourism

Sustainable development and Job creation

Local Traditions

