



Ingredients to reimagine gastronomy

# Sosa Selection catalogue

2026 - 1.0

56391

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# Ingredients to reimagine gastronomy



01

**An international brand originating from Catalonia in Spain**



An international brand with Spanish roots. Sosa ingredients is part of a culinary revolution born in Catalonia. Thanks to a unique combination of tradition and innovation, we've transformed modern world food.

# 02

**We've collaborated with the most innovative chefs in the world**



Collaboration is part of our DNA. We work closely with chefs to create. Over the past 20 years, we've grown alongside pastry chefs and culinary professionals who consider us to be a trusted partner. For savoury cuisine, Disfrutar is the best restaurant in the world and in pastry: Jordi Bordas.



# 03

**Accessibility & understanding**



Access more than 2200 ingredients that are easy to use.



# 04

**We focus on 100% natural ingredients**



Our comprehensive range of 100% natural ingredients makes us a trusted partner for chefs looking for responsibly sourced ingredients.

Sosa offers endless natural options, whether you're looking for natural colourants with our Taste range or Clean Label texturising agents.



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# KEY

## Packaging



100 Pot



500/1200 Pot



Can



Tray



Flavouring  
bottle



Bucket



Carton



Black bottle



Sachet

## Certifications



Kosher



100% natural

# Are you a restaurant owner?



## What are you looking for?

## Our essentials

### Caramelised crispy texture

|              |                        |       |
|--------------|------------------------|-------|
| <b>41511</b> | Caramelised hazelnuts  | 600 g |
| <b>50732</b> | Caramelised peanuts    | 600 g |
| <b>41457</b> | Caramelised pistachios | 600 g |

### Cold Confit Fruits

more taste, less sugar

|              |                     |         |
|--------------|---------------------|---------|
| <b>43202</b> | Diced orange pieces | 2 kg    |
| <b>44581</b> | Diced lemon pieces  | 2 kg    |
| <b>41532</b> | Orange shavings     | 1,25 kg |
| <b>41531</b> | Lemon shavings      | 1,25 kg |

### Soft-dried fruit

ideal for decoration

|              |                |       |
|--------------|----------------|-------|
| <b>38551</b> | Coconut flakes | 600 g |
|--------------|----------------|-------|

### Crispies

Crunchy texture and the fresh taste of fruit pieces

|              |                              |       |
|--------------|------------------------------|-------|
| <b>43349</b> | Raspberry crispy 2-10 mm     | 300 g |
| <b>50731</b> | Lime 2-10 mm                 | 200 g |
| <b>49569</b> | Passion fruit crispy 2-10 mm | 200 g |

### Crispies wetproof

Moisture resistant

|              |                                |       |
|--------------|--------------------------------|-------|
| <b>48677</b> | Passion Fruit Crispy Wet Proof | 400 g |
| <b>48664</b> | Raspberry Crispy Wet Proof     | 400 g |

### Freeze-dried fruit

powders

|              |                               |     |
|--------------|-------------------------------|-----|
| <b>40459</b> | Freeze-dried raspberry powder | 1kg |
|--------------|-------------------------------|-----|

### Thickener

|              |              |       |
|--------------|--------------|-------|
| <b>48652</b> | Gelcrem Cold | 500 g |
| <b>48640</b> | Gelcrem Hot  | 500 g |
| <b>42151</b> | Flaxfiber    | 600 g |

### Aerated texture

|              |                     |       |
|--------------|---------------------|-------|
| <b>48660</b> | Proespuma Cold      | 700 g |
| <b>55028</b> | Albuwhip Free Range | 500 g |
| <b>41459</b> | Prosoufflé          | 500 g |

### Ice cream stabiliser

|              |                    |      |
|--------------|--------------------|------|
| <b>49576</b> | Procrema 100 Cold  | 3 kg |
| <b>40400</b> | Prosorbet 100 Cold | 3 kg |

### Fast-setting semi-elastic plant-based gelling

|              |                           |       |
|--------------|---------------------------|-------|
| <b>48648</b> | Plant-based gelling agent | 500 g |
| <b>43201</b> | Gracila Gel               | 600 g |
| <b>53509</b> | Gelbinder                 | 500 g |

### Plant-based gelling

|              |                     |       |
|--------------|---------------------|-------|
| <b>48690</b> | Gellan Gum          | 500 g |
| <b>48667</b> | Pectin Fruit NH     | 500 g |
| <b>48650</b> | Pro Pannacotta Iota | 800 g |
| <b>48654</b> | Pectin Jaune        | 500 g |

### Gelificazione animale

|              |                |       |
|--------------|----------------|-------|
| <b>48655</b> | Bovine gelatin | 750 g |
|--------------|----------------|-------|

# Are you a baker or pastry chef?



## What are you looking for?

## Our essentials

### Extra fine nut powder

|              |   |              |
|--------------|---|--------------|
| <b>41416</b> | Belona-Marcona extra fine almond powder | 1kg<br>10 kg |
| <b>46087</b> | Almond TPT Macaron                      |              |

### Caramelised crispy texture

|              |                       |       |
|--------------|-----------------------|-------|
| <b>41511</b> | Caramelised hazelnuts | 600 g |
| <b>50732</b> | Caramelised peanuts   | 600 g |
| <b>41533</b> | Caramelised almonds   | 600 g |

### Cold Confit Fruits more taste, less sugar

|              |                     |         |
|--------------|---------------------|---------|
| <b>43202</b> | Diced orange pieces | 2 kg    |
| <b>44581</b> | Diced lemon pieces  | 2 kg    |
| <b>41532</b> | Orange shavings     | 1,25 kg |
| <b>41531</b> | Lemon shavings      | 1,25 kg |

### Crispies

Crunchy texture and the fresh taste of fruit pieces

|              |                         |       |
|--------------|-------------------------|-------|
| <b>43725</b> | Raspberry crispy 5-8 mm | 200 g |
|--------------|-------------------------|-------|

### Crispies wetproof Moisture resistant

|              |                                |       |
|--------------|--------------------------------|-------|
| <b>48677</b> | Passion Fruit Crispy Wet Proof | 400 g |
| <b>48664</b> | Raspberry Crispy Wet Proof     | 400 g |
| <b>40369</b> | Mango Crispy Wet Proof         | 400 g |

### Freeze-dried fruit powders

|              |                                   |       |
|--------------|-----------------------------------|-------|
| <b>40458</b> | Freeze-dried passion fruit powder | 700 g |
|--------------|-----------------------------------|-------|

### Thickener

|              |              |       |
|--------------|--------------|-------|
| <b>48652</b> | Gelcrem Cold | 500 g |
| <b>48640</b> | Gelcrem Hot  | 500 g |
| <b>42151</b> | Flaxfiber    | 600 g |

### Aerated texture

|              |                     |       |
|--------------|---------------------|-------|
| <b>55028</b> | Albuwhip Free Range | 500 g |
|--------------|---------------------|-------|

### Ice cream stabiliser

|              |                 |       |
|--------------|-----------------|-------|
| <b>45116</b> | Profiber Stab 5 | 600 g |
|--------------|-----------------|-------|

### Plant-based gelling

|              |                    |       |
|--------------|--------------------|-------|
| <b>52737</b> | Proglaçage         | 700 g |
| <b>48675</b> | Pectin Nappage X58 | 500 g |
| <b>48690</b> | Gellan Gum         | 500 g |
| <b>48667</b> | Pectin Fruit NH    | 500 g |
| <b>48654</b> | Pectin Jaune       | 500 g |

### Animal-based gelling

|              |                |       |
|--------------|----------------|-------|
| <b>48655</b> | Bovine gelatin | 750 g |
|--------------|----------------|-------|

### Acidity regulator

|              |                    |     |
|--------------|--------------------|-----|
| <b>41333</b> | Citric acid powder | 1kg |
|--------------|--------------------|-----|

### Prevent oxidation

|              |               |     |
|--------------|---------------|-----|
| <b>48643</b> | Ascorbic acid | 1kg |
|--------------|---------------|-----|





01

# Texturising agents

The Sosa Ingredients range of texturising agents brings your most innovative and spontaneous creations to life. Our texturising agents are developed to solve real challenges faced by professionals. They are designed to meet specific needs. From emulsifiers and aerating agents to thickening agents and more, our range offers everything you need to bring your culinary dreams to life.

# Emulsifiers

To meet your needs, we've developed a range of emulsifiers that perform under all conditions including hot and cold applications, and for frozen and non-frozen products alike. This is all with one goal in mind: to stabilise mixtures of aqueous and fat-based preparations.

**Recommended use:** perfect for balancing preparations such as sauces, mayonnaises, creams, ice creams, ganaches, mousses or even soufflés.



## SOY LECITHIN

48644 400 g



**Soya extract powdered emulsifier. Use:** For optimal use, mix the product with a hot liquid. Suitable for use with all liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to prepare foams and airs.

**Dosage: 5-8 g/L**



## NATUR EMUL

48645 500 g



**Powdered emulsifier made from citrus fibres. Properties:** Suitable for use with all aqueous liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Use:** For optimal use, mix the product with a liquid. **Preparation methods:** You can use this product to prepare egg-free mayonnaises.

**Dosage: 2-15 g/L**



## SUCRO EMUL

49567 500 g



**Powdered emulsifier obtained through the esterification of fatty acids and sucrose. Use:** For optimal use, mix the product with a hot or cold liquid. Suitable for use with all fat and water mixtures, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to prepare foams, airs and creams.

**Dosage: 5 g/kg maximum**



## LIQUID GLYCERINE

56191 1,3kg 56190 6kg



**Plant based glycerol. Properties:** An emulsifying and an anti-freeze agent. **Use:** Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** Ideal for ice creams, ganaches or any preparation containing water and fatty materials.

