



Sasa

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

SPECIAL-ORIGIN SUGARS & SALTS 1

Special-origin sugars	10
Flavoured sugars	12
Special-origin salts	12

NUTS 2

Nuts	14
Flours	21
Caramelized	22
Cantonese-style	24
Crunchy nut pieces	26
Nut pastes	27
Seed pastes	29
Pralinés	30
Coffee	31
Pralicroc	32
Marzipan	32

VANILLA & SPICES 3

Vanilla & Spices	36
------------------------	----

CONFITS 4

Concentrated jams	38
Gelée	39
Copeaux	39
Fruit & Sauce Cold Confit	40
Fruit Confit	42
Chestnut	44
Fruit in Liquor	44
Confit	44
Crystallized flowers	45

CONCENTRATED PASTES 5

Natural concentrated pastes	48
Concentrated pastes	50

DRIED & SOFT DRIED 6

Soft dried (soft fruit)	54
Medium dried (semi-soft fruit)	55
Dried	55

FREEZE-DRIED & CRISPIES 7

Freeze-dried	58
Crispies	63
Wet proof Crispies	66
Peta crispy	67

TASTE COLOUR 8

Taste Colour	70
--------------------	----

FLAVOURINGS 9

Water-soluble natural flavourings	86
Water-soluble flavourings	90
Fat-soluble natural flavourings	92

COLOURING 10

Food Colour	94
Natural Colour	98
Synthetic Colour	106
Metallic food colorants	111

DEEP FRIED TEXTURES 11

Tempuras	114
Air bag	115
Fry glue	116
Rice air bag	116
Panko: bread for frying	117

TECHNICAL SUGARS 12

Technical sugars and sweeteners	120
Liquid and paste technical sugars	122
Polyols	124

FIBERS 13

Fibers	126
--------------	-----

TEXTURES 14

Texturizing Agents by Classification	134
Emulsifiers and aerators	135
Leavening agents & effervescent agents	140
Whipping proteins	141
Thickeners	143
Gelling agents	149
Plant-based gelling agents	149
Gelling agents - Spherification	162
Animal-origin gelatins	166
Stabilizers for ice cream and sorbets	168
Stabilizers for mousse	173
Preservatives	173
Bulking agents	174
Acidulants, antioxidants and acidity regulators	175
Enzymes	177
Products for rehydration	177
Technical fats	178
Flour mixes	179
Non-food and other products	179
Drying agents	179
Free Mold	180
Bases and reactive salts	181

CULINARY JOURNEY 15

Culinary Journey	194
------------------------	-----

DISCOVER OUR SELECTION:

Our product selection	182
Plant-based pastry-making indispensables	186
Recipes	188

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

Losa



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

Sosa



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.

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
16/18
38/40

14/16
23/25
36/38

12/14
20/22
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.



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



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.



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



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*



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



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



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





**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



Hazelnut granulated paste

5 kg 37518 2 u



Toasted Italian hazelnut paste

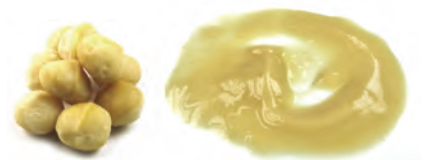
1 kg 37537 6 u

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



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



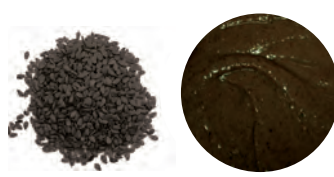
**Pumpkin seeds
paste**

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.



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.

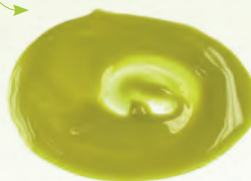
FLAVOUR

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.



PASTE

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



3

Vanilla & Spices

Sosa



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

Losa



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.

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

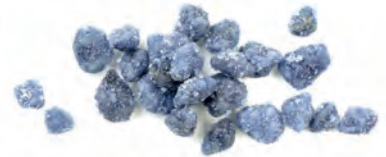
 400 g 39083  6 u



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

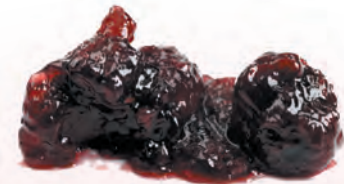
 500 g 39002  6 u

 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



PETA CRISPIES

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



FREEZE-DRIED WHOLE

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



RASPBERRY AROMA



Less Sugar

Wet proof



Classic



CRISPIES

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

Less Fat



POWDER EXTRACTS

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

CONCENTRATED PASTE

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



5

**Concentrated
pastes**

Losa



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.

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.

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



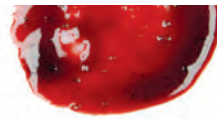
1,5 kg 37100 4 u



Dose: 50 g/kg

natural colouring

CHERRY



1,5 kg 37165 4 u



Dose: 50 g/kg

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



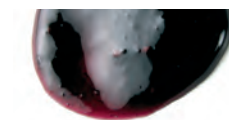
1,5 kg 37288 4 u



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 37722  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: g/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**

Losa



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  6 u

 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

Losa

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



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



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



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.

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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



**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 icing 160 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



meringue 100 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
O 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






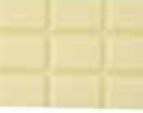




FRUIT



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 butter 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



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



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



Pumpkin

extract in powder

400 g 38610 6 u



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

Sosa



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





Natural flavouring dose:
0,2g/kg. 0,2g = 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



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:
0,2g/kg. 0,2g = 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*



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



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:
2g/kg. 2g = 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.

