Sosa

Food service

2023
1.0

SOSA Ingredients is one of the **world's leading manufacturers and distributors of premium-quality ingredients for pastry-making and gastronomy.**

Founded in Catalonia in 1967, Sosa Ingredients offers **a wide range of products designed to meet the needs and fulfill the dreams of chefs in more than 80 countries worldwide.** This catalog includes freeze-dried fruits, fruit pastes, nuts, texturizing agents, colorants, flavours and technical sugars. Sosa Ingredients' creations are still produced near Barcelona or in La Granadella (also in Catalonia) where, for example, the nuts are processed from the harvest right through to packing. **At Sosa, we have set ourselves the goal** of dedicating our technological expertise to **innovation and constant improvement so that we can make gastronomy increasingly ethical and make the jobs of the best chefs in the world easier.**

Our products are developed according to the four basic principles of modern cuisine: **more texture and more flavour, but less fat and less sugar.**

With Sosa Ingredients, **you can make all your sweet and savory dreams come true.**

Contents

Ingredients of the future

Gastronomy is changing, consumers have new expectations and, with this, pastry-making is facing new technical challenges around **reducing sugar and fat, improving textures, and boosting flavour.**
To help address these challenges, SOSA INGREDIENTS is offering a range of fibers with different origins, **including citrus, chicory, psyllium and now a new addition to the range: flax fiber.**

Our range of fibres

Citrus fiber

Natur Emul

Chicory fiber

Inulin Hot
Inulin Cold
Oligofruct

Flax fiber

Flaxfiber

Psyllium

Psyllium

Sosa Ingredients in collaboration with Jordi Bordas

To give you more information about fibers and how they can be used in pastry, **we have worked with one of pastry-making's pioneering R&D+i centers and a pioneering user of fibers, Jordi Bordas. Our collaborative endeavors have helped us to produce our "Guide to Using Fibers"**, which seeks to explain how these ingredients help reduce sugar, replace fat, improve textures and enhance flavour.

Scan the QR code to learn more about this partnership.

Jordi Bordas

A new fiber has burst into gastronomy

FLAXFIBER

flax seed fiber

NEW FLAX FIBER

THICKENING PROPERTIES

100% **NATURAL ORIGIN**

CLEAN LABEL

Sosa Ingredients is always searching for new ingredients and innovative solutions to gastronomy professionals' technical challenges. **Flax fiber** confirms that fibers are here to stay, and that they represent a whole new avenue for gastronomy to explore.

Read about all its properties
in the fiber range (pg.125)

Natural Range

Sosa Ingredients is at the cutting-edge of the culinary world not only in terms of its products and techniques but also, most importantly, in terms of its values. As a result, we firmly believe that our actions today will shape the future.

In all our work, we strive to create **a more ethical, natural gastronomic world.** For our **Natural Range**, we carefully select products with **100% natural ingredients** free from artificial flavours, colorings, synthetic preservatives, GMOs and palm oil.

KEY

Certifications and classifications

100% Natural Ingredients
These are products containing ingredients found in nature. These ingredients can come from plants, animals, minerals and even microbial sources.

Vegetarian
These products do not contain any ingredients of animal origin (meat, fish, seafood and so on) or processed foods that have been treated with animal products (such as bones). They do or may contain by-products derived from animals (such as egg products, dairy products, honeys, gelatins and products with pigments derived from insects).

Halal
These products are certified as Halal. These are foods that comply with the requirements of Islamic law, have not come into contact with banned products and respect guidelines for animal-origin ingredients.

Kosher
These products certified as Kosher. Kosher foods are suitable for consumption by Jewish people according to Jewish dietary laws and precepts.

Kosher Dairy
These are Kosher dairy certified products. They are dairy foods suitable for consumption by Jewish people according to Jewish dietary precepts, which require foods to have been processed in certain ways and prohibit the mixing of dairy and meat. All Kosher dairy products are derived from animals considered Kosher by Jewish law.

1

Sugars & Salts

Special-origin sugars

Sparks of natural brown sugar

origin Reunion island

1 kg *39125* 6 u

20 kg *37818*

Coco sugar

origin Philippines

600 g *37902* 6 u

Maple liquid syrup

origin Quebec

1,3 kg *39285* 15 u

Palm sugar

origin Camboya

700 g *39124* 6 u

PURE CANE SUGAR

Pure cane sugar

750 g *41285* 6 u

15 kg *41284*

Honey

Chestnut honey

1,5 kg *37467* 4 u

Acacia honey

1,5 kg *37465* 4 u

Floral honey

1,5 kg *37469* 4 u

Cotton Candy

White cotton candy

100 g *37856* 6 u

Sugar Pearls

Pearl sugar No. 10

grain

140 g *39503* 4 u

3,5 kg *37113* 2 u

Flavoured Sugars

Bourbon Vanilla sugar

500 g *39222* 8 u

Violet sugar

450 g *39295* 8 u

Coconut sugar

450 g *39287* 8 u

Strawberry sugar

450 g *39298* 8 u

Special-origin salts

Guérande *fleur* de sel

1 kg *37808* 6 u

Ebro Delta *fleur* de sel

600 g *49527* 6 u

Mediterranean salt crystals

500 g *37807* 6 u

Black salt

1 kg *37811* 6 u

Viking smoked salt

1 kg *36843* 6 u

2

Nuts

The Sosa Ingredients range of nuts has been designed to be as comprehensive as possible. From raw nuts to pastes and our new caramelized Cantonese-style nuts, the assortment offers plenty of options to add a crunchy touch to your creations. We carefully select our raw nuts so you are guaranteed top quality products with an intense flavour.

2

Natural Belona/Marcona almonds

These almonds have a characteristic large, round shape. They are a sweeter, less bitter variety. They are the most highly recommended and in-demand variety in the confectionery and nougat industries.

s/16	14/16	12/14
16/18	23/25	20/22
38/40	36/38	35/36

BLANCHED

Blanched Belona/Marcona almond 16/18

25 kg *36921*

Blanched Belona/Marcona almond halves

25 kg *36923*

BLANCHED AND ROASTED

Blanched Belona/Marcona almond 23/25

1 kg *36919* *14 u*

10 kg *36926*

25 kg *36928*

Blanched toasted Belona/Marcona almonds 23/25

1 kg *36929* *14 u*

Natural Largueta almonds

These almonds are characterized by their elongated shape and their flavour. The ease with which their skin can be removed makes them the most recommended variety for roasting and making caramelized nuts.

s/14	13/14	12/13	11/12	10/11
18/20	20/22	27/30	30/35	36/40
36/38	35/36	34/35	33/34	32/33

Natural Largueta almond 18/20

1 kg *36911* — *14 u*

25 kg *36908*

Natural Largueta almond 27/30

25 kg *36828*

Natural Largueta almond 20/22

25 kg *36910*

Valencia almonds

A mixture of different almond varieties.
A sweet flavour, widely used to make marzipan.

s/14	12/14	b/14
18/20	23/25	selected
36/38	34/36	selected

BLANCHED

Blanched Valencia almond 18/20

10 kg *36906*

25 kg *36902*

Toasted peeled Valencia almond 18/20

10 kg *36903*

2

Processed Valencia almonds

Raw almond sticks

1 kg *36978* 13 u

10 kg *36977*

Raw almond thick slices

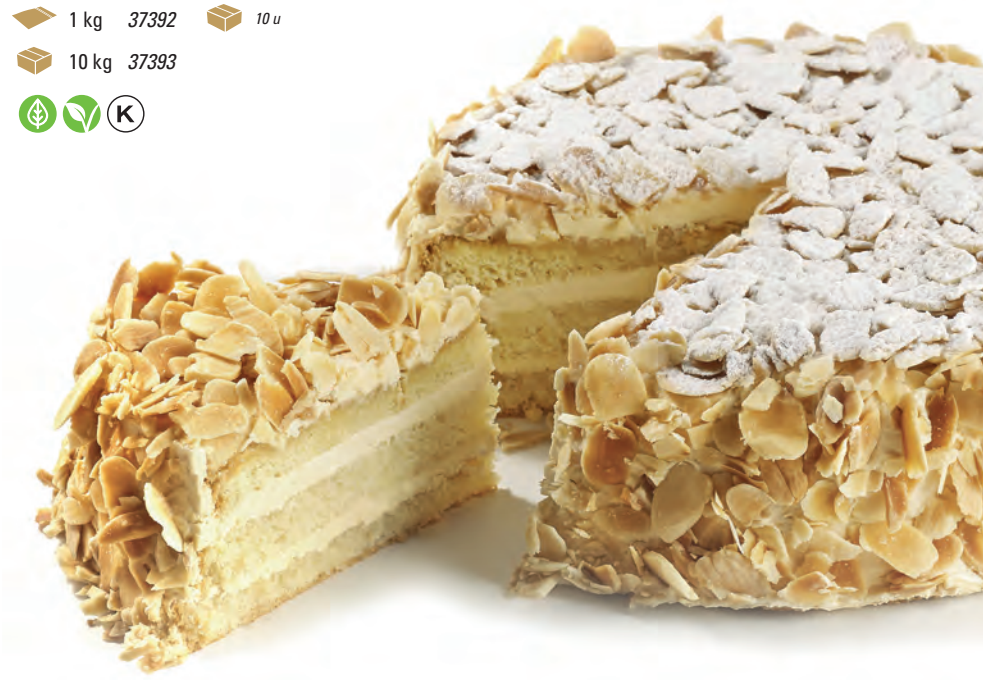
1 kg *37392* 10 u

10 kg *37393*

Raw almond dices

1 kg *36956* 16 u

10 kg *36949*



ROASTED

Toasted almond slices

10 kg *37394*

Toasted almond sticks

10 kg *36979*

Toasted almond dices

1 kg *36957* 16 u

Negrita hazelnuts

This is one of the varieties with the greatest organoleptic qualities. It is often used in the chocolate industry because it lends itself well to grinding.

9/11 s/12 12/14

Toasted Negrita hazelnut s/12

1 kg *36939* — *13 u*

10 kg *36938*

Natural Negrita hazelnut with peel s/12

10 kg *36943*

Valencia hazelnuts

Crushed toasted hazelnuts

1 kg *36959* — *13 u*

10 kg *36960*

2

Walnuts

Raw California walnut halves

1 kg *36971* *8 u*

Raw California walnut quarters

1 kg *36972* *10 u*

Pecan nuts

Raw pecan nut

1 kg *36975* *10 u*

Macadamia nuts

Raw Macadamia nut

1 kg *36974* *16 u*

Pistachio

Raw pistachio

1 kg *36989* 16 u

Pistachio dices

1 kg *36962* 16 u

Raw Spanish pistachio

1 kg *36988* 16 u

Peanuts

Toasted peanut dices

1 kg *36950* 16 u

Pine nuts

Raw Spanish pine nut

1 kg *36985* 16 u

Chinese pine nut

1 kg *36983* 16 u

10 kg *36984**

*Check availability

2

Seeds

Sunflower seeds

1 kg *36987* *16 u*

Black sesame

1 kg *36995* *16 u*

Pumpkin seeds

1 kg *36986* *16 u*

Mixes

Salad mix

1 kg *36947* *16 u*

Flours

Raw almond flour

1 kg *37345* 14 u

10 kg *37346*

Fine raw almond flour

1 kg *37337* 14 u

10 kg *37338*

Raw Belona/Marcona almond flour

10 kg *37336*

Toasted hazelnut flour

1 kg *37347* 12 u

10 kg *37348*

Chestnut dried flour

800 g *38724* 14 u

Pistachio flour

1 kg *36823* 14 u

Toasted almond flour

1 kg *37340* 12 u

TPT almond Macaron

10 kg *37765**

Raw Belona/Marcona almond extra fine flour <1

1 kg *37333* 14 u

10 kg *37332*

*Check availability

Caramelized nuts

Caramelized hazelnuts

600 g *38483* 6 u

Caramelized Macadamia nuts

600 g *38859* 6 u

Caramelized Marcona almonds

600 g *38468* 6 u 14/16

Caramelized pecan nuts

600 g *38861* 6 u

Caramelized pistachios

600 g *38953* 6 u

Caramelized almond sticks

600 g *38871* 6 u

Caramelized peanuts

600 g *38515* 6 u

Caramelized diced almonds

600 g *39481* 6 u

Caramelized nuts

Caramelized diced hazelnuts

600 g *38705* 6 u

Caramelized diced Macadamia nut

600 g *38709* 6 u

3 kg *37325* 6 u

Caramelized diced walnuts

600 g *39483* 6 u

Caramelized diced pistachios

600 g *39482* 6 u

Whole caramelized seeds

Caramelized Black sesame

600 g *39479* 6 u

Caramelized sesame

600 g *39020* 6 u

Caramelized sunflower seeds

600 g *38950* 6 u

Caramelized pumpkin seeds

600 g *38949* 6 u

2

Cantonese-style nuts

WET PROOF

This Asian caramelization technique for nuts creates an intense, less sweet flavour, is more resistant to moisture and yields a more esthetically appealing result than standard caramelization techniques allow thanks to the glossy, even coating.

Production process: The nuts are steeped in syrup for 24 hours and then fried in olive oil. This immediately removes excess sugar, resulting in glossy, moisture-resistant nuts.

Did you know?

At Sosa Ingredients we are serious about protecting the environment and reducing our impact on the planet, which is why we have stopped using palm oil in our Cantonese-style nuts.

Cantonese almond

600 g *37904* 6 u

10 kg *39272*

Cantonese pistachio

600 g *38952* 6 u

Cantonese pecan nut

500 g *37928* 6 u

10 kg *36871*

Cantonese italian hazelnut

600 g *37853* 6 u

10 kg *39244*

Cantonese peanut

600 g *39478* 6 u

Cantonese Macadamia nut

600 g *39477* 6 u

10 kg *37492**

Cantonese diced hazelnut

600 g *38021* 6 u

Cantonese almond sticks

600 g *38870* 6 u

Cantonese diced almond

600 g *39484* 6 u

*Check availability

Cantonese diced pecan nut

600 g *38712* 6 u

Cantonese diced Macadamia nut

600 g *38711* 6 u

Cantonese diced peanut

600 g *39486* 6 u

Cantonese-style whole seeds

WET PROOF

Cantonese sunflower seeds

600 g *39480* 6 u

Cantonese pumpkin seeds

500 g *38219* 6 u

Cantonese sesame

600 g *37863* 6 u

Cantonese black sesame

600 g *39021* 6 u

Cantonese cacao nibs

500 g *39265* 6 u

Crunchy nut pieces

Toasted diced peanut crocanti

1 kg *36954* *16 u*

Diced hazelnut crocanti

1 kg *36953* *16 u*

Diced almond crocanti

1 kg *36952* *16 u*

Toasted diced soy crocanti

1 kg *36955* *16 u*

Nut pastes

Raw almond paste

1 kg 37521 6 u

5 kg 37515 2 u

Toasted almond paste

1 kg 36860 6 u

5 kg 36861 2 u

Toasted unpeeled almond paste

1 kg 37516 4 u

Bitter almond paste

1 kg 37514 6 u

Toasted hazelnut paste

1 kg 36854 6 u

5 kg 36862 2 u

K

Hazelnut granulated paste

5 kg 37518 2 u

Toasted Italian hazelnut paste

1 kg 37537 6 u

5 kg 37536 2 u

Pecan nut paste

1 kg 37548 6 u

Macadamia nut paste

1 kg 37524 6 u

5 kg 37545 2 u

2

Nut pastes

Caramelized pecan nut paste

1,2 kg *37547* 6 u

Spanish pine nut paste

1 kg *37527* 6 u

Pistachio paste

1 kg *36863* 6 u

5 kg *36864* 2 u

Imported toasted pine nut paste

1 kg *37549* 6 u

Peanut paste

1 kg *37541* 6 u

5 kg *37539* 2 u

Walnut paste

1 kg *37513* 6 u

5 kg *37525* 2 u

Seed pastes

Raw unpeeled sesame paste

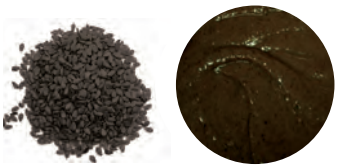
1 kg *37544* 6 u

Pumpkin seeds paste

1 kg *37543* 6 u

Pumpkin seeds paste

1 kg *37551* 6 u



Black sesame paste

1 kg *37550* 6 u

Pralinés

50% NON-CARAMELIZED SUGAR

Hazelnut - almond praliné 50%

1,2 kg *37610* 6 u

Macadamia nut praliné 50%

1,2 kg *37617* 6 u

Peanut praliné 50%

1,2 kg *37612* 6 u

6 kg *37611* 2 u

Pine nut praliné 50%

1,2 kg *37620* 6 u

Pistachio praliné 50%

1,2 kg *37621* 6 u

Toasted almond praliné 50%

1,2 kg *37602* 6 u

6 kg *37616* 2 u

Hazelnut praliné 50%

1,2 kg *37607* 6 u

6 kg *37608* 2 u

Italian hazelnut praliné 50%

1,2 kg *37609* 6 u

Raw almond praliné 50%

1,2 kg *37615* 6 u

Pralinés
À L'ANCIENNE

Caramelized hazelnut praliné à l'ancienne

1,2 kg *37605* 6 u

6 kg *37606* 2 u

Coffee

Natural Arabica coffee paste

1,2 kg *37540* 6 u

6 kg *37144*

Dose: 20 g/kg

Liquid coffee extract

1,2 kg *48310* 6 u

Premium coffee extract for all kinds of pastry and ice cream elaborations.

It has an intense and aromatic flavour.

Minimum content: 28% of solid extract coffee.

Pralicroc

Pistachio Pralicroc

1,25 kg *36845* 6 u

Hazelnut Pralicroc

1,25 kg *36868* 6 u

Marzipan

Marzipan almond 45

1,75 kg *36888* 4 u

Marzipan almond 58

1,75 kg *36889* 4 u

SOSA INGREDIENTS' VISION FOR NUTS

ALMOND
IN ALL ITS FORMS

CARAMELIZED CANTONESE NUTS

Caramelized nuts offer an intense flavour with a subtler hint of sweetness. The caramelization technique used also means the products stand up better to humidity.

RAW NUTS

These top quality nuts guarantee you an intense flavour!

RAW NUT FLOUR

This extra fine almond flour is perfect for macarons, lending your preparations an intense nut flavour.

FLAVOURINGS

This bitter almond flavouring is created using delicious natural ingredients that unleash intense aromatic notes.

PASTE

This smooth-textured and intensely nutty raw almond paste is perfect for fillings, fondants and flavourings.

SOSA INGREDIENTS' VISION FOR NUTS

PISTACHIO
IN ALL ITS FORMS

RAW NUTS
Add an intense pistachio flavour. Ideal for macarons, genoese cakes, mousses, fillings, creams and decorative toppings.

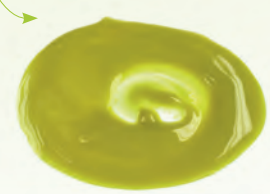
PISTACHIO CARAMELIZED CANTONESE NUTS
Caramelized the traditional way using sugar and honey, these nuts have a powerful toasted flavour as well as a very pleasant undertone of sweetness.

NUTS & SEEDS PRALINE
Praliné paste with all the intense flavour of the Pistachio.

FLAVOUR
Perfect for adding a pistachio flavour to a wide range of recipes using only a small quantity. Our flavourings work as well in your cocktails as they do in your sorbets, creams and fillings, heightening the essence of every last one of them.

NUTS FLOUR
We carefully select our raw nuts so that we can offer you top quality products that come with an intense flavour guaranteed. This pistachio flour is Ideal for macarons.

PASTE
Pastes with no added sugar, an intense natural pistachio flavour and an easy-to-work with smooth texture.



3

Vanilla & Spices

Vanilla

Vanillin
crystallized

500 g *39067* 6 u

Vanilla seeds
seed

700 g *39072* 6 u

Madagascar vanilla natural extract
gourmet type

extract + seeds
natural aroma

1,4 kg *37235*

Dose: 20-40 g/kg

Spices

Cardamom

175 g *38529* 6 u

Origin: Sri Lanka

Madagascar green pepper

90 g *38941* 6 u

Cinnamon
stick

300 g *38523* 6 u

Sichuan pepper

100 g *38937* 6 u

Chilli strands

100 g *39401* 6 u

4

Confits

To preserve the intense natural flavour of the fruit, we use a low-pressure cold preservation technique (at 45°C or 115°F) when making our confits. This technological process allows us to guarantee top-quality products with the right amount of sugar, and maintain the organoleptic qualities of the fruit to enhance its flavour.

4

Concentrated Jams

These jams, made using the Cold Confit technique - concentrating the maximum amount of fruit at low temperature and low pressure, with minimal added sugar - preserve the flavour of the fruit to the greatest possible degree.

Lemon marmalade

1,5 kg *43605* 4 u

preservatives free

78% fruit 33% sugar

Bitter orange marmalade

1,5 kg *37441* 4 u

preservatives free

73% fruit 39% sugar

Fig jam

1,5 kg *37462* 4 u

preservatives free

138% fruit 16% sugar

Raspberry jam

1,5 kg *37451* 4 u

preservatives free

184% fruit 17% sugar

Wild fruits jam

1,5 kg *37446* 4 u

preservatives free

71% fruit 28% sugar

Passion fruit jam

1,5 kg *37460* 4 u

preservatives free

108% fruit 18% sugar

Rose gelée

concentrated

1,5 kg 44455 4 u

preservatives free

Copeaux 50 °BR

Orange copeaux

Cold Confit

1,25 kg 37786 4 u

preservatives free

86% fruit 20% sugar

Lemon copeaux

Cold Confit

1,25 kg 37785 4 u

preservatives free

85% fruit 23% sugar

Fruit & Sauce cold confit

50 °BR

Mandarin peel
5x5 mm

1,5 kg *37243* 4 u

55% fruit pieces

Orange peel
5x5 mm

1,5 kg *37246* 4 u

55% fruit pieces

Yuzu peel
7x7 mm

1,5 kg *37281* 4 u

55% fruit pieces

Lemon peel cubes
5x5 mm

1,5 kg *37242* 4 u

51% fruit pieces

Pineapple pieces
4x1 cm

1,5 kg *36832* 4 u

66% fruit pieces

Peach pieces
1x1 cm

1,5 kg *37245* 4 u

60% fruit pieces

Mango cubes
1x1 cm

1,5 kg *36844* 4 u

66% fruit pieces

Pear cubes
1x1 cm

1,5 kg *36847* 4 u

74% fruit pieces

Apple cubes
1x1 cm

1,5 kg *37244* 4 u

60% fruit pieces

Tatin apple cubes
1x1 cm

1,3 kg *37724* *4 u*

87% fruit pieces

Whole blueberry
5x5 mm

1,5 kg *37238* *4 u*

55% fruit pieces

Raspberry
1.5x1.5 cm

1,5 kg *37237* *4 u*

66% fruit pieces

Amarena cherry
1.5x1.5 cm

1,5 kg *37239* *4 u*

55% fruit pieces

Whole strawberry
1.5x1.5 cm

1,5 kg *37240* *4 u*

60% fruit pieces

Whole wild berries
5x5 mm

1,5 kg *37241* *4 u*

50% fruit pieces

Fruit confit 70 °BR

SWEET ORANGE

Orange strips

Cold Confit

3,5 kg *37487* 2 u 80x6 mm

preservatives free

Orange peel paste

Cold Confit

3,5 kg *39763* 2 u

preservatives free

Orange cubes 8x8 mm

Cold Confit

3,5 kg *37482* 2 u

preservatives free

Orange slices

Cold Confit

3,5 kg *37486* 2 u

preservatives free

YUZU

Yuzu peel paste

Cold Confit

1,5 kg *37801* 4 u

preservatives free

Fruit confit 70 °BR

LEMON

Lemon strips

Cold Confit

3,5 kg *36829* 2 u 80x6 mm

preservatives free

Lemon peel paste

Cold Confit

3,5 kg *39622* 2 u

preservatives free

Lemon slices

Cold Confit

3,4 kg *37413* 2 u

preservatives free

Lemon cubes

Cold Confit

3,5 kg *36858* 2 u 7x7 mm

preservatives free

OTHER FRUIT

Whole apricot

Cold Confit

1,7 kg *37089* 4 u

preservatives free

Citron cubes

Cold Confit

3,5 kg *37162* 2 u 10x10 mm

preservatives free

Amarena

Cold Confit

1,7 kg *37206* 4 u

preservatives free

CHESTNUT

Rotame di marroni

Cold Confit

1,7 kg *37664* 4 u

Marron Antic Confit

antic confit

1,7 kg *37437* 4 u

Fruit in Liquor

Cherries in kirsch

15°

2 L *37844* 8 u

Confit

GINGER

Candied ginger stripes

1,8 kg *37385* 4 u

preservatives free

Dried ginger slices

2 kg *37382* 4 u

preservatives free

Candied ginger pieces 2-5 mm

1,4 kg *37387* 4 u

preservatives free

Crystallized Flowers

Whole violet

crystal

400 g *39083* 6 u

Violet petal

crystal

500 g *38931* 6 u

Crystallized violet petal pieces

crystal

500 g *38625* 6 u

3 kg *37782* 2 u

Rose petal

crystal

300 g *38933* 6 u

1,5 kg *37576* 2 u

Rose blossom (1 mm)

crystal

500 g *39002* 6 u

3 kg *37662* 2 u

SOSA INGREDIENTS' VISION FOR FRUIT

RASPBERRY
IN ALL ITS FORMS

More Flavour

FRUIT & SAUCE
An intense raspberry flavour in a smooth, slightly sweet confit, ideal for plated desserts, verrine garnishes or even brioche fillings.

More Texture

POWDER EXTRACTS
Perfect for preparations where adding liquid is problematic, raspberry powder adds colours and intensifies the flavour of your most original creations.

PETA CRISPIES
These dazzling chocolate-coated sugar granules are perfect for plate decorations or inclusions, even in a moist environment.