**Dosage: The recommended dose as an emulsifying agent is 2 to 3 g/kg. The recommended dose as an anti-freeze agent is 5 to 10 g/kg**

**WAX CONCEPT**

40370 500 g

K N

**Pellet form coating agent made from refined beeswax. Use:** For optimal use, mix the product with a liquid while heating. Suitable for use with fatty and/or dairy liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** Thanks to its thickening properties, you can use this product to prepare creams, butters or pastes.

**Dosage: 5-30 g/kg****GLICEMUL**

39497 400 g

**Emulsifier derived from fats. Use:** For optimal use, dissolve at 60 °C then stir at room temperature. Suitable for use in fatty preparations. **Preparation methods:** This texturing agent allows you to texture oils and nut pastes.

**Dosage: 30-60 g/kg****EMULSIFYING PASTE**

41405 1 kg

**A mix of Glicemul and Sucre Emul in an water base. Ivory white colour, mildly sweet taste and a neutral aroma. Use:** Apply directly when cold to any type of liquid preparation containing fat content in order to obtain a highly stabilised emulsion. **Preparation methods:** Ideal for emulsified vinaigrettes, fruit or vegetable egg-free mayonnaises. A thickener (xanthan, guar gum) may be added for consistency.

**Dosage: 8 g/kg****LIQUID SOYA LECITHIN**

45479 5 kg

**An emulsifying agent for fat bodies and an airing agent. Use:** Apply directly when hot or cold and incorporate by stirring. **Preparation methods:** An emulsifying agent for chocolates and sweets.

## Raising agents

**BAKING POWDER STD**

45480 1 kg

K N

**A mix of carbonating agents and starch. Properties:** Increases the volume of dough during cooking. Improves smoothness. **Use:** To be mixed with flour before adding to the rest of the ingredients in the recipe.

# Aerating agents

For aqueous and fat-based preparations that require stabilisation and increased aeration, our range of aerating agents will meet your needs for both hot and cold applications.

**Recommended use:** ideal for espumas, soufflés, meringues, mousses and drinks.



## PROESPUMA HOT

48658 500g 

**Powdered aerating agent for espumas preparation. Use:** For optimal use, mix the product with a liquid while heating. Suitable for use with all liquids, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare espumas, foams or hot airs using a syphon.

**Dosage:** 50 g/kg



### CHEF TIPS

**Proespumas:** Ingredients developed to accelerate and optimise the preparation of hot and cold foams. Light, stable and easy to use. Perfect for drinks, cocktails and dressing sweet and savoury dishes.



## PROESPUMA COLD

48660 700g 

K

**Powdered aerating agent for espumas preparation. Use:** For optimal use, mix the product with a cold liquid. Suitable for use with all liquids, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare espumas, foams or cold airs using a syphon.

**Dosage:** 50-100 g/kg



DISCOVER MARTÍN LIPPO'S  
RECIPES IN OUR  
NATURFOAM  
FEATURE



Download!



### PROSOUFFLÉ

41459 500 g 

**Powdered preparation formulated with egg white and xanthan gum to produce stable soufflé bases.**

**Properties:** This texturing agent enhances whipping by 25% and provides 5 times the stability of egg whites. **Use:** For optimal use, mix cold and then whip to achieve volume. Applicable to any fat-free or enzyme-free liquid type.

**Dosage: 100 g/kg**



### BUBBLE

41454 500 g 

K

**Powdered preparation formulated with egg white proteins and xanthan gum.**

**Use:** For optimal use, mix 23 g of the preparation with 1 L of liquid, vacuum pack to prevent air bubbles. Use a bubble diffuser to create the bubbles, allow them to stabilise for a few minutes, then skim using a slotted spoon.

**Preparation methods:** This texturing agent is ideal for striking finishes for plated dishes and desserts with a subtle and elegant flavour.

**Dosage: 23 g/L**



### NATURFOAM

41406 400 g 

K N

**A foaming agent for flavoured drinks, 100% plant based.** **Properties:** Made from Quillaia extract, dissolves easily in any hot or cold water-based liquid.

**Use:** Può essere utilizzato anche con liquidi acidi. **Preparation methods:** Can also be used with acidic liquids. Preparation methods: Recommended for foaming flavoured beverages whether carbonated or still, including fruit syrups and drinks made from water, dairy products, vegetables and fruits.

**Dosage: 0,2 %**



## NATURFOAM

# MARTÍN LIPPO

A consultant to companies worldwide, he currently leads the Vakuüm School, a state-of-the-art laboratory and experimental cuisine training centre.



### **A specialist in modern, culinary techniques and technologies,**

his courses have become industry benchmarks in recent years, particularly in liquid nitrogen training, foams and texturisation.

# Whipping proteins

In order to increase the stability of your egg white based preparations, we have developed a range of whipping proteins.

**Recommended use:** preparation of meringues, macarons, mousses, soufflés, brioches, cakes...



## ALBUWHIP FREE RANGE

55028 500g  55030 12,5kg

N

**Powdered ovalbumin. Whipping protein. Use:** As a substitute for egg white, to achieve more flavour and stability in recipes. Option 1: Replace 100% of the egg white in your recipes if you want to enhance flavour (by replacing egg white with a fruit purée). Option 2: Replace part of the egg white in your recipes with Albuwhip Free Range for increased stability when whipping. Suitable for freezing. **Preparation methods:** You can use this product to prepare meringues, dried meringues, mousses, soufflés, biscuits and macarons.

**Dosage: 80-100 g/kg**



### SOSA TIPS

The product allows the water in egg whites to be replaced with liquid or powdered flavourings, such as fruit purées, juices, coffee or matcha.



## ALBUWHIP

48688 500g  46064 12,5kg

N

**Egg white powder. Use:** For optimal results, use this product in addition to or as a replacement for fresh eggs. Suitable for use with all types of liquids (preferably aqueous liquids), it should be mixed cold, is suitable for freezing and is an animal based product. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare meringues, macarons, mousses, soufflés, brioches and a range of cakes.

**Dosage: 80-100 g/kg**



## SOJAWHIP

40375 300g 

N

**A powdered aerating agent formulated with soya protein. Use:** For optimal use, mix the product with a liquid and use it as a plant-based alternative to egg white. Suitable for use with all hot or cold liquids and naturally sourced. Not suitable for freezing. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare mousses, meringues and ice creams.

**Dosage: 10-40 g/kg**

**POTATOWHIP**44180 300 g  44179 6,25 kg

K N

**A powdered aerating agent based on potato protein. Use:** For optimal use, mix the product with a liquid and use it as a plant-based alternative to egg white. Suitable for hot and cold use. This texturing agent has a foaming, whipping effect with emulsifying and coagulating capabilities. **Preparation methods:** You can use this product to prepare sponge cakes, macarons, marshmallows, biscuits...

**Dosage: 1-4% for an emulsifying and aerating effect, up to 8% for a coagulating effect**

**POTATOWHIP COLD**43124 450 g 

K N

**Powdered aerating and emulsifying agent, with a neutral colour and flavour, derived from potato protein. Properties:** A neutral taste which allows you to create preparations with more intense flavours. Emulsifying power that improves texture, stability and mouthfeel. **Use:** Neutral taste, derived from potato proteins. For optimal use, mix the product with a liquid and use it as a plant-based alternative to egg white, in cold preparations. **Preparation methods:** Allows you to aerate liquids such as fruit purées or infusions. Suitable for making meringues, cold sauces and no-cook foams.

**Dosage: The recommended dosage is between 3 and 5%**

**POTATOWHIP COLD**

"Potatowhip Cold is distinguished by its neutral taste and colour, preserving the original flavours and colours of preparations and enhancing their intensity."

*Guillermo Corral*



★★★  
**POTATOWHIP COLD**  
is used in recipes by leading chefs and prestigious culinary schools such as Toni Rodríguez and L'École Valrhona.

**DIFFERENCES**

✓  
**POTATOWHIP COLD**  
has a neutral colour  
and flavour

These properties allow for full expression of the original flavour and colour of our preparations.

**POTATOWHIP**  
has coagulating  
power

It allows you to whip all types of non fat-based liquids and is suitable for preparations requiring coagulation.

# Thickening agents

Our range of thickeners allows you to choose the ideal product for your application, whether you require a light or very thick texture for hot or cold use.

**Recommended use:** may be suitable for coulis, sauces, syrups, soups, purées, creams...



## XANTHAN GUM

48642 500 g

**A powdered thickener composed of carbohydrates (starch fermentation).** **Use:** For optimal use, mix the product with a liquid. Suitable for use with all aqueous liquids. **Suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare coulis, sauces, soups or syrups.

**Dosage: 2-5 g/kg**



## FLAXFIBER

42151 600 g

**Fibre derived from brown and golden flax seeds (Linum usitatissimum L.), obtained by mucilage extraction.** **Properties:** Its composition offers thickening, stabilising and emulsifying functionality, while also acting as a suspension agent. It replaces the stabilising and thickening properties of xanthan gum at a 1:2 ratio. It has a neutral taste and is colourless. **Use:** Easily soluble and dispersible in water, suitable for both cold and hot applications and effective across a broad pH range. **Preparation methods:** Suitable for use in sauces, coulis, ice creams, sorbets, mousses and meringues.

**Dosage: The recommended dosage is between 0.5 and 4%**



## CLEAR XANTHAN GUM

41385 500 g

**A powdered thickener composed of carbohydrates (corn starch fermentation).** **Use:** For optimal use, mix the product with a liquid. Suitable for use with all aqueous liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. Accurate dosing is required. **Preparation methods:** You can use this product to prepare coulis, sauces or purées.

**Dosage: 2-5 g/kg**



## ULTRATEX 3

41220 400 g

**Thickener composed of tapioca starch.** **Use:** For optimal use, add the product to a cold liquid then whisk/mix well. **Preparation methods:** This texturing agent allows you to make all kinds of sauces, purées and cold creams.

