HUMMUS-PREMIX 25.851

AGRANAs new vegan organic ready-mix for hummus

What is hummus?

Hummus is a Middle eastern specialty made from chickpeas, sesame and spices. Hummus has grown in popularity internationally, moving from a specialty item to become a retail standard.

Product properties

- Simple
- Time saving no pre-soaking or cooking is necessary
- Ideal flavor carrier
- High water binding capacity
- No preservatives or flavor enhancers
- Balanced composition protein/fat/carbohydrates/dietary fibres
- Neutral flavor on its own







Cicer arietinum (Latin for chickpea)

Chickpeas are characterized by numerous valuable ingredients, e.g. vitamins B1, B2 and folic acid. They are rich in the minerals magnesium, manganese, copper, zinc and iron and contain as a top protein source especially the essential amino acids lysine and threonine. Thanks to the high proportion of fibre, they ensure a healthy metabolism, prevent cardiovascular diseases and also have antioxidant properties - the valuable chickpeas in Hummus-Premix!

(from https://www.zentrum-der-gesundheit.de/kichererbsen.html)



"As you like it"

The hummus ready mix is an ideal flavour carrier since with just a small addition of spices, these can develop and perfectly harmonise its flavour: using a very broad spice spectrum for the individual adaptation of the product to regional taste preferences.

Advantages

- Long shelf life and easy storage
- No cool storage necessary
- "Clean label" product
- Resource-friendly energy and water saving, reduction of working time
- Sustainable 100% of the raw material is in the final product
- Simple preparation/processing
- Suitable for vegan nutrition

White-Label-production

- Packed in a controlled atmosphere
- Shelf life 18 months
- From individual branding possibilities to packaging of finished product

Many Applications

Applies to one pouch (36 g)

- Mix 100 ml drinking water and 3-4 tablespoons (30 ml) of cooking oil (rape seed, sunflower, olive oil, etc.) using a fork in a bowl.
- Slowly add the pouch content and mix together well.
- Let it rest briefly.
- Add some more drinking water and cooking oil to achieve the desired final texture and viscosity.
- Indicative concentration: 1 part of Hummus Premix + 3-4 parts of water + 1 part of oil (the ratio of water and oil to the Hummus Premix must be adjusted to the desired recipe or texture.)

Can be the basis for a diversity of applications and variations!

Also available as pure chickpea pregelatinised flour.

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THE NATURAL UPGRADE.









- Perfect for a quick meal
- Picnic ready
- Catering service
- Hotel Business & Gastronomy
- Street food and much more

Serves as the basis for

- Vegan spreads
- Dips
- Snacks
- Great for boosting protein in soup

All figures and instructions are based on our practical research and are to be understood only as general and non-binding recommendations and inspiration. We recommend that you conduct your own tests to see whether our products are suitable for your purposes.