CONCENTRATED PASTE
An intense raspberry flavour in a smooth, easy-to-work-with paste. Ideal for adding flavour and colour to your recipes.

FREEZE-DRIED WHOLE
An intense raspberry flavour, perfect in dry environments to maintain crunchiness, or for decorations.

CRISPIES
Freeze-dried crunchy raspberry granules available in natural or coated (wet proof) form, that are easily incorporated into your dishes!

Wet proof

Classic

RASPBERRY AROMA

Less Fat

Less Sugar

5

Concentrated pastes

We have carefully designed our premium concentrated pastes to help you make your best creations. The result is an easy-to-use product that provides flavour and color even when used in small quantities. Perfect for ice creams, creams, mousses, glazes and desserts.

5

Natural Concentrated Pastes

ORANGE

1,5 kg *39387* 4 u

Dose 50 g/kg

natural flavour | preservatives free

LEMON

1,5 kg *37411* 4 u

Dose: 50 g/kg

natural flavour | preservatives free

MANDARIN

1,5 kg *39390* 4 u

Dose 50 g/kg

natural flavour | preservatives free

LIME

1,5 kg *39388* 4 u

natural flavour | preservatives free

YUZU

1,5 kg *39381* 4 u

Dose: 50 g/kg

natural flavour | preservatives free

"DULCE DE LECHE"

1,5 kg *39605* 4 u

Dose: 200-300g/kg

PASSION FRUIT

1,5 kg *39383* 4 u

Dose: 50 g/kg

natural flavour | preservatives free

MANGO

1,5 kg *39392* 4 u

Dose: 50 g/kg

natural flavour | preservatives free

WILD BERRIES

1,5 kg *39386* 4 u

Dose: 50 g/kg

natural flavour | preservatives free

CHERRY

1,5 kg *39389* 4 u

natural flavour preservatives free

WILD STRAWBERRY

1,5 kg *39385* 4 u

Dose: 40-60 g/kg

natural flavour preservatives free

STRAWBERRY

1,5 kg *39382* 4 u

Dose: 50 g/kg

natural flavour preservatives free

GREEN MINT

1,5 kg *39397* 4 u

Dose: 30-50 g/kg

natural flavour preservatives free

RASPBERRY

1,5 kg *39384* 4 u

Dose: 50 g/kg

natural flavour preservatives free

LIQUORICE

1,5 kg *39403* 4 u

Dose: 30-50 g/kg

preservatives free

CINNAMON

1,5 kg *39405* 4 u

Dose: 50 g/kg

natural flavour preservatives free

Did you know...?

Sosa Ingredients is particularly attentive to the quality of its ingredients and consumers' health, so it has made natural ingredients one of its main areas of focus. With this in mind, we have developed a range of concentrated pastes using 100% natural ingredients to limit waste and, most importantly, eliminate preservatives from some of our products.

5

Concentrated pastes

ORANGE

1,5 kg *37481* *4 u*

Dose: 50 g/kg

natural colouring

MANDARIN

1,5 kg *37420* *4 u*

Dose: 50 g/kg

natural colouring natural flavour

MANGO

1,5 kg *37424* *4 u*

Dose: 50 g/kg

natural colouring

YUZU

1,5 kg *37800* *4 u*

natural colouring natural flavour

COCONUT

1 kg *37191* *6 u*

5 kg *37522* *2 u*

Dose: 50-80 g/kg

natural flavour

PEACH

1,5 kg *37442* *4 u*

Dose: 50 g/kg

natural colouring

PASSION FRUIT

1,5 kg *37286* *4 u*

Dose: 50 g/kg

PINEAPPLE

1,5 kg *37588* *4 u*

Dose: 50 g/kg

natural colouring

APPLE

1,5 kg *37435* *4 u*

Dose: 50 g/kg

natural colouring natural flavour

AMARENA

1,5 kg *37100* 4 u

Dose: 50 g/kg

natural colouring

CHERRY

1,5 kg *37165* 4 u

RASPBERRY

1,5 kg *37267* 4 u

Dose: 50 g/kg

STRAWBERRY

1,5 kg *37273* 4 u

Dose: 50 g/kg

WILD STRAWBERRY

1,5 kg *37278* 4 u

Dose: 50 g/kg

WILD BERRIES

1,5 kg *37288* 4 u

Dose: 50 g/kg

natural colouring

BLACKCURRANT

1,5 kg *37331* 4 u

BLUEBERRY

1,5 kg *37103* 4 u

natural colouring

GREEN MINT

1,5 kg *37534* 4 u

Dose: 30-50 g/kg

Concentrated pastes

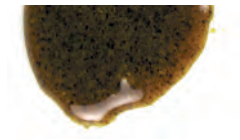
PISTACHIO FOR ICE CREAM

5 kg *37535* *2 u*

Dose 50-100 g/kg

natural flavour | preservatives free

BOURBON VANILLA



1,5 kg *37772* *4 u*

Dose: 20-25 g/kg

natural colouring

TOFFEE

1,5 kg *37731* *4 u*

Dose: 80 g/kg

CARAMEL

1,5 kg *37156* *4 u*

Dose: 30-50 g/kg

CONCENTRATED "DULCE DE LECHE"

1,5 kg *37227* *4 u*

Dose: 100 g/kg

"DULCE DE LECHE REPOSTERO"

1,5 kg *37228* *4 u*

Dose: q/s

natural flavour

"LECHE MERENGADA"

1,5 kg *39302* *4 u*

Dose: 30-50 g/kg

VIOLET

1,5 kg *37783* *4 u*

Dose 30-50 g/kg

natural colouring

ROSE

1,5 kg *37663* *4 u*

Dose: 30-50 g/kg

natural colouring | natural flavour

6

Dried& Soft dried

6

Soft dried

7 - 20% HUMIDITY

Dried apricot

3 kg *37094* 2 u

Dried white raisin

2,5 kg *37770* 2 u

Dried plum

3 kg *37182* 2 u

Dried diced coconut

2,5 kg *37223* 2 u

Dried fig

2,5 kg *37358* 2 u

Dried sultanina grape

2,5 kg *37771* 2 u

Dried strawberries

2,5 kg *37276* 2 u

Medium dried

1,5 - 7% HUMIDITY

Dried sultans raisins

750 g *39354* 6u

10 kg *39352*

Dried

0 - 1,5% HUMIDITY

Dried sliced coconut

200 g *38551* 6 u

Grated coconut

400 g *38552* 6 u

7

Freeze-dried & Crispies

Freeze-drying transforms fruit by sublimating its water content, turning it from a solid to gas without any liquid phase in between. This allows the fruit to retain all its excellent properties. Warming is carefully controlled during the freeze-drying process to preserve the flavours, nutrients and colors of the fruit, opening up endless possibilities for use.

Freeze-dried

FRUIT

Orange slices

60 g *39476* *6 u*

Lemon slices

60 g *38763* *6 u*

Apple slices

50 g *38041* *6 u*

250 g *38040* *2 u*

Pineapple triangles

45 g *38127* *6 u*

Diced Mango

100 g *38039* *6 u*

Lychee pieces

400 g *38035* *2 u*

1,5 kg *39359*

Whole blackcurrant

50 g *39469* 6 u

Whole blueberry

50 g *37953* 6 u

Whole strawberry

60 g *38014* 6 u

Strawberry slices 5-7 mm

250 g *39468* 2 u

Diced strawberry

60 g *38015* 6 u

300 g *38012* 2 u

Wild strawberry

60 g *38016* 6 u

Whole blackberry

80 g *38051* 6 u

400 g *38050* 2 u

Whole raspberry

75 g *38640* 6 u

375 g *38637* 2 u

Whole amarena

80 g *37952* 6 u

Freeze-dried

OLIVES

Whole black olive

freeze-dried

100 g *37944* 6 u

Black olive

freeze-dried slices

75 g *38114* 6 u

VEGETABLES

Pearl onion

freeze-dried

60 g *37991* 6 u

Cherry tomato halves

freeze-dried

50 g *38149* 6 u

Fried onion crispy

freeze-dried

300 g *38532* 6 u

Corn

freeze-dried

120 g *39488* 6 u

Peas

freeze-dried

150 g *38024* 6 u

Red beet slices

freeze-dried

30 g *38140* 6 u

FREEZE-DRIED FLOWERS AND LEAVES

Marigold petals

freeze-dried

7 g *38521* 6 u

Cornuta violet

freeze-dried

5 g *39084* 6 u

Red rose petals

freeze-dried

5 g *39492* 6 u

Pink rose petals

freeze-dried

5 g *39491* 6 u

7

Dried Flowers

Rose buds

150 g *39005* 6 u

Hibiscus

100 g *38731* 6 u

Dried flowers mix

50 g *38824* 6 u

Blueberry petal

40 g *38923* 6 u

180 g *38926* 2 u

Red rose petals

80 g *38934* 6 u

Dried calendula petal

40 g *38927* 6 u

Dried lavender

100 g *38751* 6 u

Crispies

FRUIT

We make crispy granulated versions of our freeze-dried fruit to give dry preparations a crunchy texture. So we can meet all your needs, we have also developed a range of "wetproof" crispies for moist preparations. They are coated with cocoa butter to preserve all their excellent properties while lending your products texture and originality.

Lime crispy 2-10 mm

200 g *39472* 6 u

Mango-passion fruit crispy 2-10 mm

250 g *38782* 6 u

Apricot crispy 1-4 mm

250 g *40770* 6 u

Mango crispy 2-10 mm

250 g *37880* 6 u

Fig crispy 2-5 mm

300 g *38725* 6 u

Banana crispy 0-10 mm

250 g *38957* 6 u

1,2 kg *37591* 2 u

Crispies

FRUIT

Blackcurrant crispy 2-10 mm

200 g 38531 6 u

Cherry crispy 2-10 mm

200 g 39262 6 u

1,2 kg 39473 2 u

Raspberry crispy 2-10 mm

300 g 38631 6 u

1,5 kg 37264 2 u

Raspberry crispy 5-8 mm

200 g 43719 6 u

1,2 kg 48012 2 u

Pineapple crispy 2-10 mm

200 g 38943 6 u

Strawberry crispy 1-3 mm

250 g 39471 6 u

1,5 kg 39474 2 u

Strawberry crispy 2-10 mm

200 g 38643 6 u

Passion fruit 2-10 mm

200 g 38663 6 u

1 kg 37511 2 u

DAIRY PRODUCTS

Yocrispy

crispy

280 g *39090* 6 u

1,4 kg *37792* 2 u

K D

Yogurt with strawberry

crispy

150 g *39094* 6 u

COFFEE

Freeze-dried espresso coffee

crispy

250 g *38516* 6 u

Cappuccino

crispy

250 g *38525* 6 u

K D

Crispies

Honey

crispy

150 g *38819* 6 u

Caramel

crispy

750 g *38527* 6 u

3,5 kg *37155* 2 u

Mint

crispy

650 g *38810* 6 u

Crispies wet proof

Wet proof crispy Passion Fruit

400 g *38878* 6 u

2,5 kg *37512* 2 u

Wet proof crispy Strawberry

400 g *37921* 6 u

2,5 kg *36857* 2 u

SOSA TIPS

These intensely flavoured, crunchy fruit bites add texture and a sparkling touch to your desserts and other chocolate creations. The fruit's coating protects it from moisture and lends texture and originality to decorations and desserts including meringues and mousses.

Wet proof Yocrispy

400 g *37926* 6 u

2,5 kg *36870* 2 u

Wet proof crispy Raspberry

400 g *38632* 6 u

2,3 kg *37266* 2 u

Wet proof crispy Lime

400 g *37848* 6 u

Wet proof crispy Mango

400 g 38778 6 u

Wet proof crispy Pomegranate

400 g 38698 6 u

Wet proof crispy Blackcurrant

400 g **37854** 6 u

Wet proof crispy Pineapple

400 g 38944 6 u

Wet proof crispy Banana

400 g 38958 6 u

SOSA TIPS

These intensely flavoured, crunchy fruit bites add texture and a sparkling touch to your desserts and other chocolate creations. The fruit's coating protects it from moisture and lends texture and originality to decorations and desserts including meringues and mousses.

Peta crispy

Chocolate Peta Crispy

900 g 42040 6 u
4,5 kg 37570 2 u

Neutral Peta Crispy

700 g 39496 6 u
15 kg 37574

Peta crispy

Milk chocolate peta crispy

900 g 38912 6 u

White chocolate peta crispy

900 g 38908 6 u

Dark chocolate 51% peta crispy

900 g 37923 6 u

Yopop (yogurt white chocolate peta crispy)

900 g 39093 6 u

Sparkling sugar

Neutral peta crispy powder

750 g 39030 6 u

15 kg 44172

Lime white chocolate peta crispy

900 g 40928 6 u

20 kg 40929

Strawberry white chocolate peta crispy

900 g 38915 6 u

Raspberry white chocolate peta crispy

900 g 38914 6 u

K D

Peta crispy chocolate-copper

900 g 37924 6 u

8

Taste Colour

The Taste Colour concept was developed to flavour preparations to which it can be difficult to add liquids, such as creams, ganaches and meringues. Thanks to Taste Colour, you can prepare your creations without losing any flavour. Our goal is to help you perfect the color and flavour of your recipes.

Powdered Extracts

FRUIT

Blackcurrant

freeze-dried in powder

700 g *38720* 6 u


sponge cake 100 g/kg


croissant 30 g/kg


meringue 100 g/kg


macaron 20 g/kg + 6 g/kg red beet food colour


royal icing160 g/kg


jelly 70 g/kg


couverture 180 g/kg + 70 g/kg cocoa butter
conching: 2 h


cocoa butter 100 g/kg


glace 100 g/kg


crème pastissière 100 g/kg


pasta 145 g/kg

Raspberry

freeze-dried in powder

300 g *37855* 6 u

10 kg *36826*


sponge cake 100 g/kg


croissant 20 g/kg


meringue100 g/kg


macaron 20 g/kg + 14 g/kg


royal icing 150 g/kg


jelly 80 g/kg


couverture 150 g/kg + 70 g/kg cocoa butter
conching: 2 h


cocoa butter 100 g/kg


glace 50 g/kg


crème pastissière 50 g/kg


pasta 120 g/kg

Cherry

freeze-dried in powder

700 g *38536* 6 u

Wild fruits

freeze-dried in powder

700 g *38665* 6 u

Blackberry

in powder

650 g *38827* 6 u

Strawberry

freeze-dried in powder

250 g *38650* 6 u

8 kg *39373**

sponge cake 100 g/kg

croissant 100 g/kg

meringue 100 g/kg

macaron 20 g/kg + 10 g/kg red food colour

royal icing 140 g/kg

jelly 70 g/kg

couverture 200 g/kg + 100 g/kg cocoa butter
conching: 3 h

cocoa butter 100 g/kg

glace 50 g/kg

crème pastissière 50 g/kg

pasta 160 g/kg

Strawberry scales-pipettes

500 g *38648* 6 u

*Check availability

Powdered Extracts

FRUIT

Banana

freeze-dried in powder

600 g *39475* *6 u*

sponge cake 200 g/kg + 2 g/kg
yellow food colour

croissant 30 g/kg

meringue 200 g/kg + 4 g/kg
yellow food colour

macaron 20 g/kg

royal icing 150 g/kg

jelly 80 g/kg

300 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h

cocoa butte 100 g/kg

ice cream 100 g/kg + 4 g/kg
yellow food colour

custard 75 g/kg

pasta 240 g/kg

Apple

freeze-dried in powder

700 g *38787* *6 u*

Green apple

freeze-dried in powder

400 g *38788* *6 u*

sponge cake 150 g/kg

croissant 30 g/kg

meringue 150 g/kg

macaron 20 g/kg + 5 g/kg
orange food colour

royal icing 17 g/kg

jelly 70 g/kg

couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 1 h

cocoa butte 200 g/kg

ice cream 100 g/kg + 1 g/kg
green food colour

custard 150 g/kg

pasta 180 g/kg

Powdered Extracts

FRUIT

Coconut milk

in powder

400 g *38752* 6 u

10 kg *37395**


sponge cake 200 g/kg


croissant 80 g/kg


meringue 200 g/kg


macaron 20 g/kg


royal icing 160 g/kg

jelly 70 g/kg


couverture 200 g/kg
+ 100 g/kg cocoa butte
conching: 1 h


cocoa butter 150 g/kg

ice cream 100 g/kg


custard 100 g/kg


pasta 80 g/kg

Mango

freeze-dried in powder

600 g *38780* 6 u


sponge cake 150 g/kg


croissant 30 g/kg


meringue 150 g/kg


macaron 300 g/kg + 6 g/kg
orange food colour+ 4 g/kg
yellow food colour


royal icing 150 g/kg


jelly 70 g/kg


180 g/kg
+ 70 g/kg cocoa butter
conching: 2 h


cocoa butter 100 g/kg


ice cream 100 g/kg + 4 g/kg
yellow food colour


custard 100 g/kg


pasta 240 g/kg

*Check availability

Powdered Extracts

FRUIT

Passion fruit

freeze-dried in powder

700 g *38664* 6 u

3 kg *37287** 2 u

sponge cake 200 g/kg

croissant 100 g/kg

meringue 200 g/kg + 8 g/kg
yellow food colour

macaron 20 g/kg + 6 g/kg
yellow food colour

royal icing 270 g/kg

jelly 70 g/kg

couverture 180 g/kg
+ 70 g/kg cocoa butter
conching: 2 h

cocoa butter 100 g/kg

ice cream 100 g/kg + 2 g/kg
orange food colour

custard 150 g/kg

pasta 100 g/kg

Lime

powder

600 g *38759* 6 u

Lemon

powder

600 g *38765* 6 u

*Check availability

Powdered Extracts

VEGETABLES

Spinach

powder

250 g *38604* 6 u

Artichoke

natural extract in powder

400 g *38607* 6 u

Corn

natural extract in powder

700 g *38611* 6 u

White asparagus

natural extract in powder

400 g *38606* 6 u

Dose: 0,2-2% in soups, sauces and elaborations

sponge cake 100 g/kg

croissant 80 g/kg

meringue 100 g/kg

macaron 20 g/kg

royal icing 90 g/kg

jelly 70 g/kg

couverture 100 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h

cocoa butter 100 g/kg

ice cream 100 g/kg

custard 50 g/kg

pasta 140 g/kg

Pumpkin

extract in powder

400 g *38610* 6 u

sponge cake 150 g/kg

croissant 100 g/kg

meringue 150 g/kg

macaron 20 g/kg + 10 g/kg
orange food colour

royal icing 150 g/kg

jelly 70 g/kg

couverture 180 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h

cocoa butter 100 g/kg

ice cream 100 g/kg

custard 75 g/kg

pasta 120 g/kg

Powdered Extracts

VEGETABLES

Carrot

natural extract in powder

500 g *38618* *6 u*

sponge cake 150 g/kg + 2 g/kg
orange food colour

croissant 40 g/kg

meringue 150 g/kg + 2 g/kg
orange food colour

macaron 20 g/kg + 8 g/kg
orange food colour

royal icing 90 g/kg

jelly 70 g/kg

couverture 200 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h

cocoa butter 100 g/kg

ice cream 100 g/kg + 4 g/kg
orange food colour

custard 80 g/kg

pasta 120 g/kg

Roasted peppers

natural extract in powder

600 g *38617* *6 u*

sponge cake 120 g/kg

croissant 30 g/kg

meringue 120 g/kg

macaron 20 g/kg + 8 g/kg

royal icing 240 g/kg

jelly 80 g/kg

couverture 200 g/kg
+ 100 g/kg cocoa butter
conching: 1,5 h

cocoa butter 100 g/kg

ice cream 50 g/kg

custard 75 g/kg

pasta 180 g/kg

Tomato flakes

natural extract in powder

300 g *39046* 6 u

Red beet

natural extract in powder

300 g *38998* 6 u

Celery

natural extract in powder

350 g *38609* 6 u

Tomato

freeze-dried in powder

450 g *37865* 6 u

sponge cake 200 g/kg

croissant 30 g/kg

meringue 200 g/kg

macaron 20 g/kg + 4 g/kg
red food colour + 4 g/kg
orange food colour

royal icing 160 g/kg

jelly 80 g/kg

couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h

cocoa butter 100 g/kg

ice cream 50 g/kg

custard 100 g/kg

pasta 180 g/kg

Powdered Extracts

VEGETABLES

Green olive

freeze-dried in powder

400 g *38722* 6 u

sponge cake 100 g/kg

croissant 30 g/kg

meringue 100 g/kg

macaron 40 g/kg + 2 g/kg green food colour

royal icing 170 g/kg

jelly 40 g/kg

couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h

cocoa butter 100 g/kg

ice cream 100 g/kg +
2 g/kg green food colour

custard 150 g/kg

pasta 120 g/kg

Black olive flour

freeze-dried in powder

150 g *38025* 6 u

MUSHROOMS

Boletus

freeze-dried in powder

100 g *37992* 6 u

ROOTS

Powdered organic ginger

powder

10 kg *37383*

Liquorice

natural extract in powder

400 g *38615* 6 u

Powdered Extracts

HERBS AND FLOWERS

Red fruits-hibiscus

natural extract in powder

500 g *38612* 6 u

Green mint

natural extract in powder

500 g *38614* 6 u

Basil

freeze-dried in powder

60 g *38458* 6 u

SPICES

Cinnamon

powder

400 g *38522* 6 u

Sumac

250 g *39036* 12 u

Madras curry

220 g *40924* 6 u

Origin: Tamil Nadu

Gingerbread mix powder (Pain d'épices)

400 g *38440* 6 u

Ras el hanout

250 g *40925* 12 kg

Tandoori Massala

200 g *40926* 6 u

Dose: 5-10 g/kg

Powdered Extracts

JAPAN

Green wasabi

powder

200 g *39086* 6 u

Tea

Matcha green tea type C bio

powder

350 g *39041* 6 u

1 kg *37727*

origin: Japan

Matcha green tea type E bio

powder

350 g *39042* 6 u

1 kg *37725*

origin: Japan

Powdered Extracts

CHEESE AND DAIRY PRODUCTS

Goat cheese

natural aroma powder

500 g *38988* 6 u

Dose: 10-30 g/kg

Quark type cheese

aroma powder

2,5 kg *37656* 6 u

Dose: 100 g/L

Freeze-dried fresh cream

natural powder

2 kg *36891*

Dose: 100 g / 150 ml of water

Butter

natural powder

400 g *38784* 6 u

Milk 1 % fat

natural powder

500 g *38210* 6 u

15 kg *36967*

Milk 26 % fat

natural powder

500 g *38211* 6 u

15 kg *36968*

Dose: 15% powder / 85% water

Powdered Extracts

CHEESE AND DAIRY PRODUCTS

Yopols mediterranean

natural powder

800 g *39092* 6 u

15 kg *37796*

Dose: 50 g/kg

Yopols acid free

natural powder

2,5 kg *37795* 6 u

Dose: 50 g/kg

Freeze-dried Mascarpone

natural powder

300 g *39465* 6 u

10 kg *36887*

Blue cheese type

aroma powder

500 g *38990* 6 u

Dose: 10-30 g/kg

Italian cheese type

aroma powder

500 g *38989* 6 u

Dose: 2-20 g/kg

Cheddar type cheese

aroma powder

500 g *38991* 6 u

Dose: 10-30 g/kg

UMAMIS

Meat umami

powder

200 g *39064* 6 u

Dose: 0,3-0,2 g/kg

Poultry umami

powder

250 g *39063* 12 u

Dose: 0,3-1 g/kg

Vegetables umami

powder

250 g *39066* 6 u

Dose: 0,3-1 g/kg

Powdered Extracts

WINE AND VINEGAR

Cabernet type wine

200 g *39081* 6 u

Apple vinegar

200 g *39466* 6 u

Balsamic vinegar

250 g *43880* 6 u

SWEETS

Dulce de leche

powder

500 g *37730* 6 u

10 kg *39299*

SMOKY NOTES

Smoked sweet red pepper

250 g *38935* 6 u

Smoked spicy red pepper

250 g *38939* 6 u

SMOKE

Smoke

aroma powder

500 g *39006* 6 u

10 kg *37666*

Beech smoke

aroma powder

500 g *38478* 6 u

Grilled

natural aroma powder

400 g *38479* 6 u

9

Flavourings

Our flavourings blend perfectly with every product, revealing its best flavour and releasing intense aromatic notes. They work well in everything from cocktails to sorbets, creams and fillings, enhancing the essence of each one.

Water-soluble natural flavourings

Natural flavourings in a glycerin base. Glycerin is an emulsifier that helps flavourings to work in both aqueous and fat-based mixtures of up to 95% oil. Ideal in ganaches, sauces, mousses, ice creams and more.

FLOWERS

Orange blossom
natural flavouring
50 g *38402*

Jasmine
natural flavouring
50 g *38400*

Lavender
natural flavouring
50 g *38397*

Floral scent violet type
natural flavouring
50 g *38348*

Elderflower
natural flavouring
50 g *38423*

Damask rose
natural flavouring
50 g *38406*

Lemon grass
natural flavouring
50 g *38368*

Lemon grass
natural flavouring
50 g *38364*

NUTS

Glacial mint
natural flavouring
50 g *38369*
1 kg *37051**

Bitter almond
natural flavouring
50 g *38242*

Roasted hazelnut
natural flavouring
50 g *38247*
1 kg *37000*

*Check availability

Natural flavouring dose:
0,2 g/kg. 0,2 g = approx. 6 drops*

* Number of drops, taking as a benchmark the average density of the whole product range. In general, natural flavourings have higher density.

FLORAL WATERS

Bio rose water
aromatic natural water

100 g *37946* — *10 u*
1 kg *36874* — *15 u*

Orange blossom water
aromatic natural water

100 g *37945* — *10 u*
1 kg *36873*

SPICES

Cinnamon
natural flavouring

50 g *38322*
1 kg *37032**

Tonka bean
natural flavouring

50 g *38358*
1 kg *37047*

According to EU recommendations do not exceed recommended dose 0.2 g/kg

Not for sale in the USA.