**Dosage: 2-80 g/L**

**KUDZU**

41221 400 g

N

**Powdered thickener made from Kudzu starch. Use:** For optimal use, mix the product into a liquid while heating. Not suitable for freezing and naturally sourced. **Preparation methods:** You can use this product to prepare firm and elastic gels, coulis, sauces or even purées.

**Dosage: 45-180 g/kg****GELESPESSA**

41375 500 g 41399 2,5 kg

K N

**A powdered thickener composed of carbohydrates (corn starch fermentation). Use:** For optimal use, mix the product with a liquid. Suitable for use with all aqueous liquids, suitable for freezing and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare coulis, sauces or purées.

**Dosage: 6-15 g/kg****GELCREM HOT**

48640 500 g 44602 12,5 kg

K N



**Thickener composed of refined starch. Use:** For optimal use, mix the product with a liquid while heating. Suitable for use with all liquids, suitable for freezing. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare a variety of hot creams without adding egg or dairy products.

**Dosage: 20-50 g/kg****GELCREM COLD**

48652 500 g 44603 12,5 kg

K N



**Thickener composed of modified potato starch. Use:** For optimal use, mix the product with a cold liquid. Suitable for use with all liquids, suitable for freezing. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare a variety of cold creams without adding egg or dairy products.

**Dosage: 40-80 g/kg****GUM ARABIC**

40414 500 g

K N

**Polysaccharides obtained from acacia. Use:** Thickens, emulsifies and stabilises, can be used in any liquid preparation, hot or cold. Insoluble in alcohols and fats. **Preparation methods:** Ideal for stabilising mousses.

# Thickening agents



## GUAR GUM

48682 750 g

K N

**Powdered thickener extracted from legume seeds. Use:** For optimal use, mix the product into a liquid while heating. Suitable for use with all types of liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare coulis, sauces or purées.

**Dosage: 2-10 g/kg**



## CMC

40411 600 g

K

**A thickening, anti-caking and hardening agent. Properties:** Improves bread dough elasticity. A hardener for fondant and a stabiliser for ready to cook products. **Use:** White powder applied when cold. Incorporate by stirring. Can be applied to any liquid, sugar paste or marzipan. Always mix with the solids in the recipe to avoid lumps forming when coming into contact with liquids. If you wish to prepare a gum paste from a sugar paste, knead well, then put the paste in an airtight container and leave to rest for 24 hours.

**Dosage: 0,5-1,5 g/kg**



## CAROB GUM

48686 650 g

K N

**Powdered thickener and stabiliser extracted from carob seeds. Properties:** Ideal for stabilising ice creams and sorbets.

**Dosage: 5-10 g/kg**



## KONJAC GUM

41550 600 g

N

**Extracted from an Asian plant species *Amorphophallus konjac*. Properties:** A thickener, stabiliser and gelling agent with high water absorption capacity. **Use:** Dissolve in a cold liquid or dissolve well while cold and then heat to 80 °C. Always mix vigorously. If possible, mix with dry ingredients to prevent lump formation. **Preparation methods:** Konjac + Kappa (thermo-irreversible elastic gel)/ Konjac + xanthan (highly elastic gel)/ Konjac + starch (increased viscosity, stable in both cold and hot conditions)/ Thermo-irreversible gelatines capable of self-adhesion/ Cold jams/ Thermo-irreversible sauces and gels.



## TARA GUM

50774 700 g

N

**A thickening, anti-caking and hardening agent. Use:** White powder applied when cold. Incorporate by stirring. Can be applied to any liquid, sugar paste or marzipan. Always mix with the solids in the recipe to avoid lumps forming when coming into contact with liquids.

# Plant-based gelling agents

With our range of gelling agents, we aim to meet your needs by offering products that enable you to create a wide variety of soft, firm and brittle textures...

**Recommended use:** perfect for making fruit pastes, jams, coatings, inclusions, panna cottas, gelled mousses...



## GRACILA GEL

43201 600g 

K

**Powdered Gracilaria Algae. Properties:** A 100% plant derived gelling agent which is not classified as an additive. An alternative to agar-agar, pectins or carrageenans. **Use:** A slower gelling process for creamier textures. Can gel in acids, salty liquids, dairy bases and even high degree alcohols. The gelled texture withstands temperatures above 70 °C. It becomes thermo-reversible from 85 °C onwards. **Preparation methods:** Ideal for making gelatines, gels, compotes, flans and curds.

**Dosage:** 0,1 à 2 %



### SOSA TIPS

Advantages of Gracila Gel in relation to other plant-based gelling agents



#### Slower gelling process,

wider range of textures.

A versatile plant-based gelling agent suitable to a wide range of applications.



#### Gelling agent Clean Label



#### Gelling over a wide pH range

and a wide variety of sugars.



FIND OUT ABOUT MORE  
TECHNIQUES AND  
RECIPES IN OUR  
GRACILA GEL FEATURE

Download!

# Our fruit flavoured mirror glaze recipe

**100% plant based**



**Withstands freezing perfectly**



## How to create a blackcurrant glaze with Proglaçage

|                      |       |         |                               |       |         |
|----------------------|-------|---------|-------------------------------|-------|---------|
| Sosa Proglaçage..... | 70 g  | 6.06 %  | DE40 Sosa Glucose Syrup ..... | 245 g | 21.21 % |
| Water .....          | 335 g | 29.00 % | Blackcurrant purée .....      | 150 g | 12.99 % |
| Sugar .....          | 350 g | 30.30 % | Acid solution* .....          | 5 g   | 0.43 %  |

*Mix all the ingredients when cold and then heat to 100 °C. Re-cool to 40 °C before use.*

\*i.e. 50% citric acid and 50% water, i.e. lemon juice.

# Proglaçage

Glazing has  
never been easier



AVAILABLE FORMATS:  
52737 (700 G)  
52744 (3 KG)

✓ **Plant-based powdered gelling agent**

An alternative to animal-based gelatine.

✓ **Easy to use**

Quick and reliable glazes without the need for complex adjustments.

✓ **Versatile**

For fruit, chocolate or nut mirror glazes applied by ladle or spray gun.

✓ **Long lasting shine**

Intense shine even after freezing.

# Plant-based gelling agents



## FREEZE VEGGIE GEL

40410 500 g 

K

**A mix of plant derived gelling, thickening and sweetening agents. Properties:** Rapid gelling, low in sugar, transparent, elastic and freeze resistant without syneresis. Pleasant taste. Increased calcium levels enhance the gelling agent reactivity. Gels alcohols and liquid acids. **Use:** This is a hydro colloid product which does not react in fatty media. Recommended for the encapsulation of solids, liquids and creamy textures. **Preparation methods:** Preparation of sweet or salty veils and gelatines, as well as gel garnishes for mousses, cakes or dishes in general.

**Dosage: 100 g/L**



## ELASTIC

49570 500 g 

K

**A powdered gelling agent made from algae and carob gum producing an elastic texture.**

**Use:** For optimal use, mix the product with a liquid while heating. Suitable for use with all types of liquids, suitable for freezing and naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create stretchable or elastic gels and films.

**Dosage: 20-50 g/kg**



## GELLAN GUM

48690 500 g  49563 10 kg

K N

**This is a powdered gelling agent obtained from bacterial fermentation. Use:** For optimal use, mix the product with a liquid while heating. Suitable for use with all types of liquids, suitable for freezing and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to create firm, rigid gels (such as pastes, gels and jams) that are suitable for baking.

**Dosage: 10-20 g/kg**



## GELBINDER

53509 500 g 

K

**A gelling and binding agent that creates a "glue effect". Use:** For optimal use, mix the product with the ingredients you wish to bind together. Suitable for use with all types of foods, suitable for freezing. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to bind mixes for burgers, tartares or terrines.

**Dosage: 10-15 g/kg**



### VEGAN MOUSSE GELATIN

48656 500 g

**A blend of agar-agar and tapioca starch, specially formulated to gel plant-based mousses. Use:**

For optimal use, add the powder to the base cream of mousse when cold. Mix and heat to between 90 and 100 °C while stirring continuously. Leave to cool to 50-60 °C, then gently fold into the aerated mixture. Pour into moulds or another container and allow to cool. Can be frozen without syneresis occurring. **Preparation methods:** Suitable for high-pH mousses (pH 3.5 to 7), including vegan fruit and citrus, chocolate and nut mousses.

**Dosage: 1,5 à 2,5 %**



### PLANT-BASED GELLING AGENT

48648 500 g

**A powdered gelling agent derived from algae extract and carob gum. Use:** For optimal use, mix the product with a liquid while heating. Suitable for use with all aqueous liquids, not suitable for freezing. Naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create firm, elastic gels (such as coatings).

**Dosage: 50 g/kg**



### PROGLAÇAGE

52737 700 g 52744 3 kg

**100% plant-based mix. Properties:** Composed of tapioca starch, dextrose and agar-agar. Enables the creation of glossy, stable glazes that are suitable for freezing, while enhancing the authentic flavour of fruit, chocolate or nuts. **Use:** Suitable for creating neutral bases or a final ready to use glaze. **Preparation methods:** Neutral mirror glazes, fruit, nut and chocolate mirror glazes, applied by ladle or spray gun.

**Dosage: 5-10 %**



### METILGEL

41395 300 g

**Methylcellulose, derived from plant cellulose. Properties:** Unlike other gelling agents, Metilgel gels when it comes into contact with heat. When cold, this texturing agent can act as a thickener. The viscosity of methylcellulose can vary widely, which affects the final gelling result. **Use:** For optimal use, hydrate when cold until the mix reaches 4 °C and then heat.

