



FOOD SERVICE
g o u r m e t





Salts	Flavoured salts	6	Essence of dairy	47							
	Origin sugar	7		Olive	Essence of olive	47					
	Honey	7			Alcohol	Wine and vinegar powder	48				
	Technological sugars powder	8				Essence of alcohols	48				
	Liquid and paste technical sugars	9				Fiction	Fiction compound	50			
	Flavoured sugars	10					Essences of fiction memory	50			
	Sweets crispy	11					Tempuras	Tempuras	51		
	Peta crispy	11						Air Bag	Air bag	51	
	Essence of sweets	12							Textures	Texturizers	52
	Flour improver	13								Texturizers classification	53
	Biscuits decoration	14								Texturizers emulsifiers	54
	Crispy sauce	14								Texturizers airing agents	57
	Cantonais cacao nibs	15								Texturizers thickening agents	59
	Essence of cocoa	15								Texturizers gelling agents	63
	Raw and roasted nuts	18								Texturizers stabilizers for ice creams	71
	Cantonese	18								Texturizers stabilizers for mousse	73
	Caramelized	19								Foils	73
	Crocanti nuts	20								Texturizers charging agents	73
	Caramelized seeds	20								Texturizers effervescent	74
	Cantonese seeds	20								Texturizers crunchy	74
Pure nut paste	21	Antioxidants	74								
Pralinés à l'ancienne	21	Free mold	75								
Pralicroc	21	Drying	76								
Torró nuts	22	Acids	76								
Marzipan	22	AlphabetFlavours	The alphabet of flavours box	77							
Essence of nuts	22										
Seeds	Essence of seeds		23								
Coffee	Freeze-dried coffee		24								
	Coffee compound		24								
	Essence of coffee		24								
Herbs and Plants	Tea		25								
	Essences of herbs and plants		26								
Vegetables	Freeze-dried vegetables		27								
	Freeze-dried roast vegetables		29								
	Fermented black garlic		29								
	Powdered vegetables natural extracts		30								
	Essence of vegetables		31								
Flowers	Freeze dried flowers		32								
	Powdered flowers natural extracts		33								
	Essences of flowers		34								
	Floral waters		34								
Mushrooms	Essence of mushrooms		35								
Roots	Liquorice		36								
	Wasabi		36								
	Essence of roots	36									
Trees and landscape	Essence of trees and landscape	37									
Smoke	Powdered smoke	38									
	Essence of smoke	38									
Fruits	Freeze dried fruit	39									
	Fruit crispy	40									
	Wet proof crispy	41									
	Fruit compound	41									
	Essence of fruits	42									
Chestnut	Chestnut	45									
Dairy	Powdered cheese and dairy products	46									
	Freeze dried dairy products	46									
	Wetproof	46									

SYMBOLS LEGEND



Non-Gluten Ingredient

The ingredients used in these products do not contain gluten. There may be traces of gluten in these products due to potential cross-contamination in the production process.



Sugar-Free

These products contain less than 0.5g of sugar per serving. According to FDA regulation this amount is recognized as sugar-free. Sacarose and glucose are also considered sugars and are subject to the same rule (must be less than 0.5g to be considered sugar free.)



Vegan

These products do not contain any animal products (meat, fish, shell fish, etc.), nor animal byproducts (such as egg or egg products, milk or milk products, honey, animal-based gelatin, products with pigments derived from insects, etc.), nor processed foods that were treated with animal products (such as bone. There is no ruling from the FDA on this, our definition is that they are still accepted as vegan/vegetarian if they contain traces. It is up to the individual to decide if that is acceptable for their own purposes.



Vegetarian

These products do not contain any animal products nor processed foods that were treated with animal products but do contain animal byproducts (such as egg or egg products, milk or milk products, honey, etc.).



Trans-Fat-Free

These products contain less than 0.5g of trans fat per serving. According to FDA regulation this amount is recognized as trans-fat-free.



Clean

Products do not contain artificial colors, flavors or sweeteners; free of partially hydrogenated fats/oils, artificial preservatives and chemical processing enhancers such as bulking agents, dough conditioners, equalizers, etc.



Dairy-Free

The ingredients used in these products do not contain dairy. There may be traces of dairy in these products due to potential cross-contamination in the production process.



Nut-Free

The ingredients used in these products do not contain peanuts and tree nuts. There may be traces of them due to potential cross-contamination in the production process.



Delicate

These products are more sensitive to shipping conditions and, if handled improperly, are prone to breakage. We factor potential breakage when pricing items and therefore only provide credit for these items when more than 15% of the total quantity or weight of the products is unusable.



Kosher Dairy

These products are certified kosher foods that contain dairy products or are processed on equipment that contains dairy and meets Jewish dietary laws.



Stock

These products are stored in AUI warehouses and follow the same ordering and shipping policies as all other AUI items.



SOS

These products are pre-order items and follow the SOS delivery times and terms.



Fine foods. Inspired service.®



Losa



Our facilities





Map



Web



Sosa

S A L T S

Flavoured salts



Mandarin salt

0,5 kg 672400



Pear salt

0,5 kg 672401



Lemon salt

0,5 kg 672402



Ginger salt

0,5 kg 672404





Origin sugar



1 Muscovado sugar

origin Mauritius island

750 g

672001



2 Palm sugar

origin Cambodia

1 kg

672002



Honey



Honey hive

200 g

672405



Honey crispy

250 g

672004



Sosa

SUGAR

Technological sugars powder



Icing sugar powder

STOCK

POD 96%



750 g 672010



Sucrose and cornflour. Decoration for cake-making and desserts.



Lactose powder

STOCK

POD 16% / PAC 100%



750 g 672011



100% lactose. Used in ice cream making as a substitute for sucrose in order to reduce sweetness without varying the anti-crystallising power. Sweets, caramels and toffee without sweetness.



Fructose powder

STOCK

POD 144% / PAC 188%



1 kg 672005



100% fructose, derived from fruits and honey. Sweetener common in diet cake-making and foods for athletes.



Glucose powder

STOCK

33 DE. / POD 24% / PAC 56%



600 g 672012



Dehydrated glucose syrup. It prevents the crystallisation of sugar in candies and gummy sweets. It provides elasticity and keeps products such as pastries, icing and truffles soft. 75 gr of powdered glucose substitutes 100 gr of liquid glucose.

Bulking agents



Maltodextrin powder

STOCK

POD 15% / PAC 35%



600 g 672006



100% maltodextrin, derived from corn. Bulking agent for augmenting the volume of the food without significantly varying the organoleptic elements.



Dextrose powder

STOCK

POD 74% / PAC 171%



750 g 672013



100% Dextrose. Production of sweets and ice cream.



Trehalose powder

STOCK

POD 45%



700 g 672007



100% trehalose, derived from tapioca starch. Bulking agent. It protects and avoids the drying of membranes and proteins in the freezing process. It forms a protective anti-humidity barrier in products such as yogurts with biscuit inside..

* For more information on texturisers, see 163

ANALYTICAL TABLE OF THE SUGARS

	Solids	PAC	POD
Sugar (sucrose),	100%	100%	100%
Dextrose	92%	171%	74%
Glucose syrup	80%	108%	45%
Glucose powder 40 DE	95%	78%	34%
Glucose powder 30 DE	95%	56%	24%
Glucose powder 20 DE	95%	37%	16%
Maltodextrin 18 DE	95%	35%	15%
Fructose	100%	188%	144%
Inverted sugar	70%	190%	125%
Trimoline	72%	190%	125%
Honey	80%	190%	130%
Lactose	100%	100%	16%
Starch	100%	0%	0%

Polyols



Maltitol powder

STOCK

POD 80%



750 g 672008



100% maltitol, derived from the maltose taken from starch. 1:1 substitute for sucrose, having the same technical properties with the exception of temperature and browning, which is much higher in the case of maltitol.



Granulated sorbitol

STOCK

POD 60%



750 g 672014



100% sorbitol. Produced from glucose. Diet food sweetener. Anti-crystallisation. Moisturizing. Facilitates the durability of the emulsion and slows rancidity of fats in products such as icing, truffles or meat spreads. No browning occurs upon thermal treatment.



Lactitol powder

STOCK

POD 30%



1 kg 672015



Confectionery. Bulking agent. Sweetener in low-calorie products. Chocolates. Preserves texture. Dietary antifreeze.



Fresh (xylitol) powder

STOCK

POD 100%



750 g 672009



100% xylitol, 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. In contact with liquids, it forms a texture similar to snow and upon drying, it forms crunchy lumps.



Manitol powder

STOCK

POD 60%



500 g 672016



100% mannitol, glucose derivative. Low-calorie sweetener. It liquefies at 180°C and caramelises very quickly, forming an opaque caramel, very hard and with little tendency to retain moisture.

Technological sugars powder

Vegetable fibres



Inulin

powder



600 g

672019



100% inulin, derived from the fructose extracted from roots and tubers. Probiotic dietary fibre. It has the property of forming gels that retain large quantities of water. It is used as a bulking agent and fat substitute in ice cream, and cake making. Antifreeze properties.

Technical sugars



Fondant sugar powder

90° Brix / POD 90%



500 g

672017



Cane sugar, glucose syrup, water. Glazes. Cake decoration. Caramel.

Sweeteners



Edulco (Sucralose) powder

POD 600000%



80 g

672018



100% sucralose, derived from sucrose. Calorie-free sweetener and inert to the body. Used in cooking and dietetic baking as a substitute for sucrose.

Liquid and paste technical sugars



Cremsucre paste

67° Brix / POD 170% / PAC 190



7 kg

672020



Fructose, dextrose and sucrose. Moisturising, it keeps pastry products softer when substituting 10 -15% sucrose with Cremsucre. It maintains moisture in icing and truffles. Antifreeze for ice cream production.



Liquid sugar fruit

80° Brix / POD 125%



1,5 kg

672022



Fruit sugars. (100% fruit). Sweetener. It respects flavour to the maximum.



Liquid sorbitol paste

67° Brix / POD 60%



1,5 kg

672021



100% sorbitol. Produced from glucose. Diet food sweetener. Anti-crystallising. Moisturizing. Facilitates the durability of the emulsion and slows the rancidity of the fats as in icing, truffles or gianduias.

Sosa

SUGAR

Flavoured sugars

 <p>Coco sugar</p> <p>500 g 672415</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>		 <p>Cinnamon sugar</p> <p>500 g 672416</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>	
 <p>Vanilla sugar</p> <p>500 g 672413</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>		 <p>Coffee sugar</p> <p>500 g 672418</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>	
 <p>Strawberry sugar</p> <p>500 g 672023</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>		 <p>Lemon sugar</p> <p>500 g 672419</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>	
 <p>Mandarin sugar</p> <p>500 g 672420</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>		 <p>Rose sugar</p> <p>500 g 672026</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>	
 <p>Toffee sugar</p> <p>500 g 672421</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>		 <p>Violet sugar</p> <p>500 g 672027</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>	
 <p>Chocolate sugar</p> <p>500 g 672422</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>		 <p>Tea sugar</p> <p>500 g 672423</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>	
 <p>Orange sugar</p> <p>500 g 672424</p> <p>Icons: No artificial colors, No artificial flavors, No preservatives, No GMO, No MSG, No yeast, No dairy, No eggs, No nuts, No soy, No wheat, No gluten</p>			

Sweets **crispy**



Mint

crispy



750 g

672433



Peta crispy



Neutral peta crispy



750 g

672030



STOCK



Chocolate peta crispy



900 g

672031



STOCK



Chocolate peta crispy 51%



900 g

672032



STOCK



Milk chocolate peta crispy



900 g

672033



STOCK



White chocolate peta crispy



900 g

672034



STOCK



Yopopping



900 g

672037



STOCK



Sparkling sugar

Crispy peta powder



750 g

672043



STOCK

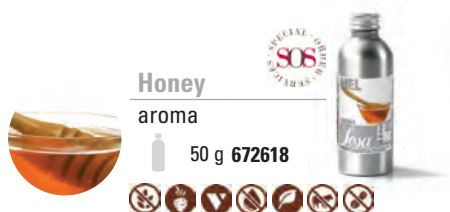


Sosa

SUGAR

Essence of sweets

The new range the Alphabet of flavours offers the essence of every flavour in some drops. You can use it in any gastronomic application to increase a flavour, give a special nuance, combine it with other flavours or simply enjoy the essence of nature.