Pure Madagascar vanilla extract
gourmet type
natural flavouring

50 g *38353*

Dose: 8 g/kg

Saffron
natural flavouring

50 g *38357*

*Check availability

WATER-SOLUBLE NATURAL FLAVOURINGS
FRUITS

Lemon peel
natural flavouring
50 g *38278*
1 kg *37015*

Lime
natural flavouring
50 g *38273*

Yuzu
natural flavouring
50 g *38294*
1 kg *37797*

Sweet orange
natural flavouring
50 g *38281*
1 kg *37016*

Bergamot
natural flavouring
50 g *38289*
1 kg *37020*

Golden apple
natural flavouring
1 kg *37006*

Pear
natural flavouring
50 g *38264*

Cherry
natural flavouring
50 g *38351*
1 kg *37045*

Banana
natural flavouring
50 g *40771*

Raspberry
natural flavouring
50 g *38256*
1 kg *37003*

Ripe strawberry
natural flavouring
50 g *38653*
1 kg *38652*

Wild strawberry
natural flavouring
50 g *38344*
1 kg *38343*

Natural flavouring dose:
0,2 g/kg. 0,2 g = approx. 6 drops*

* Number of drops, taking as a benchmark the average density of the whole product range. In general, natural flavourings have higher density.

Fig
natural flavouring

50 g *38296*
1 kg *38295**

Mandarin
natural flavouring

50 g *38282*

Pineapple
natural flavouring

50 g *38947*

ROOTS

Ginger
natural flavouring

50 g *38417*
1 kg *37072**

*Check availability

Water-soluble flavourings

Flavourings in a glycerin base. Glycerin is an emulsifier that helps flavourings to work in both aqueous and fat-based mixtures of up to 95% oil. Ideal in ganaches, sauces, mousse, ice creams and more.

NUTS

Chestnut
flavouring
50 g *38291*

Pistachio
flavouring
50 g *38276*
1 kg *37014*

FLOWERS

Violet
flavouring
50 g *38404*
1 kg *37065*

Rose
flavouring
50 g *39001*
1 kg *37661*

FRUITS

Blackcurrant
flavouring
50 g *38290*
1 kg *37021**

Green apple
flavouring
50 g *38268*
1 kg *37010*

Peach
flavouring
50 g *38257*

Amarena
flavouring
50 g *38267*
1 kg *37009*

Ripe mango
flavouring
50 g *38437*
1 kg *37079*

Passion fruit
flavouring
50 g *38262*
1 kg *37007*

Coconut
natural flavouring
50 g *38252*
1 kg *37001*

*Check availability

MUSHROOMS AND YEAST

Black truffle
flavouring
50 g *38413*
1 kg *37070*

White truffle
flavouring
50 g *38410*
1 kg *37068*

SMOKE

Fatty smoke
flavouring
50 g *38333*
1 kg *37038*

COFFEE

Espresso *coffee*
flavouring
50 g *38270*
1 kg *37011*

FICTION

Cola
flavouring
50 g *38312*

Cotton candy
flavouring
50 g *38316*

SWEETS

Caramel
flavouring
50 g *38245*
1 kg *36999*

Natural flavouring dose:
2 g/kg. 2 g = aprox. 70 drops*

* Number of drops, taking as a benchmark the average density of the whole product range. In general, natural flavourings have higher density.

9

Fat-soluble natural flavourings

Oil-based natural flavourings or pure flavourings for use in oil-based preparations, couverture chocolates or pralines.

FRUITS

Sweet orange

Fat-soluble natural flavouring

50 g *38843*

Lemon

Fat-soluble natural flavouring

50 g *38762*

MUSHROOMS

Black truffle

liposoluble natural aroma

50 g *38379*

White truffle

Fat-soluble natural flavouring

50 g *38378*

Natural flavouring dose:
0,2 g/kg. 0,2 g = approx. 6 drops*

* Number of drops, taking as a benchmark the average density of the whole product range. In general, natural flavourings have higher density.

10

Colouring

LEGEND

FOOD COLOUR

NATURAL COLOUR

SYNTHETIC COLOUR

Natural colouring in powder

	SPONGE CAKE	CROISSANT	MERINGUE	MACARON
 **Red** powder 200 g *37899* — 6 u 2,5 kg *36852* — 2 u	 30 g/kg + 2 g/kg acid	 4 g/kg	 4 g/kg	 30 g/kg + 8 g/kg acid
 **Cherry red** powder 300 g *38629* — 6 u	 24 g/kg + 2 g/kg acid	 10 g/kg	 10 g/kg	 12 g/kg
 **Beetroot red** powder 300 g *38630* — 6 u 3 kg *37262* — 2 u	 40 g/kg	 20 g/kg	 40 g/kg	 36 g/kg
 **Blue** powder 200 g *37897* — 6 u 2,5 kg *36850* — 2 u	 30 g/kg	 30 g/kg	 30 g/kg	 44 g/kg
 **Green** powder 200 g *37900* — 6 u 2,5 kg *36853* — 2 u	 30 g/kg	 50 g/kg	 30 g/kg	 52 g/kg

Natural colour extracted from fruit and vegetable juice, submitted to a concentration, evaporation and filtration process. They are considered ingredients; not additives and they do not have a dosage limit.

ROYAL ICING	ROYAL ICING	COUVERTURE	COCOA BUTTER	ICE CREAM	CUSTARD	PASTA
 34 g/kg	 30 g/kg	 25 g/kg	 8 g/kg	 4 g/kg + 5 g/kg acid	 30 g/kg + 10 g/kg acid	 40 g/kg + 5 g/kg acid
 16 g/kg	 16 g/kg	 40 g/kg	 60 g/kg	 5 g/kg + 5 g/kg acid	 15 g/kg + 5 g/kg acid	 30 g/kg + 5 g/kg acid
 35 g/kg	 35 g/kg	 16 g/kg	 100 g/kg	 30 g/kg	 40 g/kg	 50 g/kg
 20 g/kg	 30 g/kg	 50 g/kg	 35 g/kg	 50 g/kg	 20 g/kg	 40 g/kg
 35 g/kg	 25 g/kg	 25 g/kg	 10 g/kg	 30 g/kg	 40 g/kg	 40 g/kg

Natural colouring in powder

	SPONGE CAKE	CROISSANT	MERINGUE	MACARON
 **Yellow** powder 200 g *37896* 6 u 2,5 kg *36849* 2 u	 24 g/kg	 24 g/kg	 24 g/kg	 15 g/kg
 **Violet** powder 200 g *38626* 6 u	 20 g/kg	 60 g/kg	 20 g/kg	 15 g/kg
 **Pink** powder 200 g *38628* 6 u 2,5 kg *37263** 2 u	 30 g/kg	 g/kg	 30 g/kg	 0,2 g/kg
 **Orange** powder 300 g *37898* 6 u	 20 g/kg	 50 g/kg	 20 g/kg	 10 g/kg

*Check availability

ROYAL ICING	ROYAL ICING	COUVERTURE	COCOA BUTTER	ICE CREAM	CUSTARD	PASTA
 20 g/kg	 15 g/kg	 25 g/kg	 24 g/kg	 24 g/kg	 24 g/kg	 24 g/kg
 15 g/kg	 20 g/kg	 90 g/kg	 24 g/kg	 24 g/kg	 24 g/kg	 24 g/kg
 10 g/kg	 20 g/kg	 2 g/kg	 24 g/kg	 24 g/kg	 24 g/kg	 24 g/kg
 20 g/kg	 10 g/kg	 15 g/kg	 60 g/kg	 24 g/kg	 24 g/kg	 24 g/kg

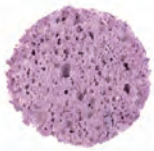
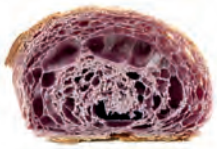
Natural water-soluble colouring in powder

SPONGE CAKE | CROISSANT | MERINGUE | MACARON

Black
natural powder
20 g *37883*
200 g *39266*




Violet
natural powder
50 g *38563*

Pale brown
natural powder
60 g *38561*
700 g *38555*




Burgundy red
natural powder
50 g *37849*




Cherry red
natural powder
40 g *38578*




Natural origin colourings produced from food by selective extraction, in some cases through organic solvents. They are considered additives and they are used in specific doses according to legislation.

ROYAL ICING | JELLY | ICE CREAM | CUSTARD | PASTA

Indicative colour intensity. Dosage subject to current legislation.

Natural water-soluble colouring in powder

	SPONGE CAKE	CROISSANT	MERINGUE	MACARON
 **Pink** natural powder 70 g *38580*				
 **Hibiscus red** natural powder 50 g *38560*				
 **Beetroot** natural powder 60 g *38577*				
 **Lemon yellow** natural powder 60 g *38557*				

ROYAL ICING | JELLY | ICE CREAM | CUSTARD | PASTA

Indicative colour intensity. Dosage subject to current legislation.

Natural water-soluble colouring in powder

		SPONGE CAKE	CROISSANT	MERINGUE	MACARON
	**Skin orange** natural powder 70 g 38569				
	**Mint green** natural powder 40 g 43726 500 g 38583				
	**Olive green** natural powder 70 g 38584				
	**White** natural powder 30 g 38558				

ROYAL ICING | JELLY | ICE CREAM | CUSTARD | PASTA

Indicative colour intensity. Dosage subject to current legislation.

Water-soluble colouring

Caramelina

1,5 kg *37154*

Carameline is used as a colouring and also gives a strong caramel taste.

Natural liquid fat-soluble colouring

Paprika

natural liquid

100 g *37998*

Clorofila

natural liquid

100 g *37996*

Natural liquid fat-soluble colouring

Egg yellow
natural liquid
100 g *37993*

Beetroot
natural liquid
100 g *37999*

Carotene orange
natural liquid
100 g *37994*

Turmeric
natural liquid
100 g *37997*

Carmine
natural liquid
100 g *37995*

SYNTHETIC WATER-SOLUBLE

Colouring

IN POWDER

SPONGE CAKE | CROISSANT | MERINGUE | MACARON

Black

powder

750 g *38571* 6 u




Violet

powder

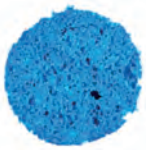
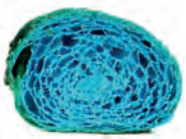
70 g *39429*




Blue

powder

70 g *39428*

Brown

powder

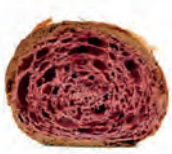
50 g *39437*




Burgundy

powder

70 g *39433*

Red

powder

70 g *39426*

1 kg *37201* 6 u




Colourings produced with salts from mineral source or by chemical synthesis. It is needed a low concertation to provide the desired colour, they have a long-time stability and they are also stable in different environments. They are considered additives and they are used in specific doses according to legislation.

ROYAL ICING	JELLY	ICE CREAM	CUSTARD	PASTA

Indicative colour intensity. Dosage subject to current legislation.

SYNTHETIC WATER-SOLUBLE

Colouring

IN POWDER

SPONGE CAKE | CROISSANT | MERINGUE | MACARON

Orange

powder

70 g *39436*




Egg yellow

powder

50 g *39434*

1 kg *37193* 6 u




Lemon yellow

powder

70 g *39439*

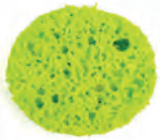
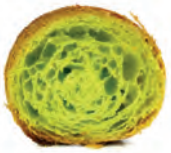
1 kg *37194* 6 u




Olive green

powder

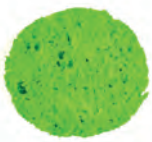
70 g *39441*

Kiwi green

powder

70 g *39427*

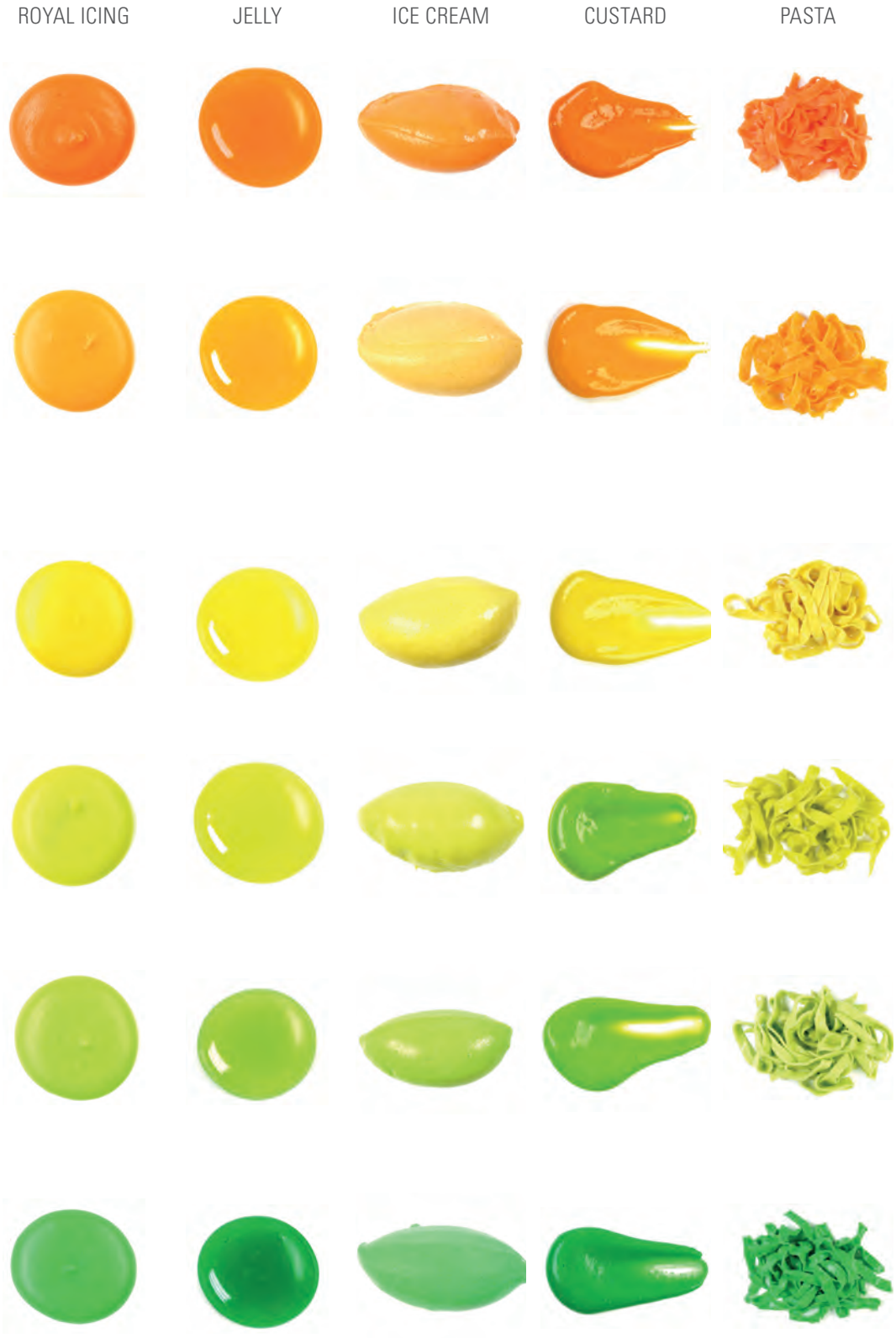



Mint green

powder

70 g *39430*



Indicative colour intensity. Dosage subject to current legislation.

SYNTHETIC FAT-SOLUBLE

Colouring

IN POWDER (LAC)

COUVERTURE COCOA BUTTER

Orange

powder

30 g *39450*

200 g *39456*

Yellow

powder

20 g *39446*

100 g *39452*

Green

powder

20 g *39443*

120 g *39451*

Brown

powder

20 g *39453*

Red

powder

20 g *39442*

120 g *39447*

COUVERTURE COCOA BUTTER

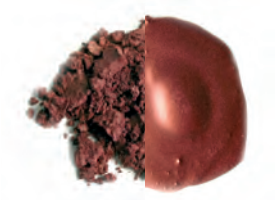
Burgundy
powder
30 g *39454*

Blue
powder
20 g *39449*

Black
powder
20 g *39445*
120 g *39596*

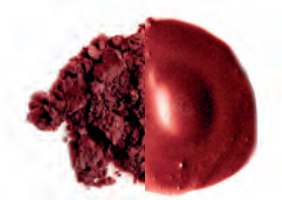
METALLIC FOOD

colorants



Copper
powder
400 g *39501*

Dose: ≤500 mg/kg



Rojo
powder
30 g *39431*

Dose: ≤500 mg/kg

Indicative colour intensity. Dosage subject to current legislation.

11

Deep fried Textures

Tempuras

Wheat tempura

500 g *39044* 6 u

Properties: Mix of flours and leavening agent.
Elaborations: The crispiest products.

Protempura

300 g *38986* 6 u
1,3 kg *37653* 2 u

Properties: Wheat fiber and flour.
Elaborations: Crunchier batters.

Orient tempura

500 g *38867* 6 u

Properties: Wheat and corn flour and yeast.
Elaborations: Tempura with yolk.

Frito andaluz

500 g *38660* 6 u

Properties: Flour mixture. Chickpea flour base.
Elaborations: Andalusian-style batters, ideal for fish and squid.

Chickpea flour

500 g *38723* 6 u

Properties: Chickpea flour.
Elaborations: -

Dose:
20-30 % of the flour's weight (maximum 40%)

Procrunx

2,5 kg *37639* 2 u

Properties: Wheat dextrin. Very crispy tempura. It keeps its crispy texture long after frying.
Use: Mix with the flour.
Elaborations: Tempuras, batters or meringues.

Air bag

Pork air bag

flour

600 g *38451* 6 u

3 kg *37087* 2 u

Pork air bag

grainy

600 g *41934* 6 u

3,25 kg *37088* 2 u

Wheat air bag

grainy

750 g *38453* 6 u

Potato air bag

grainy

750 g *38449* 6 u

Potato air bag

flour

650 g *38450* 6 u

Free air bag

powder

400 g *38641* 6 u

Dose:
200 g/L

Properties: A mixture of rice starch and kudzu. Becomes crispy when mixed with any liquid, dried and fried.

Use: Mix cold and bring to a boil, stirring vigorously. Roll out to 1-3mm or shape and leave to dry for 12 hours at 120°F (50°C). Deep fry at 430°F (220°C) for 5 seconds.

Observations: Avoid mixing with fatty liquids or liquids with high sugar percentages.

Fry glue

Fry glue

500 g *38667* *6 u*

Properties: Mixture of starch and texturing agents to replace egg in the batter. It has a sealing effect so, once fried, the filling does not leak out.
Use: Mix cold, stirring vigorously. Leave to stand for 5 minutes before use.
Application: Use to coat products before battering.
Observations: White powder.
Elaborations: Croquettes and other batters which might have a liquid filling.

Dose:
300 g/kg

Rice air bag

Puffed Rice

200 g *38481* *6 u*
800 g *38482* *2 u*

Panko · Bread for Frying

WHEAT PANKO

Panko flakes

200 g	*38875*	*12 u*
1 kg	*39337*	
5 kg	*37506*	

CORN PANKO

Corn flakes

450 g	*39277*	*6 u*

12

Technical Sugars

LEGEND

Technical terms: **DE:** Dextrose equivalent, percentage of simple sugars **°B:** Brix degrees, soluble solids content
SP: Sweetening power **AFP:** Anti-freezing power

Technical sugars and sweeteners

Icing sugar powder

SP 96%

750 g *38489* 6 u

25 kg *34354*

Sucrose and cornstarch.
For decorating pastries and desserts.

Lactose powder

Solids 100% / AFP 100% / SP 16%

750 g *38750* 6 u

100% lactose. Used in ice cream as a substitute for sucrose to reduce sweetness without altering the anti-crystallizing power. For candies, caramelized preparations and toffee without the sweetness.

Anti-humidity icing sugar

powder

750 g *38491* 6 u

10 kg *34355*

Sucrose, anti-caking agent and antioxidant.
Resistant to changes in humidity.
For decorating pastries and desserts.

Fructose powder

Solids 100% / AFP 190% / SP 144%

1 kg *37279* 6 u

100% fructose, derived from high fructose corn syrup.
A common sweetener for use in low-sugar confectionery and sports nutrition.

Palatinose powder

Solids 95% / AFP 100% / SP 33%

900 g *38869* 6 u

100% isomaltulose, derived from sucrose. Substitute sweetener for sucrose. Generally used in energy drinks and as a bulking agent.

Maltodextrin

Solids 95% / AFP 23% / SP 15%

500 g *38771* 6 u

10 kg *39282*

25 kg *34352*

Bulking agent to increase or replace solid content.
Can be included hot or cold without prior hydration. Low texturizing qualities, very good cold solubility. Partial or total substitution for sucrose.

* For more information on their use, see section on bulking agents in the texturizing range (p.174).

ANALYTICAL TABLE OF SUGARS

	Solids	AFP	SP	BRIX
SUGARS				
Sugar (sucrose)	100%	100%	100%	x
Dextrose	92%	172%	74%	x
Glucose powder DE 33	94%	56%	24%	x
Fructose	100%	190%	144%	x
Lactose	100%	100%	16%	x
Isomalt	95%	99%	50%	x
Trehalose	95%	100%	45%	x
Palatinose	95%	100%	33%	x
Maltodextrin	95%	23%	15%	x
POLYOLS				
Sorbitol	100%	190%	60%	x
Maltitol	100%	99%	80%	x
Mannitol	100%	188%	60%	x
Lactitol	95%	99%	30%	x
Erythritol (fresh)	100%	280%	70%	x
Xylitol	98%	224%	100%	x
LIQUID SUGARS				
Liquid glucose DE 40	80%	76%	45%	77,4%
Liquid glucose DE 60	82%	114%	67,5%	82%
Invert sugar	70%	190%	125%	72%
Cremsucre	72%	190%	110%	80%
Honey	80%	190%	130%	78%
Liquid sorbitol	70%	133%	42%	67%
Sugar fruit	ND	ND	125%	80%

Isomalt powder

Solids 95% / AFP 99% / SP 50%

900 g	*39463*	*6 u*	
4,5 kg	*37377*	*2 u*	
20 kg	*37376*		

100% isomalt derived from sucrose. Can be used as a 1:1 substitute for standard sugar without any effect on the end product's physical properties. It adds half as much sweetness as sucrose. Stable at high temperatures without browning (300°F or 150°C). Candies and pastries.

Dextrose powder

Solids 92% / AFP 172% / SP 74%

650 g	*39462*	*6 u*	
3 kg	*37225*	*2 u*	
25 kg	*34361*		

100% dextrose. For making candies and ice cream.

Trehalose powder

Solids 95% / AFP 100% / SP 45%

700 g	*39054*	*6 u*	
20 kg	*37767*		

100% trehalose derived from tapioca starch. Bulking agent. Protects and prevents membrane and protein desiccation during freezing. Forms a protective barrier against moisture, for example in yogurts containing cookies.

Glucose powder 33 DE

Solids 94% / AFP 56% / SP 24%

500 g	*39464*	*6 u*	
3 kg	*37311*	*2 u*	

Dehydrated glucose syrup. Prevents recrystallization of sugar in candies and gummies. Provides elasticity and maintains softness in sweet preparations such as pastries, ganaches and truffles.
75g of glucose powder replaces 100g of liquid glucose.

Fondant sugar powder

Solids 100% / SP 90%

500 g	*38486*	*6 u*	

Ready-to-use product for fine decorations and spreading over pastries. It contains only vegetable proteins, is bright white, very elastic and perfect for very refined decorations, thanks to its selected ingredients. Add 1kg of fondant powder to 140g of cold water and mix in a mixer at maximum speed for 2 minutes, then decorate using a pastry bag or a spatula.

Polydextrose

Solids 95% / AFP 100% / SP 10%

3,5 kg	*37595*	*2 u*	

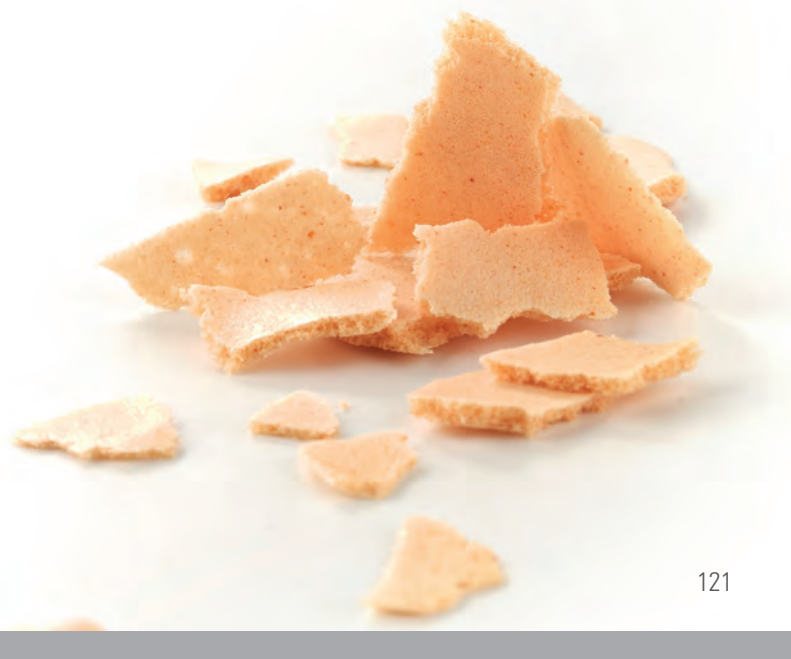
100% polydextrose extracted from glucose, using sorbitol and acid. A non-viscous soluble fiber that acts as a thickener, stabilizer, humectant and bulking agent. Widely used in beverages and low-calorie foods to give them body, volume and a pleasant flavour. It reduces foods' sugar and fat content, cutting down the caloric content without affecting organoleptic quality.

