



*Culinary Solution
Powder Mix*

FOOD SERVICE
FOOD INDUSTRY

OUR AUTHENTIC RECIPE

SIGNATURE ITEMS FROM THE
MIDDLE EASTERN CUISINE
BROUGHT TO YOUR MENU



PROFESSIONAL
FALAFEL
SOLUTION
POWDER MIX
MIX • SERVE • ENJOY

*just
add
WATER*



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
FALAFEL
POWDER MIX
CLASSIC

MAKES ABOUT
2.4lbs
FALAFEL MIX
DOUGH



FALAFEL RAINBOW WITH
ROASTED VEGETABLES



FALAFEL CRUSTED FISH ROLLS
WITH HARISSA & TAJIN SAUCE



FALAFEL LOLLIPOPS WITH CHEESE

PRODUCT ATTRIBUTES AND SUPPORT

- ✓ Consistency guaranteed
- ✓ Labor, time & space saving
- ✓ Yield cost efficiency
- ✓ Gluten free recipe
- ✓ Generous yielded patties
- ✓ Shelf stable
- ✓ Freeze-thaw stable
- ✓ Crispy from outside & fluffy from inside
- ✓ Balanced ingredients in one pouch
- ✓ Authentic recipe
- ✓ Convenient for ghost kitchen, small and large scale operation and industries
- ✓ Available in plant based version

SOLUTION POWDER *Mix* INSTANT & EASY APPLICATION

1. ADD WATER
2. MIX & STIR WELL (LET IT REST FOR 1 HOUR)
3. FRY OR BAKE
4. ENJOY YOUR FINISHED MEAL

AUTHENTIC MEDITERRANEAN / MIDDLE Eastern

MARINADES SAUCES & DIPS

ARE MADE EASIER



PROFESSIONAL FALAFEL

SOLUTION

POWDER MIX

Art# PF-01

PREPARATION MODE*

Whisk Manually



1. Add water
(room
temperature).



2. Add **Professional
Falafel Solution
Powder Mix**. Stir
well for 1 min.

3. Form Patties.
Fry or bake.

- Let it rest covered for 1 hour before deep frying 170°C (340°F) for 4-5 min.
- Mixture should be moist and firm.
- Form patties into balls using wet hands or falafel mold / dessert scoop or ice cream scoop.

Important Tips:

- Excess of water will affect the consistency.
- Falafel dough should always be covered.
- This bag is for one use only.

* Check preparation on the pack

INGREDIENTS: Chickpea, Fava Beans, Salt, Coriander, Cumin, Sodium Bicarbonate, Garlic, Onion, Parsley, Sodium Acid Pyrophosphate.

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

**Yield: Each 1.1lbs Powder Falafel Mix →
Makes About 35 Patties (32g Each Patty With
5cm Diameter)**

Storage:

Keep prepared (uncooked) dough covered:

- Chilled for up to 3 days.
- Frozen for up to 6 months.

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



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