Honey

aroma

50 g 672618



Floral honey

aroma

50 g 672619



Burned sugar

aroma

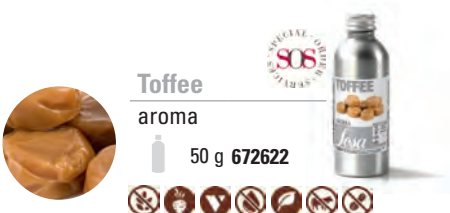
50 g 672620



Caramel

aroma

50 g 672621



Toffee

aroma

50 g 672622



Sugar cane

aroma

50 g 672623



*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

Dose Aroma:

2 g/kg 2 g = 70 drops approx.*

Dose NATURAL Aroma:

0,2 g/kg 0,2 g = 6 drops approx.*

Flour improver

Sosa
F L O U R S



Flour improver

medium or high relative humidity

750 g 672434 - u



Flour improver

controlled fermentation

750 g 672435



Sosa

BISCUITS

Biscuits decoration



Neula crock

1,5 kg 672044



STOCK



Maria biscuit pieces

1,3 kg 672436



Speculos biscuit pieces

2,5 kg 672045



STOCK



Chocolate biscuit dark granite

500 g 672046



Brownies granite

1 kg 672047



STOCK



Biscuit clear granite

500 g 672846



Granite tartuffino biscuit

800 g 672845



Choco cookies pieces

2 kg 672847



Cantonese cacao nibs

Sosa
C O C O A



Cantonese cacao nibs

600 g 672048



STOCK



Essence of cocoa



Cocoa

aroma

50 g 672624



SOSA



Bitter chocolate

aroma

50 g 672625



SOSA



White chocolate

aroma

50 g 672626



SOSA



*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

Dose AROMA:
2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA:
0,2 g/kg 0,2 g = 6 drops approx.*

premium ingredients
modern gastronomy



premium ingredients
modern gastronomy

FAT-FREE STRAWBERRY MOUSSE

- Free Mold Soft
Mold Maker - Components A+B



These are not strawberries, it's strawberry mousse with strawberry shape. We can create our own molds by using Free Mold Soft Sosa.

- Instangel
Texturizer - Stabilizer for Mousse



fat-free strawberry mousse

- Inulin
Technological Sugars - Vegetable Fibers



- Powdered Albumin
Texturizer - Airing Agent



- Powdered Strawberry
Seeds - Freeze-Dried



cocoa nibs base

strawberry gel

basil gel

meringue

basil caviar

- Maltosec
Texturizer - Charging Agent



- Cocoa Nibs
Cantonese Caramelized



- Gelcrem Cold
Texturizer - Thickening Agent



glaze

- Fruit Pectin NH
Texturizer - Gelling Agent



- Vegetal Gelling Agent
Texturizer - Gelling Agent

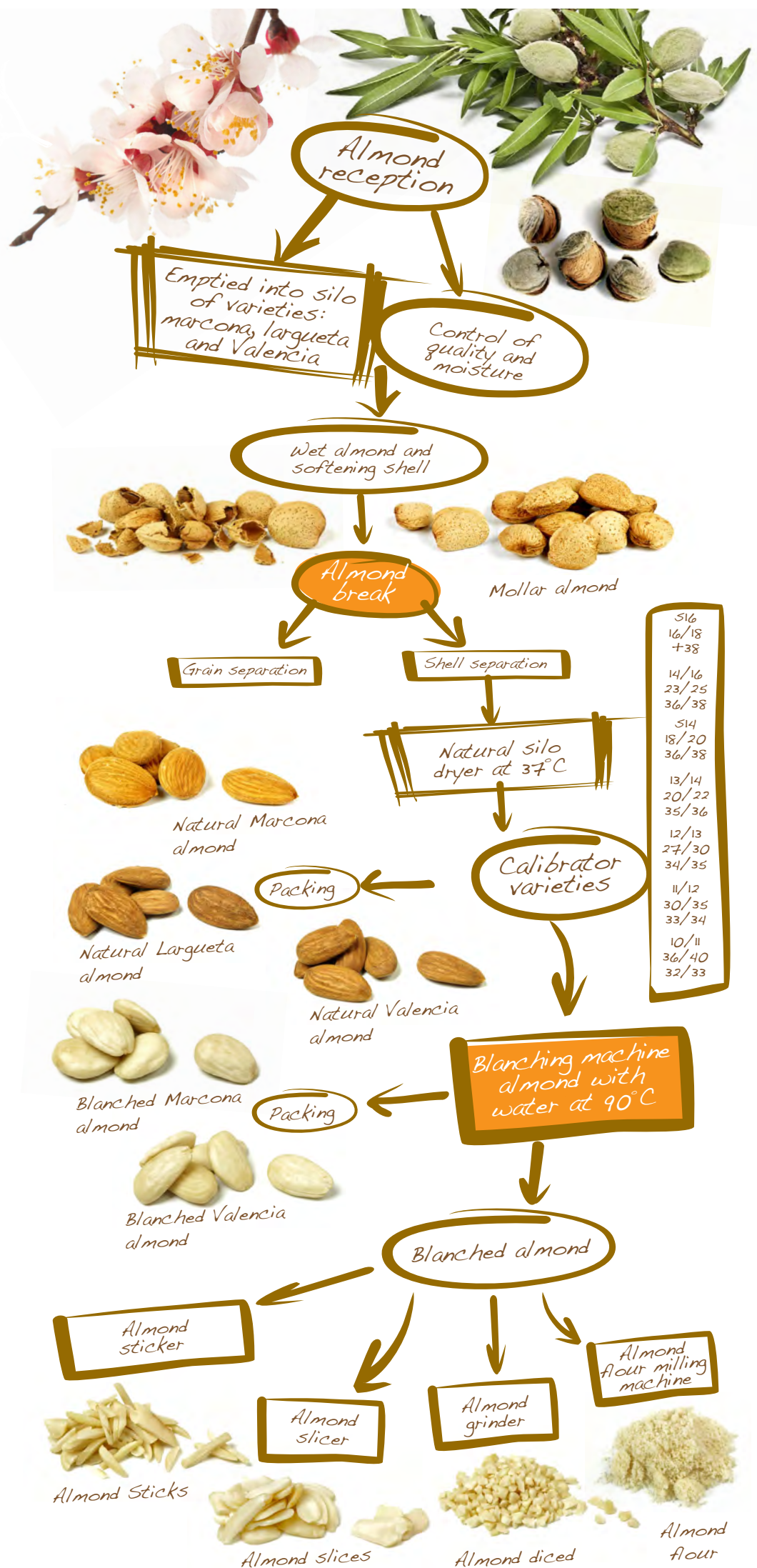


We can create a malleable base by mixing Maltosec Sosa with Cantonese Cocoa Nibs or other Sosa cantonese caramelized nuts.

0% fat mousse

Sosa Ingredients S.L.

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Raw and roasted nuts

**Marcona blanched
roasted almonds 23/25**

STOCK

1 kg 672050



**Marcona blanched
almond 23/25**

STOCK

1 kg 672049



Roasted peanut diced

STOCK

1 kg 672450



Toasted Hazelnut

STOCK

1 kg 672051



Cantonese caramelized

**Cantonese hazelnut
caramelized**

STOCK

600 g 672052



**Cantonese pistachio
caramelized**

STOCK

800 g 672831



**Cantonese
Macadamia caramelized**

STOCK

650g 672053



**Cantonese almond
caramelized**

STOCK

600 g 672054



**Cantonese peanut
caramelized**

STOCK

700g 672819



**Cantonese Pecan
caramelized**

STOCK

500g 672835



**Cantonese almond
caramelized sticks**

STOCK

700 g 672825



**Cantonese walnut
caramelized**

STOCK

600 g 672838



**Cantonese almond
diced caramelized**

STOCK

700 g 672826



**Cantonese hazelnut
diced caramelized**

STOCK

600 g 672844



**Cantonese pistachio
diced caramelized**

STOCK

800 g 672824



**Cantonese peanut
diced caramelized**

STOCK

700 g 672837



Traditional caramelized

Almond garrapiñada

3 kg 672823



Hazelnut garrapiñada

2,3 kg 672822



Marcona almond caramelized

14/16

600 g 672840



National pine nuts caramelized

1 kg 672836



Pecan nut caramelized

600 g 672842



Pistachio caramelized

1 kg 672839



Walnut halves caramelized

1 kg 672843



Macadamia caramelized

600 g 672841



Almond caramelized diced

700 g 672833



Hazelnut caramelized diced

700 g 672830



Almond sticks caramelized

600 g 672834



Pistachio caramelized diced

800 g 672832



Walnut diced caramelized

800 g 672850



Sosa

N U T S

Crocanti nuts



Almond crocanti diced

1 kg 672055



Hazelnut crocanti diced

1 kg 672056



Roasted soy crocanti diced

1 kg 672451



Caramelized whole seeds



Pumpkin seeds caramelized

600 g 672452



Sunflower seeds caramelized

600 g 672453



Black sesame caramelized

700 g 672455



Sesame caramelized

700 g 672454



Cantonese seeds



Cantonese pipes caramelized sunflower

800 g 672456 2 u



Cantonese pipes caramelized pumpkin

700 g 672457 2 u



Cantonese sesame caramel

700 g 672057 2 u



Cantonese black sesame caramel

700 g 672058 2 u



Pure nut paste

Sosa

N U T S



Pure roasted almond paste

1 kg 672201



Pure hazelnut diced paste

5 kg 672059



Pistacho pure paste

1 kg 672229



Pralinés à l'ancienne



Caramelized hazelnut praliné à l'ancienne

1,2 kg 672060



Caramelized almond praliné à l'ancienne

1,2 kg 672061



Pralicroc



Almond pralicroc

1,25 kg 672062



Hazelnut pralicroc

1,25 kg 672063



Pistacho pralicroc

1,25 kg 672064



Sosa

N U T S

The turrón compound is a traditional flavour of the Mediterranean area. Made with almonds, honey, egg white, it gives you one of the most authentic dessert tastes, documented in the medieval age.

Torró nuts



Torrón granulated

1,2 kg 672065



STOCK



Marzipan



Marzipan almond 50

1,75 kg 672458



Marzipan almond 65

1,75 kg 672459



Marzipan bitter almond 65

1,75 kg 672460



Essence of nuts

The new range the Alphabet of flavours offers the essence of every flavour in some drops. You can use it in any gastronomic application to increase a flavour, give a special nuance, combine it with other flavours or simply enjoy the essence of nature.



Bitter almond natural aroma

50 g 672173



STOCK



Roasted hazelnut natural aroma

50 g 672628



Peanut natural aroma

50 g 672629



Roasted peanut natural aroma

50 g 672630



Pistachio natural aroma

50 g 672174



STOCK



Chestnut natural aroma

50 g 672632



*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

Dose AROMA:
2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA:
0,2 g/kg 0,2 g = 6 drops approx.*

Essences of seeds

Sosa

S E E D S



**Mustard
natural aroma**

50 g 672633



**Cola nut
natural aroma**

50 g 672634



The new range of the Alphabet of flavours offers the essence of every flavour in some drops. You can use it in any gastronomic application to increase a flavour, give a special nuance, combine it with other flavours or simply enjoy the essence of nature.



**Star anis
natural aroma**

50 g 672636



**Sesame
natural aroma**

50 g 672635



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Dose Aroma:
2 g/kg 2 g = 70 drops approx.*

Dose NATURAL Aroma:
0,2 g/kg 0,2 g = 6 drops approx.*

Sosa

C O F F E E

Freeze dried coffee



Freeze dried espresso coffee

STOCK

freeze dried



250 g

672066



The different cultures of coffee beans and the technology of coffee. Freeze dried coffee and coffee flavour gives you the real taste of espresso.

Coffee compound



Arabian coffee compound

STOCK



1,5 kg

672067

Dose: 20 g/kg



Essence of coffee

The new range the Alphabet of flavours offers the essence of every flavour in some drops. You can use it in any gastronomic application to increase a flavour, give a special nuance, combine it with other flavours or simply enjoy the essence of nature.



Espresso coffee aroma

STOCK



50 g

672637



*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

Dose AROMA:

2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA:

0,2 g/kg 0,2 g = 6 drops approx.*

Tea

Sosa

EXTRACT
POWDER S



"Matcha" green tea

STOCK

powder

250 g 672068

Green matcha tea to use as an ingredient.



