

2 minutes application break

Hummmus



Facts

Origin Egype

Dates back 13th century BC

Ingredients Chickpeas, aquafaba, tahini, garlic, lemon juice, salt

Hummus is cholesterol-free and has no trans-fats.

MixSing Process



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Hummus is a popular dip and spread made from cooked, mashed chickpeas, tahini (a paste made from sesame seeds), lemon juice, garlic, and salt. It is a staple food in the Middle East and Mediterranean region and has been enjoyed for centuries.

The name “hummus” comes from the Arabic word for “chickpea.” the origins of hummus can be traced back to ancient Egypt, believed to have been made as early as the 13th century BC. In ancient Egypt, hummus was made by crushing chickpeas and mixing them with sesame paste, lemon juice, and spices.

In the Middle Ages, hummus spread throughout the Middle East and Mediterranean region, and it became a popular food among the Arab, Turkish, and Greek people.

Hummus is made from a few simple ingredients; the main ingredient is chickpeas. Chickpeas are cooked, mashed, and mixed with tahini, lemon juice, garlic, and salt. Some variations of hummus may include ingredients like olive oil, cumin, or paprika to give it a unique flavour. Some hummus can be flavoured with different ingredients, such as roasted red pepper, beetroot, or chocolate.

Hummus is often served as a dip with pita bread or vegetables, but it can also be used as a spread on sandwiches or as a topping for grilled meats. Hummus is also a popular side dish in Mediterranean and Middle Eastern cuisine and is often served with falafel, shawarma, and other dishes.

Today, hummus is enjoyed worldwide and is considered a healthy, protein-rich, and versatile food that can be enjoyed in many ways.



The power of simplicity

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