Stevia powder

SP 30000%

40 g	*39396*	*4 u*	

Steviol glycosides, natural flavouring . Calorie-free sweetener used as a substitute for sucrose.



Liquid and paste technical sugars

Liquid glucose 60 DE

Solids 82% / AFP 114% / SP 67,5%
82° Brix

1,5 kg *37309* 6 u
7 kg *39284*

Liquid glucose syrup. Suitable for pastry and ice cream preparations with high alcohol content. Improves the conservation of ganaches. Substitute part or all of the sugar or glucose in the recipe.

Liquid glucose 40 DE

Solids 80% / AFP 76% / SP 45% 77,4°
Brix

1,5 kg *37305* 6 u
7 kg *37308* 2 u

Glucose syrup derived from starch. Prevents recrystallization of sugar in candies and gummies. Provides elasticity and maintains softness in sweet preparations such as pastries, ganaches and truffles.

Cremsucre paste

Solids 72% / AFP 190% / SP 110%
80° Brix

7 kg *37821*

Invert sugar with a creamy texture, made with a combination of fructose, dextrose and sucrose. A good moistening agent, keeps pastries, creams and ganaches soft. High anti-freezing power that increases AFP in ice cream and ice cream products.
Optimum sucrose substitution percentages for each application:
Bread and pastry rolls 25-30% / Sponges and cake mixtures 15-20% / Caramels and toffees 5-10% / Ice creams and sorbets 30-50% / Turrons (as a total or partial substitute for honey) / Marzipan 15-20% / Truffles and creams 10-15%

Fondant sugar paste

Solids 86% / SP 90% / 90° Brix

1 kg *49241* 9 u

Solid white mixture with a paste texture. Mainly used to glaze pastry and bakery products (puff pastry, cookies, etc.). Can also be used as an ingredient when a non-granular compound is required. Can be used in your chosen quantities. The product can be heated to approx. 105°F (40°C) in a bain-marie or in the microwave for greater fluidity. Recommended for creams to be used as fillings.

Liquid and paste technical sugars

Liquid inverted sugar

Solids 70% / AFP 190% / SP 125%
72° Brix

1,4 kg *37110* 6 u
7 kg *37111* 4 u

Fructose and glucose. Moistening agent, keeps pastries softer by replacing 10-15% of the sucrose with invert sugar. Retains moisture in ganaches and truffles. Anti-freezing agent for ice cream.

Liquid sorbitol

Solids 70% / AFP 133% / SP 42%
67° Brix

1,3 kg *37714* 6 u
6 kg *39283*

Minimum 50% sorbitol. Produced from glucose. Dietary food sweetener. Anti-crystallizing. Moistening agent. Makes emulsions more durable and increases the longevity of fats in ganaches, truffles or gianduias.

Liquid sugar fruit

Solids 80% / AFP 190% / SP 95%
80° Brix

7 kg *39279*

Fruit sugars. 100% Sweetener. Maximum flavour retention.

Polyols

Maltitol powder

Solids 100% / AFP 99% / SP 80%

750 g *38770* 6 u

15 kg *37417*

100% maltitol, derived from maltose from starch. Substitute for sucrose in a 1:1 ratio and shares the same technical properties except for browning temperature (much higher in the case of maltitol).

Granulated sorbitol

Solids 100% / AFP 190% / SP 60%

750 g *39029* 6 u

3,5 kg *37713* 2 u

100% sorbitol, derived from glucose. Dietary food sweetener. Anti-crystallizing. Moistening agent. Makes emulsions more durable and increases the longevity of fats in ganaches, truffles or giandujas. Does not brown when heated.

Mannitol powder

Solids 100% / AFP 188% / SP 60%

500 g *38783* 6 u

3 kg *37429* 2 u

100% mannitol, derived from glucose. Low calorie sweetener. Liquefies at 355°F (180°C) and caramelizes very quickly forming opaque, very tough caramel with little tendency to retain moisture.

Xylitol

Solids 98% / AFP 224% / SP 100%

750 g *39088* 6 u

Sweetener extracted mainly from the sap of the birch tree that provides a fresh sensation on contact with taste buds. Widely used in beverages, chewing gum and sugar-free candies for its refreshing and antibacterial properties.
Enhances the flavour of preparations containing fruit.
Advantages: fresh taste, same sweetness as sugar, high anti-crystallizing power (AFP), low in carbohydrates, antibacterial.
Applications: gummies, chewing gum and candies, soft drinks, confectionery products in general, chocolates, ice creams and sorbets, jams and fruit sauces.

Fresh powder

Solids 100% / AFP 280% / SP 70%

750 g *38655* 6 u

100% Erythritol, derived from cellulose and other vegetable products. Sweetener with a refreshing effect, widely used in the chewing gum industry for its capacity to increase salivation and diminish bacterial growth.

Lactitol powder

Solids 95% / AFP 99% / SP 30%

1 kg *37391* 6 u

Confectionery. Bulking agent. Sweetener in low calorie products. Chocolates. Texture preservative. Anti-freezing food agent.

13

Fibers

What are fibers and why are they important?

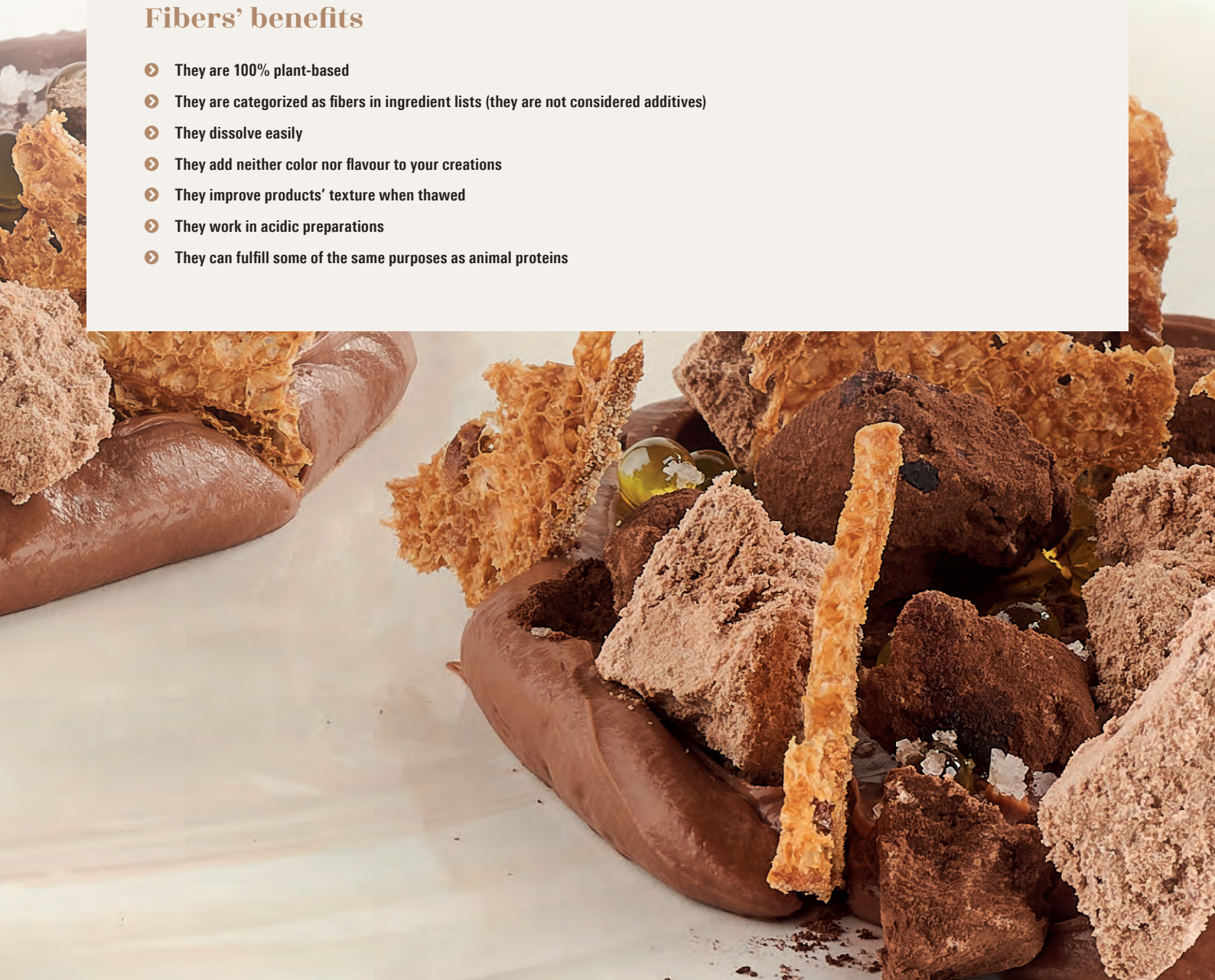
Dietary fiber is the structural part of plants, and it's found in all foods derived from plant products.

It's the edible part of plants that our digestive enzymes can't break down, hence why fiber isn't digested in the same way as sugars and starches: it's not degraded by human digestive enzymes and ferments, so it reaches the gut intact and acts as a prebiotic.

Fibers can be divided into two main groups according to their composition.

Fibers' benefits

- **They are 100% plant-based**
- **They are categorized as fibers in ingredient lists (they are not considered additives)**
- **They dissolve easily**
- **They add neither color nor flavour to your creations**
- **They improve products' texture when thawed**
- **They work in acidic preparations**
- **They can fulfill some of the same purposes as animal proteins**



Fibers

We classify our fibers into 2 groups – high performance fibers and bulking fibers – according to their technical roles. This classification takes into account the nature of the product in terms of the relationship between quantity, technical function and the solutions offered.

High performance fibers

Elasticity	Binder	Thickening	Stabilization	Emulsion
Gluten substitute	Egg white substitute for binding purposes	Improved gelling Improved mouthfeel	Better freezing	Egg yolk substitute for emulsification

Recommended uses

	Thickening	Stabilization	Emulsion	Elasticity	Binder
Psyllium	●	●	●	●	●
Flaxfiber	●	●	●	●	●
Natur Emul	●	●	●	●	●

Find out more about the fibers by scanning this QR code

Bulking fibers

Provides solids/structure

Fat substitute*

Sugar reduction

Sugar substitute*

*In aqueous preparations such as crémeux, mousses and so on.

*Partial replacement of sugars is recommended; 1:1 ratio not advised.

Recommended uses

	AFP* (anti-crystallization power)	SP* (sweetening power)	Fat substitute	Sugar substitute
Inulin Hot	5%	0%	●	●
Inulin Cold	6%	10%	●	●
Oligofruct	45%	50%	●	●

* % compared to sucrose

NEW

Flaxfiber

High performance fibers

42151 600 g

Fiber from brown and golden flax seeds (Linum usitatissiumum L.), from which the mucilage is extracted.
Composed of 3 types of fiber: cellulose, lignin (insoluble) and mucilage (soluble).

Fiber content: >76% Of which:

- Soluble fiber: >12%
- Insoluble fiber: >88%

Properties

Its composition gives it outstanding thickening, stabilizing, emulsifying and holding capabilities.
It can act as a substitute for xanthan gum's stabilizing and thickening properties when used in a 1:2 ratio.
It is neutral in flavour and color.

Dose

Between 0.5 to 4%.

Use

Readily soluble/dispersible in hot or cold water across a wide pH range.

Application:

Sauces and coulis:
Thickening for hot or cold, sweet or savory sauces with a high pH range.

Ice Creams & Sorbets:
It acts as a stabilizer and emulsifier. Increases creaminess and helps incorporate air. Improves freezing by helping to form smaller ice crystals.

Mousses and meringues:
Helps stabilize meringues and mousses by improving aeration and retaining foams' air content. Prevents water loss during defrosting.

High performance fibers

Natur Emul

A fiber made from citrus fruit. Fiber content: 68.2%

500 g *38850* *6 u*

Dose:
0,5-2 %

Properties: Acts very effectively as an emulsifier in both hot and cold mixtures.
Helps prevent water loss during freezing and thawing.
Use: Readily soluble/dispersible in hot and cold water and fats across a wide pH range.
Observations: Fiber content: 68.2%. Of which: Insoluble: 34.9%-Soluble: 33.3%.
Application: An emulsifier that replaces egg yolk in mayonnaises, creams, and sauces in general, both sweet and savory.
Very good emulsifying properties in mixtures such as sponge cakes and ice creams.

Psyllium

Fiber from the husk of the psyllium ovata plant
Fiber content: 87.8%

800 g *38987* *6 u*

Dose:
2 to 4%

When making gluten-free doughs and bread, quantify in relation to the quantity of flours or starches. For very elastic doughs such as pizza bases, quantify at 4%. If the bread does not need as much elasticity and moisture (e.g.: loaves), use 2%.

Properties: It is very able to absorb liquids (1:40), creating a viscous and elastic gel. It can replace gluten in recipes such as bread and cake mixes. It also has good binding and thickening capabilities. Highly stable when subjected to changes in temperature and pH.
Use: Soluble/dispersible in hot or cold liquid across a wide pH range when agitated vigorously. Include at the same time as solids (flours and starches) in breads and doughs.
Observations: Fiber content: 87.8%. Of which: Insoluble: 29.2%-Soluble: 58.5%
Application: Ideal for preparing gluten-free or keto (low carbohydrate) breads, providing elasticity, airiness and texture. When combined in doughs with baker's yeast, it creates a network that traps the gases produced during fermentation, improving breads' texture and shape. Can be used as a binder to substitute egg in plant-based preparations.
Withstands cooking and freezing.

Bulking fibers

Inulin Hot

Chicory root fiber
Soluble fiber content: 96.7%

500 g *39460* 6 u
3 kg *37372* 2 u

Dose:
5 to 20%

Properties: Good texturizing qualities, giving liquids a more viscous feel. When used in its maximum quantity, it can create creamy liquids with a texture suitable for cutting. It is flavourless and colorless. It has an anti-crystallization power (AFP) of 5% and a sweetening power (SP) of 0% in relation to sucrose (standard sugar).
As a result, it withstands freezing without losing any texture.
It is heat-reversible; when heated above 35-40% it begins to lose its texture, like fats in general.

Use: Soluble/dispersible in liquids when agitated vigorously. It is advisable to heat the mixture to 120-160°F (50-70°C) to ensure it dissolves completely. Once this has been done, cool the mixture to 40°F (5°C) for at least 2 hours so that it hydrates.

Application: Ideal as a way of reducing or substituting fats in creams, crémeux, mousses and ice creams.

Inulin Cold

Chicory root fiber
Soluble fiber content: 90%

500 g *39461* 6 u
15 kg *37373*

Dose:
5 to 20%

Properties: Moderate texturizing capacity, giving liquids a somewhat viscous feel. It dissolves effectively when cold, so it can be used as a replacement for part of the sugar in recipes without any heating required. It has a sweetening power (SP) of 10% and an anti-crystallization power (AFP) of 6% in relation to sucrose (standard sugar).

Use: Soluble/dispersible in hot or cold liquids when gently agitated. It is advisable to cool the mixture to 40°F (5°C) for at least 2 hours so it hydrates fully.

Application: Ideal for reducing sugars in meringues, mousses, creams, ice creams and sweet preparations in general. It also provides a viscous feel, reducing the amount of fats in recipes and improving their nutritional value.

Oligofruct

Chicory root fiber
Soluble fiber content: 80.5%

500 g *38863* 6 u

Dose:
5 - 20%

Properties: This is a highly soluble fiber. It has a sweetening power (SP) of 50% and an anti-crystallization power (AFP) of 45% in relation to sucrose (standard sugar).
It dissolves well when cold, so it can replace part or all of the sugar in preparations without needing heating.

Use: Soluble/dispersible in hot or cold liquids when gently agitated.

Application: An ideal way of replacing sugars in meringues, mousses, creams, ice creams, baked doughs such as sponge cakes and sweet preparations in general. Improves recipes' nutritional value.

Solutions offered by fibres

PASTRY/BAKERY

PROBLEM	RECOMMENDED PRODUCT	SOLUTION	MERINGUES	MOUSSES	CAKE MIXES AND PASTRIES	GLAZES	CREAMS AND CRÉMEUX	ICE CREAMS AND SORBETS
I want to reduce my products' fat content.	HOT INULIN	Replace part or all of the fat with Hot Inulin.		✓			✓	✓
I want to reduce my products' sugar content.	OLIGOFRUCT or INULIN COLD	Replace part (Inulin Cold) or all (Oligofuct) of the sugar.	✓	✓	✓	✓	✓	✓
I want to improve products' texture when defrosted or solve problems with syneresis (water separation).	FLAXFIBER	Add Flaxfiber (or use Xanthan if Flaxfiber is already used in the recipe).		✓			✓	✓
I want to improve emulsions or replace an emulsifier.	NATUR EMUL and FLAXFIBER	Replace egg yolks another emulsifier.		✓			✓	✓
I want a substitute for gluten.	PSYLLIUM and FLAXFIBER	Replace wheat flour with Psyllium in combination with gluten-free starches and Flaxfiber.			✓			

SAVOURY

PROBLEM	RECOMMENDED PRODUCT	SOLUTION	SAUCES, SOUPS AND STEWS	CREAMS AND CRÉMEUX	TERRINES, STUFFINGS AND VEGETABLE SUBSTITUTES FOR MEAT OR FISH
I want to thicken hot and cold preparations.	FLAXFIBER	Flaxfiber performs the same thickening role as starch or Xanthan.	✓		
I want to add more texture and bite.	PSYLLIUM	By adding Psyllium, we give products more bite without using gluten.			✓
I want a binder to replace egg.	PSYLLIUM and FLAXFIBER	By adding Psyllium or Flaxifiber, we get the same binding effect as egg.			✓
I want an emulsifie to replace egg.	NATUREMUL and FLAXFIBER	By adding Naturemul or Flaxfiber, we can replace egg's emulsifying properties in sauces and mayonnaise.	✓	✓	✓
I want a replacement for fat that doesn't lose any of the smooth mouthfeel.	HOT INULIN	By adding Hot Inulin, we can give any preparation a velvety feel while reducing or completely replacing its fat content.		✓	✓

14

Textures

Texturizing agents modify textures without adding any flavour or color, but retaining the characteristics of ingredients as much as possible.

The word "texturizing" is a gastronomic neologism that describes an ancient gastronomic phenomenon, namely changing the textures or consistencies of foods to create a particular way of eating them.

Strictly speaking, this neologism refers to new ingredients and applications adopted by the gastronomy and confectionery trades in recent years.

It is fair to say that, throughout the long history of cooking, the textures of primary ingredients have been continually developed, with examples including bread, puff pastry, pasta, sauces, creams, mousse, and so on. All culinary creations offer distinctive textures that also have an impact on flavour.

Texturizing ingredients are not actually all that new – some, in fact, are very old – but they have traditionally been little used in gastronomy.

Thanks to technological advances and an effort to "translate" them into gastronomic language, these ingredients have been slowly making their way into the industry because of the solutions they offer.

Avant-garde cuisine has accelerated this process thanks to its creative drive and the desire to discover new techniques and textures. Despite this, however, we must not lose sight of an essential fact:

Ingredients themselves, whether new or old, can be used in any type of cooking and pastry-making.

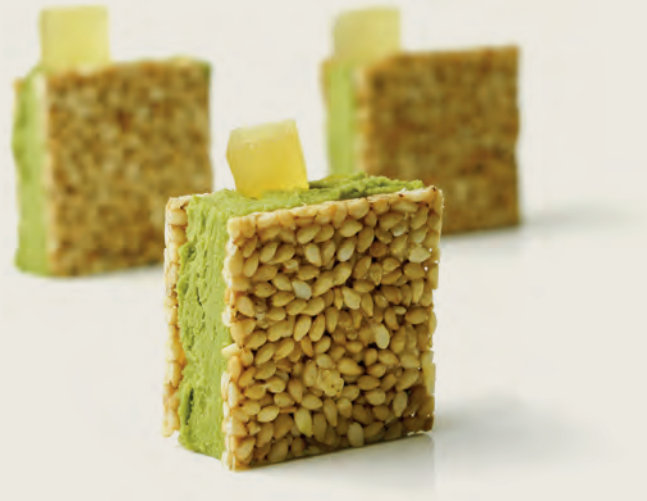
They fulfill different technical roles, including gelling, aerating, thickening, emulsifying and stabilizing, while also creating endless ways of eating food.

All these new texturizing agents share the following basic criteria, which is why they have been adopted by modern gastronomy:

- Flavour neutrality: to enhance and preserve flavours as much as possible
- Texture performance: to achieve maximum performance using minimal quantities

Mixtures of texturizing agents have also been developed whose interactions have helped to:

- Make texturizing agents easier to use
- Improve their functionality
- Apply them in specific ways



SOSA TIPS

Did you know...?

Some ingredients – carrageenans, for example – have been used as gelling agents since time immemorial in Atlantic regions such as Ireland, while agar-agar has been used as a gelling agent in Japan since the 17th century.

14

Texturizing Agents by Classification

Emulsifiers & Aerators

An emulsion is a fusion of fatty and aqueous molecules of varying stability.

It involves dispersing a "phase", broken down into small drops, in another, non-miscible "phase" to create a homogeneous mixture.

An emulsion is unstable by nature, and over time the two phases separate. This is what happens, for example, when a stirred mixture of oil and water is left to stand.

To prevent this separation from occurring, we need to add an emulsifier **whose molecules are part-soluble in water and part-soluble in oil,** so it works at the boundary between the two phases to keep them bonded for longer.

The emulsion technique is very important in gastronomy. It is used in everything from sauces to mousses, creams, ice creams, sponge cakes and ganaches.

There is now a very wide range of "new" emulsifiers which, thanks to their increased efficiency and neutrality, allow us to achieve one of modern cuisine's obsessions: purity of flavour.

They also open up the possibility of new applications, such as foams and texturizing fats.

Natur Emul

This natural emulsifier is made of citrus fibers.

500 g *38850* 6 u

Benefits

- A natural, vegan emulsifier. ✔
- Emulsifies with high pH range. ✔
- Can be used hot and cold (below 100°C or 210°F). ✔
- Freezes better, with no syneresis. ✔
- It forms stable emulsions, improving mouthfeel. ✔

Dose:
0,5-2 %

Find out more information about Natur Emul in the fiber range.

Wax Concept

Natural beeswax

500 g *39087* 6 u

Properties: Emulsifier, fat texturizer and coating agent.
Use: Dissolve in fat at 150°F (65°C).
Observations: Cream-colored drops.

Dose:
0,5-3 g/100 g

Emulsifiers & Aerators

Glicemul

Emulsifier derived from fats

400 g *39497* *6 u*

Dose:
30-60 g/kg

Properties: Emulsifier, fat texturizer and coating agent.
Use: It dissolves hot (140°F or 60°C and above) and takes effect cold.
Application: It should always be applied to a fat-based medium. Fat-soluble.
Observations: Heat-reversible. Presentation as flakes.
Elaborations: Texturized oils / Nut butters.

Emulsifying paste

A mixture of Glicemul and Sucro Emul
in an aqueous base

1 kg *38601* *6 u*

Dose:
8 g/kg

Properties: Highly stable emulsions.
Use: Use cold, add directly to preparations.
Application: Any type of liquid preparation containing fat.
Observations: Ivory-white color, slightly sweet flavour and neutral aroma.
Elaborations: Emulsified vinaigrettes / Egg-free fruit or vegetable mayonnaises.
A thickener can be added for consistency (e.g. xanthan, guar gum).

Glycerine

Vegetable glycerol

1,3 kg *37302* *13 u*
6 kg *39421* *2 u*

SOLIDS	AFP	SP
20%	342%	75%

Dose:
2-3 g/kg
emulsifier
Dose:
5-10 g/kg
anti-freezing agent

Properties: Emulsifier and anti-freezing agent.
Use: Mix into your choice of preparation.
Application: Ice creams, ganaches, any preparation containing water and fat.

Sucro Emul

Derived from the esterification of sucrose and fatty acids

500 g *39034* *6 u*

Dose:
5 g/kg maximum

Properties: Emulsifier and aerator.
Use: Dissolve in the aqueous part of a preparation, then add it to the rest.
Application: Any liquid with a water component.
Observations: Can be used to make hot and alcohol-based foams.
Elaborations: Increase the volume of bread and sponge mixes, stabilize dairy-based mixes/ ice creams/pastry creams/foams.

Emulsifiers & Aerators

Milk protein concentrate

powder

300 g *38985* *6 u*

Dose:
5-20 g/L

Properties: Emulsifiers.
Use: Works very well added to the aqueous part of ganaches and applied using a blender.
Application: In ganaches using cream, milk or white chocolates, 0.5% is sufficient. In ganaches where the liquid part is water or alcohol and the chocolate used is dark, ideally use up to 2% to obtain sufficient protein.
Observations: Do not boil or heat to high temperatures to avoid denaturation.
Elaborations: Ganaches. Also mousses, crémeux, etc. Where cream or dairy products are replaced with water to make an initial emulsion.

Soy lecithin

Soy lecithin powder

400 g *38754* *6 u*
2 kg *37400* *2 u*

Dose:
5-8 g/L

Properties: Emulsifier and aerator. Can also add flavour.
Use: Mix cold and churn to introduce air.
Application: Any type of liquid.
Observations: Can be difficult to use with alcohols and certain infusions.
Elaborations: Foams / Ice creams.

Liquid lecithin

Liquid lecithin

1 kg *39422* *6 u*
5 kg *39420* *2 u*

Dose:
5-8 g/L

Properties: Fat emulsifier and aerating agent.
Use: Add hot or cold, directly to preparations, and incorporate vigorously.
Application: Any type of fat and/or liquids.
Observations: Amber-colored liquid, difficult to dissolve in high-strength alcohols.
Elaborations: Water-fat emulsion / Oil- and liquid-based foams / Emulsifier for chocolates and confectionery.

