



Ingredients to reimagine gastronomy

Profiber Stab 5

**Stabilizer for ice cream and sorbets,
free from synthetic emulsifiers and additives,
uses 100% plant-based fibres**

**Recipes for ice cream
and sorbet bases**



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Stabilizer for ice cream and sorbets,
free from synthetic emulsifiers and additives,
uses 100% plant-based fibers



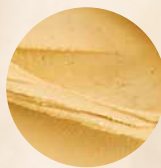
Properties:

- 1 Hot or cold stabilizer.
- 2 Good emulsifying properties.
- 3 Creates a very creamy texture.
- 4 Anti-crystallizing power.
- 5 Neutral flavour.



Best uses:

Ice creams and sorbets.



Available formats:

600 g 45116
3 kg 45339



How to use

Profiber Stab 5



Recommended quantity:

0.5 % of the total mass (kg)

It is possible to increase the quantity up to 0.7 % for bases that need further stabilization, such as those using acidic fruits.



Instructions for use:

Mix with a hot (185 °F or 85 °C) or cold ice cream base, stirring it in vigorously using a blender to disperse the product correctly.

Allow the mixture to mature in the refrigerator for 24 hours so that it hydrates correctly and churn it in an ice cream maker.

Freeze the ice cream or sorbet as quickly as possible.



Observations:

The product's functionality improves when it is hydrated hot (185 °F or 85 °C).

The image features two ice cream cones positioned diagonally. The cone on the left is a chocolate-dipped wafer cone with a thick, textured swirl of chocolate ice cream. The cone on the right is a plain wafer cone with a thick, textured swirl of vanilla ice cream. The background is a light beige surface with a vertical strip of white paper that has a torn, deckle edge, separating the beige area from a solid grey-blue area on the right. The word "Cones" is written in a bold, white, sans-serif font, centered within a white rounded rectangle that overlaps both cones.

Cones

Vanilla and caramel cone

ICE CREAM

Preparation (for 1 cone)

Vanilla ice cream.....	150 g
Caramel filling.....	25 g
Biscuit crunch.....	15 g
Ice cream cone	5 g
White chocolate.....	as needed

Submerge the cone in the tempered chocolate and leave to crystallize. Fill the bottom of the cone with the biscuit crunch, followed by the caramel. Lastly, pipe the ice cream into the cone and decorate with a little caramel.

Vanilla ice cream (for 1 kg)

Milk.....	575 g
35% fat cream	185 g
Powdered milk 1% mg.....	32 g
Sugar 34353.....	105 g
Glucose powder 33 DE 37311.....	60 g
Dextrose powder 39462.....	38 g
Profiber Stab 5 45116	5 g
Bourbon vanilla	3 g

Mix the liquids and heat to 30 °C. Infuse the vanilla. Add the previously mixed solids and pasteurize. When the temperature of the mixture has dropped (60 °C), blend with a hand-blender. Chill for 12 hours and churn.