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:
0,2g/kg. 0,2g = 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

Losa



LEGEND

FOOD
COLOUR

NATURAL
COLOUR







Natural colouring in powder



Red

powder

-  200 g 37899  6 u
-  2,5 kg 36852  2 u



SPONGE CAKE



30 g/kg + 2 g/kg acid

CROISSANT



4 g/kg

MERINGUE



4 g/kg

MACARON



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



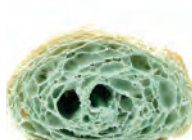
Blue

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 38628 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

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

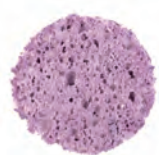
20 g 37883

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.



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



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



Water-soluble colouring



Caramelina

 1,5 kg 37154




Caramelina 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

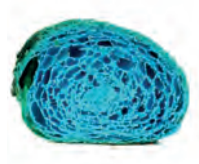
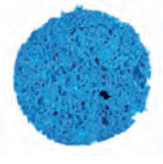
70 g 39429



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 concentration 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.



SYNTHETIC WATER-SOLUBLE Colouring IN POWDER



Orange

powder

70 g 39436



SPONGE CAKE



CROISSANT



MERINGUE




MACARON



Egg yellow

powder

50 g 39434


1 kg 37193  6 u



Lemon yellow

powder

70 g 39439

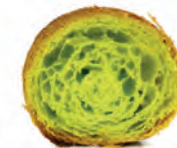
1 kg 37194  6 u



Olive green

powder

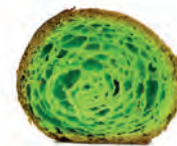
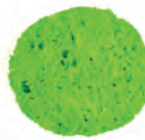
70 g 39441



Kiwi green

powder

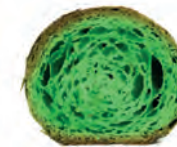
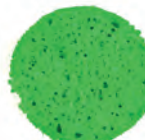
70 g 39427



Mint green

powder

70 g 39430



ROYAL ICING

JELLY

ICE CREAM

CUSTARD

PASTA





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

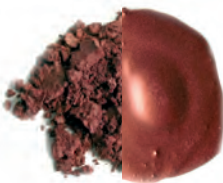
20 g 39445

120 g 39596



METALLIC FOOD

colorants



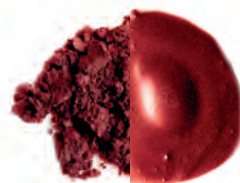
Copper

powder

400 g 39501



Dose: ≤500 mg/kg



Rojo

powder

30 g 39431



Dose: ≤500 mg/kg



11

Deep fried
Textures

Losa



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



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.

Dose:
200 g/L

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

Losa



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

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 re-crystallization 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.



Cremsucré 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.

Fibers

What are fibers and why are they important?

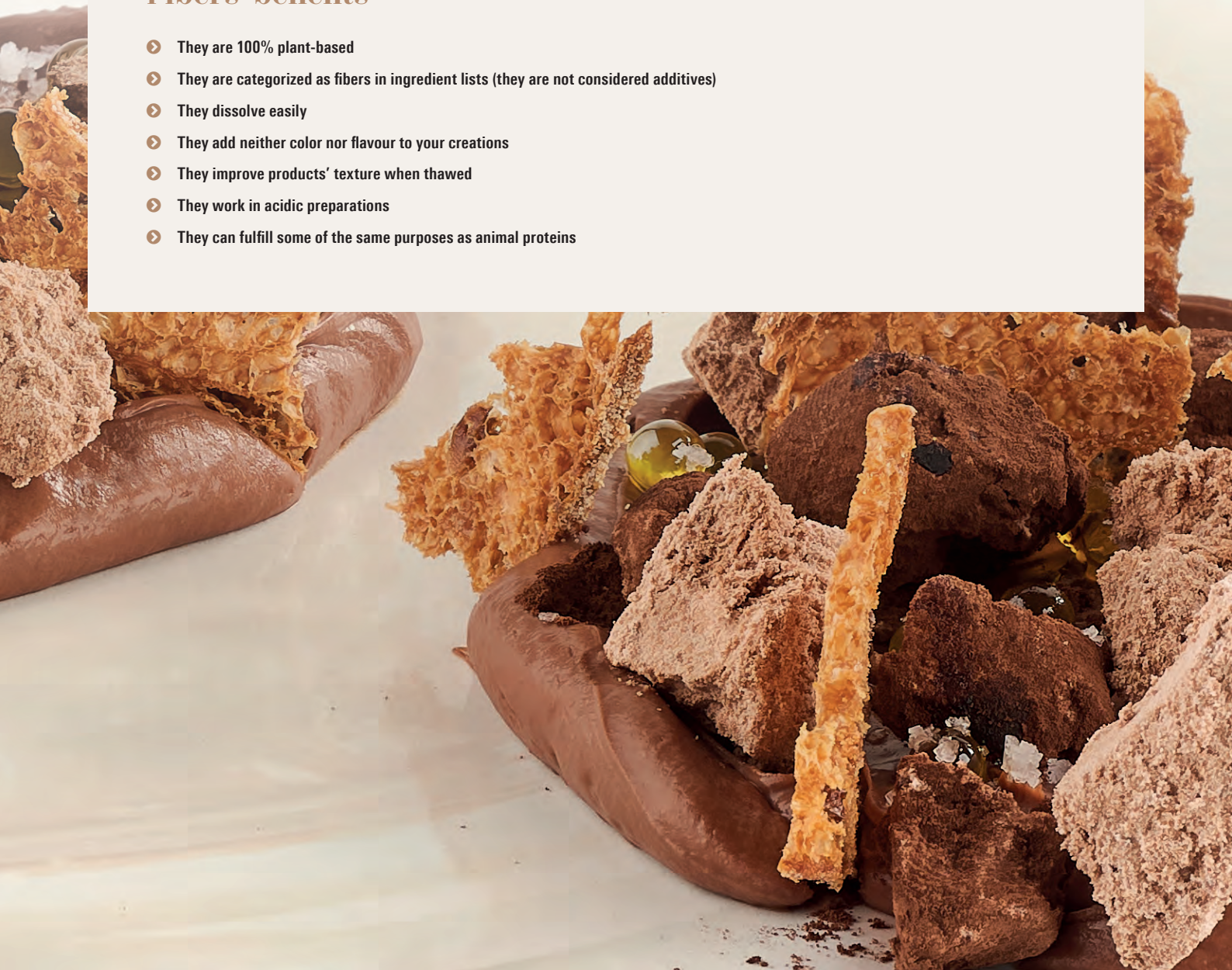
Dietary fiber is the structural part of plants, and it's found in all foods derived from plant products.