Proespuma Cold

Emulsifier and stabilizer for cold foams

700 g *38976* 6 u

Dose:
50-100 g/kg

Properties: Whipping, foaming and emulsifying effect.
Use: Dissolve cold, stirring vigorously.
Application: Any liquid or semi-liquid preparation.
Elaborations: Cold foams with a siphon.

Proespuma Hot

Emulsifier and stabilizer
for hot foams

500 g *38973* 6 u

Dose:
50-100 g/kg

Properties: Whipping, foaming and emulsifying effect.
Use: Dissolve hot, stirring vigorously.
Application: Any liquid or semi-liquid preparation.
Observations: Heat to a minimum of 120°F (50°C) and a maximum of 160°F (70°C).
Elaborations: Hot foams with a siphon.

Bubble

Powdered preparation based on egg white
and xanthan gum

500 g *38513* 6 u

Dose:
23 g/L

Properties: Base for making edible bubbles.
Use: Mix 23g of preparation with 1L of liquid and vacuum pack to remove air bubbles. Use the Foam Kit Pro to form the bubbles and let them stabilize for a few minutes before collecting them using a skimmer.
Application: Add an attractive finish to dishes and desserts, for a subtle, elegant flavour.
Observations Sosa flavourings can be added.
Elaborations: Honey bubbles, beet bubbles, cocoa bubbles, etc.

Leavening & effervescent agents

Baking powder Std

Blend of raising agents and corn starch

1 kg *37117* *6 u*

Dose:
2-12 g/kg depending on use

Properties: Increases dough volume during baking. Improves fluffiness.
Use: Mix with the flour before mixing with the remaining ingredients.
Application: Any type of pastry dough; it is also often applied to Spanish omelets to improve their spongy texture.
Observations: White powder.
Elaborations: Cake, cookies, cakes, Spanish omelets.

Fizz Powder

Mixture of tartaric acid, sugar and bicarbonate

700 g *38622* *6 u*

Dose:
qs

Properties: Powder with effervescent effect.
Use: Can be used in powder form or dissolved in liquid.
Application: Can also be applied to chocolate or candies or mixed with other products such as fruits or sorbets.
Observations: Has a flavour with a slightly citric hint, which allows it to be combined with all kinds of flavours and ingredients.

Yeast powder

250 g *36835* *6 u*

Whipping proteins

Proteins are made up of long chains of amino acids. Depending on the conditions of their medium (temperature, acidity, agitation, etc.), they take on different forms and also generate reactions such as browning at high temperatures (known as the Maillard reaction).

Their dynamic nature enables us to create different textures when making preparations with them.

We offer a variety of protein powders of different origins which fulfill various technical purposes such as whipping, emulsifying, coagulating or aerating.

We also produce protein-based blends adapted to specific applications.

Albuwhip

Powdered egg albumin

500 g 38461 6 u

15 kg 39303

Dose:
8-10 %

Properties: Moisturizing, emulsifying and coagulating effect. Substitute for fresh or pasteurized egg white.
Use: Mix cold into a fat-free liquid base and disperse by stirring vigorously.
Application: Any type of liquid.
Observations: High air retention capabilities (up to 60%) - Coagulates from 135°F (57°C). 25% more whipping capacity and 5 times more stable than fresh egg white.
Elaborations: Meringues, sponge cakes, whipped cake mixes, macarons, marshmallows, mousse, soufflés, foams, etc.

Potatowhip

Potatowhip is a deodorized powdered potato protein

300 g 44180 6 u

6,25 kg 44179*

Dose:
1-4% as an emulsifier and aerating agent.
Up to **8%** as a coagulant.

Properties: Foaming and whipping effect. Emulsifying and coagulating capabilities.
Use: Can be used for hot and cold applications.
Observations: Substitute for the whipping capabilities of egg white or albumin. Suitable for vegans and vegetarians.
Elaborations: Meringues, sponge cakes, whipped cake mixes, macarons, marshmallows, mousses, soufflés, foams, etc.

*Check availability

Whipping proteins

Sojawhip

Hydrolyzed soy vegetable protein, maltodextrin and xanthan gum

300 g 39028 6 u

Dose:
1-5 %

Properties: Foaming and whipping effect.
Use: It can be used for hot or cold applications.
Application: Any aqueous liquid regardless of pH.
Observations: Substitute for the whipping capabilities of egg white or albumin. Suitable for vegans and vegetarians.
Elaborations: Meringues, sponge cakes, whipped cake mixes, macarons, marshmallows, mousses, foams, etc.

Prosoufflé

Powdered preparation based on egg white and xanthan gum

500 g 38984 6 u

Dose:
100 g/kg

Properties: Base for stable soufflés.
Use: Mix cold, blend and whip.
Application: Any type of fat-free, enzyme-free liquid.
Observations: 25 times more stable than egg white.
Elaborations: Stable soufflés.

	ALBUWHIP	SOJAWHIP	POTATOWHIP
Quantity	8-10%	1-5%	1-4%
Mousse	●	●	●
Meringue	●	●	●
Marshmallow	●	●	●
Coagulated mix	●	●	●
Foam	●	●	●
Macaron	●	●	●
Biscuit	●	●	●
Soufflé	●	●	●

Thickeners

Thickening has always been required in cooking, across all cultures, with different ingredients and techniques used in each geographical area.

Thickening ingredients and methods have evolved with cooking and pastry-making, improving the techniques we use to make cereal flours and extract starches, roots and so on.

At Sosa, we have a wide range of thickeners for every need, which increase the stability of preparations and produce different textures without altering flavour, color or aroma.

Flaxfiber

Fiber from brown and golden flax seeds, from which the mucilage is extracted.

600 g *42151* *6 u*

Dose:
Between 0.5 to 4%.

Find out more information about Flaxfiber in the fiber range.

Pure Xanthan gum

Carbohydrate (bacterial fermentation of corn starch)

500 g *38696* *6 u*

Dose:
2-5 g/kg

Properties: Thickener, emulsifier and stabilizer.
Use: Dissolve hot or cold. Mix with a blender.
Application: Any type of liquid with a water content higher than 80%.
Observations: Resistant to heat and freezing. Heat-reversible.
Elaborations: Sauces / Uncooked coulis / Vinaigrettes / Syrups / Soups.

Clear Xanthan gum

500 g *38694* *6 u*

Dose:
3 g/kg

Shares all the characteristics of xanthan gum but with maximum transparency.

Thickeners

Gelespessa

A mixture of xanthan gum and maltodextrin (bacterial fermentation of corn starch)

500 g *37874* 6 u

2,5 kg *36838* 2 u

Dose:
6-15 g/kg

Properties: Thickener, emulsifier and stabilizer.
Use: Dissolve hot or cold. Mix with a blender.
Application: Any type of liquid with a water content higher than 80%.
Observations: Resistant to heat and freezing. Heat-reversible and easy to dissolve.
Elaborations: Sauces / Uncooked coulis / Vinaigrettes / Preparations requiring suspended ingredients / Thickened soups.

CMC

Carboxymethyl cellulose

600 g *38549* 6 u

Dose:
0,5-1,5 g/kg

Properties: Thickening agent, anti-caking agent, hardener.
Use: Add to product while cold and incorporate vigorously.
Application: Any liquid, sugar paste, marzipan.
Observations: White powder. Always mix with the solids in a recipe to avoid lumps when in contact with liquids. If making icing from sugar paste, knead well, leave in an airtight container and leave to rest for 24 hours.
Elaborations: Hardener for fondant, frosting and marzipan for easier modeling and drying / Improves the elasticity of bread doughs / Creates a food glue when mixed with liquid, suitable for cake decorations, or as a protective agent to cover fruits / Stabilizer for ready-to-bake products.

Ultratex 3

Modified tapioca starch

400 g *39062* 6 u

Dose:
2-80 g/L

Properties: Hot and cold thickener.
Use: As a texturizing agent and cold thickener.
Application: Add to the liquid and stir in vigorously.
Observations: The mix can also be dried to make thin crispy sheets.
Elaborations: All kinds of sauces, purées, toppings and pastries.

Gelcrem Hot

High-pressure treated
refined corn starch

500 g *38673* 6 u
3 kg *37297* 2 u
15 kg *37296*

Dose:
20-50 g/L

Properties: A freezable hot thickener.
Use: Mix cold and cook until it comes to a boil.
Application: Any type of liquid or semi-liquid preparation.
Observations: Resistant to high temperatures and stable during baking. Withstands freezing.
Elaborations: Cooked creams such as pastry creams / hot creams / bechamel sauce.

Gelcrem Cold

Modified potato starch

500 g *38674* 6 u
15 kg *37298*

Dose:
40-80 g/L

Properties: Thickener that provides a creamy texture (like pastry cream) when cold.
Use: Mix vigorously, hot or cold.
Application: Corn starch substitute. Applicable with all types of liquids.
Observations: Viscosity remains stable during baking. Stable in acidic mixtures.
Optimal applications: Uncooked pastry creams and similar / cold creams.
Other elaborations: Thickened soups.

Universal Gelcrem

Modified corn starch

350 g *38675* 6 u

Dose:
30-40 g/kg

Properties: Hot and cold thickener that provides a creamy texture.
Use: Mix vigorously, hot or cold.
Application: Very easy - add directly to preparations.
Observations: Resistant to baking, in creams and jams (3-4%).

Thickeners

Gum Arabic

A polysaccharide obtained from the acacia tree

500 g *38686* 6 u

Dose:
qs

Properties: Thickener, emulsifier and stabilizer.
Use: Use cold or hot.
Application: Any liquid preparation.
Observations: Insoluble in alcohols and fats.
Elaborations: Foam stabilization / Emulsions / Chewy candies / Filling agent.

Carob gum

Extracted from the seeds of the carob tree

650 g *38687* 6 u

Dose:
0,2-1%

Benefits
- Natural. ✔
- Impressive thickening and stabilizing properties. ✔
- AImproves gelling agents' elasticity. ✔
- Helps frozen products to melt slower. ✔
- Helps to thicken liquids with a high fat content. ✔

Properties: Thickener and stabilizer that can produce very viscous solutions in aqueous bases without masking flavour.
Use: Mix hot or cold in aqueous liquids, stirring vigorously.
Observations: It thickens and stabilizes liquids with a high percentage of fat. It is the most acid-resistant substance of this type.
Elaborations: Stabilizer and thickener in soft drinks, soups, sauces, creams and ice creams.
It is also used as a stabilizer in baked goods, cookies, special breads, jams and vegetable preserves, whipped cream or whipping cream.

Tara gum

Polysaccharide obtained from the seeds of the tara spinosa tree (leguminous tree)

700 g *38692* 6 u

Dose:
1-8 g/kg

Properties: Thickener, stabilizer, protective coating.
Use: Mix with the rest of the solids and combine with the liquid. Heat up to 175 °F (80 °C).
Application: Any liquid.
Observations: Reduces problems with syneresis.
Elaborations: Sauces.

Guar gum

Galactomannan extracted from the seed of the guar plant

750 g *38689* 6 u

Dose:
0,2-1%

Benefits
- Natural. ✔
- Impressive thickening and stabilizing properties. ✔
- Can be used hot or cold. ✔
- Helps to reduce syneresis in frozen products. ✔
- Helps to thicken liquids with a high fat content. ✔

Properties It produces highly viscous and stable solutions when added to aqueous liquids or emulsions.
Use: Mix hot or cold in aqueous liquids, stirring vigorously.
Observations: Thickens and stabilizes liquids with a high percentage of fat. The texture is not affected by salts. It is able to hydrate in cold water, although higher temperatures aid hydration.
Elaborations: Stabilizer in sauces, creams, foams, mousses and ice creams, in products that must undergo high temperature sterilization treatments and in other dairy products.

Kudzu

Root of a climbing plant, Pueraria lobata

400 g *38977* 6 u

Dose:
0,5-1% for thickening sauces and **2%** for gelling

Benefits
- Natural. ✔
- A unique, highly glutinous texture. ✔
- A glossy and transparent thickener. ✔
- Capable of forming a heat-reversible gel. ✔

Properties: Strong thickening power that gives a very translucent, glossy gel texture. In large quantities, it is capable of forming heat-reversible gels with a very glutinous and elastic texture.
Use: Dissolve in a cold liquid and boil for approx. 3 minutes. Acquires a denser texture as it cools.
Observations: Good substitute for cornstarch, can be used with all types of liquids.
Elaborations: Sauces, purées, soups, flour and starch substitutes. Heat-reversible gels.

Psyllium

Fiber from the husk of the psyllium ovata plant.
Fiber content: 87.8%

800 g *38987* 6 u

Dose:
20-40 g/kg

Find out more information about Psyllium in the fiber range.

Thickeners

Glutinous rice starch

Glutinous rice starch

500 g *38469* *6 u*

Dose:
q/s

Properties: Hot thickener.
Use: As a hot texturizing agent and thickener. Elastic textures.
Application: Add to the liquid, stir in vigorously and bring to a boil.
Elaborations: Ideal for creams, purées and sauces.

Tragacanth gum

Polysaccharide obtained from the stems of various Astragalus plant species

700 g *38693* *6 u*

Dose:
40 g/kg

Properties: Resistant to acidic mixes.
Use: Mix the powder with still water until a thick dough is obtained.
Application: To make sugar paste flowers, knead 10g of tragacanth gum with 250g of fondant for easier modeling. Leave to stand overnight in an airtight container. The fondant hardens when dry.
Observations: The natural substitute for CMC.
Elaborations: Stabilizes sauces, soups, ice creams, dairy products and baked goods, sugar flowers and cake decorations.

Konjac gum

Extracted from the Asian plant Amorphophallus konjac

600 g *38691* *6 u*

Dose:
0,5-5 g/kg

Properties: Thickener, stabilizer, gelling agent. High water absorption capacity.
Use: Dissolve cold. Or dissolve cold and heat to 175 °F (80 °C). In both cases, stir vigorously. If possible, mix with the solid ingredients to avoid lumps.
Application: Any liquid.
Observations: White-beige powder. Can produce synergies with various additives. Synergizes with sucrose and sweet products. It improves when combined with lime.
Elaborations: Konjac + Kappa (heat-reversible elastic gel) / Konjac + xanthan (very elastic gel) / Konjac + starch (increased viscosity that stays intact when both cold and hot) / Heat-reversible gelatins with the ability to adhere to themselves / Cold jams / Heat-reversible sauces and gels.

Gelling agents

Gelling agents are a group of texturing agents used to produce jellies (or gels, in the strict sense of the word).

These are products that can absorb water thanks to their structure, generating a three-dimensional network that converts the liquid into a solid or semi-solid.

The key differences between gelling agents are as follows:

- Origin: animal or vegetable
- Texture: soft, hard, creamy, brittle, elastic, etc.
- Temperature: activation, gelling and melting point temperatures

There are also notable differences in their ability to withstand freezing, although this also depends on the soluble solids content of the formula.

Sosa's gelling agents range from pure gelling agents to gelling mixtures formulated for ease of incorporation or for specific uses.

Plant-based gelling agents

Vegetable gelling agent

Mixture of plant-based gelling agent extracted from red algae and locust bean gum

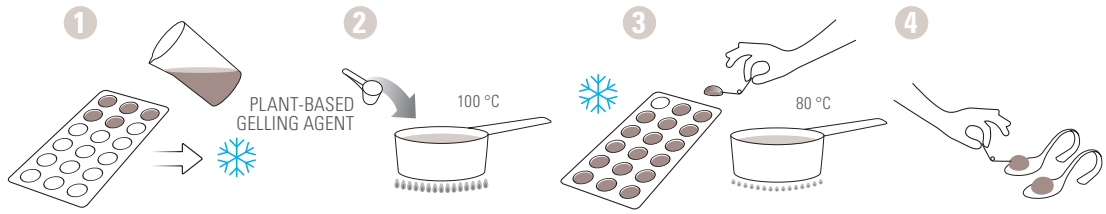
500 g *38678* 6 u

10 kg *37300*

Dose:
5 %

Benefits
- Quick jellification. ✔
- Gelatin resistant to temperatures up to 175 °F (70 °C).✔
- Very elastic and firm texture. ✔
- Allows liquids with high-alcohol levels to be jellified. ✔
- Plant-based. ✔

Properties: Quick, thermoreversible jellification between 140-158°F (60-70 °C). Firm, elastic texture.
Use: Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to between 140-158 °F (60-70 °C).
Observations: The gelatin it forms is very elastic, firm and easy to handle. No adhesion to surfaces. A gelling agent that improves its capacity with calcium-containing fluids.
Elaborations: Elastic jelly for sweet or savory applications, which can be shaped like candles or "fake pasta" like tagliatelle, spaghetti, macaroni, etc. No flour needed.



Plant-based gelling agents

Vegan mousse gelatine

Agar agar and tapioca starch
Plant-based

500 g *37857* *6 u*

Dose:
1,5 a 2,5 %

Benefits
- A vegan gelling agent. ✔
- Gels with a wide range of pH levels (3.5 to 7). ✔
- A low gelling temperature. ✔
- Freezes without any risk of syneresis. ✔
- Makes a robust gelatine that slices cleanly. A pleasant mouth-feel. ✔

Properties: A gelling agent specifically formulated for gelling vegan mousses. A low gelling temperature of 90-105°F (32-40°C). Withstands freezing.

Use: Add the powder to the cream base of the cold mousse. Mix and heat to 195-210°F (90-100°C), stirring constantly. Allow to cool to 120-140°F (50-60°C) and fold into the aerating part of the recipe. Pour into molds or your chosen container and cool. Can be frozen without producing syneresis.

Observations: Gels all types of mousse with a wide pH range. It is a hydrocolloid product so it should always be applied to the aqueous part of the recipe.
It is advisable to use a meringue made with plant-based protein as the aerated part of the mousse, to allow you to work at high temperatures and have enough time to fully incorporate the aerated part and divide between your chosen containers before gelling occurs.

Elaborations: Jellifies vegan fruit, citrus, chocolate, nut and spiced mousses.

Freeze veggie gel

A combined gelling agent, thickener and sweetener. Plant-based

500 g *38642* *6 u*

Dose:
100 g/L

Benefits
- Gels with a wide range of pH levels (3.5 to 7). ✔
- Gelling with a wide range of soluble solid contents (10-70°Bx). ✔
- Instant gelling. High gelling temperature (105-120°F or 40-50°C). ✔
- Forms a resistant, elastic gel. A pleasant mouthfeel. ✔
- Freezes without any risk of syneresis. ✔

Properties: A fast-gelling gelatin, slightly sweet, transparent; withstands freezing.

Use: Add the powder to the cold liquid and stir vigorously. Heat the mixture to 210°F (100°C), stirring constantly. Gelling occurs when the temperature of the lliquid drops to 105-120°F (40-50°C), depending on the composition of the liquid.

Observations: A high calcium content increases the gelling agent's reactivity. Gels alcohols and acidic liquids. It is a hydrocolloid product and therefore does not react in fatty mixtures.

Elaborations: Coating solids, liquids or creamy textures. Production of sweet or savory glazes and jellies. Jellied products for filling mousses, pastries or for cooking in general.

Elastic

A mixture of locust bean gum and carrageenan

550 g *38599* *6 u*

Dose:
25-50 g/kg

Properties: A highly elastic gelling agent.
Use: Combine the powder and the remaining solids with the liquid and heat the mixture.
Application: Any liquid preparation.
Observations: Withstands freezing.
Elaborations: Elastic gelatins.

Agar-agar

Plant-based gelling agent extracted from red algae

500 g *37872* *6 u*

Dose:
0,5 – 1,5 %

Benefits
- Slow jellification. ✔
- Gelatin resistant to temperatures up to 175ºF (80ºC). ✔
- High transparency. ✔
- Allows acidic liquids to jellify. ✔
- Plant-based. ✔

Properties: Slow gelling, heat-reversible at 160-175°F (70-80°C). Firm, brittle and transparent texture.
Use: Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to less than 104ºF (40ºC).
Observations: Its differentiating characteristic is that it gels at approximately 105°F (40°C). Once gelled, it resists temperatures of up to 160-175°F (70-80°C). As a result, you do not have to heat all the liquid for gelling, keeping the flavour fresh. This also allows other elements to be introduced into the formula before complete jellification.
Elaborations: Hot and cold gelatins. Solid caviar, aspics, gratable gelatins.

Pure agar-agar

Carbohydrate. A type of seaweed

500 g *38447* *6 u*

Has all the same characteristics as agar-agar.

SOSA TIPS

Did you know...?

Collagen (or animal protein) extracted from fish or other sources such as pork or beef has traditionally been used in Western kitchens and pastry shops to gel ingredients. However, in Atlantic cultures, carrageenans extracted from seaweed have been used, while Japan, for instance, has used **agar-agar** as a gelling agent since the 17th century.

Plant-based gelling agents

Kappa

Carrageenan

600 g *38690* 6 u

Dose:
1-10 g/kg

Properties: Gelling agent.
Use: Combine the powder and the remaining solids with the liquid and heat the mixture.
Application: Any liquid preparation.
Observations: Multiple synergies are produced. Kappa+Konjac (elastic gel). Gels from 135°F (60°C).
Elaborations: Cold gelatins / Foams.

Pro-pannacotta (Iota)

Plant-based gelling agent extracted from red algae

800 g *38970* 6 u

Dose:
0,5-1,5 %

Benefits
- Quick jellification. ✔
- Gelatin resistant to temperatures up to 175ºF (70°C). ✔
- Smooth, creamy texture. ✔
- Allows liquids with high-alcohol levels to be jellified. ✔
- Plant-based. ✔

Properties: Rapid gelling, heat-reversible at 140-160°F (60-70°C). Soft, elastic texture.
Use: Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to between 140-158ºF (60-70ºC).
Observations: The gelatin it forms becomes fluid when shaken and then resumes its original gelatin form. A gelling agent that improves its capacity with calcium-containing fluids.
Elaborations: Flan-type desserts, panna cotta, egg-free puddings. Drinkable gelatins. Royales.

Gellan gum

Gelling agent obtained by fermentation of bacteria (Sphingonomas Elodea)

500 g *38697* 6 u

10 kg *37314**

Dose:
1-2 %

Benefits
- Quick jellification. ✔
- Gelatin resistant to high temperatures. ✔
- High transparency. ✔
- Allows acidic liquids to jellify. ✔
- Plant-based. ✔

Properties: Quick jellification, Withstands very high temperatures without melting. Firm, brittle and transparent.
Use: Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies quickly between 158º-176ºF (70-80ºC).
Observations: Forms gelatins that are resistant to high temperatures without melting, allowing them to be used for fillings for baking or very hot jellies.
Elaborations: Heat-resistant gelatins, fillings for biscuits and pastries.

*Check availability

Metilgel

Methyl cellulose, derived from plant cellulose

300 g *38818* 6 u

Dose (hot): **15g/kg** foam effect

Dose (hot): **30 g/kg** bound products

Dose (cold): **20 g/kg** thickener

Dose (hot): **20 g/kg** gelling agent

Properties: Hot gel.
Use: Hydrate cold, leave to stand until the mixture reaches 40°F (4°C) and apply heat.
Application: Any liquid or semi-liquid mixture.
Observations: Withstands freezing.
Elaborations: Foams / Mousses / Gnocchi / Spaghetti / Bound products.

Gelbinder

A mixture of alginate, calcium and retardant salts

500 g *37873* 6 u

20 kg *36837*

Dose: **0,5 - 3%**

Benefits
- A plant-based binding agent. ✔
- Heat-reversible gelling. ✔
- Firm, elastic gelling. ✔
- Flavourless. ✔

Properties: Binding effect, heat-irreversible gelling effect.
Use: For terrines or other bound products, sprinkle Gelbinder on the slightly moistened solids. The water-based liquid should be at least 10% the weight of the solids to properly hydrate the product and activate its gelling effects. Shape and leave to gel. For heat-reversible gelatins, incorporate the Gelbinder into the liquid and stir vigorously to trigger the gelling process. Pour into your chosen mold and allow to gel. Gelling usually occurs about 20 minutes after the Gelbinder is hydrated. Complete hydration occurs after 24 hours. The hardness of the gelatin may vary depending on the medium and gelling time.
Application: Any food.
Observations: Can offer faster, more solid gelling with high-calcium foods. With foods rich in salt or acids, gelling may be slower and weaker.
Elaborations: Hamburgers, terrines, carpaccios, heat-reversible jellies.

Go to Indispensables Sosa to find recipes, tips and inspiration for the indispensables products.