Caramel filling

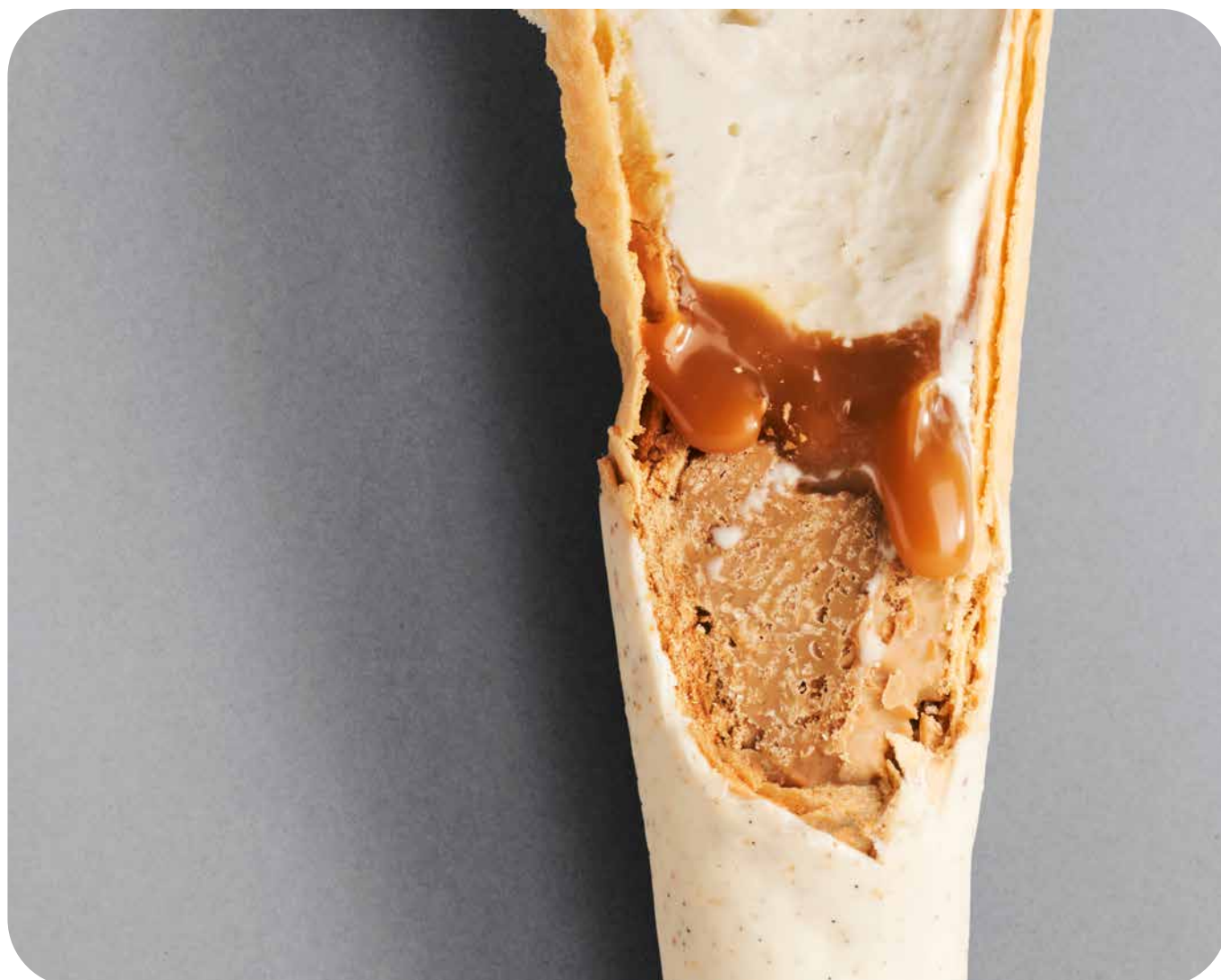
Trehalose powder 39054.....	317 g
Liquid glucose (1) 37305.....	350 g
35% fat cream	667 g
Milk (1).....	167 g
Liquid glucose (2) 37305.....	167 g
Tahiti vanilla	5 g
Salt	7 g
82% fat salt-free butter.....	233 g
Milk (2)	37 g

Heat the cream, milk, glucose (2), vanilla and salt to 90 °C. Heat the trehalose and glucose (1) to 185 °C. Add the hot cream mixture to the trehalose and keep beating. Continue heating to 105 °C. Remove and cool to 70 °C. Add the butter and place in the fridge. When it is cold, take 300 g of the caramel and mix it with 37 g of milk. Pour the mix into a 14 cm ring and freeze.

Biscuit crunch

Rich tea biscuits.....	200 g
Salt	2 g
Toasted almond paste 36860.....	100 g
Cocoa butter.....	70 g

Melt the cocoa butter and add the other ingredients. Mix well and it is ready for use.