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

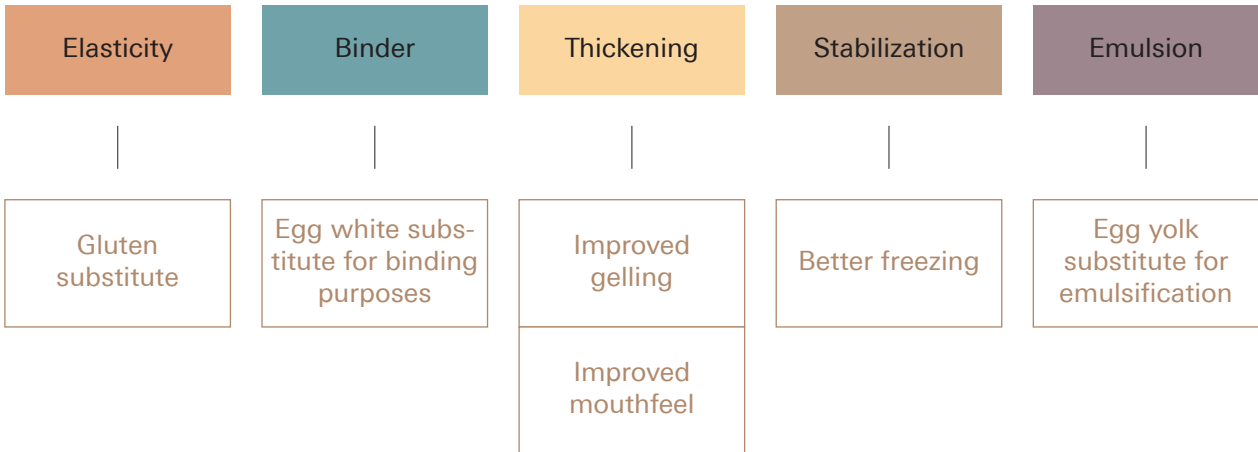
- They are 100% plant-based
- They are categorized as fibers in ingredient lists (they are not considered additives)
- They dissolve easily
- They add neither color nor flavour to your creations
- They improve products' texture when thawed
- They work in acidic preparations
- They can fulfill some of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



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*

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



Sugar reduction



Sugar substitute*

*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

Flaxfiber

High performance fibers

42151 600 g

Fiber from brown and golden flax seeds (*Linum usitatissimum* 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



- 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.

Dose:
0,5-2 %



Psyllium

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

800 g 38987 6 u



- 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.

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%.



Bulking fibers



Inulin Hot

Chicory root fiber
Soluble fiber content: 96.7%

500 g 39460 6 u
3 kg 37372 2 u



- 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, crèmeux, mousses and ice creams.

Dose:
5 to 20%



Inulin Cold

Chicory root fiber
Soluble fiber content: 90%

500 g 39461 6 u
15 kg 37373



- 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.

Dose:
5 to 20%



Oligofruct

Chicory root fiber
Soluble fiber content: 80.5%

500 g 38863 6 u



- 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.

Dose:
5 - 20%

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.	OLIGOFRACT or INULIN COLD	Replace part (Inulin Cold) or all (Oligofract) 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 Flaxfiber, we get the same binding effect as egg.			✓
I want an emulsifier 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.		✓	✓



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.

”

Texturizing Agents by Classification

EMULSIFIERS & AERATORS 135

Natur Emul
Wax Concept
Glicemul
Emulsifying paste
Glycerine
Sucro Emul
Milk protein concentrate
Soy Lecithin
Liquid lecithin
Proespuma Cold
Proespuma Hot
Bubble

LEAVENING & EFFERVESCENT AGENTS 140

Baking Powder Std
Fizz Powder
Yeast powder

WHIPPING PROTEINS..... 141

Albuwhip
Potatowhip
Sojawhip
Prosoufflé

THICKENERS 143

Flaxfiber
Pure xanthan gum
Clear xanthan gum
Gelespessa
CMC
Ultratex 3
Gelcrem Hot
Gelcrem Cold
Universal Gelcrem
Gum arabic
Carob gum
Tara gum
Guar gum
Kudzu
Psyllium
Glutinous rice starch
Tragacanth gum
Konjac gum