**Dosage: The recommended dosage for hot gelling and cold thickening is 20 g/kg.**

# Plant-based gelling agents



## AGAR-AGAR

41296 500 g 

**A plant based gelling agent derived from algae extract. Use:** For optimal use, mix the product with a liquid while heating. Suitable for use with all aqueous liquids, not suitable for freezing. Naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. You can use this product to create firm, rigid gels. **Preparation methods:** You can use this product to create firm, rigid gels (pastes, gels, jams, solid caviar, aspics and grated gels).

**Dosage: 2-15 g/kg**



## PURE AGAR-AGAR

43348 500 g 

**A plant based gelling agent derived from red algae. Use:** Gelling occurs at approximately 40 °C, even though gelatine resists temperatures of up to 80 °C once gelled. Gels liquid acids. Firm, crunchy and transparent texture. **Preparation methods:** Can be used to prepare hot and cold gelatines. Solid caviar, aspic and gelatines which can be grated.

**Dosage: 2-15 g/kg**



## KAPPA GUM

40394 600 g 



**A plant based gelling agent derived from algae extract. Use:** For optimal use, mix the product into a liquid while heating. Suitable for use with all types of liquids, not suitable for freezing. Naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state.

**Preparation methods:** You can use this product to create firm, rigid gels (such as pastes, gels or jams).

**Dosage: 1-10 g/kg**



## PRO-PANNACOTTA IOTA

48650 800 g 



**A plant based gelling agent derived from algae extract. Use:** For optimal use, mix the product into a liquid while heating. Suitable for use with all types of liquids, not suitable for freezing. Naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state.

**Preparation methods:** Suitable for creating soft, flexible gels (such as panna cotta).

**Dosage: 2-15 g/kg**

# Tomato, melon and ham salad



Any liquid gelled with **Gracila Gel** can be mixed to obtain highly glossy gels that feel like silk in the mouth.

# Gelling agents - pectins



## SOSA TIPS

### High-methoxyl (HM) pectins

These pectins create highly viscous suspensions in aqueous solutions, creating firm, homogeneous gels. These pectins are heat resistant.

### Low-methoxyl (LM) pectins

The LM pectins family is divided into LMC (conventional low-methoxyl) and LMA (amidated low-methoxyl) pectins. After a cold mixing process, they are able to gel again. They can act as a thickener, depending on the dosage and hydration temperature.

## HM Pectins



### PECTIN JAUNE

48654 500 g

K

**A pectin based, powdered gelling agent from citrus peels. Properties:** For optimal use, mix the product with a liquid with a pH below 7, while heating and stirring vigorously. Suitable for use with all aqueous liquids. Not suitable for freezing. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Use:** You can use this product to create firm, rigid gels (such as fruit pastes, gels or jams).

**Dosage: 8-15 g/kg (jams) or 15-25 g/kg (fruit pastes)**



### PECTIN MEDIUM RAPID SET

56462 500 g

K N

**A pectin based, powdered gelling agent from citrus peels. Use:** This pectin is particularly suited to making jams used at a dosage of 0.5 to 1.5%. For optimal use, mix the pectin with sugar and incorporate it into the pulp, stirring vigorously. Bring to the boil and add the acid. Once this pectin is activated then subjected to a temperature change, the preparation will not return to its original state. The appropriate pH should be between 3.1 and 3.5 with a minimum of 50% added sugar (with the added acid). **Preparation methods:** You can use this product to create jams, fruit pastes and heat resistant fruit inserts.

**Dosage: 0.5-1% for jam and fruit inserts, 1-1.5% for fruit pastes**

## LM Pectin



### PECTIN NAPPAGE X58

48675 500g



**A powdered gelling agent composed of amidated LM pectin, ideal for chocolate coatings. Use:**

For optimal use, mix the product with a liquid while heating. Suitable for use with all fat-based or dairy liquids **suitable for freezing** with a relatively slow setting time (24 hours). Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create chocolate coatings or glazes based on calcium rich ingredients.

**Dosage: 8-15 g/kg**



### PECTIN FRUIT NH

48667 500g 41476 20kg



**Powdered gelling agent composed of sodium pectate. Use:** For optimal use, mix the product with a liquid with a pH below 7, while heating. Suitable for use with all aqueous liquids, **suitable for freezing**.

Once activated then subjected to a temperature change, the texturing agent returns to its initial state.

**Preparation methods:** You can use this product to create firm, rigid gels (gels or jams) or firm, elastic gels (for coatings).

**Dosage: 8-20 g/kg (coatings) or 30-40 g/kg (gels or jams)**



### ACID FREE PECTIN

41543 500g



**Low methoxyl amidated (LMA) pectin with added calcium. Properties:** A gelling agent particularly suited to manufacturing dairy and fermented products. It is thermo-reversible between 40 and 60 °C. No syneresis. **Use:** Can be used to gel dairy and fermented products with a low fat content, for stabilisation of creams, acid free gels and for improved consistency.

**Dosage: 0.5 to 0.7% for flans, 1 to 1.2% for creams and 1.5 to 2% for gelatines**



### PECTIN 325 NH 95

41482 500g











**Low methoxyl amidated (LMA) pectin. Properties:** A thickening and/or gelling agent (in the presence of calcium) particularly recommended for manufacturing fruit based preparations. **Use:** Thermo-reversible between 40 and 60 °C. Can be used with dairy products and calcium rich fruits and to prepare fruit jams, dairy products and fruit gels that are low in sugar or calcium.

**Dosage: For jams 0.5 to 1% and for gels 1 to 1.5%.**

# USES OF PECTINS



| PECTIN  | JAMS         |              |                   |                          | BAKED FILLINGS |              |                   |                |                          |
|---|--------------|--------------|-------------------|--------------------------|----------------|--------------|-------------------|----------------|--------------------------|
|   | <60 % Sugars | >60 % Sugars | Non acidic pH>3.5 | Suspended solids         | <60 % Sugars   | >60 % Sugars | Non acidic pH>3.8 | Dairy products | Nuts and chocolate       |
| <b>HM THERMO-IRREVERSIBLE</b>   |              |              |                   |                          |                |              |                   |                |                          |
|  Jaune             | ●            | ●<br>pH<3.5  | ●                 | ●                        | ●              | ●            | ●                 | ●              | ●<br>pH<3.5<br>Brix>60 % |
|  Medium rapid set | ●            | ●<br>pH<3.5  | ●                 | ●<br>pH<3.5<br>Brix>55 % | ●              | ●            | ●                 | ●              | ●<br>pH<3.5<br>Brix>55 % |
|  Rapid set       | ●            | ●<br>pH<3.5  | ●                 | ●<br>pH<3.5<br>Brix>55 % | ●              | ●            | ●                 | ●              | ●<br>pH<3.5<br>Brix>60 % |
| <b>LM THERMO-REVERSIBLE (40-60 °C)</b>  |              |              |                   |                          |                |              |                   |                |                          |
|  Fruit NH        | ●            | ●            | ●                 | ●                        | ●              | ●            | ●                 | ●              | ●                        |
|  Acid free       | ●            | ●            | ●                 | ●                        | ●              | ●            | ●                 | ●              | ●                        |
|  Low sugar       | ●            | ●            | ●                 | ●                        | ●              | ●            | ●                 | ●              | ●                        |
|  Nappage X58     | ●            | ●            | ●                 | ●                        | ●              | ●            | ●                 | ●              | ●                        |
|  325 NH 95       | ●            | ●            | ●                 | ●                        | ●              | ●            | ●                 | ●              | ●                        |



**GLAZES**

**FRUIT PASTE AND GELLED PRODUCTS**

**MOUSSES AND CREAMS**

| GLAZES |                |                    | FRUIT PASTE AND GELLED PRODUCTS |              |                   |                    |                    | MOUSSES AND CREAMS |                |                    |
|--------|----------------|--------------------|---------------------------------|--------------|-------------------|--------------------|--------------------|--------------------|----------------|--------------------|
| Fruit  | Dairy products | Nuts and chocolate | <60 % Sugars                    | >60 % Sugars | Non acidic pH>3.5 | Non-dairy products | Nuts and chocolate | Fruit              | Dairy products | Nuts and chocolate |

**HM THERMO-IRREVERSIBLE**

|   |   |   |   |              |   |   |                          |   |   |   |
|---|---|---|---|--------------|---|---|--------------------------|---|---|---|
| ● | ● | ● | ● | ●<br>pH <3.8 | ● | ● | ●<br>pH<3.5<br>Brix>60 % | ● | ● | ● |
|---|---|---|---|--------------|---|---|--------------------------|---|---|---|

|   |   |   |   |              |   |   |                          |   |   |   |
|---|---|---|---|--------------|---|---|--------------------------|---|---|---|
| ● | ● | ● | ● | ●<br>pH <3.8 | ● | ● | ●<br>pH<3.5<br>Brix>55 % | ● | ● | ● |
|---|---|---|---|--------------|---|---|--------------------------|---|---|---|

|   |   |   |   |              |   |   |                          |   |   |   |
|---|---|---|---|--------------|---|---|--------------------------|---|---|---|
| ● | ● | ● | ● | ●<br>pH <3.8 | ● | ● | ●<br>pH<3.5<br>Brix>55 % | ● | ● | ● |
|---|---|---|---|--------------|---|---|--------------------------|---|---|---|

**LM THERMO-REVERSIBLE (40-60 °C)**

|   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|
| ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
|---|---|---|---|---|---|---|---|---|---|---|

|   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|
| ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
|---|---|---|---|---|---|---|---|---|---|---|

|   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|
| ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
|---|---|---|---|---|---|---|---|---|---|---|

|   |   |   |   |   |   |   |   |   |   |   |
|---|---|---|---|---|---|---|---|---|---|---|
| ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
|---|---|---|---|---|---|---|---|---|---|---|

|   |   |                |   |   |   |   |                |   |   |                |
|---|---|----------------|---|---|---|---|----------------|---|---|----------------|
| ● | ● | ●<br>+ CALCIUM | ● | ● | ● | ● | ●<br>+ CALCIUM | ● | ● | ●<br>+ CALCIUM |
|---|---|----------------|---|---|---|---|----------------|---|---|----------------|

# Gelling agents - spherification

To help you create innovative recipes, we have developed a range designed for spherification (a process that is closely associated with molecular gastronomy).