Chocolate cone

SORBET

Preparation (for 1 cone)

Chocolate sorbet	150 g
Chocolate caramel filling	25 g
Biscuit crunch.....	15 g
Ice cream cone	5 g
70% cocoa bitter chocolate	

Submerge the cone in the tempered chocolate and leave to crystallize. Fill the bottom of the cone with the biscuit crunch, followed by the caramel. Lastly, pipe the ice cream into the cone and decorate with a little caramel.

Chocolate sorbet (for 1 kg)

Water	580 g
Powdered milk 1% mg 38210	20 g
Sugar 34353	70 g
Glucose powder 33 DE 37311	70 g
Cremsucre 37821	40 g
Profiber Stab 5 45116	5 g
70% cocoa bitter chocolate	210 g

Mix the liquids and heat to 30 °C. Add the previously mixed solids and pasteurize. When the mixture has dropped in temperature (60 °C), add the melted chocolate and blend with a hand-blender. Chill for 12 hours and churn.



Cantonese
cocoa nibs
39265



Chocolate caramel filling

Trehalose powder 39054.....	165 g
Liquid glucose (1) 37305.....	185 g
35% fat cream	350 g
Milk (1).....	88 g
Liquid glucose (2) 37305.....	88 g
Tahiti vanilla	1 g
Salt	2 g
70% cocoa bitter chocolate	95 g
Milk (2)	20 g

Heat the cream, milk, glucose (2), vanilla and salt to 90 °C. Heat the trehalose and glucose (1) to 185 °C. Add the hot cream mixture to the trehalose and keep beating. Continue heating to 105 °C. Remove and cool to 70 °C. Add the chocolate and place in the fridge. When it is cold, take 300 g of the caramel and mix it with 37 g of milk. Pour the mix into a 14 cm ring and freeze.

Biscuit crunch

Rich tea biscuits.....	550 g
Salt	5 g
Toasted almond paste 36860.....	300 g
Cocoa butter.....	150 g

Melt the cocoa butter and add the other ingredients. Mix well and it is ready for use.





Terrines



Blackcurrant terrine

SORBET

Blackcurrant sorbet (for 1 kg)

Water	225 g
Sugar 34353	120 g
Glucose powder 33 DE 37311	60 g
Dextrose powder 39462	40 g
Profiber Stab 5 45116	5 g
Blackcurrant purée	550 g

Mix the liquids and heat to 30 °C. Add the previously mixed solids and pasteurize. When the mixture is cold, add the purée and blend. Chill for 12 hours and churn.

Yoghurt marshmallow

Water (1)	90 g
Albuwhip 38461	20 g
Sugar 34353	450 g
Liquid glucose 37305	100 g
Water (2)	200 g
Yopols 39092	100 g
Gelatine mass	120 g

Mix the water (1) with the Albuwhip and blend for one minute. Whip to stiff peaks. In a pan, mix the sugar, glucose and water (2) and heat to 130 °C. Add the gelatine mass and mix well. Pour the syrup slowly into the meringue and continue to whip until it reaches 50 °C. Continue for 30 seconds more and then pour the mixture into a greased cooking form. Sprinkle Yopols on top of the marshmallow to stop it from becoming moist. Leave to rest for 48 hours out of the fridge. Cut into the desired shape and coat in Yopols.



Yopop
39093



Vanilla terrine

ICE CREAM

Vanilla ice cream (for 1 kg)

Milk.....	575 g
35% fat cream	185 g
Powdered milk 1% mg 38210	32 g
Sugar 34353	105 g
Glucose powder 33 DE 37311	60 g
Dextrose powder 39462	38 g
Profiber Stab 5 45116	5 g
Bourbon vanilla	3 g

Mix the liquids and heat to 30 °C. Infuse the vanilla. Add the previously mixed solids and pasteurize. When the temperature of the mixture has dropped (60 °C), blend with a hand-blender. Chill for 12 hours and churn.