GELLING AGENTS 149

Plant-based gelling agents
Vegetable gelling agent
Vegan Mousse Gelatine
Freeze veggie gel
Elastic
Agar Agar
Pure agar-agar
Kappa
Pro-pannacotta (Iota)
Gellan gum
Metilgel
Gelbinder
Pectins
Jaune pectin
Rapid Set pectin
Medium Rapid Set pectin
Nappage X58 pectin
Fruit NH Pectin
Acid free pectin
Low Sugar pectin
325 NH 95 pectin

Spherifiers
Alginat
Gluconolactat
Clorur
pH Kit
EVOO caviar spheres

Liquid gelatins
Apple gelatin
Cold neutral gelatin

Animal-origin gelatins
Silver 180 gelatin sheets
Gold 230 gelatin sheets
Hot gelatine powder
Beef gelatin
Instangel
Instangel Fast

STABILIZERS 168

Ice Creams & Sorbets
Procrema 5 neutral hot
Procrema 5 Bio hot
Procrema 15 cold/hot Natur
Procrema 100 hot
Procrema 100 cold
Procrema 100 cold/hot Natur
Neutral liquid ice cream mix
Prosorbet 5 hot Natur lacto
Prosorbet 5 cold/hot Natur
Prosorbet 5 cold/hot Natur
Prosorbet 100 cold Natur
Prosorbet 100 cold

For mousses
Promousse

PRESERVATIVES 173

Potassium sorbate granules

BULKING AGENTS 174

Maltosec
Maltodextrin

ACIDULANTS, ANTIOXIDANTS & ACIDITY REGULATORS 175

Citric acid
Ascorbic acid
Tartaric acid
Antioxidant powder
Cream of tartar

ENZYMES 177

Enzymatic Fruit Peeler

PRODUCTS FOR REHYDRATION 177

Tapioca

TECHNICAL FATS 178

Deodorized coconut fat

FLOUR MIXES..... 179

Waffle mix in powder
Sweet crêpes flour

NON-FOOD & OTHER PRODUCTS 179

Drying agents
Free mold

BASES & REACTIVE SALTS 181

Living Salt by Ángel León



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



- 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.

Dose:
30-60 g/kg



Emulsifying paste

A mixture of Glicemul and Sucre Emul in an aqueous base

1 kg 38601 6 u



- 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).

Dose:
8 g/kg



Glycerine

Vegetable glycerol

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

SOLIDS	AFP	SP
20%	342%	75%



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

Dose:
2-3 g/kg
emulsifier

Dose:
5-10 g/kg
anti-freezing agent



Sucro Emul

Derived from the esterification of sucrose and fatty acids

500 g 39034 6 u



- 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.

Dose:
5 g/kg maximum



Emulsifiers & Aerators



Milk protein concentrate

Dose:
5-20 g/L

powder

 300 g 38985  6 u



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, crèmeux, etc. Where cream or dairy products are replaced with water to make an initial emulsion.



Soy lecithin

Dose:
5-8 g/L

Soy lecithin powder

 400 g 38754  6 u

 2 kg 37400  2 u



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

Dose:
5-8 g/L

Liquid lecithin

 1 kg 39422  6 u

 5 kg 39420  2 u



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



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

Dose:
50-100 g/kg



Proespuma Hot

Emulsifier and stabilizer for hot foams

500 g 38973 6 u



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.

Dose:
50-100 g/kg



Bubble

Powdered preparation based on egg white and xanthan gum

500 g 38513 6 u



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.

Dose:
23 g/L





Leavening & effervescent agents



Baking powder Std

Blend of raising agents
and corn starch

 1 kg 37117  6 u



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.

Dose:
2-12 g/kg depending
on use



Fizz Powder

Mixture of tartaric acid, sugar
and bicarbonate

 700 g 38622  6 u



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.

Dose:
qs



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



- 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.

Dose:
8-10 %



Potatowhip

Potatowhip is a deodorized powdered potato protein

300 g 44180 6 u
6,25 kg 44179*



- 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.

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



Whipping proteins



Sojawhip

Hydrolyzed soy vegetable protein, maltodextrin and xanthan gum

300 g 39028 6 u



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.

Dose:
1-5 %



Prosoufflé

Powdered preparation based on egg white and xanthan gum

500 g 38984 6 u



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.

Dose:
100 g/kg



	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



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.

Dose:
2-5 g/kg



Clear Xanthan gum

500 g 38694 6 u



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

Dose:
3 g/kg

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



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.

Dose:
6-15 g/kg



CMC

Carboxymethyl cellulose

600 g 38549 6 u



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.

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



Ultratex 3

Modified tapioca starch

400 g 39062 6 u



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.

Dose:
2-80 g/L



Gelcrem Hot

High-pressure treated refined corn starch

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



- 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.

Dose:
20-50 g/L



Gelcrem Cold

Modified potato starch

	500 g	38674		6 u
	15 kg	37298		



- 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.

Dose:
40-80 g/L



Universal Gelcrem

Modified corn starch

	350 g	38675		6 u
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- 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%).

Dose:
30-40 g/kg

Thickeners



Gum Arabic

A polysaccharide obtained from the acacia tree

500 g 38686 6 u



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.

Dose:
qs



Carob gum

Extracted from the seeds of the carob tree

650 g 38687 6 u



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.

Dose:
0,2-1%

Benefits

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



Tara gum

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

700 g 38692 6 u



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.

Dose:
1-8 g/kg



Guar gum

Galactomannan extracted from the seed of the guar plant

750 g 38689 6 u



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.

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. ✓



Kudzu

Root of a climbing plant, Pueraria lobata

400 g 38977 6 u



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.

