



mezeze®

	MEZETE CLASSIC HUMMUS 1KG PRODUCT CODE: 104846 PACK SIZE: 4 x 1kg		MEZETE SHAKSHOUKA BASE 10KG PRODUCT CODE: 104843 PACK SIZE: 1 x 10kg
	MEZETE ESSENTIAL HUMMUS 1KG PRODUCT CODE: 104849 PACK SIZE: 4 x 1kg		MEZETE TOUM SAUCE 1KG PRODUCT CODE: 104844 PACK SIZE: 4 x 1kg
	MEZETE ROASTED RED PEPPER HUMMUS 1KG PRODUCT CODE: 104865 PACK SIZE: 4 x 1kg		MEZETE SHATTA SAUCE 1KG PRODUCT CODE: 104845 PACK SIZE: 4 x 1kg
	MEZETE BABA GHANOUJ 1KG PRODUCT CODE: 104863 PACK SIZE: 4 x 1kg		MEZETE CLASSIC HUMMUS 10KG PRODUCT CODE: 104847 PACK SIZE: 1 x 10kg
	MEZETE MUHAMMARA 1KG PRODUCT CODE: 104864 PACK SIZE: 4 x 1kg		MEZETE ESSENTIAL HUMMUS 10KG PRODUCT CODE: 104849 PACK SIZE: 1 x 10kg



vegan · الطعم الشرقي الأصيل · non gmo · rich in flavor · صنع في الأردن · no added oil



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vegan

الطعم الشرقي الأصيل

non gmo

mezete®

The Authentic Middle Eastern Recipe

We are proud of our Jordanian heritage, and we want to share the wonders of Middle Eastern cuisine with the world. Our company's commitment since our family inception in 1926 is to create only truly authentic recipes, made with love and only the finest plant-based ingredients. And thanks to our unique UHT production technology, it means these delicious foods are preservative free and safe to store for longer, all around the world. mezete was created to bring the healthy and delicious foods of the Middle East to you to be enjoyed anytime and anywhere.

Sahtain! صحتين It's our way of saying, Enjoy your meal!

What makes us different?

Mezete is the world's first and only hummus produced with UHT (ultra-high temperature) sterilisation – this process heats the hummus up for just an instant to kill all pathogens, then cools it down just as quickly (hummus was not meant to be 'cooked').

The Hummus is then filled into pre-sterilized containers and sealed in aseptic (oxygen free) packaging to lock in that fresh made taste and texture.

rich in flavor

صنع في الأردن

no added oil



LEMON

SALT

CHICKPEAS

TAHINI

What is Hummus?

Hummus is a delicious and healthy dip or spread that is made by blending cooked chickpeas with Tahini – **two true super foods!** Plus, a little seasoning with lemon & salt.

Chickpeas are packed with nutrients, very low on fat, and very high in protein and fiber. They are also high in potassium, iron, magnesium, folate, manganese and vitamin B-6.

Tahini is made by roasting and then grinding sesame seeds. It is highly nutritious and contains more protein than milk and most nuts. It's also a rich source of B vitamins (boost energy and brain function), vitamin E (protective against heart disease and stroke), as well as antioxidants.

The key to great Hummus is the Tahini - Real authentic Hummus is made with nearly **30% Tahini** and this is what gives it its rich taste and velvety smooth texture.

Tahini, the Superfood.

Incorporating tahini sauce into daily diet provides a range of health benefits



Rich in Plant-Protein

Muscle health & repair



Vitamins & Minerals

Immune system function



High in Fibre

Good for digestive system



Contains Antioxidants

Anti-inflammatory properties



The Good Fats

Good for brain health

What happened as Hummus was industrialised?

As hummus was industrialised, manufacturers faced a major challenge:

How to use Tahini and manage **food safety & shelf life**.

While Tahini is what gives Hummus its rich taste and velvety smooth texture, Tahini also has a **high microbial count that's naturally dormant**.

Since Tahini is an oil-based product, standard microbial control such as cooking, does not fully eliminate microbial risk and leaves industrialised hummus susceptible to pathogen contamination (from Listeria, E Coli, etc.)

What did they do? Manufacturers cut Tahini levels dramatically and added preservatives. While authentic Hummus is made with nearly 30% Tahini, most industrialised brands use 10% or less today. But - with so little tahini – the product was too coarse and dry, so they were forced to add soyabean or canola oil.

Aseptic Packaging – What is it?

Aseptic packaging is a specialized manufacturing process in which food, pharmaceutical, or other contents are sterilized separately from packaging. The contents are then inserted into the container in a sterile environment. This method uses extremely high temperatures to maintain the freshness of the contents while also ensuring that it's not contaminated with microorganisms.

ADVANTAGES OF ASEPTIC PACKAGING

Aseptic packaging offers advantages to the consumer as well as distribution channels (for example, lower distribution and storage costs, an extended shelf life, relief of pressure on chilled cabinets, cost effectiveness, and freedom from additives.

ASEPTIC PACKAGING MATERIALS

Several materials are layered together to provide the level of protection required for aseptic packaging standards, including:

Polyethylene is used as a barrier on the inner and outer sides of aseptic packaging. These layers protect against moisture entering or exiting the container.

Film foil helps preserve the product by keeping light and oxygen out.

Manufactured with 18 month shelf life.