Black tea

STOCK

aroma

50 g 672638



Essences of herbs and plants

 <p>Black tea natural aroma 50 g 672638</p>	 <p>Oregano natural aroma 50 g 672639</p>	 <p>Glacial mint natural aroma 50 g 672177</p>
 <p>Dill natural aroma 50 g 672641</p>	 <p>Tarragon natural aroma 50 g 672642</p>	 <p>Sweet mint natural aroma 50 g 672178</p>
 <p>Basil natural aroma 50 g 672175</p>	 <p>Fennel natural aroma 50 g 672645</p>	 <p>Green mint natural aroma 50 g 672646</p>
 <p>Basil aroma liposoluble 50 g 672647</p>	 <p>Juniper natural aroma 50 g 672648</p>	 <p>Garden mint natural aroma 50 g 672649</p>
 <p>Fresh basil aroma 50 g 672650</p>	 <p>Thyme natural aroma 50 g 672651</p>	 <p>Lemon balm natural aroma 50 g 672652</p>
 <p>Patchouli aroma natural 50 g 672653</p>	 <p>Thyme aroma liposoluble 50 g 672654</p>	 <p>Rosemary natural aroma 50 g 672655</p>
 <p>Lemon verbena natural aroma 50 g 672656</p>	 <p>Common sage natural aroma 50 g 672657</p>	 <p>Rosemary aroma liposoluble 50 g 672658</p>
 <p>Green tea natural aroma 50 g 672659</p>	 <p>Lemon grass natural aroma 50 g 672176</p>	 <p>Tabacco natural aroma 50 g 672661</p>

*Number of drops taking as reference the average density which has the complete range of products.
In general, natural flavours have a higher density.

Dose AROMA:
2 g/kg 2 g = 70 gotas aprox.*

Dose NATURAL AROMA
0,2 g/kg 0,2 g = 6 gotas aprox.*

Sosa

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 10 g **672470**



 25 g **672469**



25 g **672472**

 40 g **672471** 

 50 g **672473**



 20 g **672476**

 150 g **672475**

 150 g **672204**



 450 g **672478**

 30 g **672481** 

 40 g **672480**

Sosa

FREEZE DRIED

Freeze dried vegetables



Green jalapeño

freeze-dried

40 g 672482



Red jalapeño

freeze-dried

60 g 672483



Shallots

freeze-dried pieces

50 g 672484



Chives

freeze-dried

20 g 672485



Bell pepper green

freeze-dried

15 g 672486



Bell pepper red

freeze-dried

30 g 672487



Spring onions

freeze-dried

25 g 672488



Fried onions crispy

freeze-dried

300 g 672489



Pearl onion

freeze-dried

60 g 672490



Garlic

freeze-dried pieces

200 g 672491



Wild garlic

freeze-dried

60 g 672492



Freeze-dried roast vegetables



Slices of roast pepper

in a wood-fired oven

40 g 672493



Whole roast pepper

in a wood-fired oven

200 g 672494



Roast aubergine

in a wood-fired oven

25 g 672495



Roast onion

in a wood-fired oven

150 g 672496



Fermented black garlic



Fermented black garlic

100 g 672497



Powdered natural extracts



Carrot

natural extract in powder

500 g 672069



STOCK



Celery

natural extract in powder

350 g 672503



STOCK



Corn

natural extract in powder

200 g 672072



STOCK



White asparagus

natural extract in powder

400 g 672504



STOCK



Tomato

natural extract in powder

750 g 672070



STOCK



Cauliflower

natural extract in powder

400 g 672505



STOCK



Tomato flakes

natural extract in powder

300 g 672071



STOCK



Roasted peppers

natural extract in powder

600 g 672506



STOCK



Red beet

natural extract in powder

300 g 672073



STOCK



Essences of vegetables

Sosa
VEGETABLE



Green tomato

aroma

50 g 672662



Green pepper

aroma

50 g 672670



Ripe tomato

aroma

50 g 672663



Raw onion

natural aroma

50 g 672671



Red beans cooked

aroma

50 g 672664



Roasted onion

natural aroma

50 g 672672



Artichoke

natural aroma

50 g 672665



Green peas

aroma

50 g 672673



Carrot (sand)

natural aroma

50 g 672666



Rhubarb

aroma

50 g 672674



Celery

natural aroma

50 g 672667



Fried garlic

aroma

50 g 672675



Cucumber

aroma

50 g 672668



Fresh aillet

liposoluble

natural aroma

50 g 672676



Fresh aillet

natural aroma

50 g 672669



*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

Dose AROMA:

2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA

0,2 g/kg 0,2 g = 6 drops approx.*

Sosa

FREEZE DRIED

Freeze-dried flowers

Freeze-dried Apple blossom

5 g 672513



Freeze-dried Sweet mint

20 g 672507



Freeze-dried Electric blossom

22 g 672514



Freeze-dried Bean blossom

7 g 672508



Freeze-dried Oregano blossom

5 g 672515



Freeze-dried Salty blossom

15 g 672509



Freeze-dried orange tagete

10 g 672510



Freeze-dried red rose petals

15 g 672075



Freeze-dried pink rose petals

15 g 672516



Freeze dried flowers



Freeze-dried yellow rose
petals

15 g 672511



Freeze-dried white rose
petals

15 g 672518



Violet Cornuta

10 g 672076



STOCK



These items are based on availability. There may be an additional delay for any SOS orders placed.

Powdered flowers natural extracts



Red fruits-hibiscus
natural extract

powder

500 g 672077



The new range of the Alphabet of flavours offers the essence of every flavour in some drops. You can use it in any gastronomic application to increase a flavour, give a special nuance, combine, it with other flavours or simply enjoy the essence of nature.

Essences of flowers

 <p>Violet aroma 50 g 672677</p> <p></p>	 <p>Orange blossom natural aroma 50 g 672683</p> <p></p>
 <p>Violet natural aroma 50 g 672180</p> <p></p>	 <p>Jasmine natural aroma 50 g 672684</p> <p></p>
 <p>Chamomile natural aroma 50 g 672679</p> <p></p>	 <p>Damask rose natural aroma 50 g 672685</p> <p></p>
 <p>Rose aroma 50 g 672196</p> <p></p>	 <p>Geranium natural aroma 50 g 672686</p> <p></p>
 <p>Marygold natural aroma 50 g 672681</p> <p></p>	 <p>Lavender natural aroma 50 g 672179</p> <p></p>
 <p>Lila aroma 50 g 672682</p> <p></p>	 <p>Elderflower natural aroma 50 g 672688</p> <p></p>

*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

Dose AROMA:
2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA:
0,2 g/kg 0,2 g = 6 drops approx.*

Floral water

 <p>Rose water aromatic natural water 100 g 672203</p> <p></p>	 <p>Orange blossom water aromatic natural water 100 g 672202</p> <p></p>
--	---

Essences of mushrooms

Sosa

FLAVOURS
& ESSENCES



Black truffle

aroma

50 g 672182



STOCK



White truffle

aroma

50 g 672181



STOCK



Black truffle

aroma liposoluble

50 g 672691



SPECIAL ORDER



White truffle

aroma liposoluble

50 g 672692



SPECIAL ORDER



Black truffle

pure aroma

50 g 672693



SPECIAL ORDER



Bear yeast

aroma

50 g 672694



SPECIAL ORDER



Mushroom

(boletus edulis)

aroma

50 g 672695



SPECIAL ORDER



Mold

aroma

50 g 672696



SPECIAL ORDER



Mushroom

(boletus edulis)

aroma liposoluble

50 g 672697



SPECIAL ORDER



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Dose AROMA:

2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA:

0,2 g/kg 0,2 g = 6 drops approx.*

Sosa

R O O T S

Liquorice



Powdered liquorice roots

250 g 672519



Natural extract of liquorice powder

500 g 672520



Liquorice compound

1,5 kg 672081

Dose: 30-50 g/kg

STOCK



Essences of roots



Liquorice natural aroma

50 g 672698



Wasabi natural aroma

50 g 672699



Ginger

natural aroma

50 g 672700



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Dose AROMA:
2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA:
0,2 g/kg 0,2 g = 6 drops approx.*

Essences of trees and landscape

Sosa

FLAVOURS
& ESSENCES



*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

Dose Aroma:
2 g/kg 2 g = 70 drops approx.*

Dose NATURAL Aroma:
0,2 g/kg 0,2 g = 6 drops approx.*



EXTRACT
POWDERS

A natural wood smoke flavour that you can introduce in any culinary experience. Very interesting to use in chocolate and desserts.

Powdered smoke



Powdered smoke

natural aroma



500 g

672525



Smoke notes

Roasted peppers

natural extract in powder



600 g

672506



Grilled

powder



400 g

672526



Oak smoke aroma

powder



500 g

672527



Essences of smoke

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Fatty smoke

aroma



50 g

672195



STOCK



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Dose AROMA:

2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA:

0,2 g/kg 0,2 g = 6 drops approx.*

Sosa

F R U I T

Fruit **crispy**



Lime crispy 2-10 mm

300 g 672087



STOCK



**Mango-passion fruit
crispy 2-10 mm**

250 g 672088



STOCK



Fig crispy 2-5 mm

300 g 672089



STOCK



Banana crispy 0-10 mm

250 g 672532



STOCK



**Apricot crispy
1-5 mm**

200 g 672090



STOCK



Pineapple crispy 2-10 mm

200 g 672091



STOCK



Passion fruit 2-10 mm

200 g 672092



STOCK



Mango crispy 2-10 mm

250 g 672093



STOCK





Blackcurrant crispy
2-10 mm

200 g 672533



Strawberry crispy
0,5-2,5 mm

200 g 672851



Strawberry crispy 1-5 mm

300 g 672094



Strawberry crispy 2-10 mm

200 g 672535



Fruit crispy



Cherry crispy 2-10 mm

300 g 672534



Raspberry crispy 5-8 mm

250 g 672095



Raspberry crispy
2-10 mm

300 g 672536



Wet proof crispy



Passion fruit wet proof crispy

400 g 672096



Mango wet proof crispy

400 g 672098



Strawberry wet proof crispy

400 g 672097



Raspberry wet proof crispy

400 g 672099



Fruit compound



Grapefruit

1,5 kg 672100



Yuzu

1,5 kg 672101



Sosa

FLAVOURS
& ESSENCES

Essence of fruits

Acid fruit

Orange juice 
aroma
 50 g 672711 



Sweet orange 
aroma liposoluble
 50 g 672193 



Grapefruit 
natural aroma
 50 g 672716 





Bitter mandarin 
natural aroma
 50 g 672715 



Lemon juice 
aroma
 50 g 672719 



Lemon 
aroma liposoluble
 50 g 672192 



Lime 
natural aroma
 50 g 672723 



Yuzu 
natural aroma
 50 g 672194 



Sweet orange 
natural aroma
 50 g 672712 



Bitter orange 
natural aroma
 50 g 672714 



Mandarin 
natural aroma
 50 g 672717 



Lemon 
natural aroma
 50 g 672718 



Curaçao 
aroma
 50 g 672720 



Lime Kaffir 
natural aroma
 50 g 672722 



Bergamot 
natural aroma
 50 g 672198 



Cidar 
natural aroma
 50 g 672726 



Fruity fruity 
aroma
 50 g 672727 



Sweet fruit

Golden apple 
natural aroma
 50 g 672728 



Green apple 
aroma
 50 g 672190 



Essence of fruits

Sosa
FLAVOURS
& ESSENCES



Cooked apple

aroma

50 g 672730



Fig

aroma

50 g 672731



Pear

natural aroma

50 g 672189



Grape

aroma

50 g 672733



Pasa

aroma

50 g 672734



Amarena

aroma

50 g 672735



Cherry

aroma

50 g 672736



Cherry

natural aroma

50 g 672737



Peach

aroma

50 g 672186



Apricot

aroma

50 g 672739



Watermelon

aroma

50 g 672740



Pomegranate

aroma

50 g 672741



Melon

aroma

50 g 672742



Melon cantaloup

aroma

50 g 672743



Quince

aroma

50 g 672744



Banana

natural aroma

50 g 672745



Green banana

aroma

50 g 672746



Ripe banana

aroma

50 g 672187



Sosa

FLAVOURS
& ESSENCES

Essence of fruits Wild fruit



Green strawberry

aroma

50 g 672748



Ripe strawberry

natural aroma

50 g 672750



Wild strawberry

natural aroma

50 g 672752



Blackberry

aroma

50 g 672754



Raspberry

natural aroma

50 g 672756



Wild fruit

aroma

50 g 672757



Exotic fruit



Green mango

aroma

50 g 672758



Coconut

natural aroma

50 g 672184



Passion fruit

aroma

50 g 672188



Pineapple

aroma

50 g 672764



Mango Alphonso

aroma

50 g 672766



Ripe mango

aroma

50 g 672759



Lychee

aroma

50 g 672761



Kiwi

aroma

50 g 672763



Baked pineapple

aroma

50 g 672765



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Dose AROMA:

2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA

0,2 g/kg 0,2 g = 6 drops approx.*

Chestnut


Sosa

CHESTNUT



Cooked Chestnut

whole

 1 kg 672593



Chestnut

freeze dried

 300 g 672594



Powdered cheese and dairy products



Yopols mediterranean
natural powder

1 kg 672221



STOCK



Quarpols

aroma powder

2,5 kg 672219



STOCK



Yopols acid free
natural powder

2,5 kg 672220



STOCK



Natpols

natural powder

1 kg 672222



STOCK



Mascarpols
natural powder

400 g 672218



STOCK



Mantepols

natural powder

400 g 672223



STOCK



Freeze dried dairy products



Yocrispy
crispy

280 g 672226



STOCK



Yostrawberry
crispy

150 g 672225



STOCK



Yopomegranate
crispy

150 g 672227



STOCK



Capuccino

crispy

250 g 672224



STOCK



Wetproof



Yocrispy wetproof
crispy

400 g 672228



STOCK



Essence of dairy

Sosa

FLAVOURS
& ESSENCES

The new range of the Alphabet of flavours offers the essence of every flavour in some drops. You can use it in any gastronomic application to increase a flavour, give a special nuance, combine it with other flavours or simply enjoy the essence of nature. With this dairy flavours you enter in the world of the most famous desserts .