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. ✓



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

Dose:
q/s

Glutinous rice starch

500 g 38469 6 u



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

Dose:
40 g/kg

Polysaccharide obtained from the stems
of various Astragalus plant species

700 g 38693 6 u



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

Dose:
0,5-5 g/kg

Extracted from the Asian plant
Amorphophallus konjac

600 g 38691 6 u



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



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).

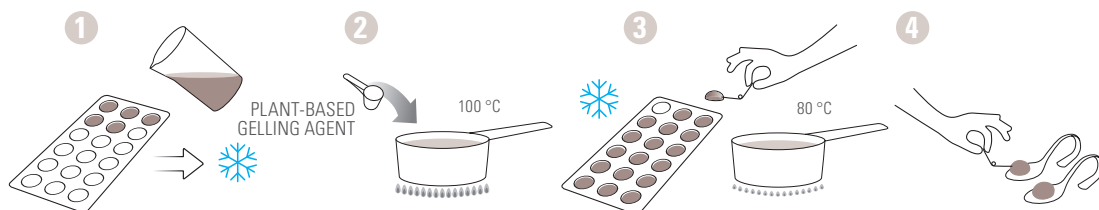
Observations: The gelatin it forms is very elastic, firm and easy to handle. No adhesion to surfaces. A gelling agent that improves its capacity with calcium-containing fluids.

Elaborations: Elastic jelly for sweet or savory applications, which can be shaped like candies or "fake pasta" like tagliatelle, spaghetti, macaroni, etc. No flour needed.

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. ✓

Dose:
5 %





Plant-based gelling agents



Vegan mousse gelatine

Agar agar and tapioca starch
Plant-based

500 g 37857 6 u



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.

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 mouthfeel. ✓



Freeze veggie gel

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

500 g 38642 6 u



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 liquid 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.

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. ✓



Elastic

A mixture of locust bean gum and carrageenan

550 g 38599 6 u



- 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.

Dose:
25-50 g/kg



Agar-agar

Plant-based gelling agent extracted from red algae

500 g 37872 6 u



- 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 104°F (40°C).
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.

Benefits

- Slow jellification. ✓
- Gelatin resistant to temperatures up to 175°F (80°C). ✓
- High transparency. ✓
- Allows acidic liquids to jellify. ✓
- Plant-based. ✓

Dose:
0,5 – 1,5 %



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



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.

Dose:
1-10 g/kg



Pro-pannacotta (lota)

Plant-based gelling agent extracted from red algae

800 g 38970 6 u



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 140-158°F (60-70°C).

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.

Dose:
0,5-1,5 %

Benefits

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



Gellan gum

Gelling agent obtained by fermentation of bacteria (Sphingonomas Elodea)

500 g 38697 6 u

10 kg 37314*



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 158°-176°F (70-80°C).

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.

Dose:
1-2 %

Benefits

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



Metilgel

Methyl cellulose, derived from plant cellulose

300 g 38818 6 u



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.

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



Gelbinder

A mixture of alginate, calcium and retardant salts

500 g 37873 6 u

20 kg 36837



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.

Dose:
0,5 - 3%

Benefits

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



INDISPENSABLES

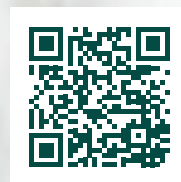
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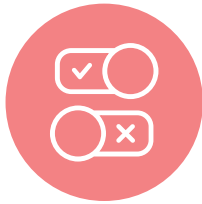
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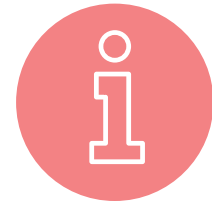
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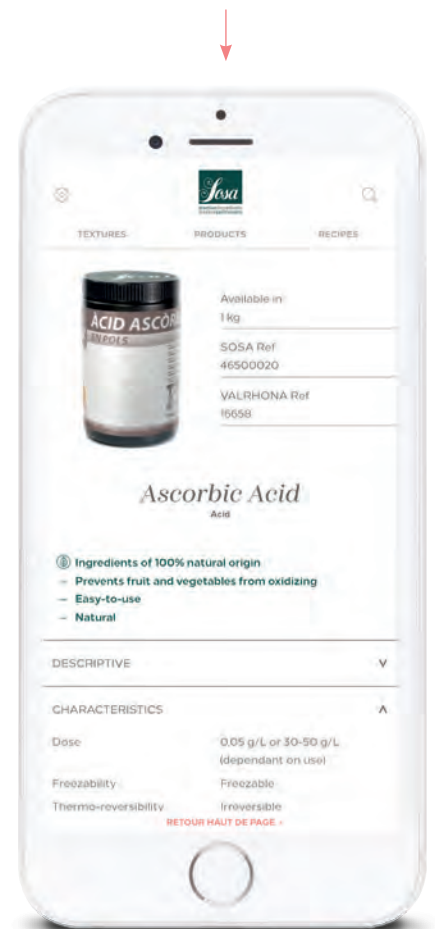
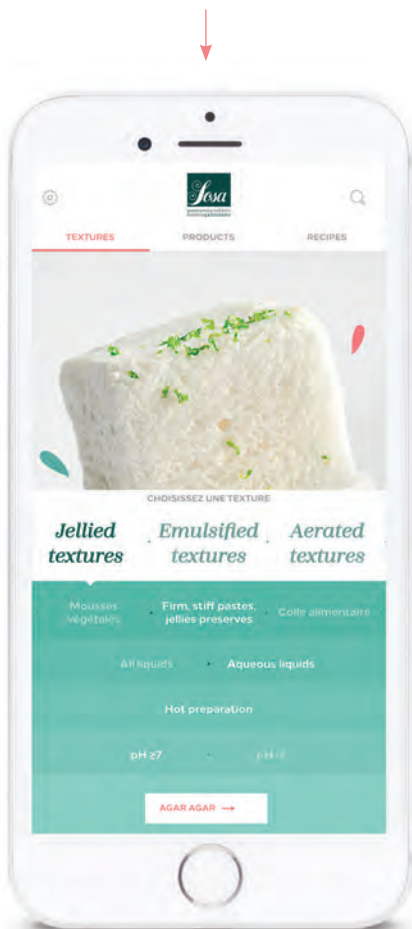
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Push back the limits of creativity

