



*Culinary Solution
Powder Mix*

FOOD SERVICE
FOOD INDUSTRY



OUR AUTHENTIC RECIPE

SIGNATURE ITEMS FROM THE
MIDDLE EASTERN CUISINE
BROUGHT TO YOUR MENU



INSTANT
GARLIC
DIP
POWDER MIX
MIX • SERVE • ENJOY

just
add
WATER
& OIL

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
1.1 lbs
TOUM
POWDER MIX

MAKES ABOUT
13.50 lbs
READY TO
SERVE DIP



CHICKEN SHAWARMA EGGROLLS
WITH GARLIC AIOLI



BLT SANDWICH TOUM (GARLIC AIOLI)



OVEN ROASTED LOADED FRIES WITH
GARLIC AIOLI

PRODUCT ATTRIBUTES AND SUPPORT

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

DRY POWDER *Mix*

INSTANT & EASY APPLICATION

1. ADD COLD WATER
2. MIX WITH BLENDER. ADD FRESH GARLIC (OPTIONAL)
3. DRIZZLE OIL & MIX
4. ENJOY YOUR FINISHED MEAL

AUTHENTIC MEDITERRANEAN / MIDDLE Eastern

MARINADES SAUCES & DIPS

ARE MADE EASIER

INSTANT GARLIC

DIP

POWDER MIX

Art# OL-03

PREPARATION MODE*

Use Food Processor



1. Add Cold Water into the Food Processor.



2. Add **Creamy Garlic Dip Solution Powder** & Fresh Garlic (optional). Blend on low speed for 1 min.



3. Drizzle oil slowly & gradually. Continue mixing until you get a creamy texture.

For best results:

- cover and refrigerate for 20 min prior to use.
- always use low speed 1 (1400 rpm).
- to boost your taste add fresh garlic.

Recommended vegetable oil: corn, canola, sunflower

* Check preparation on the pack

Valeur Nutritive Nutrition Facts

Portion ¼ C. à Café (0.8g) / Serving Size ¼ tsp (0.8g)

Teneur Amount	% Valeur Quotidienne % Daily Value
Calories/Calories 5	
Lipides/Fat 0g	0%
Saturés/Saturated 0g	0%
+ Trans/Trans 0g	
Cholestérol/Cholesterol 0g	0%
Sodium/Sodium 15mg	1%
Glucides/Carbohydrate 1g	2%
Fibres/Fibre 1g	4%
Sucres Totales/Total Sugars 0g	0%
Protein/Protéines 0g	
Vitamine D/Vitamin D	0%
Potassium/Potassium	0%
Calcium/Calcium	0%
Fer/Iron	0%

Yield: Each 1.1lbs Creamy Garlic makes about 13.50lbs 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: Modified Corn Starch, Salt, Maltodextrin, Garlic, Citric Acid, Natural Garlic Flavor.

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



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SMETA

