



OUR AUTHENTIC RECIPE

SIGNATURE ITEMS FROM THE
MIDDLE EASTERN CUISINE
BROUGHT TO YOUR MENU

*Culinary Solution
Powder Mix*

FOOD SERVICE
FOOD INDUSTRY



THE ULTIMATE SHAWARMA BEEF

MARINATION

SOLUTION POWDER MIX
MIX • SERVE • ENJOY

*just add
WATER
& OIL*

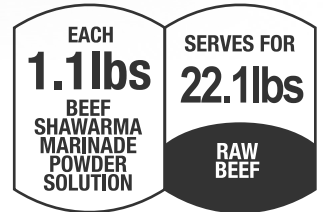
SPEED SCRATCH *techniques*

**"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



WATCH NOW



LOADED SHAWARMA WRAP



SHAWARMA SALAD BOWL



SHAWARMA TACO

PRODUCT ATTRIBUTES AND SUPPORT

- ✓ Instant Preparation
- ✓ Balanced Ingredients in one pouch
- ✓ Save time: reduce time of preparation into simple application
- ✓ Freeze-Thaw Stable
- ✓ Save in Labor
- ✓ Reduce Pantry ingredients into 1 mix
- ✓ Yield Cost Efficiency
- ✓ Superior Yields
- ✓ Get CONSISTENCY in Marination sauce
- ✓ Standardization of operational procedures in any kitchen, no matter who is cooking
- ✓ Authentic Taste Profile Medi & Middle Eastern Cuisine
- ✓ Shelf life
18-24 months as powder
10 days as prepared covered in refrigerator

SOLUTION POWDER *Mix*

INSTANT & EASY APPLICATION



5. MARINADE WITH RAW MEAT CUTS

AUTHENTIC MEDITERRANEAN / MIDDLE Eastern

MARINADES SAUCES & DIPS
ARE MADE EASIER






THE ULTIMATE SHAWARMA BEEF

MARINATION
SOLUTION POWDER MIX

Art# 1800-115

PREPARATION MODE*

Use Food Processor

-  1. Add water (room temperature) and powder into the food processor.
-  2. Add **Shawarma Marination Powder Solution** & blend on low speed for 1 min
-  3. Add vegetable oil.
-  4. Blend on high speed.
-  5. Marinate with raw meat cuts.

Marinate for 4 hours or overnight

* Check preparation on the pack

Valeur Nutritive Nutrition Facts

Portion 1 C. à Café (3.5g) / Serving Size 1 tsp (3.5g)

Teneur Amount	% Valeur Quotidienne % Daily Value
Calories/Calories 5	
Lipides/Fat 0g	0%
Saturés/Saturated 0g + Trans/Trans 0g	0%
Cholestérol/Cholesterol 0g	0%
Sodium/Sodium 540mg	23%
Glucides/Carbohydrate 1g	0%
Fibres/Fibre 0g	0%
Sucres Totales/Total Sugars 0g	0%
Protein/Protéines 1g	
Vitamine D/Vitamin D	0%
Potassium/Potassium	0%
Calcium/Calcium	0%
Fer/Iron	0%

Yield: Each 1.1lbs Powder Solution Shawarma makes 4.4lbs Marination Sauce and serves for 22.1lbs raw Beef.

Storage:

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

INGREDIENTS: Spices, Salt, Garlic Powder, Onion Powder, Paprika, Citric Acid, Acetic Acid, Silicon Dioxide.

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



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

Follow us:



#secondhouseproduct
www.secondhouseprod.com
foodservice.secondhouseprod.com



SMETA