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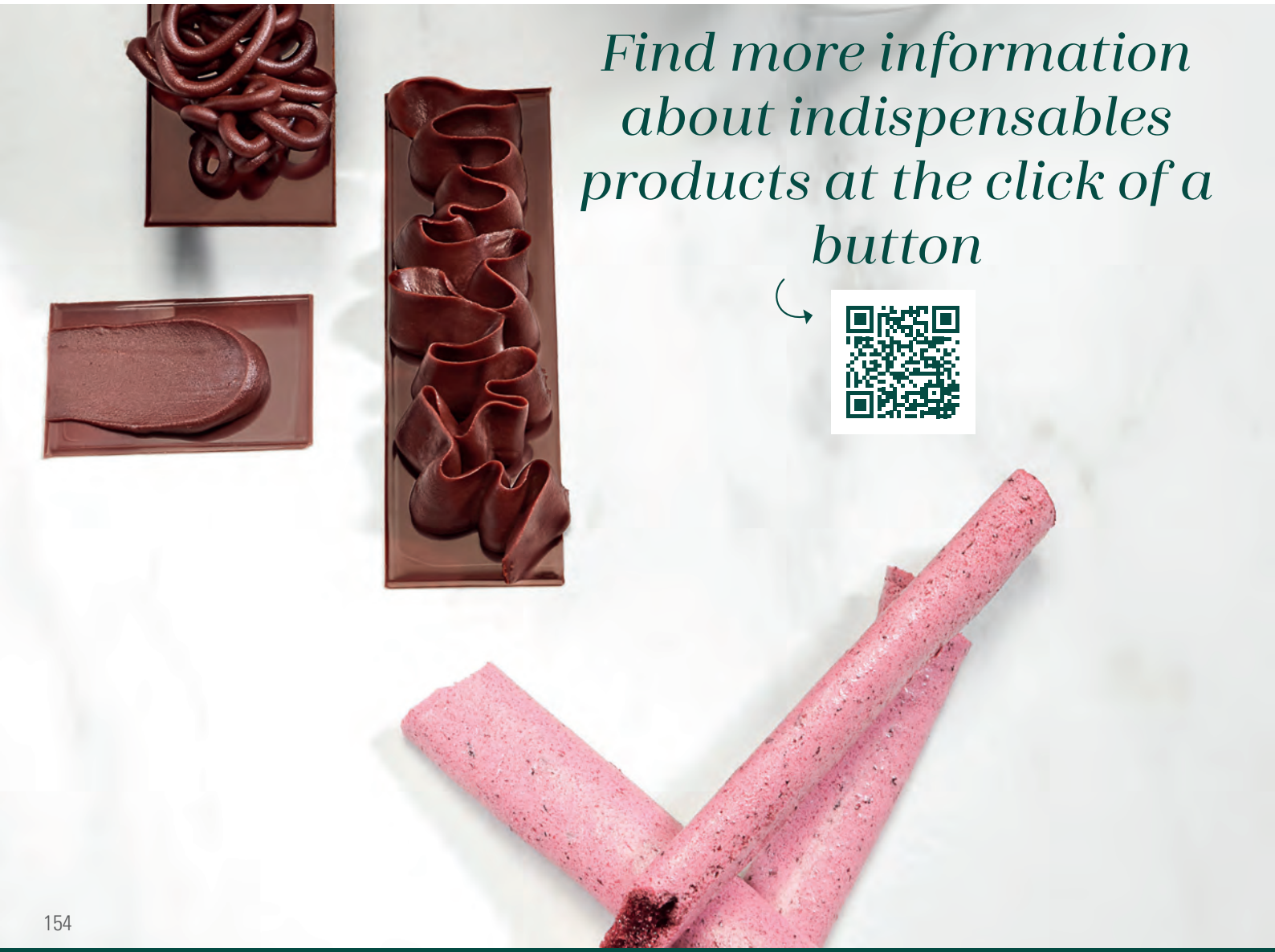

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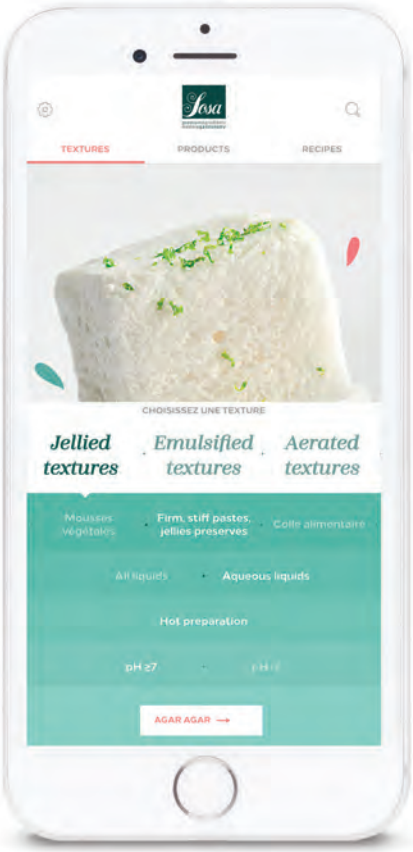
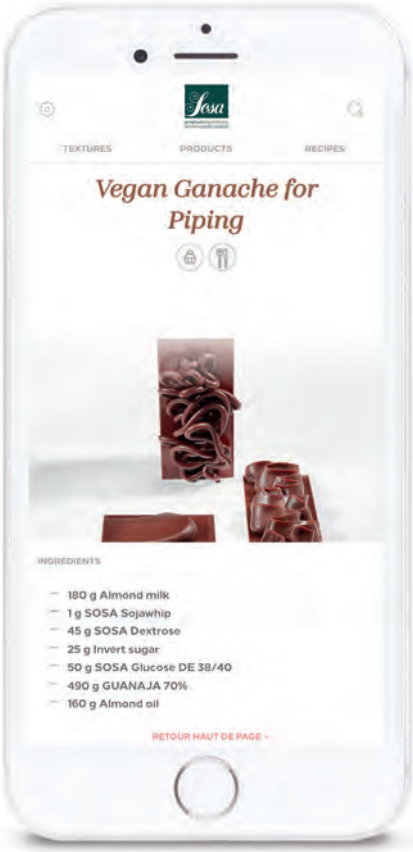
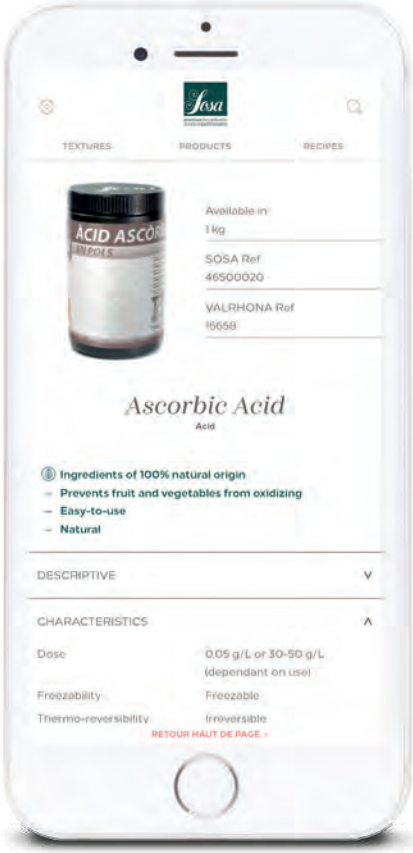






Push back the limits of creativity

Pectins

Pectin is a soluble vegetable polysaccharide obtained from an aqueous extract of edible vegetable fiber (usually citrus or apples), which is then precipitated with alcohol and salts.

This carbohydrate is used as a gelling, thickening and stabilizing agent due to its hydrocolloid properties.

HM Pectins

HIGH-METHOXYL (HM) PECTINS

In aqueous solutions, these pectins create highly viscous suspensions for strong and cohesive gels. This type of pectin is heat-resistant.

GELLING CONDITIONS

- They can form a gel only if the total soluble solids content (TSS) (Brix) is equal to or higher than 60%, with a maximum of 80%.
- The pH required for gelling is 2.0-3.5.

Jaune pectin

High-methoxyl (HM) pectin
with retardant salts

500 g *38894* *6 u*

Properties: This specific type of pectin has a low curdling temperature compared to standard pectin and therefore offers significant advantages for anyone handling or producing confectionery. It is a gelling agent in acids with high sugar content: TSS > 55%, pH = 3.1 - 3.8.

Use: Mix the pectin with the sugar. Stir vigorously into the pulp. Bring to a boil and add the acid.

Application: Particularly suitable for making confectionery products with or without pulp, using a quantity of 1-2%.

Observations: Gelling occurs when acid is added to a solution at the end of the cooking process. Heat-reversible.

Elaborations: Gummies, fruit jellies and baked fillings.

Dose:

JELLY BEANS
1-2%

PÂTE DE FRUIT
1-2%

BAKERY FILLING
1-2%

RECIPE

Rapid set pectin

A high-methoxyl (HM) pectin obtained from citrus rind

500 g *38899* 6 u

Properties: This thickener and/or gelling agent (when combined with sugar and acid) is particularly recommended for making jams, using a quantity of 0.3 to 0.5% depending on the formulation and the required texture.
Use: Mix the pectin with the sugar. Stir vigorously into the pulp. Bring to a boil and add the acid.
Application: Suitable pH: 3.1-3.5.
Minimum 50% added sugar + acid.
Observations: Heat-reversible.
Elaborations: Jams with suspended ingredients, quick gels and bakeable fillings.

Dose:


JAMS&PIECES
0,3-0,5%


PÂTE DE FRUIT
0,5-1%


BAKERY FILLING
0,5-1%

RECIPE

Medium rapid set pectin

A high-methoxyl (HM) pectin obtained from citrus rind

500 g *38897* 6 u

Properties: This thickener and/or gelling agent (when combined with sugar and acid) is particularly recommended for making jams, using a quantity of 0.5 to 1.5% (with a minimum solid content of 64%) depending on the formulation and the required texture.
Use: Mix the pectin with the sugar. Stir vigorously into the pulp. Bring to a boil and add the acid.
Application: Suitable pH: 3.1-3.5.
Minimum 50% added sugar + acid.
Observations: Heat-reversible.
Elaborations: Traditional jams, molded jellies and bakeable fillings.

Dose:


PÂTE DE FRUIT
1-1,5%


JAMS
0,5-1%


BAKERY FILLING
0,5-1%

RECIPE

LM Pectins

LOW-METHOXYL (LM) PECTINS

The LM pectin family is divided into LMC (conventional low-methoxyl) and LMA (amidated low-methoxyl) branches.
LM pectins are thixotropic. After undergoing a cold mixing process, they are gelled again. Depending on the quantities and hydration temperature, they can act as thickeners.

GELLING CONDITIONS

- They form a gel only when calcium ions (Ca++) are present.
- They can gel with low soluble solids (Brix) contents and a very wide pH range.

Nappage X58 pectin

Amidated low-methoxyl pectin (LMA)
with retarding salts and calcium

500 g *38898* *6 u*

Properties: This thickener and/or gelling agent (when combined with calcium) is particularly recommended for making jellied glazes, using a quantity of 1 to 1.5% depending on the formulation and the required texture.
Use: Mix with the sugar, bring to a boil.
Application: Dairy products or products rich in calcium.
Observations: Heat-reversible at 105-140°F (40-60°C).
Elaborations: Calcium and/or low sugar glazes. Creams and crémeux.

Dose:


NAPPAGE
1,3-1,5%


CREAMY
1-1,3%


CUSTARD
1-1,3%

RECIPE

Fruit NH pectin

Amidated low methoxyl (LMA)
pectin with salt and calcium

500 g *37850* *6 u*

20 kg *36822*

Properties: It is a thickener and/or gelling agent specially indicated for making glossy gelling agents. With the fruit pulp at a dose of 0,5-2% depending on the formulation and the texture required.
Use: Mix with the sugar, bring to the boil and add the acid.
Application: Suitable pH: 3,5-3,7.
Minimum 40% of added sugar + acid.
Observations: Thermoreversible between 40 and 60 °C.
Elaborations: Neutral acidic or fruit-based iced glazing, thermoreversible jellies low in sugar. Creams.

Dose:


NEUTRAL NAPPAGE
0,5-1%


NAPPAGE
1,5-2%


JELLY FILLING
1,5-2%


CUSTARD
1,5-2%

RECIPE

Acid free pectin

Amidated low-methoxyl pectin (LMA)
with added calcium

500 g *38893* 6 u

Properties: This thickener is particularly recommended for making dairy and fermented products. After storage, it produces set or stirred dairy products with improved consistency using a quantity of 0.5-2%.
Use: Mix with the sugar and stir vigorously. Bring to a boil.
Application: Dairy products or mixtures containing calcium.
Observations: Without syneresis. Heat-reversible at 105-140°F (40-60°C).
Elaborations: Low-fat dairy and fermented jellied products, stable creams, acid-free jellies.

Dose:


CRÈME CARAMEL
0,5-0,7%


CUSTARD
1-1,2%


JELLY
1,5-2%

RECIPE

Low sugar pectin

Amidated low-methoxyl pectin (LMA)
with added calcium

500 g *38895* 6 u

Properties: This thickener and/or gelling agent is particularly recommended for use with fruit. Use a quantity of 0.5-1.5% depending on the formulation and texture required.
Use: Stir in vigorously. Bring to a boil. Add the acid.
Application: Fruits in general and products rich in calcium. It does not require a minimum added sugar level.
Observations: Heat-reversible at 105-140°F (40-60°C).
Elaborations: Low-sugar or calcium fruit jams, low-sugar or calcium fruit jellies.

Dose:


JAMS
0,5-0,8%


GELLING
1-1,3%


CREAMY
1-1,3%

RECIPE

325 NH 95 pectin

Amidated low-methoxyl pectin (LMA)

500 g *38892* 6 u

Properties: Amidated LM pectin.
Use: This thickener and/or gelling agent (when used with calcium) is particularly recommended for making fruit preparations using a quantity of 0.5-1.50% depending on the formulation and the required texture.
Application: Dairy products or fruits high in calcium.
Observations: Heat-reversible at 105-140°F (40-60°C).
Elaborations: Low-sugar or calcium-rich fruit jams, low-sugar or high-calcium fruit jellies. Low-sugar dairy or fruit products.

Dose:


JAMS
0,5-1%


GELLING
1-1,5%

RECIPE

Pectins applications

			JAMS				PÂTE DE FRUIT & JELLIES				
TYPE	FUSION	PECTIN	<60% SUGARS	>60% SUGARS	NOT ACIDIC pH>3,5	SUSPENDED SOLIDS	<60% SUGARS	>60% SUGARS	NOT ACIDIC pH>3,5	NOT DAIRY	NUTS & CHOCOLATE
HM	THERMO IRREVERSIBLE	JAUNE	●	● pH<3,5	●	●	●	● pH <3,8	●	●	● pH<3,5 Brix>60%
		MEDIUM RAPID SET	●	● pH<3,5	●	● pH<3,5 Brix>55%	●	● pH <3,8	●	●	● pH<3,5 Brix>55%
		RAPID SET	●	● pH<3,5	●	● pH<3,5 Brix>55%	●	● pH <3,8	●	●	● pH<3,5 Brix>55%
LMA	THERMO REVERSIBLE (40-60 °C)	NH	●	●	●	●	●	●	●	●	●
		ACID FREE	●	●	●	●	●	●	●	●	●
		LOW SUGAR	●	●	●	●	●	●	●	●	●
		NAPPAGE X58	●	●	●	●	●	●	●	●	●
		325 NH 95	●	●	●	●	●	●	●	●	● + CALCIUM

	GLAZE			BAKERY FILLINGS					CREAMY & CUSTARDS		
	FRUIT	DAIRY	NUTS & CHOCOLATE	<60% SUGARS	>60% SUGARS	NOT ACIDIC pH>3,8	DAIRY	NUTS & CHOCOLATE	FRUIT	DAIRY	NUTS & CHOCOLATE
	●	●	●	●	●	●	●	● pH<3,5 Brix>60%	●	●	●
	●	●	●	●	●	●	●	● pH<3,5 Brix>55%	●	●	●
	●	●	●	●	●	●	●	● pH<3,5 Brix>60%	●	●	●
	●	●	●	●	●	●	●	●	●	●	●
	●	●	●	●	●	●	●	●	●	●	●
	●	●	●	●	●	●	●	●	●	●	●
	●	●	●	●	●	●	●	●	●	●	●
	●	●	● + CALCIUM	●	●	●	●	●	●	●	● + CALCIUM

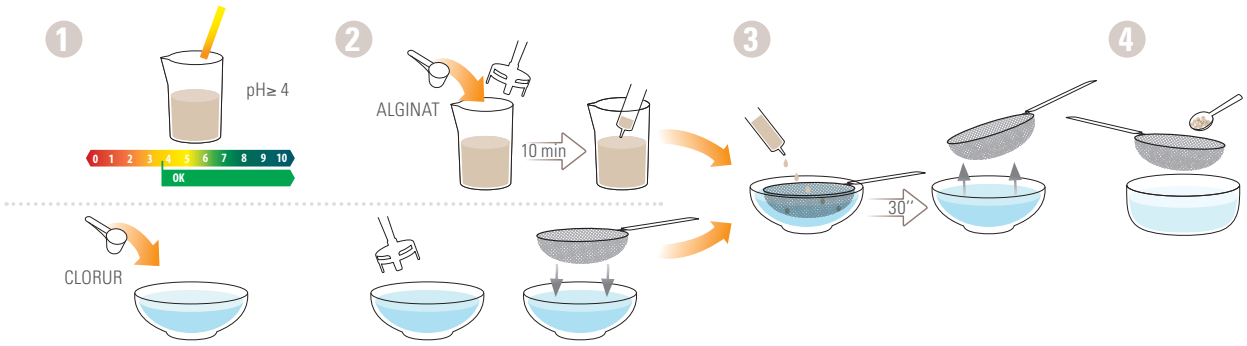
Gelling agents
for spherification

Spherification is a gelling technique that coats liquids within a thin gel to give the appearance of egg yolks, caviars and so on. Its spectacular look and the way it helps flavours burst on the palate have already turned this innovation into a modern pastry and cuisine classic.

DIRECT SPHERIFICATION

Three basic steps are used to create direct spherifications:

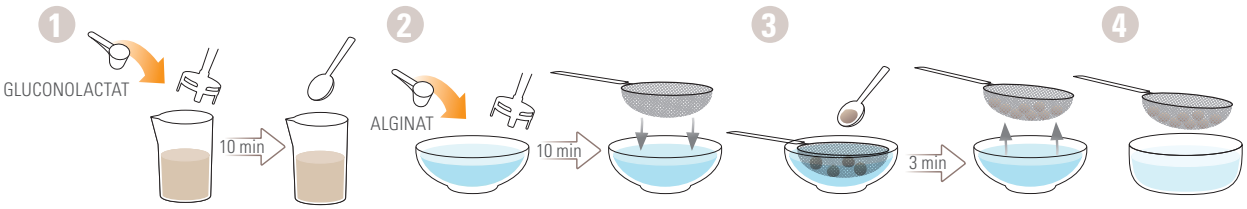
- In the first, we combine the product we want to spherify with the **Alginat**. We *blend* them together, then leave the mixture to stand until it has lost all its air bubbles. The product's acidity level must be taken into account. If it has a pH lower than 4 at this point, we add the correct amount of sodium citrate (**pH Kit**). Excessive use will create an unpleasant taste.
- The second step is an immersion in **Clorur**. Use 5-8g per liter, depending on the size of the sphere. The **Alginat** reacts when it comes into contact with the **Clorur**, causing it to form a layer that will gel inwardly. The more time it spends with the Clorur, the more jellied it will be, until it sets completely.
- In the third and final step, we use water to clean the spheres and get rid of the unpleasant taste produced by the calcium chloride.



REVERSE SPHERIFICATION

Liquids that naturally contain calcium, such as dairy products, should be spherified in reverse, i.e. by inverting the first two steps. The same applies to products to which **Gluconolactat** is added.

- Again, there are three steps:
- First we take our calcium- or **Gluconolactat**-based product. If the product does not have the right density, we add 6g of Gelespessa (2g xanthan gum) per kilo so that the sphere we form is heavy enough to be immersed during the second step.
- For the second step, we immerse the product in a liter of mineral water (without calcium) combined with 5g of **Alginat**.
- In the third and final step, we use water to clean the spheres.
- By reversing the order of the first two steps, the sphere always remains liquid on the inside, since the gel layer faces outwards.



Alginat

Sodium alginate

750 g *38467* 6 u

Dose:
5 g/kg

Product derived from different types of seaweed (Fucus, Laminaria, Macrocrystis, etc.).
It has the special ability to form gels with calcium. As with any hydrocolloid, it needs water for hydration.

Properties: A gelling agent that interacts with calcium.
Use: For direct spherification, mix with your chosen preparation.
For reverse spherification, mix in a water bath.
Application: Any liquid with a pH ≥ 4 and a water content greater than 80% (direct spherification).
Observations: On its own it acts as a thickener. Always use mineral water for reverse spherification. Can dissolve in fat. Can be incompatible with fat. Can be problematic with alcohol, depending on the strength and absence of water.
Elaborations: Direct spherification / Reverse spherification.

Gluconolactat

Calcium gluconate and calcium lactate

500 g *38683* 6 u

Dose:
20 g/kg

A mixture of two salts that allow us to incorporate calcium into a medium without altering its flavour. It provides enough calcium to a liquid so that it can react with Alginat and spherify.

Properties: Calcium enrichment.
Use: Add to the mixture to be enriched.
Application: Low-calcium inverse spherification mixtures.
Observations: Totally flavourless.
Elaborations: Reverse spherification.

Gelling Agents
for Spherification

Clorur

Calcium chloride

750 g *38548* 6 u

Provokes a reaction with Alginat during spherification.

Dose:
8-10 g/kg

Properties: Calcium salt.
Use: Mix the chloride with the mineral water.
Application: Soaking during direct spherification.
Elaborations: Direct spherification.

pH Kit

Sodium citrate and test strips

750 g *38546* 6 u

Sodium citrate is derived from fruit and it is an essential component of most soft drinks, giving them an acidic touch and enhancing their flavour.
It is used as an antioxidant and, particularly during spherification, as a pH corrector, lowering acidity.

Dose:
to suit pH

Properties: Increases pH (from acidic to base).
Use: Mix with the liquid whose pH you wish to increase.
Application: Mixtures for direct spherification.
Observations: Quick to incorporate.
Elaborations: Direct spherification.

pH Kit: optimal pH values for spherified products	
initial pH value	**pH Kit quantities**
2.5	**0.85**%
3	**0.3**%
3.5	**0.1**%
4-5	**As required**

*For direct spherification

EVOO Caviar Spheres

Extra Virgin Olive Oil Caviar Spheres

180 g *39180* *6 u*

Liquid Gelatins

Apple Gelatin

Apple juice, sugar, carrageenan and preservatives

3 kg *37292* *2 u*

Dose:
qs

Properties: Traditional glossing agent.
Use: Gently heat the gelatin until it melts. Apply to the product directly or with a brush.
Application: Croissant, cakes, fruit slices, mousse, etc.
Observations: Slight apple flavour 65°Bx. Heat-reversible. Prevents the fruit from oxidizing as it insulates it from the air.
Elaborations: Glossy finish for croissants and pastry and confectionery products in general.

Cold neutral gelatin

Water, sugar, pectin, xanthan gum and preservative

5 kg *34379* *2 u*

Dose:
qs

Properties: Gloss for pastry and baked goods.
Use: Gently heat the gelatin until it melts. Apply to the product directly or with a brush.
Application: Cakes, fruit slices, mousses, etc.
Observations: Neutral flavour. 65°Bx. Heat-reversible. Prevents the fruit from oxidizing as it insulates it from the air.
Elaborations: Glossy finish for pastry and confectionery products in general.

Animal-Origin Gelatins

TRADITIONAL HOT INSTANT GELLING

Heat-reversible at 95-105°F (35-40°C). Freezable gelling temperature <15. Soluble at 115°F (45°C). Soft, flexible gel.

1 u ≃ 2 g

Silver 180 gelatin sheets

Animal-origin (pork) gelatin

2 kg *37295*

180 BLOOM

Dose:	Gelling speed:
5-10 u/kg	Slow
10-20 g/kg	

Hydrate in cold water for a few minutes. Drain well and heat with liquid until completely dissolved. Acts in approx. 20 minutes.

1 u ≃ 2,3 g

Gold 230 gelatin sheets

Animal-origin (pork) gelatin

2 kg *37294*

230 BLOOM

Dose:	Gelling speed:
5-10 u/kg	Fast
10-20 g/kg	

Hydrate in cold water for a few minutes. Drain well and heat with liquid until completely dissolved. Acts in approx. 20 minutes.

1 u ≃ 1,8 g

Hot gelatine powder

Animal-origin (pork) gelatin

500 g *37859* 6 u

2,3 kg *36830* 2 u

10 kg *36831*

220 BLOOM

Dose:	Gelling speed:
8-16 g/kg	Medium

Dissolves when hot and stirred vigorously.

1 u ≃ 1,8 g

Beef gelatine

Animal-origin (beef) gelatin

750 g *38670* 6 u

3,5 kg *37291* 2 u

220 BLOOM

Dose:	Gelling speed:
10-20g/L	Medium

Mix 1 part beef gelatin with 5 parts cold water and leave to hydrate for 30 minutes. Use warm. Acts in approx. 20 minutes. Dissolves when hot and stirred vigorously.

INSTANT, COLD

Heat-reversible at 95-105°F (35-40°C). Freezable. Gelling temperature <15. Soluble when stirred vigorously (cold) or mixed hot. Soft, flexible gel.

1 u ≃ 6 g

Instangel

Animal-origin (pork) gelatin

500 g *38734* 6 u

10 kg *39411*

1 u ≃ 5 g

Instangel fast

Animal-origin (pork) gelatin

400 g *39122* 6 u

180 BLOOM

Dose:	Gelling speed:
30-60 g/kg	**Fast**

Use cold. Acts in approx. 20 minutes.

230 BLOOM

Dose:	Gelling speed:
30-50 g/kg	**Very fast**

Use cold. Acts in approx. 10 minutes.

BEHIND THE SCENES WITH SOSA

Did you know...?

Bloom grades measure the force required to depress a 12.7-mm diameter cylinder on the surface of a gelatin gel prepared by cooling a 6.67% solution at 50°F (10°C) for 17 hours.

SUMMARY OF ANIMAL-ORIGIN GELATIN EQUIVALENTS

Silver 180 Gelatin Sheets		Gold 230 gelatin sheets		Hot gelatin powder (g)*	Beef gelatin (g) *	Fish gelatin (g) *	Instangel (g)	Instangel Fast (g)	Instangel Beef (g)
(sheet)*	g	(sheet)*	g						
1	2	1.15	2.3	1.8	1.8	1.2	6	5	4.5
2	4	2.3	4.6	3.6	3.6	2.4	12	12	9
3	6	3.45	6.9	5.4	5.4	3.6	18	18	12.5
4	8	4.6	9.2	7.2	7.2	4.8	24	24	18
5	10	5.75	11.5	9	9	6	30	30	22.5
6	12	6.9	13.8	10.8	10.8	7.2	36	36	27
7	14	8.05	16.1	12.6	12.6	8.4	42	42	31.5
8	16	9.2	18.4	14.4	14.4	9.6	48	48	36
9	18	10.35	20.7	16.2	16.2	10.8	54	54	40.5
10	20	11.5	23	18	18	12	60	60	45

Gelatin hydrated in water. Mix the powdered gelatin with cold water using a ratio of 1 part gelatin to 5 parts water. Hydrate for a minimum of 20 mins to create a gelatin mass. Keeps for 3 days at 40ºF (5ºC).