Blackcurrant pâte de fruit

Blackcurrant purée	500 g
Sugar (1) 34353	450 g
Liquid glucose 37305	40 g
Sugar (2) 34353	50 g
Jaune pectin 38894	15 g
Powdered citric acid 37085	4 g
Water	4 g

Mix the sugar (2) with the pectin and pour onto the purée at a temperature of 40 °C, while stirring continuously. Bring to the boil. When it is boiling, add the sugar (1) in two or three amounts until it is properly dissolved. Heat to 105 °C. Pour into a 1cm-high cooking form and leave to gel for 48 hours.



Cream terrine

ICE CREAM

Cream ice cream (for 1 kg)

Milk.....	575 g
35% fat cream	185 g
Powdered milk 1% mg 38210	32 g
Sugar 34353	105 g
Glucose powder 33 DE 37311	60 g
Dextrose powder 39462	38 g
Profiber Stab 5 45116	5 g

Mix the liquids and heat to 30 °C. Add the previously mixed solids and pasteurize. When the temperature of the mixture has dropped (60 °C), blend with a hand-blender. Chill for 12 hours and churn.

Raspberry gel

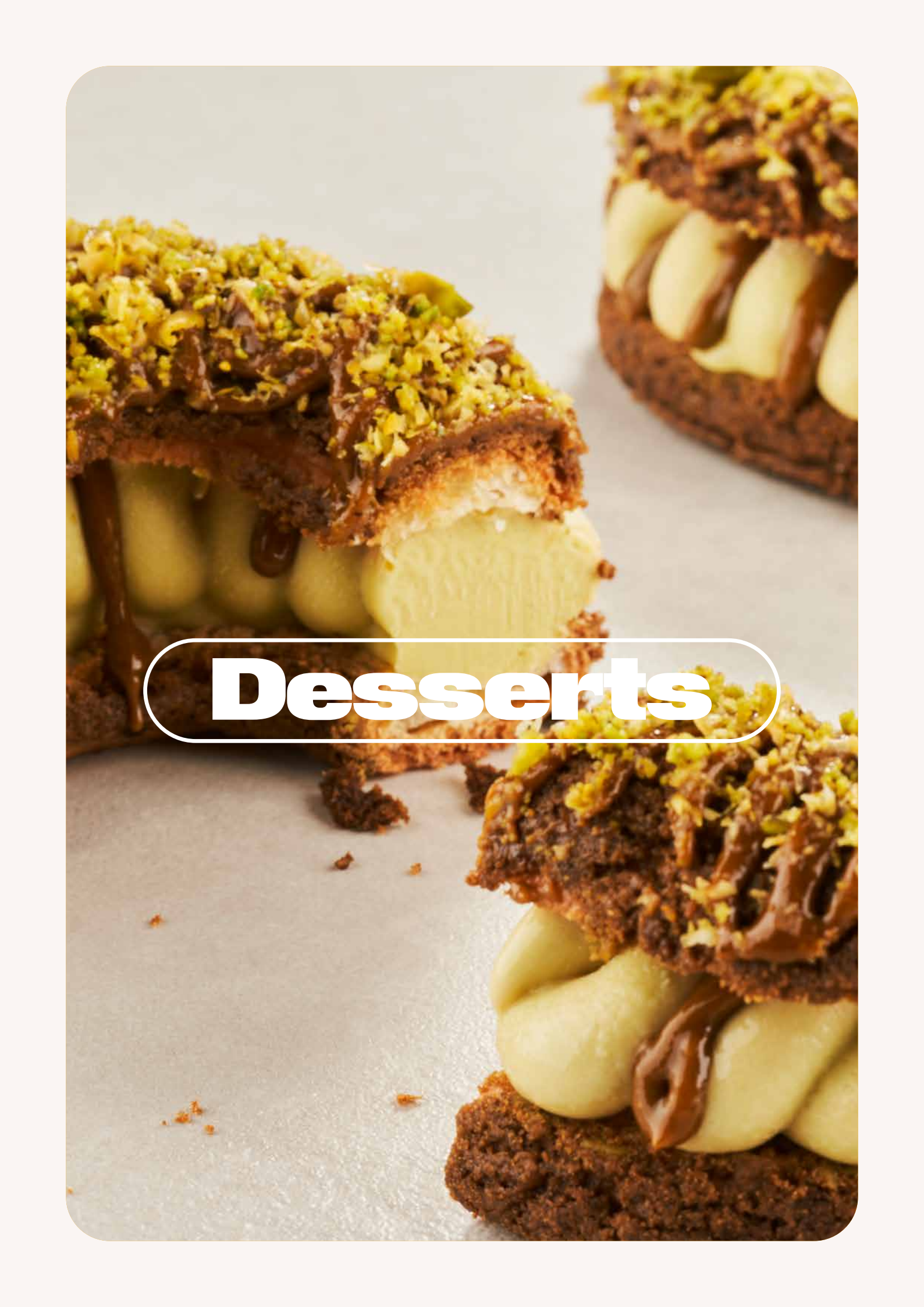
Raspberry purée.....	720 g
Simple syrup	180 g
Lemon juice.....	55 g
Gelcrem Cold 38674	45g