**Recommended use:** perfect for spherification, providing a gelled texture.



## ALGINATE

50054 750g 

K

**A sodium alginate-based gelling agent. Properties:** Allows you to create spherification (a cornerstone of molecular gastronomy). **Use:** For optimal use, mix the product with a cold liquid with a pH higher than 4, then create your spheres in a chloride bath. Suitable for use with all aqueous liquids, not suitable for freezing. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product for direct or reverse spherification.

**Dosage:** 5 g/kg



## CHLORIDE

50065 750g 

K

**This ingredient facilitates the alginate reaction (used for spherification, a cornerstone of molecular gastronomy). Use:** For optimal use, mix the chloride with mineral water to create a bath for the alginate preparation. Suitable for use with all aqueous liquids, not suitable for freezing. It is always used with alginate. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product for direct or reverse spherification.

**Dosage:** 8-10 g/kg



## GLUCONOLACTATE

50060 500g 

K

**A mix of calcium gluconate and calcium lactate, two salts that allow calcium to be incorporated into a medium without adding flavour. Properties:** Facilitates the alginate reaction for reverse spherification in a low-calcium medium. **Preparation methods:** You can use this product for direct or reverse spherification.

**Dosage:** 20 g/kg



## CITRATE

52754 750g 

K

**Sodium Citrate. Used as an anti-oxidant and as a pH corrector, reducing acidity. Properties:** Increases pH (from acidic to basic). **Use:** Mix with a liquid to increase the pH. Dissolves quickly.

# Animal-based gelling agents

With our range of animal-based gelling agents, we aim to meet your needs by offering products that enable you to create a wide variety of soft, firm and brittle textures....

**Recommended use:** perfect for making soft, flexible gels such as panna cottas.



## BOVINE GELATIN

48655 750g  45482 3,5kg

N

**Animal-based (bovine) powdered gelatine. Use:** For optimal use, mix the product with a liquid while heating and stirring vigorously. Suitable for use with all types of liquids, **suitable for freezing** and a Bloom strength of 220. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create soft, flexible gels.

**Dosage:** 8-16 g/kg



### SOSA TIPS

**Animal-based gelling agents** are commonly used proteins in pastry making as they provide gelling and stability.



#### A very low gelling temperature,

which facilitates usage in recipes.



#### Good resistance

to freezing.

#### Option to rehydrate



without reheating (for example with Instangel).



# Animal-based gelling agents



## INSTANGEL

54001 500 g / 1 sheet = 6 g  53468 10 kg 

**Animal-based (porcine) powdered gelatine. Use:** For optimal use, mix the product with a cold liquid. Suitable for use with all liquids,, suitable for freezing, sets rapidly (20 min). Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** Suitable for creating soft, flexible gels (such as panna cotta).

**Dosage: 30-60 g/kg**



## HOT POWDERED GELATINE

50738 500 g  

**Animal-based (porcine) powdered gelatine. Use:** For optimal use, mix the product with a liquid while heating. Suitable for use with all liquids and for freezing. Bloom strength: 220. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create soft, flexible gels.

**Dosage: The recommended dose is: 8-16 g/kg**



## ARGENT 180 GELATINE SHEETS

41441 2 kg  

**Animal-based (porcine) gelatine sheets with a Bloom strength of 180. Use:** For optimal use, hydrate in cold water for a few minutes. Drain well and heat with a liquid until completely dissolved. Sets in approximately 20 minutes. **Preparation methods:** Suitable for use with all liquids and for freezing.

**Dosage: 5-10 u/kg or 10-20 g/kg**



## DORÉ 230 GELATINE SHEETS

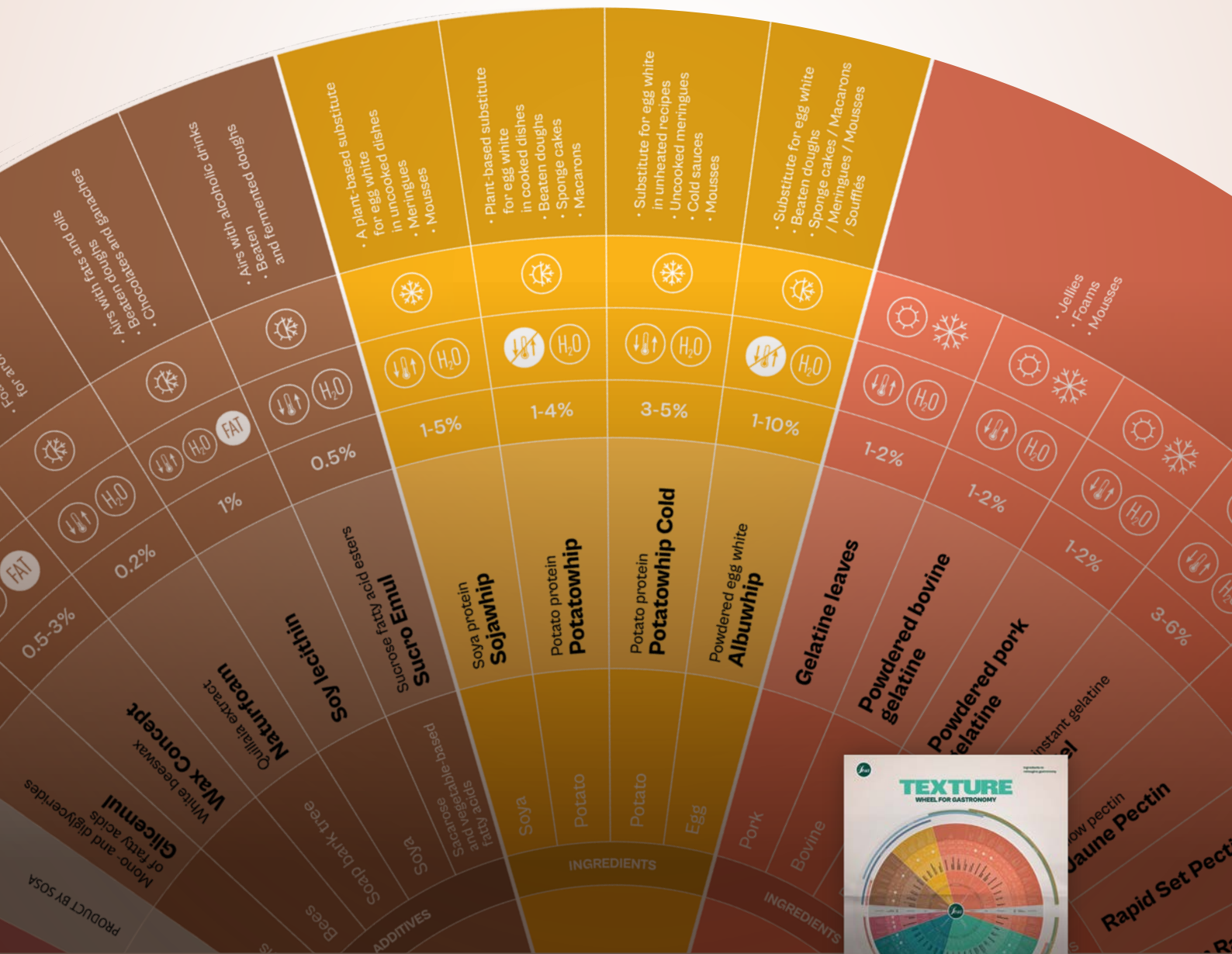
48646 2 kg  

**Animal-based (porcine) gelatine sheets with a Bloom strength of 230. Use:** For optimal use, hydrate in cold water for a few minutes. Drain well and heat with a liquid until completely dissolved. Sets in approximately 20 minutes. **Preparation methods:** Suitable for use with all liquids and for freezing.

**Dosage: 5-10 u/kg or 10-20 g/kg**

# TEXTURE

## WHEEL FOR GASTRONOMY



Download and discover  
the **Texture Wheel for  
Gastronomy Sosa**



LINK TO THE  
FULL TEXTURE  
WHEEL

# Ice cream stabilisers

For frozen preparations, we offer a range of stabilisers designed for hot or cold use, with bases tailored to your specific needs **Recommended use:** preparing ice creams or sorbets. Creating a frozen preparation requires a combination of several components, which may already be contained in stabilisers.



## PROFIBER STAB 5

45116 600 g  45339 3 kg

**A stabilising agent for ice creams and sorbets without synthetic emulsifiers or additives, 100% plant fibres. Properties:** Neutral flavour, can be used hot or cold, adding smoothness and emulsion to textures. **Use:** Mix with an ice cream or sorbet base by stirring vigorously, then leave to rest in cold storage for 24 hours to ensure proper hydration. Then churn and freeze.

**Dosage: 0,5%**



## PROFIBER STAB 5

Mix with the frozen base when cold or hot (85 °C), whisking vigorously (using an electric mixer) to ensure the product is properly dispersed.

Allow the mixture to mature while refrigerated for 24 hours to ensure proper hydration then churn in an ice cream maker. Freeze the ice cream or sorbet as soon as possible.

*Jean Siviende*



# Profiber Stab 5

A stabilising agent for ice creams and sorbets  
without synthetic emulsifiers or additives,  
100% plant fibres

Basic recipe book for ice  
cream and sorbet



Download

AVAILABLE FORMAT: 45116 (600 G) - 45339 (3 KG)



# Ice cream stabilisers



♥  
**PROCREMA 100 COLD**

49576 3kg 

K

**Ready-to-use powdered base for ice cream. Use:** For optimal use, mix your base cold with the rest of the ingredients (sugars and flavourings). Suitable for use with all types of fat-based or dairy liquids. The mix must be left to rest for 8 hours before freezing. **Preparation methods:** You can use this product to prepare ice cream.