Stabilizers

CREAM-BASED ICE CREAM

Stabilizers for ice cream or sorbets are complex mixtures of thickeners, emulsifiers, gelling agents and aerators that provide a very easy way to make perfect ice cream or sorbet textures. They always preserve the flavour to which texture is being added.

PURE NEUTRALS FOR ICE CREAM, LOW QUANTITY

Procrema 5 neutral hot

Mixture of stabilizers and emulsifiers

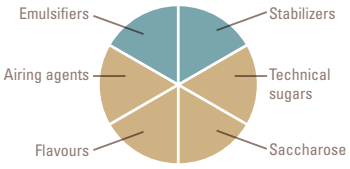
600 g *38971* 6 u

AFP	SP
0%	0%

Dose:
5 g/kg

Properties: Stabilizer for ice cream.
Use: Mix with base.
Application: Any liquid or semi-liquid preparation, creamy base.
Elaborations: Ice cream.

Components for ice cream:



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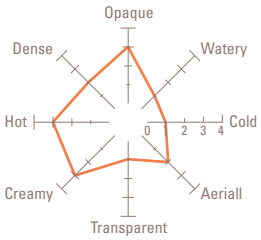


Procrema 5 Bio hot

A mixture of stabilizers for organic products

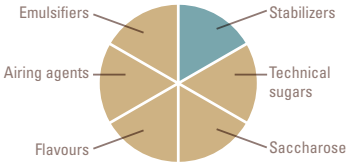
700 g *39410* 6 u

AFP	SP
0%	0%

Dose:
5 g/kg

Properties: Stabilizer for ice cream.
Use: Mix with base.
Application: Any liquid or semi-liquid preparation, creamy base.
Observations: Suitable for vegans.
Elaborations: Ice cream.

Components for ice cream:



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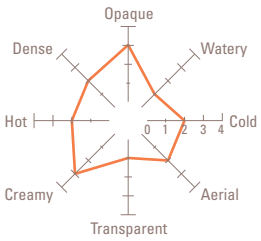


Procrema 15 cold/hot Natur

A mixture of stabilizers, emulsifiers and aerating agents

3 kg *37631* 2 u

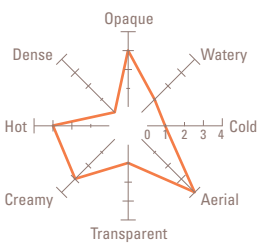
AFP	SP
0%	4,6%

Dose:
15 g/kg

Properties: Stabilizer for ice cream.
Use: Mix with base.
Application: Any liquid or semi-liquid preparation, creamy base.
Elaborations: Ice cream.

Components for ice cream:

Attribute diagram:



NEUTRAL BASES FOR ICE CREAM, HIGH QUANTITY, EASY FORMULATION

Procrema 100 hot

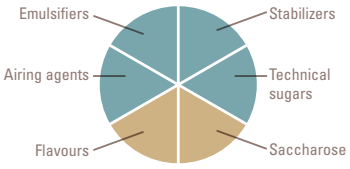
A mixture of stabilizers, emulsifiers, aerators and technical sugars for pasteurized ice cream

3 kg *37626* 2 u

AFP	SP
98%	42%

Dose:
100 g/kg

Components for ice cream:



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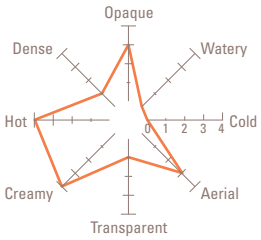


Properties: Stabilizers for ice cream.
Use: Mix with base.
Application: Any liquid or semi-liquid preparation, creamy base.
Elaborations: Ice cream.

Procrema 100 cold

A mixture of stabilizers, emulsifiers, aerators and technical sugars

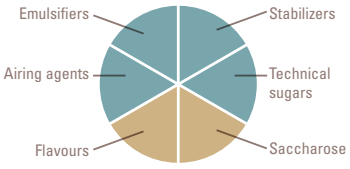
3 kg *37629* 2 u
15 kg *37628*

K D

AFP	SP
82%	35%

Dose:
100 g/kg

Components for ice cream:



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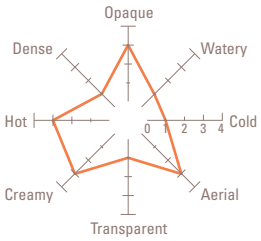


Properties: Stabilizers for ice cream.
Use: Mix with base.
Application: Any liquid or semi-liquid preparation, creamy base.
Elaborations: Ice cream.

Stabilizers

NEUTRAL BASES FOR ICE CREAM
HIGH QUANTITY, EASY FORMULATION

CREAM-BASED ICE CREAM

Procrema 100 cold/hot Natur

A mixture of stabilizers, thickeners, proteins, fibers and sugars to stabilize ice cream naturally while both hot and cold

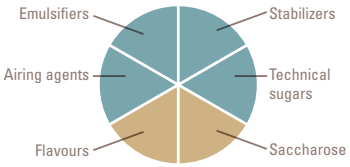
3 kg *37627* *2 u*

AFP	SP
82%	35%

Dose:
10% of the aqueous part of the ice cream recipe.

Properties: Helps stabilize ice cream easily and immediately, adding 10% solids to the recipe.
Use: Mix hot or cold (max. 175°F or 80°C) in any liquid, stirring vigorously.
Observations: For a well-balanced ice cream, incorporate approximately 20% more soluble solids such as sucrose.
Elaborations: Milk or water-based ice creams. Cold or pasteurized products.

Components for ice cream:



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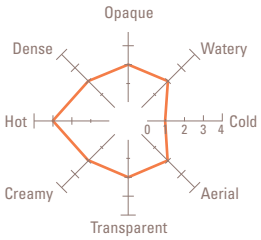


Benefits
- Natural. ✔
- Easy formulation. ✔
- Can be used hot or cold. ✔
- Highly stable ice cream. ✔
- Improves the emulsion of the ice cream. ✔

Neutral liquid ice cream mix

Mixture of milk, cream, sugars and emulsifiers

10 kg *36872* *12 u*

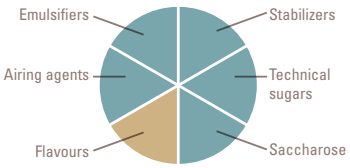
AFP	SP
20%	19%

Dose:
Use as is or mix with 50g of Sosa ice cream paste.

Properties: Liquid product prepared as a base for ice cream.
Use: Freeze in the freezer. Store at -1°F (-18°C).
Application: Mix with Sosa concentrated paste for your choice of flavour.
Observations: White liquid.
Elaborations: Creamy-base ice creams.

NOTE: white base for coloring and flavouring with our natural concentrated pastes (p. 48-49).

Components for ice cream:



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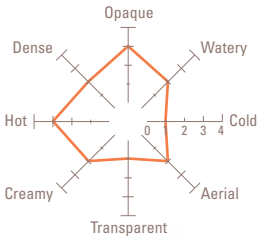


Stabilizers

PURE NEUTRALS FOR SORBETS, LOW QUANTITY

SORBETS

Prosorbet 5 hot Natur lacto

A mixture of stabilizers, emulsifiers and aerating agents

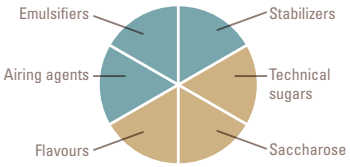
500 g *38982* 6 u

AFP	SP
41%	18%

Dose:
5 g/kg

Properties: Stabilizers for sorbets.
Use: Mix with base.
Application: Any liquid or semi-liquid preparation.
Elaborations: Sorbets.

Components for sorbet:



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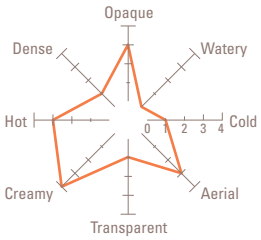


Prosorbet 5 cold/hot Natur

A mixture of stabilizers

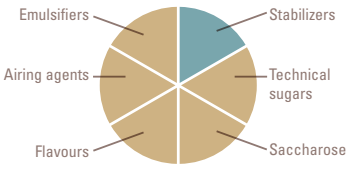
500 g *38980* 6 u
3 kg *37646* 2 u

AFP	SP
102%	44,4%

Dose:
5 g/kg

Properties: Stabilizers for sorbets
Use: Mix with base.
Application: Any liquid or semi-liquid preparation.
Observations: Suitable for vegans.
Elaborations: Sorbets.

Components for sorbet:



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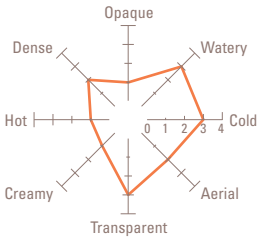


Stabilizers

SORBETS

NEUTRAL BASES FOR SORBETS, HIGH QUANTITY, EASY FORMULATION

Prosorbet 100 cold Natur

A mixture of stabilizers, thickeners, fibers and sugars to naturally stabilize the sorbet when cold

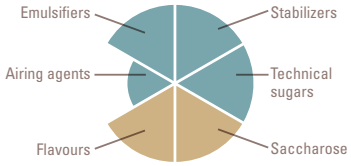
3 kg *37643* 2 u

AFP	SP
120%	52%

Dose:
10% of the aqueous part of the sorbet recipe.

Properties: Helps stabilize sorbet easily and immediately, adding 10% solids to the recipe.
Use: Mix cold in any liquid, stirring vigorously.
Observations: For a well-balanced sorbet, incorporate approximately 20% more soluble solids such as sucrose.
Elaborations: Cold-processed sorbets.

Components for sorbet:



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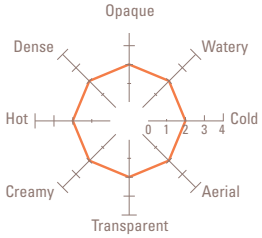


Benefits
- Natural. ✔
- Simple formulation. ✔
- Cold-processed to maintain the fresh taste of the fruit. ✔
- Highly stable sorbets. ✔
- High anti-crystallizing power. ✔

Prosorbet 100 cold

A mixture of stabilizers, emulsifiers, aerators and technical sugars

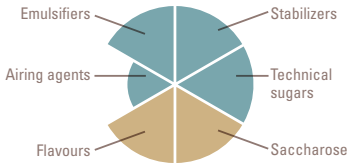
3 kg *37652* 2 u
15 kg *37651*

AFP	SP
120%	52%

Dose:
100 g/kg

Properties: Stabilizers for sorbets.
Use: Mix with base.
Application: Any liquid or semi-liquid preparation.
Elaborations: Sorbets.

Components for sorbet:



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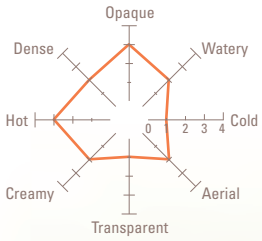

Stabilizers
FOR MOUSSES

Promousse

Dose:
70-100 g/kg

Neutral base for making mousses

3 kg *37642* 2 u

K D

Properties: Thickener and stabilizer.
Use: Mix with a blender until fully incorporated.
Application: Any liquid, milk, cream, fruit purée, etc.
Observations: Does not require heat. Gives mixtures a creamy look and feel without using eggs. For a mousse for slicing, add gelatin (see p. 149, 166, 167).
Elaborations: Mousses / Semifreddos.

Preservatives

Preservatives prolong the shelf life of food by protecting it from spoilage caused by microorganisms or the growth of pathogenic microorganisms. They are applied to food to ensure their stability during their shelf life.

Potassium sorbate granules

Dose:
0,5-2 g/kg

2 kg *37711* 2 u

K

Properties: A preservative that acts against fungi and yeasts.
Use: Dissolve in cold or hot liquid.
Observations: Works best in products with a pH below 6.5.

Bulking Agents

Bulking agents increase the volume of a food product without contributing significantly to its energy value.

They are used for various purposes such as adding solids to modify the structure of a mixture or reduce or replace sugars and/or fats.

Different bulking agents have different purposes and characteristics. Some offer a feel much like fat, some are sweeter than others, and some help to absorb fats to create dry or crunchy textures.

Maltosec

Maltosec is made of maltodextrin extracted from tapioca.

500 g *38772* 2 u

Dose:
qs

Properties: Maltosec is made of maltodextrin extracted from tapioca.
Use: For use as a caking agent, dissolve with a small portion of cold or hot aqueous liquid and mix with the solids, then dry or bake. To dry fats, use a whisk or spatula to combine the Maltosec with the fat.
Observations: High fat absorption capacity, converts it into fine powder for handling. It dissolves totally transparently in water, producing a caking or adhering effect.
Elaborations: Polvoron cookies / Crispy buns / Powder / Crumbles / Crunchy nuts, agglomerated non-soluble solids.

Maltodextrin

Corn maltodextrin

500 g *38771* 6 u
25 kg *34352*

Dose:
qs

Properties: Solids 95% / AFP 23% / SP 15%. A bulking agent to increase or replace the solids in a preparation without substantially changing its organoleptic characteristics.
Use: Add to a cold or hot preparation, no hydration necessary.
Observations: Low texturizing capacities, very good cold solubility.
Elaborations: Partial or total substitution of sucrose when this is called for.

* See technical sugars and bulking fibers for more information on bulking.

Acidulants, Antioxidants & Acidity Regulators

This range of products makes food acidic by lowering its pH. A food's pH measures its acidity or alkalinity.

They can also serve purposes such as preventing oxidation and increasing shelf life. They also help to improve the flavour of food.

Regulating acidity also improves the characteristics of certain products such as gelling agents, enhancing or reducing their gelling capacity.

They are used particularly often in confectionery, soft drinks, juices and other beverages, dairy products, canned products and bakery products.

Citric acid

Citric acid of natural origin

1 kg *37085* 6 u

Properties: Acidity regulator. Can replace lemon juice in preparations.
Use: Apply directly to products. Soluble in liquid.
Application: Used as an acidifier or food flavouring agent. Increases the gelling capacity of pectins.
Observations: Adds a citric flavour.
Elaborations: All types of preparations where acid is needed: jams, fruit jellies, fruit preparations, fruit dips, etc.

Dose:
qs
Recommended depending on application

Ascorbic acid

Ascorbic acid of natural origin

1 kg *37083* 6 u

Properties: Acidulant, antioxidant and bread improver.
Use: Apply directly to products. Soluble in liquid.
Application: Used as an acidifier or antioxidant in foods, especially fruits and vegetables.
Observations: Neutral flavour.
Elaborations: All types of preparations where an antioxidant is needed: fruit dips, preserved fruit, fruit salads, juices, etc.

Dose:
Recommended quantity: 0.05-0.1%.
In antioxidant dips, the quantity can be increased to 3-5%.

Acidulants, Antioxidants & Acidity Regulators

Tartaric acid

Organic acid

900 g *38446* 6 u

Dose:
qs
Recommended 1 g/kg

Properties: Acidity regulator, antioxidant and natural preservative. Tartaric acid is known as one of the main acids we can perceive on the palate, along with citric acid and malic acid.
Use: Apply straight to the product when cold and incorporate vigorously.
Application: Any type of liquid.
Observations: Fine white crystalline powder.
Elaborations: Acidity corrector for wines and fizzy beverages. It also acts as a color stabilizer for fruits and fruit-based products (jams, soft drinks, wine, etc.).

Antioxidant powder

Maltodextrin, xanthan gum, ascorbic acid

500 g *38475* 6 u

Dose:
30-50 g/L

Properties: Antioxidant agent.
Use: Dissolve in cold or hot liquid.
Application: Handling oxidizable foods.
Observations: White powder, insoluble in fats.
Elaborations: Can be added to easily oxidizable fruit juices such as apple or grape / Prevents food oxidation during handling when used as a dip / Prevents the oxidation of finished products when brushed on.

Cream of tartar

Potassium bitartrate

1 kg *37221* 6 u

Dose:
1 g/kg

Properties: Stabilizer and emulsifier; prevents sugar crystallization.
Use: Apply straight to the product when cold and incorporate vigorously.
Application: Any type of liquid.
Observations: Fine white crystalline powder.
Elaborations: In combination with bicarbonate, it increases the volume of doughs for baked goods / Helps to stabilize beaten egg whites and cream / Prevents sugar crystallization when making candies.

Enzymes

Enzymes are active proteins which are naturally present in animals and plants.

They have the ability to build or break molecular structures depending on their type and the ingredient with which they come into contact. They can do things that would be difficult to achieve using physical methods, for example breaking down pectin to soften plant parts such as skins or stems that are normally discarded.

Enzymatic fruit peeler

50 g *38602* *10 u*

To peel citrus fruit:

Prick the skin of the citrus fruit to allow the solution to penetrate.
Dissolve 1 part enzyme in 10 parts water, put the citrus fruit in a bag and fill it with the solution, then vacuum-pack the bag.
Wait approx. 20 minutes and peel.
Rinse the fruit with cold water to remove residual enzymes.

For peeled citrus fruits (to remove the white fibrous pith):

Dissolve 1 part enzyme in 10 parts water, put the citrus fruit in a bag and fill it with the solution, then vacuum-pack the bag.
Place the bag in a water bath at 105°F (40°C).
Wait approx. 20 minutes, then check that the white fibrous pith is easily to remove.
Rinse the fruit with cold water to remove residual enzymes.

Dose:
1 part enzyme x
10 parts water

Products for Rehydration

These are dry products that can be hydrated hot or cold with any type of sweet or savory liquid. For example, with infusions, culinary bases, purées, juices and so on, they take on the flavour of the added liquid and create different textures.

Tapioca pearls 2 mm

900 g *38905* *6 u*

Cook in the liquid for 17'.

Technical Fats

These fats have had their flavour neutralized while maintaining their structure, functionality, melting point and so on. As a result, they can be used to provide fat in numerous applications, without influencing flavour.

Deodorized coconut fat

Refined deodorized coconut oil

1 kg *37327* *6 u*

Dose:
qs

ES-ECO-019-CT
Agricultura no UE

Properties: Solid at room temperature. Melting point: 68-90°F (20-32°C). Smoking point: 450°F (232°C).
Use: Melt slightly to incorporate into recipes or heat at high temperatures for cooking.
Application: Any sweet or savory preparation.
Elaborations: Pastry-making: dry doughs, cake mixes, sponge cakes, mousse, ice creams and creams. Cooking: frying, sautéing, stews, roasts. Also in sauces and creams.

Flour mixes

Waffle mix in powder

3,5 kg *37474* 2 u

Sweet crêpes flour

3 kg *37350* 2 u

12 kg *37349*

Non-Food & Other Products

Non-food products are not intended to be consumed as an ingredient. These are products that help us cook, create customized molds and keep products dry for a longer period of time.

DRYING AGENTS

Dry sec

Silica gel sachets

120 g

120 g x 20 *39127* 2 u

2 g

2 g x 700 *38669* 2 u

Dose:
1 sachet per container

Properties: Moisture-absorbing. Protects any dry product from humidity.
Use: Place a sachet inside the container containing the food you want to protect from humidity and seal it so it is airtight.
Application: Nuts, freeze-dried products, salts and sugars, candies, crunches, cookies, etc.

FREE MOLD

Free mold soft

Production of soft silicone molds, suitable for food use, freezing and baking

1 kg *37269* *1 u*

Dose:
100 g/kg of catalyst per quantity of silicone

Free mold hard

Production of hard silicone molds, suitable for food use, freezing and baking

1 kg *37268* *1 u*

Dose:
100 g/kg of catalyst per quantity of silicone

Dual-component material consisting of:
Component "A": Silicone suitable for food contact
Component "B": Curing agent, catalyst

Properties: Fluid paste that hardens in contact with a catalyst. The result is a flexible, soft, non-stick material that withstands a wide range of temperatures.

Use: The surface of the original mold must be clean and free of any residue. Pour 100g of component "A" and 10g of component "B" into a clean container and mix well until component "B" is completely dispersed. Do not mix for a prolonged period of time or expose the mixture to temperatures above 95°F (35°C). It is always preferable to mix small quantities, so component "A" and component "B" combine well.
The catalyst will cure within 18-24 hours at an ambient temperature of 71-75°F (22-24°C), forming a flexible rubber mold that can be easily separated from the original.

Application: Production of silicone molds, suitable for food use, freezing and baking.

Observations: It is advisable to remove any trapped air by placing the mixture in a vacuum chamber, allowing it to expand completely and then collapse. Keep the mixture in the vacuum chamber for 1-2 minutes, then check it; if no air bubbles are visible, you can use it. Removing air from the mixture in the vacuum will increase its volume 3-5 times over, so it is advisable to use a sufficiently large container.
If you do not have vacuum equipment, you can minimize air bubbles by mixing a small amount of component "A" and component "B" and then using a brush to apply a 1 or 2mm layer to the original. Store at room temperature until the surface is free of bubbles and the coating has begun to cure. Mix another portion of component "A" and component "B" and pour the mixture over the original as soon as possible, taking care to avoid any air bubbles.

Elaborations: Exact reproductions of any type of shape to be filled with mousse, chocolates, candies, jellies, ice cream, etc.

Bases and reactive salts

Living salt by Ángel León

Sodium acetate. A salt derived from the acetic acid precipitation of vinegar.

700 g *39007* *6 u*

3 kg *37667* *2 u*

Dose:
1 kg of Living salt /
1 kg aqueous liquid

Properties

Salt that causes an exothermic reaction through recrystallization after being dissolved in an aqueous liquid.
It allows you to cook food slowly or instantly.

Use modes

Living salt Hot (a system for long cooking and large items)

During the preparation phase, protect your hands and face with approved protective wear.
Heat up the water or flavoured liquid until boiling, add the salt to the water and mix until it is dissolved.
Boil until it reaches the temperature of 123 °C.
Pour the hot mixture straight onto the item to be cooked. This technique helps us do long cooking at a high temperature.
It will take around 20 minutes to start to recrystallize. It generally stays at the initial temperature for 20 minutes depending on the recipient, volume used, ambient temperature and food to be cooked.
The temperature will then gradually reduce, meaning you can draw out the cooking time for as long as required to cook the item.
When it comes to removing the salt, handle it with utensils in order to avoid skin contact. Risk of burns.

VIDEO

Living salt Cold (a system for short cooking and small items)

During the preparation phase, protect your hands and face with approved protective wear.
Heat up the water or flavoured liquid until boiling, add the salt to the water and mix until the salt is dissolved. Boil until it reaches the temperature of 117 °C.
Pour the mixture slowly into a glazed or stainless steel recipient.

- It is preferable to use a small container , from 250 to 500 ml, to cool it down faster.
- Protect the container with foil or , ideally, with a cork to avoid that drops from condensation activate spontaneous re-crystallization.
- Foreign matter or the ridges of the recipient may activate the recrystallization process spontaneously.
- Refrigerate the mixture at a temperature lower than 20 °C (ideal temperature: 5 °C).
- During cooling, it is important to avoid moving or stirring the mixture. You should not put anything into it, otherwise you will activate the recrystallization process.

Pour the cold mixture onto the product to be cooked. Thereupon, instant recrystallization is activated and produces an exothermic reaction that increases the temperature of the mixture to 60 °C. There may be a slight variation in temperature depending on the saturation, recipient, surface and item to be cooked. The temperature will then gradually reduce, meaning you can draw out the cooking time for as long as required to cook the item.

VIDEO

Living salt Fractal (a system for obtaining salt crystals that can be used as a complement to dishes)

During the preparation phase, protect your hands and face with approved protective wear.
Heat up the water or flavoured liquid until boiling, add the salt to the water and mix until the salt is dissolved. Boil until it reaches the temperature of 105 °C.
Pour the mixture slowly into a glazed or stainless steel recipient.

- It is preferable to use a small container , from 250 to 500 ml, to cool it down faster.
- Protect the container with foil or , ideally, with a cork to avoid that drops from condensation activate spontaneous re-crystallization.
- Foreign matter or the ridges of the recipient may activate the recrystallization process spontaneously.
- Refrigerate the mixture at a temperature lower than 20 °C (ideal temperature: 5 °C).
- During cooling, it is important to avoid moving or stirring the mixture. You should not put anything into it, otherwise you will activate the recrystallization process.

Activate crystallization in the same recipient by touching the mixture using a solid item like a spoon. Thereupon, recrystallization will occur in a fractal way, generating an exothermic reaction that increases the temperature of the mixture to 60°C.
Wait for full crystallization. Extract the salt crystals using utensils to avoid skin contact. Risk of burns.
Once the salt crystals are cold, they can be consumed as if they were salt.

Application

The salt can be activated with water, flavoured or scented water with a range of Sosa water soluble aromas.
It works in a high pH range.
Liquids that contain suspended solids and/or fats hinder the reaction, making it more delicate.

Observations

Do not ingest the product in powder form. There is a risk of burns. Avoid contact with the skin, muscosa and eyes.
Due to the exothermic reaction occurring upon hydration of the product, it is recommended that you do not touch the salt until 30 minutes after hydration nor during the reaction of the cold mixture (Living salt Cold or Fractal)
During the preparation phase, protect your hands and face with approved protective wear.

Elaborations

Long or short cooking of fish, seafood, meat and vegetables. Salt crystal formation.

SOSA *selected* PRODUCTS 2023

Chefs' essential needs

SOSA INGREDIENTS' PRODUCTS ARE SPECIFICALLY DESIGNED TO MEET CHEFS' NEEDS. WE HAVE CATEGORIZED THESE NEEDS IN THE FOLLOWING WAY.

CREATING DIFFERENT TEXTURES

Textures are important because they help to give the customer a rounded experience.

ACHIEVING INTENSE FLAVOURS

Sometimes it's tricky to create intense flavours because cooking or the preparation process can diminish them.

IMPROVING FREEZING AND PRESERVATION

It's very common to freeze products in pastry-making, but it does entail the risk that they lose their water content when they are defrosted (through syneresis).