Mediterranean yogurt

aroma

50 g 672769



Butter

natural aroma

50 g 672770



Fresh cream

aroma

50 g 672771



Tiramisu

aroma

50 g 672772



Crema catalana

aroma

50 g 672773



Leche merengada

aroma

50 g 672774



Cream caramel

aroma

50 g 672775



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Dose AROMA:
2 g/kg 2 g = 70 gotes aprox.*

Dose AROMA NATURAL:
0,2 g/kg 0,2 g = 6 gotes aprox.*

Essence of olive

Sosa

FLAVOURS
& ESSENCES



Green olive

aroma

50 g 672767



Black olive

aroma

50 g 672768



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Dose AROMA:
2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA:
0,2 g/kg 0,2 g = 6 drops approx.*

Wine and vinegar powder



Type cabernet wine

200 g 672596



Balsamic vinegar

250 g 672597



Apple vinegar

300 g 672598



Essences of alcohols



Anis

aroma

50 g 672776



Vermouth

natural aroma

50 g 672784



Brandy

aroma

50 g 672777



Muscatel

aroma

50 g 672785



Whisky

aroma

50 g 672778



Marc de cava

aroma

50 g 672786



Vodka

aroma

50 g 672779



Gin

natural aroma

50 g 672780



Type Porto wine

aroma

50 g 672781



Type cabernet wine

aroma

50 g 672787



Beer

aroma

50 g 672782



Black Beer

aroma

50 g 672788



Essences of alcohols

Losa

FLAVOURS
& ESSENCES



Type chardonnay wine

aroma

50 g 672783



Type riesling wine

natural aroma

50 g 672789



German herbal liqueur

aroma

50 g 672790



Rancio wine

aroma

50 g 672791



Fernet

aroma

50 g 672792



Type Px sweet wine

aroma

50 g 672793



Type Port wine

aroma

50 g 672794



Amaretto

aroma

50 g 672795



Herbs liqueur

aroma

50 g 672796



"Piña colada"

aroma

50 g 672797



"Jerez" (Sherry)

aroma

50 g 672798



Sweet anisette

aroma

50 g 672799



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Dose Aroma:
2 g/kg 2 g = 70 drops approx.*

Dose NATURAL Aroma:
0,2 g/kg 0,2 g = 6 drops approx.*

Essences of fiction memory

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Cola

aroma

50 g 672800



Cookie

aroma

50 g 672804



Chewing gum

aroma

50 g 672801



Cotton Candy

aroma

50 g 672197



Choco-mint

aroma

50 g 672802



Tonic water

aroma

50 g 672806

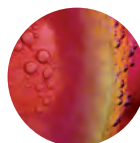


ENERGY
DRINK

Energy drink

aroma

50 g 672803



Bitter

aroma

50 g 672807



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Dose AROMA:

2 g/kg 2 g = 70 drops approx.*

Dose NATURAL AROMA:

0,2 g/kg 0,2 g = 6 drops approx.*



Sosa

DEEP FRIED TEXTURES



Protempura

 1,3 kg **672200**



Properties: Wheat bran and flour

Use: For crispier batters



Air bag



Wheat air bag

grainy

 750 g **672115**

Potato air bag

grainy

 750 g **672116**



Potato air bag

flour

 650 g **672616**



Texturizers

What we usually call “texturizers” or “texturas” presents a recently implanted gastronomic neologism in order to describe an ancient gastronomic and confectionary phenomenon: The modification of texture or consistence of primary aliments in order to create a new way of consuming them. Almost the whole span of traditional or modern pastry could be included into this description, as well as bread making itself or even a big part of culinary elaborations. Ice cream is a texture, as well as puff pastry. Bread is a texture of flour based on the technology of fermentation; a sauce, a mousse, a macarron, even fresh pasta is a texture. Therefore, we could state, that the history of elaborating food, from the Palaeolithic times on, consists in a constant development of Texturizers in which we could transform primary ingredients.

In the strict sense, this neologism applies on the products and applications, fruit of the incorporation of new texturizers into gastronomy and pastry for the last 10 years. However, we have to keep in mind that these “new” texturizers will enter some day into the canon and it’s important to understand that its technologic function doesn’t really differ so much from the ancient ones. There will be new elaborations, maybe the most famous ones, thanks to the applications developed by the vanguardian cuisine, but these new texturizers will also be applied on

the ancient elaborations and even create different ones. Altogether, this “magma” will be over the next years part of the canon of classic gastronomy.

Texturizers are taste and colourless texture modifiers which respect the organoleptic characteristics of the ingredients to be transformed to its maximum

Texturizers, in a strict sense, are a series of ingredients modifying uncoloured and tasteless Texturizers, which origins can be tracked back to the process of alimentary industrialisation starting at the end of XIX century and have played an enormous role in the stabilization, conservation and creation of new ways of ingesting food.

In gastronomic applications it’s very important that the texturizing purpose isn’t accompanied by any flavour, in order to increase and respect fully the flavours one wish to modify.

In Its total, these new texturizers have the following basic criteria in common in order to understand the modern gastronomy:

- Flavour neutrality
- Maximum respect for the flavour to texturize
- Maximum efficiency in texture to be developed
- In case of mixed elaborations, the goal is always to decrease the degree of difficulty regarding the dosage of application



HONEY AND RIPE TOMATO ICE CREAM
Procrema

BASIL CURD
Propannacota (lota)

RASPBERRY CURD
Gelcrem cold



Consult application videos on www.sosa.cat

We offer you a wide range of videos as reference to consult different applications and use of our products; a useful tool as base of inspiration creating new recipes.

Texturizers classification

Sosa

TEXTURES

EMULSIFIERS



Lecitina de soja
Emulsifying paste
Sucro emul
Glicerina
Natur emul
Liquid lecithin
Cremor tártaro
Glicemul
Emulwhip
Wax concept

AIRING AGENTS



Lactiwhip
Proespuma Cold
Proespuma Hot

THICKENING AGENTS



Goma xantana
Goma Xantana Clear
Gelespessa (Xantana)
CMC
Gelcrem hot
Gelcrem cold
Goma Arábica
Goma Garrofi
Goma Tara
Goma Guar
Goma Konjac
Pomada
Promochi (Kuzu)

GELLING AGENTS



Vegetal gelling
Elastic
Agar Agar
Metilgel
Gelburguer
Kappa
Propannacotta (Iota)
Goma Gellan
Pectina Jaune slow set
Pectina Jaune rapid set
Pectina xoco nappage X58
Fruit Pectin NH
Pectina Sugar Free
Pectina Acid Free

SPHERIFICATION



Kit pH
Alginat
Clorur
Gluconolactat

STABILIZERS

FOR ICE CREAM



Procrema 100 Hot
Procrema 100 Cold
Prosorbet 100 Cold
Profruit 100

FOR MOUSSE

Promousse

FOILS

Sucrevel

CHARGING AGENTS

Maltosec

EFFERVESCENT

Fizz powder

CRUNCHY

Snack cover

ANTIOXIDANTS

Antioxidant powder

FREE MOLD

Free mold

DRYING

Dry sec

ACIDS

Tartaric acid
Citric acid
Ascorbic acid



Texturizers emulsifiers

EMULSIFIERS

An emulsion is a more or less stable union of fatty and watery molecules. An emulsion is instable at the beginning and with the time the drops of the dispersed part tend to form groups, separating from the other part. It's what happens e.g., when you let rest a mixture of water and oil previously shaken. In order to avoid this phenomenon of dispersion, we use emulsifiers which situate itself at the outer limit layer between the drops and the homogenous phase.

The gastronomy and overall pastry, is a long lasting "love story" between these two types of molecules, apparently irreconcilables which unite in a gastronomic elaboration.

However, it will be difficult to find a gastronomic or pastry application without an emulsion. Practically, all traditional sauces try to solve a problem of emulsion and a quick enumeration of emulsions in kitchen and pastry indicate the importance of this subject: sauces mayonnaises, creams, ice creams, airs, soufflés, bundt cakes, ganache, mousse etc.

Our range of emulsifiers covers the necessities of emulsions in modern gastronomy, under the principle of maximum respect for the emulsified flavours.



Lecitina de soja

STOCK



Dose:
5-8 g/L

Soy lecithin

500 g 672117



Properties: Emulsifier, helps incorporation of air, in excess can alternate flavour

Use: Mix in cold and bat in order to introduce air

Application: Any kind of liquid

Observations: Difficulties with alcohols and certain infusions

Elaborations: **Airs / Ice creams**



Emulsifying paste

STOCK



Dose:
5-10 g/L

Emulsifying paste. Mix of glicemul and sucroemul on water base

1 kg 672118



Properties: Very stable emulsions

Use: Apply directly in cold

Application: Any kind of liquid elaboration with some fat content

Observations: White- ivory colour, slightly sweet flavour, neutral aroma

Elaborations: **Emulsified vinaigrette / Fruit or vegetable mayonnaise without egg**

You can add a thickening agent in order to acquire a higher consistency (E.g. xantana, guar gum, ...)



RASPBERRY MAYONNAISE
Emulsionant en pasta

Texturizers emulsifiers

Sosa

TEXTURES



Sucro Emul



Dose:
5 g/kg max.

Product derived from the esterification between saccharose and fatty acids

500 g 672119



Properties: Emulsifier.

Use: Dissolve at the watery part of the elaboration and add to the rest afterwards

Application: Any kind of liquid with some water content

Observations: In the field of gastronomy it permits the elaboration of hot and alcoholic airs

Elaborations: Increases the volume of bread dough and bundt cakes, stabilizes lactic mixes, ice cream, pastry custards, airs, etc.



Glicerina



Dose:
2-3 g/kg emulsifier



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

Glycerine. Vegetable glycerol

1,3 kg 672120



Properties: Anti-freezing agent, emulsifier, helps union between fat molecules and water

Use: Mix with desired preparation

Application: Ice cream, ganaches, any kind of elaboration containing water and fat

Elaborations: Ice cream / Sorbets / Bundt cakes / Pralinés / Trufas / Mousses



Natur emul



Dose:
2-15 g/kg

Citrus fibre powder with xanthan

500 g 672121



Properties: Moisturizing, stabilising and emulsifying. Fat substitute

Use: Apply directly, cold or hot, stirring to incorporate

Application: Any type of batter or liquid.

Observations: Subtly yellowish powder. Partially soluble in fat, very soluble in liquid.

Elaborations: It is used in confectionery and sauces to substitute some of the fat / Beverage stabilizer and texture enhancer, providing the sensation of pulp in the mouth / Sauce thickener and emulsifier / Emulsifier sponge cake and batters.



Liquid lecithin



Dose:
5-8 g/L

Liquid lecithin

4,5 kg 672122



Properties: Fat emulsifying.

Use: Apply directly, cold or hot, stirring to incorporate

Application: Any type of fats and/or liquids

Observations: Amber coloured liquid, difficult to dissolve in hard alcohol.

Elaborations: Water-fat emulsions / Oil- and liquid-based froths / Chocolate and bonbon emulsifier.