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%

RECIPES



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%

RECIPES





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	●	●	●	●	●	●	●	●	●



GLAZE



BAKERY FILLINGS



CREAMY & CUSTARDS

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%	●	●	●
●	●	●	●	●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●	●	●	●	●
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●	●	●	●	●	●	●	●	●	●	●	●
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●	●	● + CALCIUM	●	●	●	●	●	●	●	●	● + CALCIUM

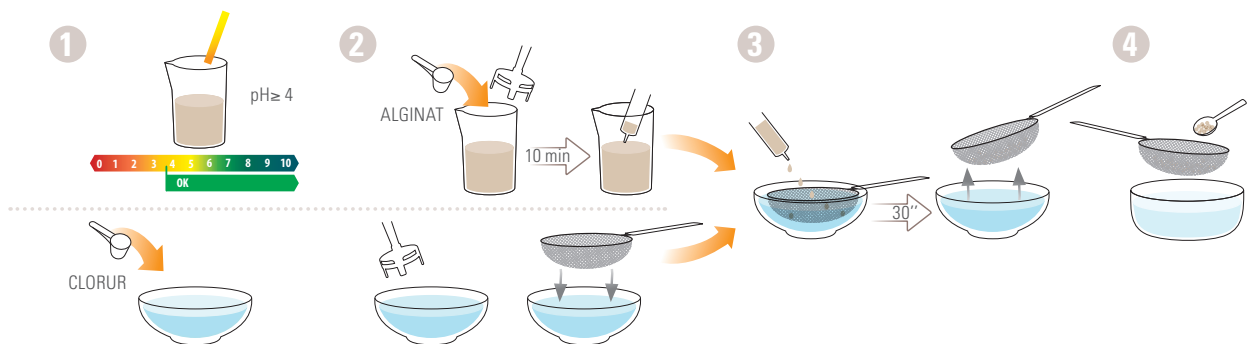
Gelling agents for spherification

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:

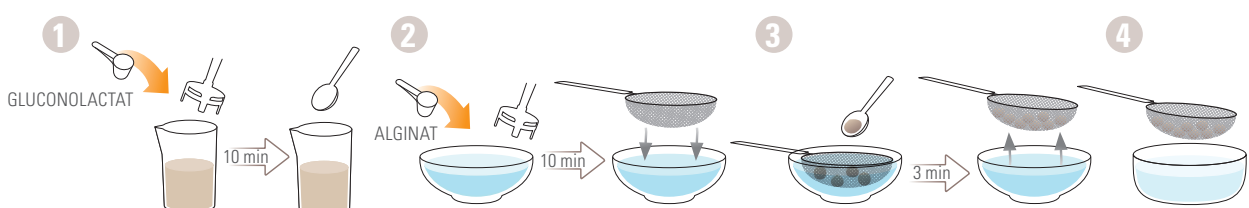
- In the first, we combine the product we want to spherify with the **Alginate**. We *blend* them together, then leave the mixture to stand until it has lost all its air bubbles. The product's acidity level must be taken into account. If it has a pH lower than 4 at this point, we add the correct amount 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 **Alginate** 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 **Alginate**.
- 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



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 \geq 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.

Dose:
5 g/kg



Gluconolactat

Calcium gluconate and calcium lactate

500 g 38683 6 u



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.

Dose:
20 g/kg



Gelling Agents for Spherification



Clorur

Calcium chloride

750 g 38548 6 u



Provokes a reaction with Alginat during spherification.

Properties: Calcium salt.

Use: Mix the chloride with the mineral water.

Application: Soaking during direct spherification.

Elaborations: Direct spherification.

Dose:
8-10 g/kg



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.

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.

Dose:
to suit pH

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 40°F (5°C).

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

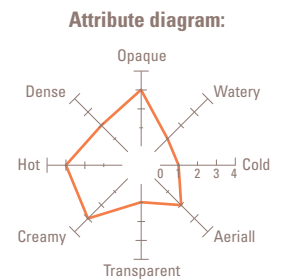
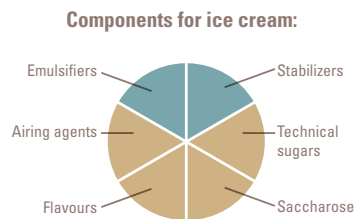
600 g 38971 6 u



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

AFP	SP
0%	0%

Dose:
5 g/kg



Procrema 5 Bio hot

A mixture of stabilizers for organic products

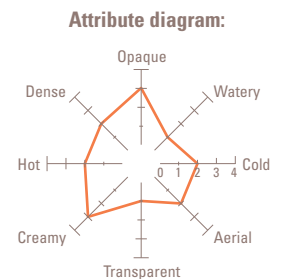
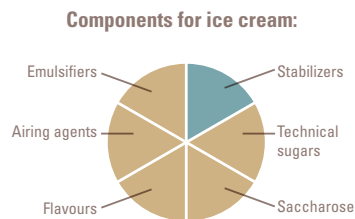
700 g 39410 6 u



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.