Mix all the ingredients in a blender for 3 minutes. Place in the fridge for 30 minutes. When this time has passed, blend it again for 1 minute to get rid of any lumps so that it has a fine, shiny texture. Put in a piping bag and leave on one side.



Raspberry
Wet Proof Crispy
38632



The image shows three chocolate cakes arranged on a light-colored surface. Each cake is topped with a layer of yellow sprinkles and a drizzle of chocolate sauce. The cakes are decorated with banana slices and chocolate sauce. The word "Desserts" is written in a white, bold, sans-serif font, centered within a white rounded rectangle that has a thin black border. The background is a light, neutral color, and the overall lighting is soft and even.

Desserts

Pistachio Paris-Brest ice cream

ICE CREAM

Preparation (for 1 Paris-Brest)

Pistachio ice cream	150 g
Choux pastry	75 g
Craquelin	25 g
Pistachio praline	25 g
Pistachios 44146	as needed

Bake the choux crowns with the craquelin for 40 minutes at 165 °C. Leave to chill in the freezer. Cut the crowns in half and pipe the pistachio ice cream on top of the bottom half. Add a few drops of pistachio praline. Decorate the top of the crown with praline and grated pistachios and place it on top of the ice cream filling.

Pistachio ice cream (for 1 kg)

Milk	600 g
35% fat cream	25 g
Powdered milk 1% mg 34366	25 g
Sugar 34353	70 g
Glucose powder 33 DE 39464	70 g
Dextrose powder 39462	35 g
Profiber Stab 5 45116	5 g
Pistachio paste 36863	170 g

Mix the liquids and heat to 30 °C. Add the previously mixed solids and pasteurize. When the temperature of the mixture has dropped (60 °C), add the pistachio paste and blend with a hand-blender. Chill for 12 hours and churn.



Choux pastry

Milk.....	150 g
Water.....	150 g
Salt.....	6 g
Sugar 34353.....	10 g
82% fat salt-free butter.....	125 g
Cake flour.....	160 g
Whole egg.....	400 g

Put the milk, water, salt, sugar and butter in a pan. Boil for 30 seconds. Then add the flour and stir well with a wooden spatula until a smooth, uniform mix is achieved. Cook on a low heat for 5 minutes, stirring constantly to dry out the mix. Take the pan off the heat and add the eggs very gradually, stirring energetically so that a good emulsion is achieved. Pipe into the desired shape.

Craquelin

Sugar 34353.....	100 g
82% fat salt-free butter.....	100 g
Cake flour.....	100 g
Pistachio flour 44145.....	100 g

Mix all the ingredients together and roll out to a thickness of 1.5 mm. Freeze and cut into the desired shape.

Pistachio praline

Pistachios 44146.....	500 g
Salt.....	10 g
Sugar 34353.....	500 g

Caramelize the sugar at 180 °C and pour onto the pistachios and the salt. Leave to cool and mix. Use a shell modelling tool to give it a smoother texture.







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