STANDING OUT FROM THE COMPETITION AND MEETING NEW EXPECTATIONS

Pastry-making is changing and customers have new expectations. For instance, they might want less sweet, lighter products with more texture and fresher flavours. Pastry chefs also need to adapt to diets and food trends, such as veganism or gluten- and allergen-free products.

JELLY TEXTURES

PLANT-BASED **GELLING AGENTS**

37872 AGAR-AGAR
A plant-based gelling agent extracted from red algae
Gelification

37857 VEGAN MOUSSE GELATINE
Mixture of agar-agar and tapioca starch
Gelification

38678 VEGETABLE GELLING AGENT
Our vegetable gelling agent is a carrageenan mixed with carob gum to improve its elasticity
Gelification

38697 GELLAN GUM
Plant-based gelling agent
Gelification

ANIMAL-ORIGIN **GELLING AGENTS**

38734 INSTANGEL
A pork-origin instant powdered gelatin
Gelification

MOUSSES
Mousses, jellies and jellied foams

CREAMY TEXTURES

FIBERS

39461 INULIN COLD
A fiber extracted from roots and tubers
Texture

42151 FLAXFIBER
Fiber from brown and golden flax seeds
Texture

39460 INULIN HOT
A fiber extracted from roots and tubers
Texture

THICKENERS

38674 GELCREM COLD
A thickener made from potato starch
Texture

AIRY TEXTURES

WHIPPING PROTEINS

38461 ALBUWHIP
Powdered egg albumin
Emulsion Aeration

38967 POTATOWHIP
Flavourless powdered potato protein
Emulsion Aeration Coagulation

CRISPY TEXTURES

CRISPY AND CRISPY WET PROOF | PETA CRISPY | WHOLE FREEZE-DRIED | CARAMELIZED NUTS AND SEEDS

TEXTURING AGENTS

38461 ALBUWHIP
Powdered egg albumin
Emulsion Aeration

38967 POTATOWHIP
Deodorized potato protein powder
Emulsion Aeration Coagulation

38850 NATUR EMUL
Emsulsifier in powder made from citrus fibers
Emulsion Aeration

39460 INULIN HOT
A fiber extracted from roots and tubers
Texture

HOW TO USE AN ALTERNATIVE EMULSIFIER TO EGG YOLK FOR A PURER FLAVOUR

Egg yolk is often used as an emulsifier in pastry-making, yet this ingredient can change your recipe's flavour.
To create a purer flavour, we can use Natur Emul to emulsify mixtures without adding egg yolk.

OUR TOP INGREDIENTS TO CREATE INTENSE FLAVOURS

39382
STRAWBERRY NATURAL CONCENTRATED PASTE
Flavour

39381
YUZU NATURAL CONCENTRATED PASTE
Flavour

38256 37003
NATURAL RASPBERRY FLAVOUR
Flavour

38276 37014
NATURAL PISTACHIO FLAVOUR
Flavour

37487
CONFIT ORANGE STRIPS
Flavour

37855
FREEZE-DRIED RASPBERRY POWDER
Flavour

IMPROVING FREEZING AND PRESERVATION

INGREDIENTS FOR AVOIDING SYNERESIS

39460 INULIN HOT
A fiber extracted from roots and tubers
Texture

39461 INULIN COLD
A fiber extracted from roots and tubers
Texture

MAIN FREEZABLE TEXTURING AGENTS

38674 GELCREM COLD
Made from potato starch
Stabilisation Texture

37857 VEGAN MOUSSE GELATINE
Mixture of agar-agar and tapioca starch
Gelification

37627 PROCREMA 100 COLD HOT NATUR
Mixture of stabilizers, thickeners, proteins, fibers and sugars
Texture

37643 PROSORBET 100 COLD NATUR
Mixture of stabilizers, thickeners, fibers and sugars
Texture

STANDING OUT FROM THE COMPETITION AND MEETING NEW EXPECTATIONS

VEGANISM

There is increasing demand for pastries that don't use any animal products. Not using animal products is a technical challenge, because we have to find a replacement for pastry's basic ingredients such as animal gelatin, eggs and cream.

SUBSTITUTES FOR EGG

38850 NATUR EMUL
Emulsifier in powder made from citrus fibers
Emulsion Aeration

38967 POTATOWHIP
Deodorized potato protein powder
Emulsion Aeration Coagulation

SUBSTITUTES FOR ANIMAL GELATIN

37857 VEGAN MOUSSE GELATINE
Mixture of agar-agar and tapioca starch
Gelification

37872 AGAR-AGAR
A plant-based gelling agent extracted from red algae
Gelification

LIGHTER, HEALTHIER PASTRY-MAKING FIBERS

39460 INULIN HOT
A fiber extracted from roots and tubers
Texture

FIBERS

Fibers such as inulin will be central to pastry-making's future. Fibers help us to:

– Add solids to reduce sugar

– Create creaminess without adding fats

Sosa products
FOR PLANT-BASED PASTRY-MAKING

VEGAN MOUSSE GELATINE
A 100% plant-based gelling agent, perfect for gelling mousses

Gelification

AGAR-AGAR
A plant-based gelling agent that forms a strong gelatine that can be reheated

Gelification

FRUIT NH PECTIN
A pectin made from apple and citrus fruit, perfect for thickening and gelling fruit-based products

Gelification

PECTINA NAPPAGE X58
A pectin made from apples and citrus fruits, perfect for thickening and jellifying products with milk, nuts or chocolate

Gelification

VEGETABLE GELLING AGENT
A gelling agent with a solid, elastic texture that is suitable for heating

Gelification

GELLAN GUM
A plant-based gelling agent that makes a strong gelatine that can be heated to high temperatures

Gelification

PRO-PANNACOTTA
A plant-based gelling agent extracted from red algae which forms a soft, creamy gelatine

Gelification

INULIN HOT
A fat substitute

Creamy mouthfeel addition

INULIN COLD
A fat and sugar substitute

Creamy mouthfeel addition

NATUR EMUL

A substitute emulsifier for egg yolk

Emulsion

SOY LECITHIN

For aerating fats and making stable emulsions

Emulsion

POTATOWHIP

A plant-based substitute for egg white for whipping and coagulating products

Emulsion Aeration Coagulation

SOJAWHIP

A plant-based substitute for egg whites, used for whipping up products

Emulsion Aeration

CAROB GUM

A natural stabiliser for hot products

Stabililsation

GUAR GUM

A natural emulsifier for cold preparations

Stabililsation

XANTHAN GUM

A thickener made by fermenting corn, soluble in hot and cold preparations

Stabililsation

GELCREM COLD

A freezable cold thickener

Stabililsation Texture

GELCREM HOT

A freezable hot thickener

Stabililsation Texture

DEODORIZED COCONUT FAT

Refined deodorized coconut fat

Fat addition

EMULSIFIERS

WHIPPING PROTEINS

THICKENERS AND STABILISERS

PLANT-BASED FATS

Apricot sphere

Vegetable gelling agent

500 g 38678

INGREDIENT

- TPT syrup ..... 500 g
- Vegetable gelling agent | 38678 ..... 25 g
- Apricot pulp ..... 250 g

ELABORATION

Pour the puree into sphere molds and freeze. Separately, mix the syrup with the gelatin cold and bring to a boil. Dip the frozen spheres punctured in a needle to get a gel coat. Let the spheres thaw before serving.

Blackcurrant meringue

INGREDIENT

- Blackcurrant purée ..... 120 g
- Water ..... 35 g
- Albuwhip | 38461 ..... 16 g
- Sugar ..... 120 g
- Trehalosa | 39054 ..... 30 g
- Citric acid | 37085 ..... 1 g

ELABORATION

Mix the Albuwhip with the citric acid and the blackcurrant purée. Whip. Add the sugar and trehalose in three parts as a French meringue. Pour on a Silpat in the desired shape and dehydrate at 50 °C for 6 hours.

Albuwhip

500 g 38461

Fruits and orange blossom aspic

Agar-Agar

500 g 37872

INGREDIENT

- Water ..... 200 g
- Liquid gulcose | 37305 ..... 40 g
- Orange blossom water | 37945 ..... 10 g
- Agar-Agar | 37872 ..... 2 g
- Mango ..... 8 g
- Kiwi ..... 8 g
- Pomegranate ..... 8 g
- Freezedry rose petals | 39492 ..... 0,01 g

ELABORATION

Mix the water with glucose and agar agar and bring up to a boil. Cool down to 60 °C and add the orange blossom water. Stir well and fill the molds. Insert the rose petals and fruits building the aspic.

Lemon curd

INGREDIENT

- Lemon juice ..... 150 g
- Water ..... 180 g
- Sugar ..... 90 g
- Gelcrem Hot | 38673 ..... 40 g
- Lemon zest ..... 5 g
- Deodorized Coconut oil | 37327 ..... 70 g

ELABORATION

Combine the lemon juice, water, Gelcrem, sugar and lemon zest. Bring the mix to boil. Remove from the heat and cool at 45 °C. Add the coconut oil and mix using a stick blender. Cool down down to 4 °C and keep in the fridge for 12 hours before using.

Gelcrem Hot

500 g 38673

Chocolate and water creamy

Inulin Hot

500 g 39460

INGREDIENT

- Water ..... 350 g
- Inulin Hot | 39460 ..... 40 g
- Sugar ..... 60 g
- 64% Dark chocolate couverture ..... 200 g
- Natur Emul | 38850 ..... 5 g

ELABORATION

Mix the inulin with the sugar and naturemul and pour in the form of rain over the water, mixing. Heat to 65 ºCto ensure that the inulin dissolves properly and pour over the chocolate. Blend with an electric mixer for one minute. Distribute in the desired container or mold with contact film. Refrigerate for 2 hours until inulin absorbs moisture and freeze if required.

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Sosa

CULINARY® JOURNEY

Index

Iberian cuisine

Iberian cuisine has a great culinary heritage and follows seasons and geography. We found all kinds of cuisines: country cooking, mountain cuisine and an important seafood cuisine too. Some areas have strong culinary differences, with history and personality of their own, like Portuguese, Galician and Basque, but still there is a common denominator in the way of doing and cooking throughout the peninsula. Sauces are used either for seasoning or for cooking and frying, the use of lard is remarkable and garlic often accompanies meals. Peppers are the quintessential spice, followed by saffron. Cumin and cinnamon are mainly used for desserts and, as aromatic herbs, we may highlight bay leaf, rosemary and thyme. Fried onions and tomatoes, often accompanied by peppers, are present in most stews, with variations throughout the country. Also pork sausages, vegetable stews and tapas are worth outstanding along the area.

It should be noted from Iberian cuisine that it is a tradition of collective character. Every meal becomes a social event, made in a group with family or friends. To invite someone home means inviting them to eat.

ONION SOFRITO

1,3 kg
37710

4 u

Iberian cuisine uses fried onions as a base for cooking meat, poultry and fish dishes. Also it is used for dishes made with ratatouille as chilindrón and it is the first step for rice plates. It is ideal too for pasta sauces, meats and seafood and it is added to soups and stews too to make them more palatable.

Ingredients: onion, virgin olive oil, sunflower oil and salt.

SMOKED BRAVA SAUCE

1,05 kg
37672

6 u

Madrid traditional recipe:
cocido stew broth and paprika.

Canary islands

MOJO PICÓN

1,1 kg
37475

6 u

The most famous sauce from the Canary Islands. It is eaten cold and accompanies the typical dish of this area, the 'Papas Arrugás' which are eaten by dipping them into red mojo.

Main ingredients: garlic, paprika, cumin and spices.

GREEN MOJO

1,075 kg
37476

6 u

Cold sauce from the Canary Islands, with an ancient tradition, originated from the first inhabitants the Guanches. It accompanies fish dishes, being good both for cooking them in the sauce or to accompany them grilled or fried.

Main ingredients: garlic, coriander, cumin and parsley.

Catalan and provençal cuisine

One of the Europe's oldest culinary manuscripts is of Catalan cuisine: El Libre de Sent Sovi from the fourteenth century and anonymous author, containing over two hundred recipes. Another is ***El Libre de Coch*** by Robert Nola, dated in the fifteenth century, which was a reference book for over a hundred years. Although more than a century separates them, both describe a refined and sophisticated cuisine, very similar in ingredients, ways of spicing and elaborations. This shows that it was a deeply rooted cuisine that existed long before it was written down and that lasted for a long time.

This medieval legacy is still reflected today in the Catalan and Provençal cuisine, which extends throughout the Valencian lands, the Balearic Islands, Catalonia and Provence. It is characterized by its variety of ingredients thanks to the diversity of climates: high mountains, seacoast, dry and irrigated lands... Clearly Mediterranean, it has been enriched over the years by the contact with other cultures.

NYORA PULP

650 g
39185

6 u

A *nyora* is a type of pepper that comes from the Americas, which is maroon, round and wrinkle shaped. It is used when dry and it is not hot. It will enrich soups, tomato sauces, *sofritos* and will improve the taste of any dish adding a spoon to them.

Ingredients: *nyora* pepper.

ROMESCO

1,25 kg
37659

4 u

An emulsified sauce, slightly spicy and sour. It is used to flavour and dip mainly the traditional calçots (a kind of spring onions), but also for barbecued beans, snails, fish dishes, meats and other vegetables.

Main ingredients: aroasted almonds, tomato, roasted garlic, *nyora* pulp, vinegar, olive oil and spices.

French cuisine

France is a country with an ancient culinary tradition and very influential in the world. Since the French Revolution, it has been at the forefront of many historical events and one of them is gastronomy. The emergence of cuisine as a cultural fact, restaurants as we know them nowadays, and gourmet journalism are born here.

In France we find two large culinary trends. The first one is a traditional, very complex and varied cuisine, with notable differences across geography and different backgrounds. The other has a medieval and aristocratic origin. It is the court of Versailles cuisine in the sixteenth century, which set the tone for other royal cuisines and had great influence on the Western culinary world: banquets, snacks or light meals and buffets, the space decorations, setting the table, the placing of the plates, music and other distractions, were as important as the dishes themselves. But inequalities between the people and the court triggered the French Revolution and this court cuisine disappeared. Those who used to be royal Chefs had then three options: exile, cooking for the bourgeois or opening a local. Thus first restaurants were born in Paris. This new-born haute cuisine classified culinary fonds and sauces: over 300 were stipulated and classified. Such is the influence of French cuisine in the world that many dishes have become part of European cookbooks, both in catering and at home.

CHICKEN FOND

1,4 kg 48500 | 4 u

Chicken broth, very rich and made specifically to use as a base for sauces, soups, rice dishes and paellas or to add to chicken dishes to make them more palatable.

Main ingredients: chicken.

PORK FOND

1,3 kg 36948 | 4 u

Pork meat and bone broth, very rich and made specifically to use as a base for sauces, soups and add to pork dishes to make them more palatable.

Main ingredients: pork.

BEEF FOND

1,4 kg 48315 | 4 u

Beef meat and bone broth, very rich and made specifically to use as a base for sauces or soups and to add to beef dishes, such as stews, to make them more palatable.

Main ingredients: beef.

VEGETABLE FOND

1,4 kg 48502 | 4 u

Vegetables broth, very rich, made specially to use as a base for sauces, soups, rice dishes and paellas or to add to any plate to make it more palatable.

Main ingredients: celery, onion, carrot and leek.

ONION FOND

1,5 kg 37253 | 4 u

Yummy onion broth, made specifically to use as a base for sauces or onion au gratin soups, as well as to add to fish dishes, meats or vegetables to make them more palatable.

Main ingredients: onion.

Culinary fonds are a concentrate base for cooking other dishes, a must to improve and enrich other recipes as well as being part of the ultimate success.

Italian cuisine

With an important historical legacy from Etruscan and Ancient Rome, Italian cuisine is Mediterranean. It has a large regional richness, heavily influenced by the products and the way to use them: from the butter cuisine of Piedmont to the Emilia Romagna's cold meat, through the hot and spicy found in Sicily. In Sardinia, land of the Sardinian people, the cuisine is more indigenous and peculiar, differing quite a bit from the rest of Italian cuisines.

Especially alluring for its tastes and aromas, Italian gastronomy has an extensive repertoire of vegetables, reflected in the variety of salads, always present in the table, which are part of the antipasti, appetizers with which they start their meals. Aromatic herbs are also used, often fresh. Likewise, pasta has a special place, as evidenced by the large number of sauces created to go with it, and divides Italy into two main areas, the North, where they use fresh pasta and butter, and the South, where they like dried pasta. Pizza, risotto and ice cream are also a symbol of Italian cuisine.

GENOVESE PESTO

1,2 kg
37566

4 u

The main ingredient of this pesto is basil, the most prized herb in Italy. It is used to accompany gnocchi, Minestrone soup, salads and all kinds of pasta.

Main ingredients: basil, Grana Padano Parmesan, pine nuts, garlic and virgin olive oil.

TOMATO CONCENTRATE

1,5 kg
37732

4 u

This concentrate of raw tomato is used for cooking and adding to any stew. Coming from the Americas, tomatoes were used as an ornamental plant the beginnings and had a somewhat aphrodisiac reputation. It took a few centuries to incorporate it as an ingredient in the kitchen.

Main ingredients: ripe tomato.

Cuisine

American | South American | Mexican

American

BBQ
BARBACUE SAUCE

1,2 kg
37669

6 u

Devised by the first American settlers in the seventeenth century, in the United States it is a sauce inseparable from barbecued meats and ideal for marinating meats before cooking.

Main ingredients: tomato, vinegar, brown sugar, honey and spices.

Argentinian

CHIMICHURRI

1,3 kg
37169

4 u

This sauce is hot and spicy, inseparable from Argentinian grilled meats, to which transmits smoothness and combines nicely. Originally made with herbs, chillies and salt, all mixed with oil, vinegar was added when colonizers introduced the wine culture.

Main ingredients: virgin olive oil, spices and black wine vinegar.

Mexican

CHEEDAR
SAUCE

3 kg
37688

6 u

Sauce to warm up and to accompany meats, fish, vegetables or to dipear in cold with bread or crudités of vegetables.

Main ingredients:
cheddar cheese.

Japanese cuisine

Refined, precise and frugal, Japanese cuisine is based on the intrinsic flavour of the ingredients, subtly combined and seasonally selected. The presentation (colours, spacing, distribution...) is extremely valuated, as much as the flavours. In one only meal, they delight themselves with the alternation of textures and shapes, mixing cooking techniques and having a huge range of tastes.

Seasoning habits in Japan are very different from the rest of Asia. Most sauces come from the mix and match of a few basic ingredients: soy (or shoyu), arrived from China along with Buddhism and chopsticks; dashi broth made with water, kombu seaweed and dried tuna flakes; miso paste, extracted from fermented soy beans; mirin, a rice vinegar; sake, less common; sugar and salt.

In addition to the importance and tasty richness of the sauces, seaweed, umami, gomasio and shichimi togarasi are very common tastes. Also, rice is a staple in Japanese culture: boiled or in the form of flours, noodles, vinegars and fermented into wine... Eventually, we must note the influence of the Portuguese Jesuits, arrived in the sixteenth century, which introduced the use of meat and tempura.

SOY SAUCE

1,15 kg
37680
6 u

This sauce, made in Japan with soy and wheat, has a Chinese origin. It is used to add to dishes or serve on the table in small bowls in order to wet ingredients as for example pieces of sushi.

Ingredients: water, soy, wheat, salt and alcohol

SUMISO SAUCE

1,5 kg
37691
4 u

Used as vinaigrette, it is used for dressing either cool or warm vegetables salads. It is also used for pairing vegetables, fish dishes, seafood and shellfish.

Main ingredients: shiro miso, sugar, sake, mirin, rice vinegar and yuzu.

Two sauces used to marinate meats, chicken or fish. After grilled, they turn out really tasteful, satined and glossy.

Main ingredients:
soy sauce, mirin, water and sake.

TERIYAKI SAUCE

1,17 kg
37695
6 u

BLACK GARLIC

200 g
39348
4 u

Is a garlic that has been subjected to an internal browning, its grains turn black as coal, have soft texture and a slightly tangy and sweet taste, it reminds of balsamic vinegar with hints of licorice. It is very easy to digest.

Ingrediente: black garlic.

Thai cuisine

Cuisines in this area have in common the rice culture: festivals and rituals are linked to this cereal. Usually, it is the main course, and comes accompanied by a salad, a soup and a cooked dish. They have a huge pantry with a large variety of foods from exuberant nature: herbs, edible plants, fruits... It is a cuisine with the taste of aromatic herbs, kaffir lime and curry leaf, coriander and basil, which are more fragrant than the Mediterranean ones, and acidified lemon grass. Land of spices, valuable and trade object since antiquity, nutmeg, mace and cloves come from the Maluku Islands; chillies, from America, are a must in their dishes; ginger and galangal root, coriander, garlic, shallots and spring onions are also important condiments.

As for sauces and pasta, they use a thicker and sweeter soy sauce, fish sauce is used as a flavour enhancer and also shrimp and tamarind pastes are very common. Coconut tree is fully profitable and they make a good use of it all. Coconuts and coconut milk are both truly important ingredients. The most common method of cooking is quick wok sauté, but they also have a technique of their own: cooking food on the grill wrapped in banana, pandanus, coconut or lettuce leaves. Satay or saté, are the area's brochette, marinated with spices and served with rice, popularized by Arab merchants many centuries ago when the monsoons brought them searching for spices. Stuffed rice rolls and crepes are also very characteristic, as well as curry dishes, very different from those in India.

THAI RED CURRY PASTE

1,3 kg
37519

4 u

Main ingredients: onion, chilli, garlic, spices, galangal, lemongrass and kaffir lime.

Indonesian

Peanut, coconut and chilli based, it has a very slightly spicy touch that will transport you to Southeast Asia. It is used to marinate meats that will be grilled or barbecued later.

Main ingredients: coconut cream, peanuts, soy sauce, lemon juice, chilli and garlic.

1,1 kg
37690

6 u

SATAY CHICKEN BROCHETTE

INGREDIENTS:

- Boneless skinless chicken thighs
- **Culinary Journey Satay Sauce**
- Salt and pepper
- Oil
- Roasted sesame

PREPARATION:

Cut the chicken thigh on regular pieces.
Thread the pieces on a wooden skewer and season.
Slightly fry the skewer in the pan with a little oil.
Once cooked, add the Satay sauce to the pan. Soak the skewer well and sprinkle roasted sesame seeds on top.
Serve hot.

Indian cuisine

Besides being one of the oldest in the world, Indian cuisine is an amalgam of history and a confluence of cultures. To a large extent it is linked to religion, with many rules about food, its preparation and how to serve it. This influence can be seen in any doctrine; from Hinduism where the cow is sacred, to Islam, in which the pork and alcohol are prohibited; including among others, Christianity, Jainism and Buddhism.

The territory is large and, as such, there are plenty of ingredients and ways of cooking. Speaking of sauces, it is in the south where they are most abundant, while in the north there is less habit of doing them. India is the aroma and taste of spices, first mixed and then cooked; each dish bursting with flavour, mixture, diversity and combinations; but we could not conceive an Indian meal without the basics: flat breads and rice, always present on the table.

TANDOORI GARAM MASSALA SAUCE

1,05 kg
48628

6 u

This popular sauce, with a blend of spices, is the essence of many Indian dishes made in the tandoor, a conical oven from northern India. Both the sauce and the cooking method give the foods a very distinctive flavour and texture.

Main ingredients: coconut cream, garam masala paste and spices.

MADRAS CURRY SAUCE

1 kg
37677

6 u

A mix of spices from South India, inspired by the Hindu kari. During the colonial period, the British tried it and liked the taste, which reproduced and packed back home.

Main ingredients: coconut cream and spices.

MANGO CHUTNEY

1,5 kg
37177

4 u

Main ingredients: mango, white vinegar, onions and spices.

CARROT CHUTNEY

1,5 kg
37179

4 u

Main ingredients:
carrots, white vinegar, onion, spices and mango.

Arab world cuisine

Like any other religion, Islam has greatly influenced food and cuisine of the Arab world: eating pork or drinking alcohol is not allowed, animals must be slaughtered in a specific way, fasting practice during Ramadan... The food is considered a good of God and must be eaten with moderation and shared with the needed ones.

The Arabs were great introducers of goods from Asia into the Mediterranean countries through the different Silk Roads: new spices and new flavours; also sugar, that had even been known to the ancient Greeks, was not added to the recipe books until that time. They led to the improvement of agricultural techniques and began to grow eggplant, spinach and rice, as well as fruit and citrus. They introduced olive oil with the invasion of the lands that would become Al-Andalus; from the Ottoman Empire desserts and pastries and from the contact with the Europeans tea and products come from the new continent. It is a cuisine based on vegetables and cereals. Also meat, vegetables and spices have a very important role. All of this accompanied with fruits and dairy products.

The cuisine of the Arab world is an oral tradition and has been passed from mothers to daughters over time, in the case of parties and banquets even among girlfriends and female neighbours who participate in the preparations. It is a way to keep the tradition alive from one generation to the next.

Lebanese

TAHINI
(ROASTED SESAME)

1 kg
36869

6 u

This cream of sesame is the key to many dishes like hummus, Babaganush, mashed eggplant and grilled skewered meat marinades, as well as an ingredient in many sauces.

Ingredients: sesame.

HUMMUS

INGREDIENTS:

- Cooked chickpeas ..... 400 g
- **Culinary Journey Tahiniy** ..... 3 c.s.
- Cloves of garlic 2
- Oil ..... 1 tbsp
- Paprika ..... 1 tsp
- Sprigs of parsley 3
- One lemon juiced
- Salt
- Fine tortillas

PREPARATION:

Wash and drain the chickpeas well.
Blend them with the Tahini, the garlic cloves, the lemon juice and a bit of salt.
Keep blending until it becomes a creamy and consistent mash. In case the result were too thick you can rinse with a little water.
Season.
Refresh with olive oil, and sprinkle with the chopped parsley and the paprika.
Serve with thin tortillas.

Sosa

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