Texturizers emulsifiers



Cremor tártaro

STOCK



Dose:
1-3 gr/ Kg

Potassium bitartrate

1 kg 672123



Properties: Stabilizer and emulsifier, impedes crystallization of sugar
Use: Apply directly in cold and incorporate blending

Application: Any kind of liquid

Observations: White smooth powder

Elaborations: In combination with bicarbonate, increases volume of pastry dough/ helps stabilizing whipped egg whites and cream/ Avoids crystallization of sugar in caramel elaborations.



Glicemul

STOCK



Dose:
30-60 g/kg

Emulsifier derived from fat

500 g 672124



Properties: Increases the fusion point of fat and creates with them more or less solid textures
Use: Dissolve in hot, from 60°C on, and acts in cold

Application: Always with a fatty medium, liposoluble

Observations: Thermo-reversible, comes in little flakes

Elaborations: Texturized oils / Nut butters



Emulwhip

STOCK



Dose:
10-20 g / kg total batter.
For fatty batters, from
5 to 10g/kg total.

Emulsifier in concentrated paste

6 kg 672125



Properties: Emulsifier, stabilizer and multi-functional batter agent
Use: Apply directly in cold when beating.

Application: Any type of beaten or whipped batter

Observations: White concentrated paste with a neutral flavour

Elaborations: All kinds of cake, cream, ice cream, whipped butter, beaten eggs, meringues and all the preparations calling for the incorporation of air.



Wax concept

STOCK



Dose:
0,5-3 g / 100 g

Natural bees wax

500 g 672126



Properties: Thickener and coating agent

Use: Dissolve it in fat to 65°

Observations: Drops of cream colour

Argan oil emulsion

- » 100 g Argan oli
- » 6 g Glicemul

Combine and heat half argan oil and the Glicemul until 60°C.
Remove from the bain marie.

Add the rest of oil.

Pour in a container and let to set in the fridge
for 6 hours at least.



Praline emulsion

- » 100 g Aceite de argán
- » 100 g Praline
- » 4 g Glicemul

Combine and heat half praline and the Glicemul until 60°C.
Remove from the bain marie.

Add the rest of praline.

Pour in a container and let to set in the fridge for 6 hours at least.



Texturizers airing agents

Sosa
TEXTURES



Lactiwhip

Hydrolization of milk protein

500 g 672127



Properties: Foaming effect
Use: Mix in cold
Application: Any kind of liquid
Observations: Substitute for Albumina

Elaborations: Meringues / Macarons / Foams



Dose:
1-2 g/kg meringue

Dose:
3 g/kg marshmallow

Dose:
5 g/kg foam



Yogurt Foam

- » 500 g Yogurt
- » 3 g Gelespessa
- » 5 g Lactiwhip
- » 100 g Sugar

Combine the yoghurt with Gelespessa, half of the sugar and Whip.

Whip in the Kitchen Aid until very foamy.

Add the remaining sugar and keep whipping until get a very light meringue texture.

Texturizers airing agents



Proespuma Cold

Stabilizer for cold foams

700 g 672128



Properties: Foaming effect
Use: Dissolve in cold
Application: Any kind of liquid or semi-liquid elaboration
Elaborations: Cold foams with siphon



Dose:
50-100 g/kg



Proespuma Hot

Stabilizer for hot foams

500 g 672129



Properties: Foaming effect, foam and emulsifier
Use: Dissolve in desired preparation
Application: Any kind of liquid or semi-liquid elaboration
Elaborations: Hot foams with siphon



Dose:
50 g/kg



Mango and passion fruit foam

- » 300 g Mango pure
- » 200 g Passion fruit pure
- » 50 g Proespuma Cold

Mix the ingredients with a hand mixer and then put the mixture in a siphon (cannister).

For 500 ml siphon we need 1 or 2 gas caps and for a siphon of 1 liter 2 or 3 gas caps. Use immediately or keep in the fridge.



Lobster soup foam

- » 500 g Lobster soup
- » 25 g Proespuma Hot

Mix the ingredients with a hand mixer and put the mixture in the siphon. Put the siphon in a "bain marie" and keep at 65°C.



Hot chocolate foam

- » 400 g Milk
- » 100 g Creme
- » 150 g Chocolat cobertura 65%
- » 25 g Proespuma Hot

Heat milk and cream until boiling point.

Mix the Proespuma Hot and mix with a hand mixer. Pour this mixture on the melted chocolate.

Put the mixture in the siphon and keep in a "bain marie" at 65°C.

Texturizers thickening agents

Sosa

TEXTURES

THICKENING AGENTS

A thickening agent is a texturizer which allows us to obtain more or less viscose solutions without forming gels.

The Sosa range of thickening agents offers a variety from the least to the most thickened with different textures: coulis, pastry custards, pomada etc. in order to adapt to any gastronomic need, always respecting to a maximum the flavour of the texturized element.



Goma Xantana

STOCK

Carbohydrate (bacterial fermentation of corn starch)

500 g 672131

Dose:
2-5 g/kg



Properties: Thickening agent, emulsifier, suspensor

Use: Dissolves in cold or hot, mix with turmix

Application: Any kind of liquid with water content higher than 80%

Observations: Resistant to heat and freezing, thermo irreversible

Elaborations: Sauces / Raw coulis / False vinaigrettes / Soups / Syrups



Goma Xantana Clear

STOCK

500 g 672132



Shares all the characteristics with xantan gum but presents an increased transparency



Gelespessa (Goma Xantana)

STOCK

Carbohydrate (bacterial fermentation of corn starch)

500 g 672133

Dose:
6-15 g/kg



Properties: Thickening agent, emulsifier, suspensor

Use: Dissolve in cold or hot, mix with turmix

Application: Any kind of liquid with water content higher than 80%

Observations: Heat resistant, allows freezing, thermo irreversible

Elaborations: Sauces / Raw coulis / Vinaigrettes / Texturized soups / Suspensor effect

Colourful vinaigrette

- | | | |
|---------|----------------|-------------|
| » 250 g | Modena vinegar | As need |
| » 2 g | Gelespessa | » Salt |
| » 250 g | Raspberry pure | » Pepper |
| » 2 g | Gelespessa | » Olive oil |

Combine vinegar and 2 g Gelespessa and mix with a hand blender until thick. Do the same with de raspberry pure.

Mix olive oil and the previous mixtures in order to achieve a sort of colourful vinaigrette.



Texturizers thickening agents



CMC

Carboxymethyl cellulose

600 g 672134



Properties: Thickening agent, anti-caking agent, hardener.

Use: Apply directly, cold or hot, stirring to incorporate.

Application: Any liquid, fondant, marzipan.

Observations: White powder. Always mix with the solids from the recipe to prevent lumps from forming when it comes into contact with liquids. In the case of making gum paste from fondant, knead well, cover the dough tightly and let set 24 hours.

Elaborations: Hardener for fondant, sugar paste and marzipan in order to facilitate modelling and drying / Improves elasticity in bread dough / Mixed with liquid, dietary glue is obtained, suitable for cake decorations, or protective agent to cover fruit / Stabilizer for ready-to-bake products.



Dose:
1.5 - 2.5 gr. / kg.- L.



Gelcrem Hot

Refined corn starch, treated at high temperatures

500 g 672135



Properties: Thickening agent resists high temperatures and is stable to put in the oven, allows freezing

Use: Mix in cold and heat until boiling

Application: Any kind of liquid or semi-liquid elaboration

Observations: Thickening agent resists high temperatures and is stable to put in the oven, allows freezing

Elaborations: Cooked creams as e.g. pastry custards / Hot creams / Bechamel



Dose:
20-50 g/L



Gelcrem Cold

Modified potato starch

500 g 672136



Properties: Thickening agent gives a creamy texture (as e.g. pastry cream) in cold

Use: Mix in cold or hot

Application: Substitute for corn starch, for any kind of liquids

Observations: Viscosity stable in the oven, stable in acid mixes



Aplicaciones óptimas: Creams as e.g. raw pastry cream / Cold creams

Otras elaboraciones: Texturized soups



Dose:
40-80 g/L



Lemon curd

- » 200 g Lemon juice
- » 300 g Whole eggs
- » 300 g Sugar
- » 22 g Gelcrem Hot

Mix all ingredients and heat until boiling point stirring constantly with a whisk. Remove from the heat and blend with a hand mixer. Cool down and use.



Raspberry curd

- » 400 g Raspberry pure
- » 100 g Simple syrup (TPT)
- » 30 g Lemon juice
- » 25 g Gelcrem Cold

Mix all ingredients with a hand mixer at high speed until get a creamy texture without crumbs.

Texturizers thickening agents



Goma Arábica

STOCK



Dose:
Necessary quantity

Arabian gum. Polysaccharide with natural origin

500 g 672137



Properties: Thickening agent, emulsifier and stabilizer

Use: Apply in cold or hot

Application: Any liquid elaboration

Observations: Insoluble in alcohol and fat

Elaborations: Stabilizing foams / Emulsions / Chewable candy / Agent de remplissage



Goma Garrofi

STOCK



Dose:
5-10 g/kg

Carob bean gum

750 g 672138



Properties: Thickening agent, stabilizer

Use: Mix and heat

Application: Any kind of elaboration with a liquid base

Observations: Difficulties with alcohols

Elaborations: Soups / Sauces / Cream stabilizer / Ice cream and pastry elaborations



Tara

STOCK



Dose:
1-8 g/kg

Polysaccharide

700 g 672139



Properties: Thickening agent, stabilizer, protecting shield

Use: Mix with the other solids and pour over liquid, heat up to 80°C

Application: Any kind of liquid

Observations: Reduces syneresis problems

Elaborations: Sauces



GLUTINOUS LYCHEE SHEET
Promochi (Kuzu)

Texturizers thickening agents



Goma Guar

STOCK



Dose:
2-10 g/kg

Guar gum. Plant, *Cyamopsis tetragonolobus*

750 g 672140



Properties: Thickening agent.
Use: Mix with liquid and bring to boil, cool down
Application: Any kind of elaboration independent from acidity degree
Observations: Stable to freezing
Elaborations: Sauces / Nectars / Pastry elaborations / Sausages



Goma Konjac

STOCK



Dose:
0,5-5 g/kg

Konjac gum

600 g 672141



Properties: Thickener, stabilizer, gelling agent. Great capacity to absorb water.
Use: Dissolve in cold. Or dissolve in cold and heat to 80°C. Stir vigorously in all cases. If possible, mix with the solids of the recipe to avoid lumps
Application: Any liquid
Observations: White-beige powder. Has the ability to produce synergies with various additives. Synergy with sucrose and sweet products. Improved by the addition of calcium oxide
Elaborations: Konjac+Kappa (thermo-reversible elastic gel) / Konjac+xanthan (very elastic gel) / Konjac+starch (increase in viscosity that stays both cold and hot) / Thermo-irreversible gelatines with the ability to stick to themselves / Cold jams / Thermo-irreversible sauces and gels.



Pomada

STOCK



Dose:
200 g/kg

Vegetable origin

500 g 672142



Properties: Thickening agent.
Use: Mix with liquid and shake, let stay for at least 6 hours
Application: Any kind of liquid
Observations: Doesn't allow freezing
Elaborations: Pomadas



Promochi (Kuzu)

STOCK



Dose:
45-180 g/kg

Powdered kuzu root

750 g 672143



Properties: Thickening agent, gelling agent, substitute for flours and starches
Use: Dissolve in water before using
Application: Substitute for corn starch, applicable with all kinds of liquids
Observations: Without gluten
Elaborations: Mochis / Veils / False potatoes



Raspberry and violet moisturizing cream

- » 350 g Raspberry pure
- » 100 g Water
- » 50 g Simple syrup (TPT)
- » 100 g Pomada
- » 20 g Concentrated violet paste

Combine and mix all ingredients with an immersion blender.

Put the mixture in plastic moisturizing cream containers. Keep in the fridge for 12 hours.



Kuzu-mochi potato

- » 500 g Creamy mashed potatoes
- » 100 g Promochi
- » As needed Water (pour diluer le Promochi)
- » As needed Veal gravy

Dissolve water and ProMochi and combine with the potato pure. Heat the pure and mix with a spatula stirring constantly until the mixture will be very sticky. Remove from the casserole and put in a square frame making some pressure. Keep in the fridge until the mixture will be in a very hard texture. Cut the mixture in cubes. Put the potatoes in the veal gravy and heat until 80°C. Potatoes will be ready when became soft.



