



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
Calories/Calories 25	
Lipides/Fat 0g	0%
Saturés/Saturated 0g	0%
+ Trans/Trans 0g	
Cholestérol/Cholesterol 0g	0%
Sodium/Sodium 210mg	9%
Glucides/Carbohydrate 5g	2%
Fibres/Fibre 1g	4%
Sucres Totales/Total Sugars 0g	0%
Protein/Protéines 1g	
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



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