



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 CHICKEN

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

EACH 1.1 lbs CHICKEN SHAWARMA MARINADE POWDER SOLUTION	SERVES FOR 22.1 lbs RAW CHICKEN
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VEGAN CAULIFLOWER SHAWARMA



CHICKEN SHAWARMA ROLL



TACO SHAWARMA

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

1. ADD WATER
2. MIX WITH A BLENDER
3. ADD OLIVE OIL
4. MIX WITH A BLENDER
5. MARINADE WITH RAW CHICKEN CUTS

AUTHENTIC MEDITERRANEAN / MIDDLE Eastern

MARINADES SAUCES & DIPS
ARE MADE EASIER

THE ULTIMATE SHAWARMA CHICKEN

MARINATION
SOLUTION POWDER MIX

Art# 1800-114

PREPARATION MODE*

Use Food Processor



1. Add water (room temperature) and powder into the food processor.



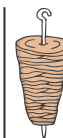
2. Add **Shawarma Marination Powder Solution** & blend on low speed for 1 min



3. Add vegetable oil.



4. Blend on high speed.



5. Marinate with raw chicken 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 % Valeur Quotidienne
Amount % Daily Value

Calories/Calories 5

Lipides/Fat 0g 0%

Saturés/Saturated 0g 0%
+ Trans/Trans 0g

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 Chicken.

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, White Pepper, 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



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LEBANON