Texturizers gelling agents

Sosa

TEXTURES

GELLING AGENTS

Within this group, we find a range of substances which permit the elaboration of gelatines that are used for the production of pre-cooked food. The majority are products already used for unmemorable times and have now been extracted and de-flavoured in order to not add any additional taste to the desired gels. They differ, basically, in the texture (softer, harder, brasher...) and in the posterior temperature of jellification.

Sosa's gelling agent range reaches from the purest ones to the most complex mixes, taking maximum advantage of the gelling possibilities, in order to allow the most special applications.



Vegetal gelling

STOCK



Dose:
50 g/kg



Mix of carrageen and carob bean gum
Vegetable origin

500 g 672144



Properties: Transparent and elastic gelatine

Use: Dissolve in cold and bring to 65°C (better to boil), jellifies from 60°C on

Application: Any kind of liquid with water content higher than 80%

Observations: Doesn't allow freezing, thermo reversible

Elaborations: False spherification / False pâte fruits / Veils
Cold spaghetti / Gelatine until 60°C / Nappage



Strawberry spaghetti

- » 25 g Vegetable gelatine powder
- » 400 g Frozen strawberry pure
- » 25 g Strawberry paste
- » 100 ml Simple syrup (TPT)

Mix the ingredients and heat until boiling point.

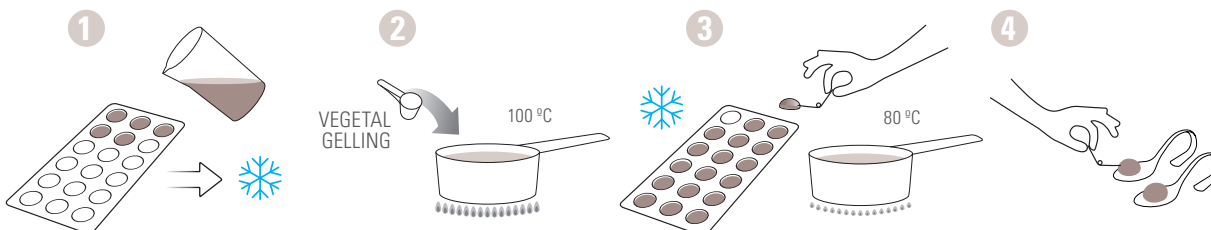
Put the mixture in the "Spaguetti Kit" and do the spaghetti inside a bath of iced water. Strain.

Mango and Campari sphere

- » 350 g Frozen mango pure
- » 50 ml Campari (as needed)
- » 100 ml Water
- » 30 g Vegetable gelatine powder
- » 400 ml Water
- » 100 ml Simple syrup (TPT)

Put the mango puré in semi sphere silicon moulds and freeze it up. Heat the water, gold powder, syrup and vegetable setting gel until boiling.

Remove from the heat and let to cool at 80°C. Remove the mango and banana spheres and deep it in the heated mixture. Let defrost until the center will be liquid.



Elastic

STOCK



Dose:
25-50 g/kg



Mix of carob bean gum and carrageen

750 g 672145



Properties: Very elastic gelling agent

Use: Pour the powder with the rest of the solids over the liquid, heat

Application: Any liquid elaboration

Observations: Resists freezing

Elaborations: Elastic gelatines

Balsamic modena vinegar gelatin sheet

- » 300 g Water
- » 100 g Simple syrup (TPT)
- » 100 g Balsamic Modena vinegar
- » 25 g Elastic

Mix all ingredients together and heat until boiling point. Pour a thin layer in a tray 0,2 mm thin and let to cool.

Once jellyfied cut in rectangular shape.



Texturizers gelling agents



Agar-agar

STOCK

Carbohydrate, type of an algae.

500 g 672146



Properties: Gelling.
Use: Mix in liquid, bring to boil, let cool down
Application: Any liquid elaboration
Observations: Heat resistant (90°C), not resistant to freezing, thermo reversible, jellifies less in acid mediums, gelatine not very elastic



Dose: 2-15 g/kg depending on desired hardness degree



Optimal elaborations: Hard caviar / Hot gelatines ($\leq 90^{\circ}\text{C}$)
Other elaborations: Gelatines / Purees / Veils / Foams



Metilgel

STOCK

Methylcellulose, cellulose derived from vegetable

300 g 672147



Properties: Gel in hot
Use: Hydrate in cold and let stay until mix reaches 4°C, apply heat
Application: Any kind of liquid or semi-liquid
Observations: Resists freezing
Elaborations: Air / Foam / Glue / Gnocchi / Spaghetitis



Dose (hot): 15 g/kg foam effect



Dose (cold): 20 g/kg thickening agent



Dose (hot): 30 g/kg glue



Dose (hot): 20 g/kg gelling agent



Green pea hot jelly

- » 500 g Green pea juice
- » 3 g Agar-agar
- » As needed Salt
- » 220 ml Water

Combine the ingredients.
Heat until boiling point.

Put the mixture in moulds and let to set. Heat before service.



Fake fruit caviar

- » 200 g Fruit pure
- » 50 g Simple syrup (TPT)
- » 2 g Agar-agar
- » As needed Vegetable oil very cold

Combine the ingredients.

Heat until boiling point.

Put the mixture in a seringue and drop it into oil bath.

Keep in the oil bath for 5 minutes.

Remove from the oil bath, drain the oil and serve.



Fake potato gnocchi

- » 500 g Creamy mashed potatoes
- » 10 g Metilgel
- » As needed Chicken stock

Mix the creamy mashed potato and the Metilgel with an immersion blender.

Put the mixture in a pastry bag. Keep for 12 hours in the fridge.

Heat the chicken stock until boiling point. Drop the pure in the stock doing gnocchi shape.

Remove the gnocchi from the stock and serve hot.

Texturizers gelling agents



Gelburguer

STOCK



Dose:
10-15 g/kg

Mixture of alginate, calcium and retardant

500 g 672148



Properties: Agglutinative effect

Use: Mix with desired product

Application: Any kind of food

Observations: Can be difficult to use with food rich in calcium

Elaborations: Burger / Tartar / Terrinas



Kappa

STOCK



Dose:
1-10 g/kg

Carrageen

600 g 672149



Properties: Gelling agent.

Use: Pour the powder mixed with the rest of the solids over the liquid and heat

Application: Any kind of liquid application

Observations: Produce multiple synergies. Kappa + Konjac (gel strength). Gels from 60 °.

Elaborations: Cold gelatines / Foams



Prawn burger

- » 500 g Prawns
- » 8 g Gelburguer
- » As needed Salt and pepper
- » 20 g Fish stock

Mix the ingredients. Press the mixture in a mould. Keep in the fridge for 1 hour. Cook.



Soft chocolate gel

- » 265 g Cream 35 % fat
- » 250 g Chocolat cobertura 64%
- » 60 gr Sugar
- » 300 g Water
- » 0,8 g Propannacotta (lota)
- » 0,8 g Kappa

Heat the cream and sugar and pour on the chocolate stirring until get an homogeneous mixture.

In another bowl combine the water, kappa and Propannacotta and mix with a hand blender

Boil the mixture. Mix both preparations.

Pour in a frame and keep 2 hours in the fridge.

Texturizers gelling agents



Pro-pannacotta (Iota)

STOCK



Dose:
2-15 g/kg

Carrageen, derived from a type of red algae

800 g 672150



Properties: Soft gel

Use: Apply in room temperature, heat up to 80°C, better boil

Application: Any kind of liquid

Observations: Doesn't allow freezing, heatable until about 50°C

Elaborations: Pannacotta / Flan / Pudding / Cuajadas / Drinkable jelly



Goma Gellan

STOCK



Dose:
10-20 g/kg

Gellan Gum. Polysaccharide obtained by the fermentation of a bacterium

500 g 672151



Properties: Gelling agent.

Use: Apply in room temperature, heat to 80°C – better bring to boil

Application: Any kind of liquid

Observations: Rigid gel, resists high temperatures

Elaborations: Sheet / Raviolis / Oily gelatines / Croissant fillings / Cubes of plum cake



Mandarine fake sponge

- » 400 g Mandarine juice
- » 40 g Lemon juice
- » 4 drops mandarine aroma
- » 60 g Simple syrup (TPT)
- » 35 g Instangel

Mix the ingredients with a hand mixer.

Cool down in the fridge until setted.

Then whip in the machine with the whisk for 20 minutes on high speed or until the mixture will be whipped as a meringue.

In the beginning of the whipping process we could heat with a torch a little the edges of the whipping machine bowl if necessary in order to get the gelatin better dissolved.



Fruit filling for bakery doughs

- » 350 g Raspberry fruit pure
- » 50 g Water
- » 100 g Simple syrup (TPT)
- » 10 g Goma Gellan

Combine the ingredients and heat until boiling point.

Pour the mixture in a frame

Set in the fridge.



Soy macaroni

- » 100 g Soy sauce
- » 400 g Vegetable stock
- » 30 g Vegetable gelatin powder
- » 2 g Goma Garrofin
- » 3 g Goma Gellan

Blend all ingredients with a hand mixer. Heat until boiling point. Remove from the heat and let cool until 80°C.

Take stainless steel tubes 1 cm thick and put them in the freezer. Then put the tubes in the mixture for some seconds.

Remove and the macaroni shape will be ready.

Texturizers gelling agents

Sosa

TEXTURES



Pectina Jaune slow set

STOCK



Dose:
Jams and marmalades : **8-15 g/kg**.
Fruit spread: **15-25 g/kg**

Obtenido de la piel de cítricos

500 g **672152**



- Properties:** Citric HM pectin with retardant salts
- Specifications:** PH adequate: 3.2-3.5
Minimum of 60% sugar added + acid
- Application:** Mix the pectin with the sugar. Add to the pulp stirring vigorously. Bring to a boil and add the acid.
- Observations:** Slow gelling. Final effect in 24h.
Opaque and thermo-irreversible gels. Can be baked.
- Elaborations:** **Fruit moulds in the traditional style. Also for traditional jams.**



Pectina Jaune rapid set

STOCK



Dose:
8-15 g/kg Jams and confitures
15-25 g/kg Fruit spread

Obtenido de la piel de cítricos

500 g **672153**



- Properties:** Citric HM pectin.
- Use:** Mix the pectin with the sugar. Add to the pulp stirring vigorously. Bring to a boil and add the acid.
- Application:** PH adequate: 3.1-3.5
Minimum 50% added sugar + acid
- Observations:** Faster gelling than Jaune Slow set pectin.. Final effect in 24h.
Thermo-irreversible gels. Can be baked.
- Elaborations:** **Traditional jams. Also for sliced fruit spreads.**



Pectina xoco nappage X58

STOCK



Dose:
Nappage 8-15 g/kg

500 g **672154**



- Properties:** Measured LM pectin with retardant salts
- Use:** Mix with the sugar, bring to a boil and add the acid.
- Application:** PH adequate >4
Minimum 50-60% added sugar.
- Observations:** Slow gelling. Final effect in 24h.
Firm, brilliant, elastic, thermo-reversible gels.
Optimum for freezing and thawing. Optimum temperature for nappage is 50-55°C.
- Elaborations:** **For chocolate nappage, gels with milk. Suitable for products rich in calcium.**

Texturizers gelling agents



Fruit pectin NH

Pectato de sodio

500 g 672155



- Properties:** Measured LM pectin with retardant salts
Use: Mix with the sugar, bring to a boil and add the acid.
Application: PH adequate 3,5 - 3,7
 Minimum 40% added sugar + acid.
Observations: Slow gelling. Final effect in 24h.
 Firm, brilliant, elastic, thermo-reversible gels.
 Optimum for freezing and thawing.

Elaborations: For fruit nappage, fruits gels, jams and fruit non-traditional spreads in which acid incorporation is not a problem.



Dose:

8-20 g/kg nappage

30-40 g/kg fruit spread (+ citric acid)



Pectina Sugar free

500 g 672156



- Properties:** Measured LM pectin with calcium salts
Use: Apply with vigorous stirring. Bring to boil. Add the acid.
Application: PH adequate: 3.2-3.5
 No minimum of added sugar is required.
Observations: It does not require sugar, but acts better when added together with a bulking agent sweetener like isomalt, but it may present syneresis. Thermo-reversible. Final effect in 24 hours.

Elaborations: Sugar-free or low-sugar jams, fruit spread, sauces, fruit gels.



Dose:

Jams: 5-10 g/L

Fruit spread: mínimo 10 g/L



Pectina Acid Free

500 g 672157



- Properties:** Measured LM pectin with calcium salts
Use: Mix with the sugar stirring vigorously. Bring to a boil.
Application: adequate in non-acidic media, rich in calcium.
 No minimum of added sugar is required.
Observations: Firm gel. Freezable. No syneresis. Thermo-reversible.
Elaborations: Custard, flan, mock fruit spread, Nappage, dairy drinks...
 Indicated for dairy products and those rich in calcium.