**Dosage: 100 g/kg**



**PROCREMA 100 HOT/COLD NATUR**

48674 3kg 

N

**Mix of stabilisers, thickeners, proteins, fibres and sugars for hot or cold ice cream stabilisation.**

**Use:** For optimal use, mix cold or hot (Max 80 °C) into any liquid (pulp, broths, creams, flavoured waters), stirring vigorously. Once mixed into the liquid, allow the mixture to mature in cold storage for 8 hours (+/-4 °C) so that the product components are perfectly hydrated before freezing. To ensure the ice cream is properly balanced, approximately 20% additional soluble solids such as sucrose, dextrose etc. should be incorporated. **Preparation methods:** Ideal for ice creams.

**Dosage: 10 %**



**PROCREMA 15 HOT/COLD**

37631 3kg 

K N

**Ready-to-use powdered base for ice cream. Properties:** This mix is ideal as an ice cream stabiliser.

**Use:** For optimal use, mix with a base which can be liquid, semi-liquid or creamy.

**Dosage: 15 g/kg**



**PROCREMA 100 HOT**

41530 3kg 

**A mix of stabilising, emulsifying and aerating agents and functional sugars to prepare pasteurised ice creams. Use:** To be mixed with a base which can be a liquid, semi-liquid or cream preparation.

**Dosage: 100 g/kg**

**PROCREMA 5 BIO HOT**41436 700 g 

K N

**Powdered BIO base for ice cream. Use:** For optimal use, heat the base while mixing in the remaining ingredients (sugars, emulsifiers, aerating agents and flavourings). **Preparation methods:** Suitable for use with all types of fat-based or dairy liquids. You can use this product to prepare ice cream.

**Dosage: 5 g/kg****PROSORBET 100 COLD**40400 3 kg 

N

**Ready-to-use powdered base for sorbets. Use:** For optimal use, mix your base cold with the rest of the ingredients (sugars and flavourings). **Preparation methods:** Suitable for use with all types of aqueous or dairy liquids. You can use this product to prepare sorbets.

**Dosage: 100 g/kg****PROSORBET 100 COLD NATUR**48665 3 kg 

N

**Mix of stabilisers, thickeners, fibres and sugars for natural cold sorbet stabilisation. Use:** For optimal use, mix cold into any liquid (pulp, broths, creams, flavoured waters), stirring vigorously. Once mixed into the liquid, allow the mixture to mature in cold storage for 8 hours (+/-4 °C) so that the product components are perfectly hydrated before freezing. For a well balanced sorbet, approximately 20% additional soluble solids such as sucrose, dextrose etc. should be incorporated.

**Dosage: 10 %****PROSORBET 5 HOT/COLD NATUR**40412 500 g 

**Powdered base for sorbets. Properties:** For optimal use, mix the base hot or cold with the remaining ingredients (sugars, emulsifiers, aerating agents and flavourings). Suitable for use with all types of aqueous or dairy liquids. **Preparation methods:** You can use this product to prepare sorbets.

**Dosage: 5 g/kg****PROSORBET 5 HOT NATUR LACTO**41458 500 g 

**A mix of stabilising, emulsifying and aerating agents. Stabilising agents for sorbets. Use:** Mix with a base and apply to any liquid or semi-liquid preparation.

**Dosage: 5 g/kg**

# Bulking agents

To convert fat-based products into powder form and simplify your preparations, we have selected the perfect solution for your applications.

**Recommended use:** to convert fats into powder form.



## MALTOSSEC

48683 500 g 

K N

**Tapioca maltodextrin converts fat-based products into powder form.** **Use:** For optimal use, mix the product with a fat-based liquid. Suitable for use with all fat-based liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to create fat powders.

**Dosage:** as required



### CHEF TIPS

Crisp textures are dry and contain very little water. These can be achieved using different ingredients and in a variety of applications. For example, Maltosec allows you to create tuiles, rochers and tartlet bases quickly and with minimal ingredients.

*Edu Azuaga*



# Acids, antioxidants and acidity regulators

To regulate acidity in your preparations or prevent oxidation in certain foods, we recommend our range of acids.



## ASCORBIC ACID

48643 1 Kg

K

**Naturally derived ascorbic acid. Properties:** Suitable for acidifying foods or preventing oxidation, particularly in fruits and vegetables. **Use:** For optimal use, apply directly. This acid is soluble in liquids. **Preparation methods:** You can use this product to prepare fruit salads.



## TARTARIC ACID

52755 900 g

K N

**Acidity regulator, antioxidant and natural preservative. Properties:** Tartaric acid is regarded as one of the principal food acids, alongside citric and malic acids. **Use:** Apply directly cold and stir to mix thoroughly. **Preparation methods:** Colour stabiliser for fruits and fruit-based products (jams, carbonated drinks, wine, etc.).



## CITRIC ACID

41333 1 Kg

K

**Naturally derived citric acid. Properties:** Used to regulate product acidity and as a substitute for lemon juice in preparations. **Use:** For optimal use, apply directly. This acid is also soluble in liquids. **Preparation methods:** You can use this product to prepare acidified products, jams, fruit pastes, fruit soaking solutions or any other fruit-based preparations.

**Dosage:** For the dosage, we recommend using between 1 and 10 g per kg depending on the intended use



## CREAM OF TARTAR

41542 1 Kg

K

**A stabilising and emulsifying agent which stops sugar from crystallising. Properties:** Helps to stabilise egg whites and cream. **Use:** Increased volume of pastries is obtained by adding bicarbonate. Apply directly when cold and incorporate by stirring.

## Specialty fats

Fats which have undergone detrimental treatment while preserving structure, functionality, melting point etc. They can therefore be used as fat additives in various applications without affecting flavour.

**Recommended use:** in pâtisseries in dry and whipped doughs, biscuits, mousses, ice creams and creams. In cooking for frying, sautéing, stewing and roasting. Also in sauces and creams.



### DEODORISED COCONUT FAT

43295 1g  54417 4kg

N

**Fat source. Properties:** Vegetable fat, solid at room temperature (melting point 20-32 °C). **Use:** Melt slightly before incorporating into recipes or heat to a high temperature for cooking. **Preparation methods:** For use in pastry: dry and whipped doughs, cakes, mousses, ice cream and creams.



### CHEF TIPS

**Lactose-free crumble** with a perfectly crisp texture, made using deodorised coconut fat and a small percentage of water as substitutes for butter.



## Drying agents

To meet your needs, we have developed a non-food product that absorbs moisture from food.

**Recommended use:** to absorb moisture from solid food products to aid preservation.



### DRY SEC

41520 125g/20 unit  50776 2g/700 unit

**Silica gel sachet for absorbing moisture. Properties:** Non-edible product. Do not open the sachet. Do not bring into contact with liquids. **Use:** For optimal use, place one sachet in the container holding the food you wish to protect from moisture and seal tightly. **Preparation methods:** You can use this product to preserve solid foods.

**Dosage:** 1 sachet per container

# Sal viva (sodium acetate)

Non-food product. Not intended for consumption as an ingredient. This innovative product is known for its ability to trigger an exothermic reaction by recrystallisation after being dissolved in an aqueous solution. This unique property allows for slow or instant cooking, opening up new culinary possibilities.



## SAL VIVA (SODIUM ACETATE)

45483 700g  41475 3kg

**Salt obtained from the precipitation of acetic acid from vinegar (sodium acetate).**

### Preparation Method:

1. Mix cold water and Sal Viva (sodium acetate) in equal parts. Bring to the boil. Boil over a medium heat until the mixture reaches 117°C.
2. Slowly pour the mixture into a clean, particle-free glass container (preferably filling it no more than halfway).
3. Leave to cool at room temperature for 10 to 15 minutes, cover and put in cold storage at 5 °C for at least 8 hours. Avoid moving or shaking the mixture and do not introduce any objects into it.

**Use:** Pour the cold mixture over the product. On contact with the product, the mixture will solidify, increasing the temperature to up to 60 °C. Wait the time required for the desired result (cooking will vary according to the size of the product and the duration of contact). Remove the Sal Viva (sodium acetate) and serve.

**Dosage: 700 g Sal Viva (sodium acetate)/ 700 ml water**

### SAFETY PRECAUTIONS

Safety precautions: Avoid any contact between the powdered product and the skin, mucous membranes or eyes. If contact occurs, rinse thoroughly. If the symptoms persist, visit a health professional. Carefully follow all instructions to prevent the risk of burns.



ALMOND AND APRICOT  
ENTREMET



PRALINE ALMOND COATING

In coatings, **Oligofruct** contributes not only dry extract but also a subtle shine. **Natur Emul** allows us to create an emulsion between the aqueous phase and the fat phase (praline) of the preparation.



Full recipe  
on page 21.



ALMOND BISCUIT

In this preparation, we enhance the almond flavour by using both pure almond paste and almond powder. Thanks to **oligofructose**, we can reduce the amount of sugar in the recipe.



APRICOT AND VANILLA GELLED  
COMPOTE

**Inulin Cold** helps the amount of sugar in the recipe while adding creaminess to the preparation.



PRALINE ALMOND MOUSSE

**Natur Emul** allows us to create an emulsion between the aqueous phase and the fat phase (the almond praline) of the recipe.



02

# Fibres

We now consider fibres as a new category of pastry ingredient due to the vast range of origins, functions and benefits. They are essential ingredients for professionals facing the challenges of creating more responsible pastries: lower in sugar and fat, yet richer in texture and flavour.

# Fibres classification

Plant fibres have become essential ingredients in pastry: **naturally thickening, emulsifying and stabilising**, to create lighter, silkier textures while reducing fat and sugar. They improve structure, extend shelf life and enable healthier creations without compromising flavour.

