

Simply  
Flavorful  
- since 1986 -

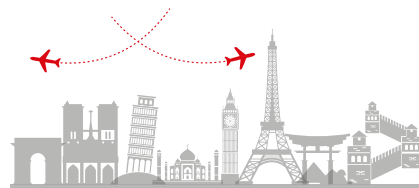
1986

It starts exporting to ethnic markets in France and then Europe and later on to the Middle East mainly Qatar. This importing step, has allowed the establishment to expand its products categories that include dry legumes, spices mixes and instant mixes like Falafel, zaa'tar and puddings, to outsourced products under its brand like pickles, syrups, tahina and halawa.



Ets Second House Products (hereby SHP) was established by Francois Youssef Rizk and was involved in mixing and packing variety of spices and sell it to the local market by the use of marketing representatives with a small production facility in Antelias main road of 140sqm.

1988



1990



SHP's Falafel 200g box was shown in US magazine as one of the world's grocery shelf diversity imported items into New York the capital of small world



1998



The export department gives the birth of another sister company "EXTREME FOR SHIPPING & SERVICES Sarl (ESS)" who acts as a forwarding and facilitator agent/middleman for local firms.

2004



The SHP building was reengineered to comply with good manufacturing practices by GMP experts.

2006



A Research and Development (R&D) department was created and start working on customized recipes and tailor made concepts.

2007



SHP was the first Lebanese company in it's sector to be certified for 2 integrated ISO systems since 2008; Quality management System (ISO 9001:2000) lately updated to ISO: 9001:2008 and Food Safety Management System (ISO 22000:2005).



2008



SHP was the first food manufacturing company to hold Lebanese Excellence Award certification.

2009



10452 DOZEN

SHP was the official sponsor and supporter for Chef Ramzi Team for achieving the biggest Falafel platter that entered Guinness World Records being 10452 dozen.

2010



late 2010



SHP launched a new foodie concept under Truly Phoenician brand. The aim was to promote the Middle Eastern cuisine experience without the time or the knowledge to cook from scratch and respond to US specialty food high value market needs

2022



Welcome Maggi Culinary Restructuring Current Facility and Increase Production Space by 40%.

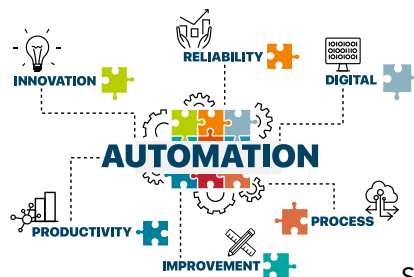


Upgrade Certification for Quality Management System ISO 9001:2015 & SMETA Compliance. Moved to Bigger Warehouse 2000 sqm Segregate New Grinding Center Cooking and Drying Center for Hummus.

2021



Upgrade Automation and Integration of Production Process



2018

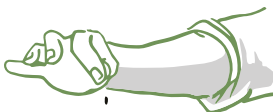


SHP host Chef Joe Barza as professional technical support for local and foreign sales team. Leading the company to a new edge in culinary solution application.

2017



Start building on new FLAVOR category designated for chips, roasted nuts and crackers being the first company in Lebanon to start developing such kind of items in customized recipes.



2016



SHP upgraded branding into Second House Gourmet Foods to promote targeted foodie customer looking for convenient, ready in minutes and trendy items such as plant based, keto, and veggie.

2015/16



Introducing Instant Creamy Hummus Dip and Creamy Garlic (Lebanese Toum) as powder culinary solution for Food Services operation looking for consistency and cost efficiency.

2015



SHP upgraded the existing food safety certification ISO 22000 to FSSC Food Safety Certification 22000, being GFSI certified. Being the 1st Lebanese company in its sector.

2013



SHP launched a new line for instant soups and bouillon powder mixes under private label brand, being the first manufacturer in Lebanon producing such fast moving consumer items.

2011/12