AFP	SP
0%	0%

Dose:
5 g/kg



Procrema 15 cold/hot Natur

A mixture of stabilizers, emulsifiers and aerating agents

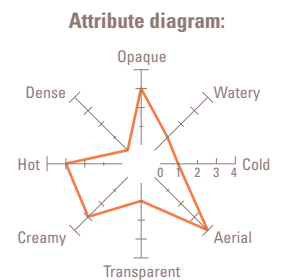
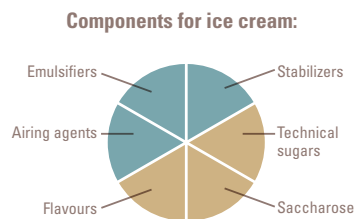
3 kg 37631 2 u



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

AFP	SP
0%	4,6%



Dose:
15 g/kg



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



Properties: Stabilizers for ice cream.

Use: Mix with base.

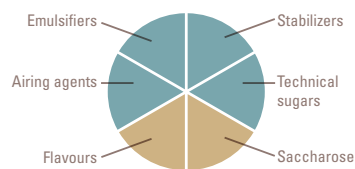
Application: Any liquid or semi-liquid preparation, creamy base.

Elaborations: Ice cream.

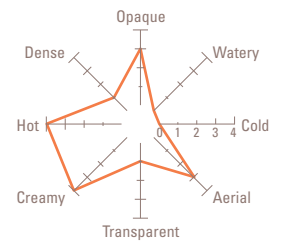
AFP	SP
98%	42%

Dose:
100 g/kg

Components for ice cream:



Attribute diagram:



Procrema 100 cold

A mixture of stabilizers, emulsifiers, aerators and technical sugars

 3 kg *37629*  2 u

 15 kg *37628*



Properties: Stabilizers for ice cream.

Use: Mix with base.

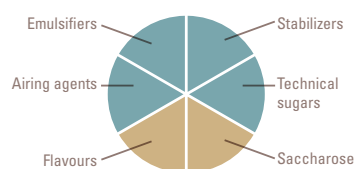
Application: Any liquid or semi-liquid preparation, creamy base.

Elaborations: Ice cream.

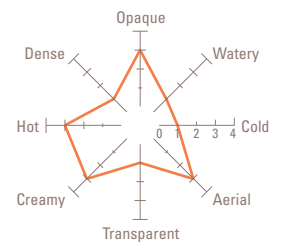
AFP	SP
82%	35%

Dose:
100 g/kg

Components for ice cream:



Attribute diagram:



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.

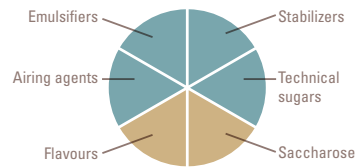
Properties: Helps stabilize ice cream easily and immediately, adding 10% solids to the recipe.

Use: Mix hot or cold (max. 175°F or 80°C) in any liquid, stirring vigorously.

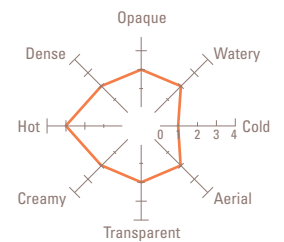
Observations: For a well-balanced ice cream, incorporate approximately 20% more soluble solids such as sucrose.

Elaborations: Milk or water-based ice creams. Cold or pasteurized products.

Components for ice cream:



Attribute diagram:



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.

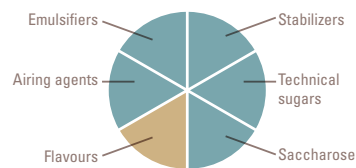
Use: Freeze in the freezer. Store at -1°F (-18°C).

Application: Mix with Sosa concentrated paste for your choice of flavour.

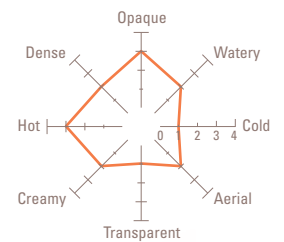
Observations: White liquid.

Elaborations: Creamy-base ice creams.

Components for ice cream:



Attribute diagram:



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



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

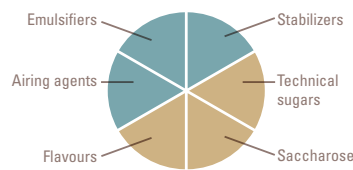


- Properties:** Stabilizers for sorbets.
- Use:** Mix with base.
- Application:** Any liquid or semi-liquid preparation.
- Elaborations:** Sorbets.

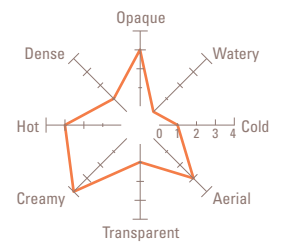
AFP	SP
41%	18%

Dose:
5 g/kg

Components for sorbet:



Attribute diagram:



Prosorbet 5 cold/hot Natur

A mixture of stabilizers

500 g 38980 6 u

3 kg 37646 2 u

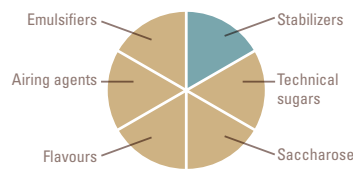


- Properties:** Stabilizers for sorbets
- Use:** Mix with base.
- Application:** Any liquid or semi-liquid preparation.
- Observations:** Suitable for vegans.
- Elaborations:** Sorbets.