## High performance fibres

Psyllium



Flaxfiber



Natur Emul



### Elasticity

✓  
Gluten substitute

### A binder

✓  
An egg white substitute as a binder

### Thickener

✓  
Improves gelling

✓  
Improves mouthfeel

### Stabilisation

✓  
Improves freezing

### Emulsion

✓  
An egg yolk substitute as an emulsifier.

### Recommended uses

|            | Thickener | Stabilisation | Emulsion | Elasticity | Binding |
|------------|-----------|---------------|----------|------------|---------|
| Psyllium   | ●         | ●             | ●        | ●          | ●       |
| Flaxfiber  | ●         | ●             | ●        | ●          | ●       |
| Natur Emul | ●         | ●             | ●        | ●          | ●       |



Discover more about fibres by scanning the code.



## Bulking fibres

Provides solids/ structure

**Inulin Hot**

**Inulin Cold**

**Oligofruct**



**Fat substitution\***

✓  
\*In aqueous preparations such as creams, mousses, etc.

**Reduced sugar**

✓  
Inulin Cold helps the amount of sugar in the recipe while adding creaminess to the preparation.

**Sugar substitute\***

✓  
\*We recommend partial substitution of sugars, rather than a 1:1 replacement.

### Recommended uses

|             | PAC*<br>(anti-freeze power) | POD*<br>(sweetening power) | Fat substitution | Sugar substitute |
|-------------|-----------------------------|----------------------------|------------------|------------------|
| Inulin Hot  | 5%                          | 0%                         | ●                | ●                |
| Inulin Cold | 6%                          | 10%                        | ●                | ●                |
| Oligofruct  | 45%                         | 10%                        | ●                | ●                |

% relative to sucrose

# Fibres

It is difficult to imagine an emulsion-free preparation.

Thickening and stabilising agents are commonly used to achieve better results and improve the texture of the final product.

Previously, these functions were provided by basic ingredients such as eggs and fats.



## FLAXFIBER

42151 600 g

N

**Fibre derived from brown and golden flax seeds (*Linum usitatissimum* L.).** **Properties:** Its composition offers thickening, stabilising and emulsifying functionality, while also acting as a suspension agent. It replaces the stabilising and thickening properties of xanthan gum at a 1:2 ratio. It has a neutral taste and is colourless. **Use:** Easily soluble and dispersible in water, suitable for both cold and hot applications and effective across a broad pH range. **Preparation methods:** Suitable for use in sauces, coulis, ice creams, sorbets, mousses and meringues.

**Dosage: The recommended dosage is between 0.5 and 4%**



## NATUR EMUL

48645 500 g

K N

**Powdered emulsifier made from citrus fibres.** **Properties:** Suitable for use with all aqueous liquids, suitable for freezing and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Use:** For optimal use, mix the product with a liquid.

**Preparation methods:** You can use this product to prepare egg-free mayonnaises.

**Dosage: 2-15 g/L**



## PSYLLIUM

43300 700 g 44605 12,5kg

K N

**A fibre originating from *Plantago ovata*.** **Fibre content of 87.8%.** **Properties:** Great liquid absorption power (1:40) creating a viscous and elastic gel. Can replace gluten in bread and pastry recipes. Excellent binding and thickening capabilities. Highly stable against temperature and pH changes.

**Preparation methods:** Ideal for preparing gluten free or ketogenic (low carb) breads, providing elasticity, smoothness and texture. Replaces egg as a binder in plant based preparations.

**Dosage: 2-4%**



### SOSA TIPS

Using fibres can produce improved, lighter and healthier textures. Furthermore, we are able to enhance fruit and nut flavours which may sometimes be masked by the excessive use of ingredients such as eggs, dairy products or sugars



#### INULIN HOT

48692 500 g  53446 3kg

**Plant fibres extracted from chicory root. Properties:** Suitable for use as a bulking agent (to increase the volume of preparations) as it replaces fats in pastry preparations. **Preparation methods:** Ideal for creating low-calorie pastries and ice cream, its technical characteristics are as follows:

POD 0%, PAC 5%



#### INULIN COLD

50063 500 g  45478 10kg

**Plant fibres extracted from chicory root. Properties:** Suitable for use as a bulking agent to reduce or replace fats and sugars while increasing fibre content. **Use:** Add to a cold or hot liquid, then leave the mix to rest at 5 °C for 2 hours. **Preparation methods:** Mildly sweet flavour. Its technical characteristics are as follows:

POD 10%, PAC 6%



#### OLIGOFRICT

41551 500 g 



**Fibres from chicory root. Soluble fibre content of 80.5%. Properties:** Very soluble. Sweetening power (POD) of 50% and anti-freeze power (PAC) of 45% in relation to saccharine (ordinary sugar). **Use:** Good dissolution in the cold, which allows for all or part of the sugar to be replaced in preparations without the need for heating. **Preparation methods:** Ideal for replacing sugars in meringues, mousses, creams, ice creams, cooked pastries such as cakes and sweet preparations in general.

**Dosage:** 5-20 %

**Fruit the Sosa way**

# raspberry

**In all its forms**



## **Whole freeze-dried fruit**

An intense raspberry flavour, perfect for dry applications to preserve crunch or for decorative use.



## **Crispies**

Crispy freeze-dried raspberry pieces, easy to incorporate into your preparations!



## **Crispies Wet Proof**

Freeze-dried raspberry pieces coated with cocoa butter and freeze-dried fruit powder to preserve their crisp texture in moist applications.



## **Powdered extract**

Perfect for preparations where adding a liquid would be problematic. Raspberry powder adds colour and enhances the flavour of your most creative recipes.



## **Concentrated paste**

An intense raspberry flavour in a smooth paste that is easy to work with. Perfect for adding taste and colour to your recipes.



## **Peta Crispies**

These chocolate-coated popping sugars are ideal for plated presentation or as inclusions, even in moist environments.



## **Fruit & sauce**

An intense raspberry flavour in a smooth, lightly sweetened confit, ideal for plated desserts, verrine garnishes or brioche fillings.



## **Aroma di lampone**

Ideal for achieving raspberry aroma and flavour in preparations without altering colour or texture, thanks to the low dosage.

03

# Freeze-dried and Crispies

Our range of innovative ingredients takes gastronomy to the next level, delivering intense flavours and textures that transform every creation. Crispy ingredients that retain their full flavour and nutritional value, perfect for toppings, garnishes and decoration. Discover our freeze-dried range, Crispy, Crispy Wet Proof and Peta Crispy. Each of these products is an invitation to experiment, innovate and surprise in the kitchen.

# Freeze-dried

**Freeze-dried fruits, vegetables and flowers:** Crispy ingredients that preserve their full flavour and nutritional value. **Perfect for adding flavour and texture to your creations.**



## WHOLE STRAWBERRIES

41227 60g

**K N**



## WILD STRAWBERRIES

41534 60g

**N**



## SLICED STRAWBERRIES 5-7 MM

41384 250g

**K N**



## WHOLE RASPBERRIES

48668 75g

41413 375g

**N**



## WHOLE BLACKBERRIES

41228 80g

**N**



## SLICED ORANGES

51461 60g

**K N**



## DICED MANGO PIECES

41452 100g

**K N**



## SLICED APPLES

41398 50g

**K N**



## FREEZE-DRIED LYCHEE PIECES

41407 400g

**K N**



### RECOMMENDED USE:

In dry applications: as inclusions in chocolate bars, to decorate chocolate sweets or for last-minute dessert decoration.



## SOUR CHERRY

52209 80g

**K N**



**MANUFACTURING PROCESS:**

Freeze-drying is a fruit processing technique that removes water through “sublimation”, converting it directly from solid to vapour without passing through the liquid phase, thereby preserving the full properties of the fruit. During freeze-drying, temperature increases are controlled. Flavours, nutrients and colours are preserved, providing you with a wide range of applications.



**CHERRY TOMATO HALVES**

41453 50g



**BLUEBERRIES**

41415 50g



**CORN**

48651 120g



**SLICED BEETROOT**

38140 30g



**FRIED ONION**

41455 30g

# Freeze-dried



**RED ROSE PETALS**

48659 5g 



**DRIED RED ROSE PETALS**

46224 | 52902 80g 



**FREEZE-DRIED ROSE PETALS**

49573 5g 



**DRIED ROSE BUD**

41466 150g 



**VIOLA CORNUTA PETALS**

49575 5g 



**DRIED HIBISCUS PETALS**

41473 100g 



**MIXED DRIED FLOWERS**

41400 50g 



**DRIED CORNFLOWER PETALS**

51213 40g 



# Crispies

Made from freeze-dried fruit juice, these ingredients add texture and an explosion of flavour to your preparations. **Perfect for toppings and decoration, they add a touch of crunch to any recipe.** Suitable for use with last minute toppings or in a dry environment.



## RASPBERRY 5-8 MM

43725 200g

50724 1,2kg



## RASPBERRY 2-10 MM

43349 300g

50777 1,5kg



## PASSION FRUIT 2-10 MM

49569 200g

41412 1kg



## STRAWBERRY 2-10 MM

48661 200kg



## STRAWBERRY 1-3 MM

49566 250g

50741 1,5kg



## MANGO- PASSION FRUIT 2-10 MM

40407 250g



### MANUFACTURING PROCESS:

The fruit juice is freeze-dried and then broken into pieces.



### RECOMMENDED USE:

In dry applications to add crunch to chocolate bars or chocolate sweets.

