

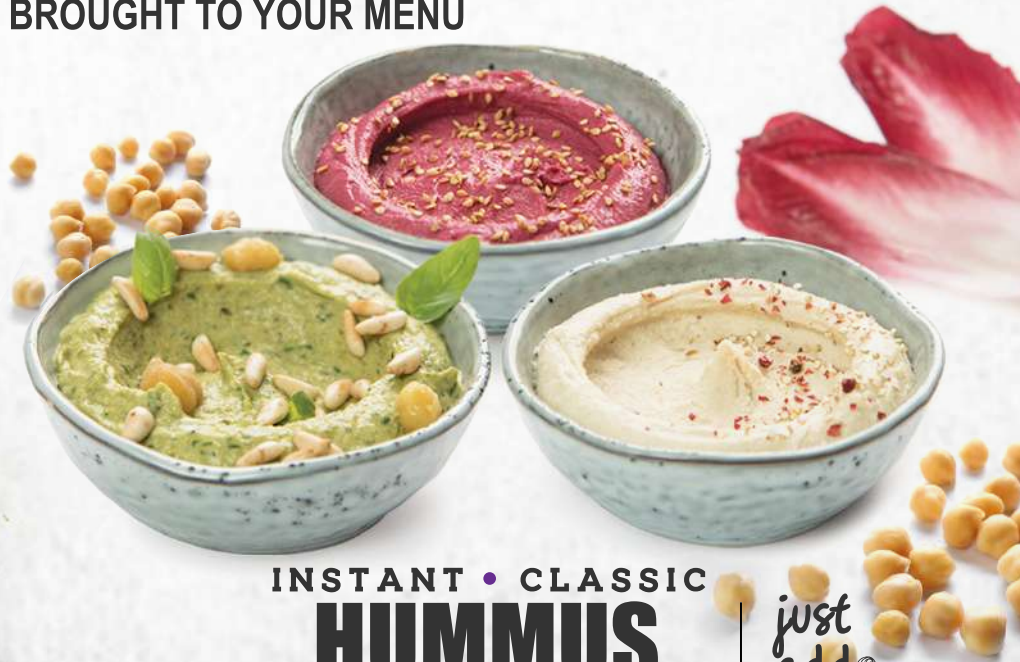


## OUR AUTHENTIC RECIPE

SIGNATURE ITEMS FROM THE  
**MIDDLE EASTERN CUISINE**  
BROUGHT TO YOUR MENU

*Culinary Solution  
Powder Mix*

FOOD SERVICE  
FOOD INDUSTRY



INSTANT • CLASSIC

# HUMMUS

## Base

### SOLUTION

POWDER MIX

MIX • SERVE • ENJOY

just  
add  
WATER  
& OIL  
& TAHINI

SPEED SCRATCH techniques

**"ENDLESS MIX AND MATCH  
OPPORTUNITIES FOR  
SIGNATURE DISHES WITH  
BOLD, AUTHENTIC FLAVORS"**

KEEP YOUR KITCHEN  
ON TIME AND ON **BUDGET**  
ENSURE CONSISTENCY AND YIELD COST EFFICIENCY



EACH  
**1.1lbs**  
POWDER  
HUMMUS MIX

MAKES ABOUT  
**8.26lbs**  
READY TO SERVE  
HUMMUS DIP

(WATER CONTENT CAN BE ADDED  
AS DESIRED THICKNESS)



**HUMMUS KIBBE BITES**



**CUCUMBER HUMMUS ROLLS**



**AUTHENTIC HOMEMADE HUMMUS**

## PRODUCT ATTRIBUTES AND SUPPORT

- ✓ Instant Preparation
- ✓ Consistency guaranteed
- ✓ Labor, time & space saving
- ✓ Yield Cost efficiency
- ✓ Convenient for Ghost Kitchen
- ✓ Shelf stable 2 years
- ✓ Freeze-Thaw stable
- ✓ Balanced ingredients in one pouch

## SOLUTION POWDER Mix

INSTANT & EASY APPLICATION



1.

ADD  
BOILED  
WATER



2.

MIX  
WITH  
BLENDER



3.

ADD ICE  
& TAHINI  
& SUNFLOWER  
OR OLIVE OIL



4.

ENJOY  
YOUR  
FINISHED  
MEAL

# AUTHENTIC MEDITERRANEAN / MIDDLE Eastern

MARINADES SAUCES & DIPS

ARE MADE EASIER

INSTANT • CLASSIC

## HUMMUS Base SOLUTION

POWDER MIX

### PREPARATION MODE\*

Use a Stainless - Steel Food Processor



1. Bring water to a boil to reach (95°C min), then immediately transfer boiled water into the food processor.



2. Add **Classic Hummus Base Solution Powder**. Blend on low speed for 3 min covered. Let it rest for 10 min.



3. Add ice. Blend until combined.



4. Add tahini. Blend until combined.



5. Add sunflower or olive oil. Blend until you get a creamy texture.

#### Important Tips:

- Food processor with full body stainless-steel & stainless-steel blades.
- Water temperature is critical for the hummus texture & consistency; therefore, it should reach 95°C minimum.

You can always add upon taste: Salt, Tahini & Lemon.

For best results: cover and refrigerate for 1 hour prior to use.

\* Check preparation on the pack

#### Valeur Nutritive Nutrition Facts

Portion 2 C. à Café (8g) / Serving Size 2 tsp (8g)

Teneur Amount	% Valeur Quotidienne % Daily Value
<b>Calories/Calories 25</b>	
<b>Lipides/Fat 0g</b>	0%
Saturés/Saturated 0g	0%
+ Trans/Trans 0g	
<b>Cholestérol/Cholesterol 0g</b>	0%
<b>Sodium/Sodium 210mg</b>	9%
<b>Glucides/Carbohydrate 5g</b>	2%
Fibres/Fibre 1g	4%
Sucres Totales/Total Sugars 0g	0%
<b>Protein/Protéines 1g</b>	
Vitamine D/Vitamin D	0%
Potassium/Potassium	2%
Calcium/Calcium	0%
Fer/Iron	0%

**Yield: Each 1.1lbs Classic Hummus makes about 8.26lbs Dip.**

#### Storage:

- Keep unused powder product sealed in bag in cool, dry place.
- Keep prepared product covered in refrigerator for up to 10 days.

**INGREDIENTS:** Chickpeas, salt, citric acid.

PACKED IN A FACILITY THAT ALSO PACKAGES WHEAT / GLUTEN,  
SESAME, MUSTARD, CELERY, MILK & EGGS.

MIX • SERVE • ENJOY

Family Owned Business  
operating since 1986

Providing innovative powder mixes &  
customized recipes

Bringing Authentic mediterranean  
& Middle Eastern Taste

We are looking forward to your call  
Our team will be pleased to answer your questions



**SECOND HOUSE  
PRODUCTS®**



Beirut-Lebanon  
(+961) 4 915 391  
Fax: (+961) 4 930 234

Follow us:



#secondhouseproduct

www.secondhouseprod.com

foodservice.secondhouseprod.com



SMETA