Dose:

6 g/L flan

3g/L custard

20g/L nappage

30g/L fruit spread



Raspberry jam

- » 1000 g Frozen raspberries
- » 750 g Sugar
- » 200 g Sugar
- » 12 g Fruit Pectin
- » 1 u. Lemon juice

Combine 100 g sugar and pectin.

Cook the remaining sugar and the raspberries until boiling point. Add the pectin + sugar and cook until reach 103°C.

Remove from the heat and add the lemon juice.

Let to cool.



Raspberry pâte de fruit

- » 1000 g Raspberry puree
- » 1000 g Sugar
- » 30 g Fruit Pectin
- » 300 g Glucose
- » 5 g Citric acid

Heat the fruit puré until boiling point.

Mix 100 gr. of sugar with the pectin and then add to the puree stirring constantly.

Boil again and add half sugar. Boil again and add the sugar remaining.

Heat again until boiling point and add the liquid glucose. Cook low heat until 106°C.

Add the citric acid and remove from the heat.

Put in a frame or molds.



Hazelnut icing

- » 1 L Milk
- » 200 g Hazelnut pure paste
- » 20 g Pectina Acid Free

Heat the milk until 40°C

Combine the pectin and sugar together. Then pour into the milk.

Cook until boiling point and then keep cooking for to minutes more at low heat.

Pour into mixture the hazelnut pure paste.

Remove from the heat and let for 30 minutes at room temperature.

Strain and use at 35°C.

Texturizers gelling agents

Sosa

TEXTURES

SPHERIFICATION

Spherification is a gelling technique which permits to encapsulate liquid contents inside a thin gel, simulating themes, caviar etc. Its spectacularness together with an explosion of flavour, activated in the mouth, has already converted this innovation into a classic in pastry and modern gastronomy.

DIRECT SPHERIFICATION

Three basic baths are used to elaborate direct spherification:

- The first bath consists of incorporating alginate in the product we want to create the sphere with. The blender will be used for this, leaving it to rest until its total loss of air. The level of acidity of the product must be taken into account: if its pH is lower than 4, the right quantity of sodium citrate has to be added in the same bath. If we add too much, the product will acquire a bad taste.
- In the second bath we put Clorur, 5 to 8 g per litre, depending on the size of the sphere. In the third and last bath, water will be used to rinse the spheres, basically to clear the bad taste given by calcium chloride. The reaction of alginate occurs when both products (alginate and chloride) start forming a jelly-shaped sphere which will gradually gel in the inside too. The more time it is left in the bath, the more it will gel, until it completely turns into gelatine.
- The pH of the sphere liquid must be taken into consideration. If the pH of the liquid is not between 4 and 6, it will have to be rectified by using sodium citrate (pH Kit). Once the pH is between these two parameters we can elaborate the sphere without any problem. ente para sacar el mal sabor que produce el cloruro cálcico.

REVERSE SPHERIFICATION

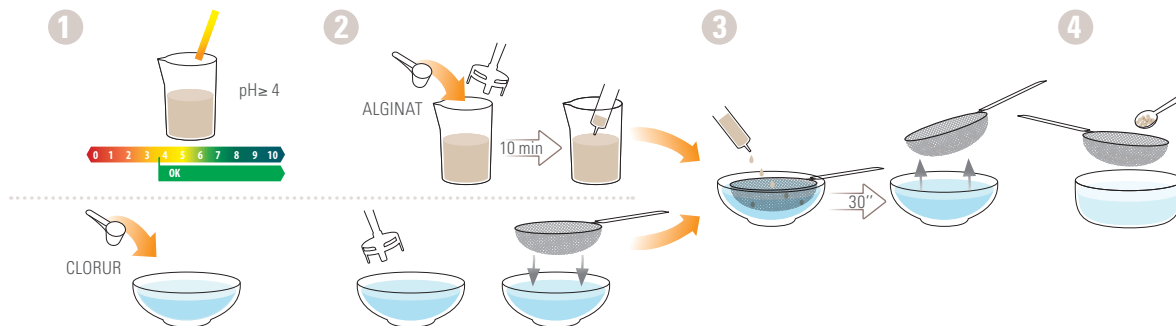
If we want to create spheres of liquids which by nature contain calcium, such as dairy products, we have to apply the reverse spherification, inverting the first two baths. The same applies to products to which we add gluconolactate.

We work with 3 different baths:

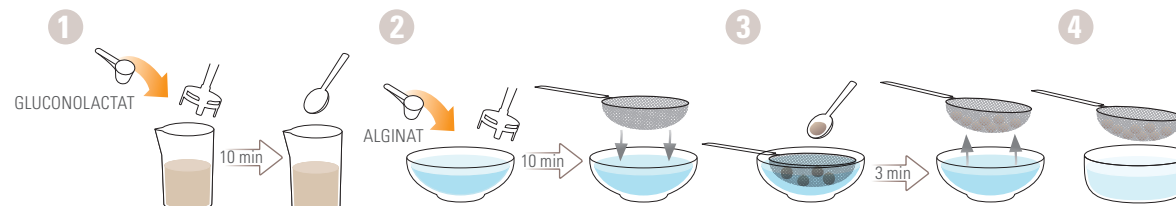
- In the first one we put the product with own calcium or mixed with gluconolactate. If the product does not have a proper density, we incorporate 6 g of gelespesa (2 g Xanthan)/ kilo, in order to have enough weight to immerse into the second bath.
- In the second bath, we mix one litre of mineral water (without calcium) with 5 g of alginate.
- In the third and last bath we put water to wash the spheres.

Thanks to the reversed baths, the spheres will always remain liquid in the inside, since the reaction is contrary to direct spherification. Keep in mind that, if we elaborate spheres before head, they have to be preserved in a slightly dense liquid, as they tend to stick together. This technique produces osmotic spheres, that is to say, its membrane has microscopic holes which absorb the flavour of the medium.

DIRECT SPHERIFICATION



REVERSE SPHERIFICATION



Spherification kits

Spherification ingredients kit

STOCK

672230



Spherification tools kit

STOCK

672231

Texturizers gelling agents

SPHERIFICATION



Kit pH

STOCK



Dose:
depending on the pH

Sodium citrate and test stripes

750 g 672161



Sodium citrate, comes out from fruit. It's an essential constituent of mostly soft drinks, that provides a note of acidity and enhances the flavour. Used as an antioxidant, and also for spherifications as a pH corrector, reducing the acidity.

Properties: Increases de pH (from acid to basic)

Use: Mix with the liquid you would like to change the pH

Application: Pre-elaborations for direct spherifications

Observations: If the liquid is very acid, the spherification will be very difficult to achieve despite applying the pH corrector

Elaborations: Direct spherification

Kit dose table pH to achieve the optimum pH value of the product to spherification

initial value of pH	dose of Kit pH
2,5	0,85 g/100g
3	0,3 g/100g
3,5	0,1 g/100g
4 - 5	ideal value



Alginat

STOCK



Dose:
5 g/kg

Sodium alginate

750 g 672158



Product derived from different types of algae (Fucus, Laminaria, Macrocrystis...). It's known for its particular characteristic to form gels in the presence of calcium. As any other kind of hydrochloride, it needs some water content in order to hydrate.

Properties: Gelling agent when interacting with calcium containing media

Use: Mix with desired elaboration (direct spherification), mix in water bath (inverse spherification)

Application: Any kind of liquid with a pH ≥ 4 and water content higher than 80% (direct spherification)

Observations: For itself, it acts as a thickening agent. To do the inverse spherification, always use mineral water. It is difficult to dissolve in fatty mediums as it encounters incompatibilities. It can result problematic in alcoholic mediums, depending of the degree of alcohol and lack of water.

Elaborations: Direct spherification / Reverse spherification



Clorur

STOCK



Dose:
8-10 g/kg

Sodium Chlorur

750 g 672159



Dans la technique de la sphérification est utilisé pour provoquer la réaction de l'Alginat

Properties: Calcic salt

Use: Mix clorur with mineral water

Application: Bath for carrying out direct spherification

Elaborations: Direct spherification



Gluconolactat

STOCK



Dose:
20 g/kg

Calcium gluconate and lactic calcium

500 g 672160



Mix of two salts, which allows to incorporate calcium into a medium without adding any flavour. It helps us to add enough calcium in order to react with Alginat and create a sphere.

Properties: Enriches calcium

Use: Mix with elaboration you would like to enrich

Application: Product mixes for inverse spherifications which are poor in calcium

Observations: Completely tasteless

Elaborations: Reverse spherification

Texturizers stabilizers for ice creams

Sosa

TEXTURES

STABILIZERS

Stabilizers for ice creams or foams are complex mixes of stabilizers, emulsifiers, gelling agents and airing agents which create the texture of ice cream, sorbet, mousse or perfect foams, very easy to apply, always with the maximum of respect for the flavour to be texturized.



Procrema 100 Hot

STOCK

Mixture of stabilizers, emulsifiers, fats and sugars

3 kg 672162



- Properties:** Ice cream stabilizer
Use: Dissolve in cold with vigorous stirring. Pasteurize.
Application: Any liquid or semi-liquid preparations, dairy-based.
Observations: White powder. Once mixed with the liquid, it should be heated to 80°C to be activated and it is best allow to stand for 8 hours to mature before freezing.
Elaborations: Dairy-based ice creams

Dose:
100 g/kg



Procrema 100 Cold

STOCK

Mixture of stabilizers, emulsifiers, fats and sugars

3 kg 672163



- Properties:** Ice cream stabilizer
Use: Dissolve in cold with vigorous stirring, do not heat.
Application: Any liquid or semi-liquid preparations, dairy-based.
Observations: White powder. Once mixed with the liquid, it is best allow to stand for 8 hours to mature before freezing.
Elaborations: Dairy-based ice creams

Dose:
100 g/kg



Olive oil semi sorbet

- » 700 g Water
- » 300 g Extra virgin olive oil
- » 60 g Glycerin
- » 4 g Emulsifying paste
- » 4 g Salt
- » 100 g Prosorbet 100 Cold

Combine liquid ingredients on one hand and solids on the other. Mix both parts and blend the mixture with an immersion blender.

Let in the fridge for 3 hours.

Mix again the mixture. Put in the ice cream machine.



Texturizers stabilizers for ice creams



Prosorbet 100 Cold

STOCK



Dose:
100 g/kg

Neutral base for the elaboration of sorbets



3 kg

672164



Properties: Stabilizer for sorbets elaborated in cold

Use: Mix with base

Application: Any kind of liquid or semi-liquid elaboration, based on water or fruit juices

Observations: Mix of stabilizers, emulsifiers, fat and sugars

Elaborations: Sorbets



Profruit 100

STOCK



Dose:
100 g/kg

Neutral base for the production of semi-sorbets.



500 g

672165



Properties: Stabilizer for fruit sorbets.

Use: Dissolve in cold, stirring vigorously, do not heat.

Application: Mix with juice or fruit pulp and sugar to prepare the semi-sorbet.

Observations: White powder. Once mixed with the liquid, it should be heated to 80°C to be activated and it is best allow to stand for 8 hours to mature before freezing.

Elaborations: Water or fruit-based frozen dessert.



Apricot sorbet

- » 200 g Water
- » 800 g Apricot puree
- » 100 g Prosorbet 100 Cold
- » 170 g Sugar
- » 5 g Neutral acid

Combine liquid ingredients on one hand and solids on the other. Mix both parts and blend the mixture with an immersion blender.

Let in the fridge for 3 hours.

Mix again the mixture. Put in the ice cream machine.

Texturizers stabilizers for mousse



Promousse



Dose:
70-100 g/kg

Neutral base for preparation of mousses

3 kg 672207



Properties: Thickening agent and stabilizer

Use: Mix with turmix for complete incorporation

Application: Any kind of liquid as e.g. milk, whipped cream, fruit pulps ...

Observations: No heat necessary.

Adds a creamy aspect to the mix and gives a pleasant softness without the use of egg.

Elaborations: Mousses / Semi-cold



Foils



Sucrevel



Dose:
150g / 125g of water.

Powdered preparation of sugar and egg whites

500 g 672206



Properties: Base for sugar decoration

Use: Mix 150g of the preparation with 125ml boiling water and immediately beat with an electric mixer at high speed about 4 minutes.
Roll out thinly on silicone or mat, pass the comb or make filigree. Let dry 30 minutes to overnight.