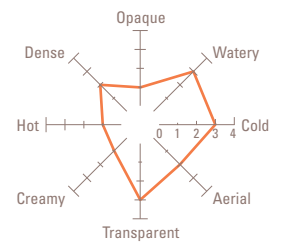
AFP	SP
102%	44,4%

Dose:
5 g/kg

Components for sorbet:



Attribute diagram:



Stabilizers

NEUTRAL BASES FOR SORBETS,
HIGH QUANTITY, EASY FORMULATION

SORBETS

Prosorbet 100 cold Natur

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

3 kg 37643 2 u



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.

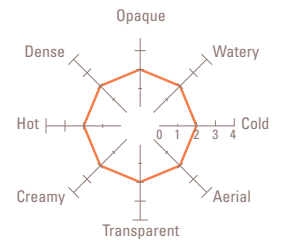
AFP	SP
120%	52%

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

Components for sorbet:



Attribute diagram:



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



Properties: Stabilizers for sorbets.

Use: Mix with base.

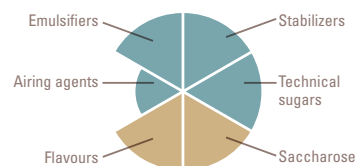
Application: Any liquid or semi-liquid preparation.

Elaborations: Sorbets.

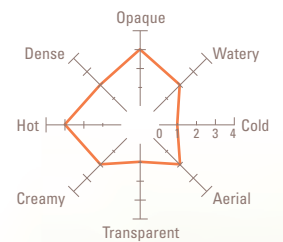
AFP	SP
120%	52%

Dose: 100 g/kg

Components for sorbet:



Attribute diagram:



Stabilizers

FOR MOUSSES



Promousse

Neutral base for making mousses

 3 kg 37642  2 u



- 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.


Dose:
70-100 g/kg

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

 2 kg 37711  2 u



- 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.

Dose:
0,5-2 g/kg





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



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.

Dose:
qs



Maltodextrin

Corn maltodextrin

500 g 38771 6 u

25 kg 34352



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.

Dose:
qs

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



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.).

Dose:


qs

Recommended 1 g/kg



Antioxidant powder

Maltodextrin, xanthan gum, ascorbic acid

 500 g 38475  6 u



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.

Dose:

30-50 g/L



Cream of tartar

Potassium bitartrate

 1 kg 37221  6 u



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.

Dose:

1 g/kg

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

Dose:
1 part enzyme x
10 parts water

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.

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



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.



Dose:
qs



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  2 g

 120 g x 20 39127  2 u  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



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

Dose:

1 kg of Living salt /
1 kg aqueous liquid



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.



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.



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, mucosa 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.

CREATING DIFFERENT TEXTURES



JELLY TEXTURES

PLANT-BASED GELLING AGENTS



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

Gelification



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

Gelification



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

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



39460 INULIN HOT
A fiber extracted from roots and tubers

Texture



42151 FLAXFIBER
Fiber from brown and golden flax seeds

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



ACHIEVING INTENSE FLAVOURS

TEXTURING AGENTS



38461 ALBUWHIP
Powdered egg albumin
 Emulsion Aeration



38967 POTATOWHIP
Deodorized potato protein powder
 Emulsion Aeration Coagulation



38850 NATUR EMUL
Emulsifier 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

GELLING AGENTS

FIBERS



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

Stabilisation



GUAR GUM

A natural emulsifier for cold preparations

Stabilisation



XANTHAN GUM

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

Stabilisation



GELCREM COLD

A freezable cold thickener

Stabilisation

Texture



GELCREM HOT

A freezable hot thickener

Stabilisation

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

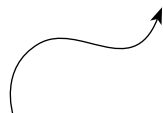
ELABORATION

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 glucose 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 °C to 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.



Index

IBERIAN CUISINE

Spanish 195

Onion Sofrito
Smoked Brava Sauce

Canary Islands 195

Mojo Picón
Green Mojo

CATALAN & PROVENÇAL CUISINE

Catalan 196

Nyora Pulp
Romesco

FRENCH CUISINE

French 197

Chicken Fond
Pork Fond
Vegetable Fond
Beef Fond
Onion Fond

ITALIAN CUISINE

Italian 198

Genovese Pesto
Tomato Concentrate

AMERICAN-SOUTH AMERICAN -MEXICAN CUISINE

American 199

BBQ - Barbecue Sauce

Argentinian 199

Chimichurri

Mexican 199

Cheedar sauce

JAPANESE CUISINE

Japanese 200

Soy Sauce
Sumiso Sauce
Black garlic
Teriyaki Sauce

THAI CUISINE

Thai 201

Red Curry Paste

Indonesian 201

Satay Sauce

INDIAN CUISINE

Indian 202

Tandoori Garam Massala Sauce
Madras Curry Sauce
Mango Chutney
Carrot Chutney

ARAB WORLD CUISINE

Lebanese 203

Tahini (roasted sesame)

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

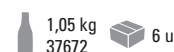


Iberian cuisine uses fried onions as a base for cooking meat, poultry and fish dishes. Also it is used for dishes made with ratatouille as chilindrón and it is the first step for rice plates. It is ideal too for pasta sauces, meats and seafood and it is added to soups and stews too to make them more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

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



SMOKED
BRAVA SAUCE



Madrid traditional recipe:
cacido stew broth and paprika.

Canary islands



MOJO PICÓN



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



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: roasted 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



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



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



BBO
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 dip 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 valued, 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.



TERIYAKI SAUCE

1,17 kg
37695 6 u

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.



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.

Ingredient: 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.



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.

MADRAS CURRY SAUCE

1 kg
37677

6 u



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 Tahini**.....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

Sosa Ingredients

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