Application: Decorations cakes, cupcakes, etc.

Observations: Sosa colouring can be added to make coloured sugar veils.

Elaborations: All kinds of sheets and decorations.



Texturizers charging agents

CHARGING AGENTS

Charging agents allow absorbing fat or liquids in order to create dry or crunchy textures. People are surprised by dry textures of flavours which appear usually as liquid or paste.



Maltosec



Dose:
c.s.

Maltodextrin from tapioca

500 g 672166



Properties: Converts fat in powder

Use: Mix with fat

Application: Any kind of fat

Observations: Soluble in cold and hot

Elaborations: "Polvorones" / Rocks / Powders / Sand / Crunchy nut elaborations



Texturizers effervescent



Fizz Powder



700 g

672199



Texturizers crunchy



Snack Cover



500 g

672617



Dose:



Antioxidants



Antioxidant powder



500 g

672169



Dose:

30-50 g/L

Maltodextrin, xanthan gum, ascorbic acid.

Properties: Antioxidant agent

Use: Dissolve in hot or cold liquid

Application: Manipulate oxidable foods

Observations: White powder, insoluble in fats

Elaborations: It can be added to easily oxidable fruit juices such as apple or grape / By immersion, it prevents oxidation while handling food / By brushing, it prevents oxidation of finished products.

Free mold

Non-edible product

Sosa
TEXTURES



Free mold soft

STOCK

Manufacture of soft silicone moulds, suitable for food use, freezing and cooking.



1 kg

672167

Dose:

10% catalyst with respect to silicone



Free mold hard

STOCK

Manufacture of hard silicone moulds, suitable for food use, freezing and cooking.



1 kg

672205

Dose:

10% catalyst with respect to silicone

Two-component material which consists of:

Component "A": Silicone suitable for contact with food

Component "B": Curing agent, catalyst

Properties: Liquid paste that hardens as the catalyst acts. A flexible, soft, non-stick material resistant to a wide range of temperatures is obtained.

Use: The surface of the original must be clean and residue-free. Pour 100g of Component "A" and 10g of Component "B" in a clean container and mix well until component "B" is completely dispersed throughout the base. Do not mix for a long period of time and do not expose the mixture to temperatures over 35°C. It is always preferable to mix small amounts in order to guarantee a good mixture of component "A" and component "B". The catalyst material will cure within a period of 18-24 hours at a temperature of 22-24°C forming a flexible rubber mould that can easily be separated from the original.

Application: Manufacture of silicone moulds, suitable for food use, freezing and cooking.

Observations: We recommend removing trapped air by putting the mixture in an empty chamber, leaving it to fully expand and immediately thereafter it will collapse. Keep the mixture in the empty chamber for a further 1-2 minutes and then inspect it; if no air bubbles appear, then you can use it. When you de-aerate the mixture into the vacuum, there will be an increase of 3-5 times the volume, so you should use large enough container.

If you do not have a vacuum de-aerator, you can minimise air blocking by mixing a small amount of component "A" and component "B" and then immediately use a paint brush to apply a 1 or 2mm layer over the original. Maintain room temperature until the surface is free from bubbles and the layer has started to cure. Mix another amount of component "A" and component "B" and pour the mixture over the original as soon as possible, preventing air blocking.

Elaborations: Exact copies of any type of figure for filling with mouse, chocolate, sweets, gelatine, ice-cream, etc.



Drying Inedible product



Dry sec



Dose:
1 sachet per container.

Silica gel

20 x 120 g **672168**

- Properties:** Anti-moisture product
Use: Introduce a sachet inside the container where the food you want to protect from moisture is stored and seal hermetically
Application: Nuts, lyophilized, salt and sugar, sweets, crisps, biscuits ...
Observations: **Product not edible, do not open sachet, do not allow contact with liquids.**
Elaborations: Protect any product from moisture.

Acids



Tartaric acid



Dose:
**Quantum satis.
Recommended 1g / Kg.**

Organic Acid

3 kg **672170**



- Properties:** Acidity regulator, natural antioxidant and preservative. The mouth feel is defined by one of the principal acids, together with citric- and malic acid.
Use: Apply directly in cold and incorporate blending
Application: Any kind of liquid
Observations: White smooth powder
Elaborations: Acidity corrector for wines and effervescent drinks. Acts as well as stabilizer for the colour of fruits and products elaborated on a fruit base (marmalades, effervescent drinks, wine ...)



Citric acid



Dose:
**Quantum satis. Recommended between
1-10 g / kg depending on the application.**

Natural citric acid.

1 kg **672171**



- Properties:** Acidity regulator. It can substitute lemon juice in preparations.
Use: Direct application. Soluble in liquids.
Application: Used as a flavouring and acidifier in foods. Increases the gelling capacity of pectin.
Observations: White powder.
Elaborations: All sorts of recipes which require acidic application: jams, fruit spreads, preparations with fruits, fruit washes...



Ascorbic acid



Dose:
**Quantum satis. Recommended 0,05g/L as a
preservative in juices and drinks.
From 3 to 5% in antioxidants washes for fruits
and vegetables.**

Natural ascorbic acid

1 kg **672172**



- Properties:** Acidulant, antioxidant and enhancer for bread.
Use: Direct application. Soluble in liquids.
Application: Used as an antioxidant or acidifier in foods, especially fruits and vegetables.
Observations: White powder.
Elaborations: All types of products that require an antioxidant: fruit washes, fruit in heavy syrup, fruit salads, juices...

The alphabet of flavours **box**

Sosa

FLAVOURS
& ESSENCES

The alphabet of flavours box is our latest creation for the world of gastronomy. With more than 190 essences, it's an ideal alphabet of flavours for learning sensorial analysis. It's also a great instrument to experience pairing flavours and also to improve creative flavour pairing.



672852

FLAVOUR LITERACY OBJECTIVES





















1. To train the gastronomic sector in sensorial analysis.
2. To facilitate the creation of new combinations stemming from a previous olfactory analysis of their components.
3. Analysis of pairings among flavours..
4. To incentivise nuances and complexities of the flavours of gastronomy.
5. To use it as an ingredient..




















In this case the essence is water- and fat-soluble and, therefore, it can be used in both water and fat bases.

The alphabet of flavours **box**

















THE ALPHABET OF SWEETS		
	1	CARAMEL
	2	HONEY
	3	SUGAR BURNT
	4	CANE SUGAR
	5	TOFFEE
THE ALPHABET OF COCOA BEAN		
	6	COCOA
	7	BITTER CHOCOLATE
	8	WHITE CHOCOLATE
THE ALPHABET OF NUTS		
	9	BITTER ALMOND
	10	TOASTED HAZELNUT
	11	PEANUT
	12	COFFEE
	13	PISTACHIO
	14	CHESTNUT
THE ALPHABET OF SEEDS		
	15	STAR ANIS
	16	MUSTARD
	17	SESAME




















THE ALPHABET OF SPICES		
	18	CINNAMOM
	19	CARDAMOM
	20	CLOVE
	21	CUMIN
	22	CORIANDER
	23	CURRY
	24	INCENSE
	25	MYRRH
	26	NUTMEG
	27	BLACK PEPPER
	28	GREEN PEPPER
	29	JAMAICA PEPPER
	30	MADAGASCAR VANILLA
	31	TAHITI VANILLE
	32	TANDOORI
	33	CHILI
	34	SAFFRON
	35	TONKA BEAN
	36	TURMERIC
THE ALPHABET OF HERBS AND PLANTS		










	37	DILL
	38	BASIL
	39	PACHOULY
	40	YLAN-YLANG
	41	LEMON VERBENA
	42	LEMON GRASS
	43	ORIGANO
	44	TARRAGON
	45	FENNEL
	46	ARTICHOKE
	47	JUNIPER
	48	PEPPERMINT
	49	SPEARMINT
	50	WILD MINT
	51	LEMON BALM
	52	ROSEMARY
	53	COMMON SAGE
	54	THYME
	55	BLACK TEA
THE ALPHABET OF VEGETABLES		
	56	FRESH GARLIC












	57	ONION
	58	VEGETABLE
	59	COOKED RED BEAN
	60	GREEN PEPPER
	61	GREEN PEA
	62	RIPE TOMATO
	63	GREEN TOMATO
	64	CELERY
	65	LAND CARROT
	66	RHUBARB
THE ALPHABET OF FLOWERS		
	67	LAVENDER
	68	CHAMOMILLE
	69	GERANIUM
	70	JASMINE
	71	ORANGE BLOSSOM
	72	VIOLET
	73	DAMASK ROSE
	74	MARIGOLD
	75	LILAC
THE ALPHABET OF MUSHROOMS		

The alphabet of flavours **box**

THE ALPHABET OF MUSHROOMS		
	76	BOLETUS EDULIS
	77	MOLD
	78	ALE YEAST
	79	WHITE TRUFFLE
	80	BLACK TRUFFLE
THE ALPHABET OF ROOTS		
	81	LIQUORICE
	82	GINGER
	83	WASABI
	84	VETIVER
THE ALPHABET OF BREAD		
	85	BREAD CRUST
	86	BREADCRUMB
	87	BISCUIT
THE ALPHABET OF TREES AND LANDSCAPE		
	88	SAUCIN
	89	EUCALYPTUS
	90	BAY LAUREL
	91	MEDITERRANEAN PINE

	92	ORIENT
	93	OAK
	94	HAY
	95	TABAC
	96	TERRE HUMIDE
	97	MOSSA
	98	MEDITERRANEAN FOREST
THE ALPHABET OF FRUITS		
	99	RIPE MANGO
	100	GREEN BANANA
	101	KIWI
	102	APPLE COOKED
	103	COCONUT
	104	LYCHEE
	105	RASPBERRY
	106	PEACH
	107	WATERMELON
	108	GRAPE
	109	CHERRY
	110	RIPE BANANA

	111	APPLE GOLDEN
	112	PINEAPPLE COOKED
	113	PASSION FRUIT
	114	MELON
	115	MELON CANTALOUPE
	116	POMEGRANATE
	117	PEAR
	118	SOUR CHERRY
	119	GREEN APPLE
	120	GREEN STRAWBERRY
	121	GREEN MANGO
	122	ORANGE JUICE
	123	PINEAPPLE
	124	LEMON JUICE
	125	LIME
	126	ARICOT
	127	WOODLAND STRAWBERRY
	128	RIPE STRAWBERRY
	129	BLACKBERRY
	130	LEMON

	131	SWEET ORANGE
	132	MANDARIN
	133	BITTER ORANGE
	134	GRAPEFRUIT
	135	BERGAMOT
	136	BLACK CURRANT
	137	CITRON
	138	RAISIN DRIED
	139	CURAÇAO
	140	YUZU
	141	QUINCE
	142	FIG
	143	KAFFIR LIME
	144	BITTER MANDARIN
THE ALPHABET OF OLIVE		
	145	BLACK OLIVE
THE ALPHABET OF DAIRY		
	146	YOGURT MEDITERRANEAN
	147	BUTTER
	148	CREAM

The alphabet of flavours **box**

	149	TIRAMISU
	150	LECHE MERENGADA
	151	CREAM TYPE CATALAN
	152	ZABAIONE
	153	CARAMEL CUSTARD
THE ALPHABET OF ALCOHOLS		
	154	WHISKY
	155	BEER
	156	BEER ALE
	157	GIN
	158	VERMOUTH
	159	BRANDY
	160	ANISETTE
	161	MARC DE CAVA
	162	RUM
	163	VODKA
	164	MUSCATEL
	165	WHITE WINE TYPE CHARDONNAY
	166	BLACK WINE CABERNET SAUVIGNON
	167	WHITE WINE TYPE RIESLING

	168	PORTO
THE ALPHABET OF FICTION		
	169	COLA
	170	ENERGY DRINK
	171	CHEWING GUM
	172	CHOCOLATE MINT
	173	BITTER
	174	TONIC WATER
	175	COTTON CANDY
THE ALPHABET OF MEAT AND ANIMALS		
	176	SMOKED BACON
	177	HOT DOG
	178	BEET FOND
	179	PIC FOND
	180	CHICKEN FOND
	181	MUSK
	182	FOIE GRAS
THE ALPHABET OF SEA		
	183	COOKED TUNA
	184	OYSTER

	185	SHRIMP HEAD
	186	SMOKED SALMON
	187	FISH
	188	LOBSTER
	189	SHRIMP
	190	SEA URCHIN
	191	ANCHOVY
THE ALPHABET OF SMOKE		
	192	SMOKED



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