# Crispies



## YOCRISPY 2-6 MM

41223 280g

50757 1,4kg



## LIME 2-10 MM

50731 200g



## PINEAPPLE 2-10 MM

40391 200g



## MANGO 2-10 MM

40396 250g



## CHERRY 2-10 MM

40393 200g

45468 1,2kg



## BLACKCURRANT 2-10 MM

53512 200g



## YOSTRAWBERRY

50773 150g



## APRICOT 1-4 MM

41536 250g



## BANANA 0-10 MM

40397 250g

37591 1,2kg



## CARAMEL CRISPY

41510 750g



## CAPPUCCINO 1-4 MM

41509 250g



## CHOCO COOKIE PIECES

50725 2kg

# Crispies Wet Proof

As part of our commitment to meet your needs, we have also developed a range of **Crispies Wet Proof** to be used in moist applications. These are coated with cocoa butter and freeze-dried fruit powder to help retain crunch, adding texture and originality to your preparations.



## MANGO WET PROOF

40369 400 g



## PASSION FRUIT WET PROOF

48677 400 g   
43299 2,5 kg



## YOCRISPY WET PROOF

40390 400 g   
45470 2,5 kg



## STRAWBERRY WET PROOF

48666 400 g   
43297 2,5 kg



## RASPBERRY WET PROOF

48664 400 g   
43298 2,3 kg



### RECOMMENDED USE:

For Crispies Wet Proof, in moist applications such as mousses, ice cream and creams.

# Peta Crispies

With our range of Peta Crispies, you can easily add a touch of originality to your creations by giving them an unexpected popping flavour and texture.



**CHOCOLATE  
PETA CRISPY**

54267 900g

N



**CHOCOLATE  
PETA CRISPY 51%**

54260 900g



**RASPBERRY WHITE  
CHOCOLATE PETA CRISPY**

54262 900g

K



**WHITE CHOCOLATE  
PETA CRISPY**

45040 750g



**BRONZE DARK CHOCOLATE  
PETA CRISPY**

56131 900g



**LIME WHITE CHOCOLATE  
PETA CRISPY**

54964 900g

44173 15kg



**STRAWBERRY WHITE  
CHOCOLATE PETA CRISPY**

54963 900g



**SPARKLING SUGAR**

45484 750g

41401 15kg



**NEUTRAL  
PETA CRISPY**

48641 700g

44604 15kg

K N



**YOPOP  
PETA CRISPY**

54965 900g



## RECOMMENDED USE:

Perfect for direct use as plated decoration, as inclusions in chocolate bars or sweets and in moist applications.



04

# Taste colour

**“Because colour is flavour”**

Sosa has created fruit and/or vegetable based powdered extracts designed to add flavour and colour to your preparations: Taste Colour. These ingredients deliver a palette of soft, pastel colours combined with an intense flavour. The products are in the form of a fine powder and are both water and fat soluble.

# Taste Colour powdered extracts

We developed the Taste Colour concept, allowing you to flavour delicate preparations where adding liquids would be problematic, such as creams, ganaches or meringues. It withstands baking while preserving flavour.

**The concept: give your preparations colour and taste.**



## STRAWBERRY

40392 250 g

45471 8 kg



## RASPBERRY

40459 300 g

41224 10 kg



## PASSION FRUIT

40458 700 g

45472 3 kg



## MANGO

40398 600 g



## FOREST FRUITS

41226 700 g



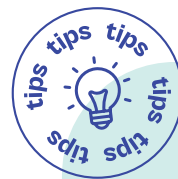
## STRAWBERRY PURÉE FLAKES WITH SEEDS

50755 500 g



## APPLE

38787 700 g



**100 %**  
natural



**A wide range**  
of flavours



**Bring flavour to fat-based**  
without adding water



**CARROT**

41508 500g

**K N**



**TOMATO**

41225 450g

**K N**



**BEETROOT**

49571 300g

**K N**



**ROOD FRUIT-HIBISCUS  
EXTRACT IN POWDER**

50740 500g

**N**



**ROASTED RED PEPPER**

50742 600g



**CORN FLOUR**

56285 700g

**K N**



**POWDERED PARMESAN  
FLAVOUR**

41470 500g

**N**



**BLACK OLIVE**

41515 150g



**GREEN OLIVE FLOUR**

38722 400g

**N**



**MEDITERRANEAN YOPOLS**

49568 800g   
41381 15kg

**N**



**POWDERED MILK (1%)**

44213 500g   
44212 10kg

**K N**



**POWDERED MILK (26% FAT  
CONTENT)**

41484 500g

**K N**

# Taste Colour powdered extracts



**ORGANIC "MATCHA E" GREEN  
TEA FROM JAPAN**

41460 350 g

**K N**



**ORGANIC "MATCHA C" GREEN  
TEA FROM JAPAN**

41233 350 g

45473 1 kg

**K N**



**POWDERED PEPPERMINT  
EXTRACT**

41394 500 g

**N**



**ORGANIC POWDERED GINGER**

41380 10 kg

**K N**



**POWDERED SUMAC**

41488 250 g

**K N**



**LIQUORICE EXTRACT**

41544 400 g

**N**



**BALSAMIC VINEGAR**

43880 250 g

50676 2,5 kg



**APPLE CIDER VINEGAR**

41478 200 g

**N**



**RED WINE**

39081 200 g

**N**



**ROASTED FLAVOUR**

41537 400 g

**N**



**SMOKED FLAVOUR**

55500 500 g



# Taste Colour, application ideas



## RASPBERRY

40459 300g

41224 10kg

## STRAWBERRY

40392 250g

45471 8kg

## PASSION FRUIT

40458 700g

45472 3kg

Biscuit



Meringue



Macaron



Royal icing



Gelatine





**MANUFACTURING PROCESS:**

The ingredient is dried or freeze-dried before being ground into a fine powder.



**RECOMMENDED USE:**

Macarons, meringues, bonbon fillings, truffle coatings, sauces, shortbread biscuits and pastry creams.

There are numerous applications which consistently guarantee authentic, richly aromatic flavours. Dosage may vary depending on the product and intended application.

Chocolate



Cocoa butter



Ice cream



Pastry cream



# Taste Colour, application ideas



## MANGO

40398 600g



## CARROT

41508 500g



## TOMATO

41225 450g

Biscuit



Meringue



Macaron



Royal icing



Gelatine





Chocolate



Cocoa butter



Ice cream



Pastry cream



# Food Colour - food colouring

A natural colouring extracted from fruit and vegetable juices, subjected to concentration, evaporation and filtration processes.



## GREEN FOOD COLOUR

11468 200 g

(K N)



### SOSA TIPS

They are considered ingredients rather than additives and are not subject to dosage limitations.



## BLUE FOOD COLOUR

48680 200 g

(K N)



## YELLOW FOOD COLOUR

11471 200 g

(K N)



## RED FOOD COLOUR

48681 200 g

41486 2,5 kg

(K N)



## ORANGE FOOD COLOUR

48693 300 g

(K N)



## ROSE FOOD COLOUR

48685 200 g

(K N)



## VIOLET FOOD COLOUR

48689 200 g

(K N)

# Natural water soluble

Natural colourants produced from foods through selective extraction, sometimes using organic solvents.



## LEMON YELLOW POWDER

41485 60g



### SOSA TIPS

They are considered additives and are used at specific doses in compliance with legislation.



## VIOLET POWDER

41539 50g



## GREEN MINT POWDER

41540 40g



## WHITE POWDER

50764 30g



## BLACK POWDER

40374 20g

52745 200g



## BURGUNDY RED POWDER

41495 50g



## HIBISCUS RED POWDER

41538 50g



## Synthetic water soluble

A colouring produced from mineral salts or through chemical synthesis. They require very low concentrations to achieve the desired colour and offer excellent stability over time and across different applications.

**They are considered additives and are used at specific doses in compliance with legislation.**



**RED POWDER**

41522 70g ☺



**GREEN KIWI POWDER**

41468 70g ☺



**GREEN LAKE POWDER**

41389 20g ☺





05

# Functional sugars

In gastronomy, functional sugars are key ingredients that do more than sweeten; they contribute to structure, texture and stability to a variety of preparations. They are essential in ice cream applications and pastry.

## ANALYTICAL TABLE OF SUGARS

| PRODUCT              | SOLIDS | PAC   | POD   |
|----------------------|--------|-------|-------|
| <b>SUGARS</b>        |        |       |       |
| Sugar (sucrose)      | 100 %  | 100 % | 100 % |
| Maltitol             | 100 %  | 99 %  | 80 %  |
| Dextrose             | 92 %   | 171 % | 74 %  |
| Glucose syrup        | 80 %   | 108 % | 45 %  |
| Glucose powder DE 40 | 95 %   | 78 %  | 34 %  |
| Glucose powder DE 30 | 95 %   | 56 %  | 24 %  |
| Glucose powder DE 20 | 95 %   | 37 %  | 16 %  |
| Maltodextrin DE 12   | 95 %   | 35 %  | 15 %  |
| Fructose             | 100 %  | 188 % | 144 % |
| Invert sugar         | 70 %   | 190 % | 125 % |
| Trehalose powder     | 95 %   | 45 %  | 100 % |
| Cremsucre            | 72 %   | 190 % | 110 % |
| Miele                | 80 %   | 190 % | 130 % |
| Honey                | 100 %  | 100 % | 16 %  |
| Starch               | 100 %  | 0 %   | 0 %   |

### KEY

Technical terms:

**DE:** Proportion in simple sugars - **POD:** Sweetening power

**PAC:** Anti-freeze power

**°B:** Brix degree (percentage of soluble solids)

# Functional sugars

Our functional sugars allow you to fully control the intrinsic characteristics of your ingredient. You can select the sweetening power, melting point and anti-freeze power to best suit your needs.

**Recommended use:** ideal as a replacement for traditional sugar when preparing ice creams, spun sugar, crystallised sugar bubbles and vegan desserts...



## MALTODEXTRIN POWDER

48671 500 g  45474 12,5 kg

K N

A sugar derived from corn, also used as a bulking agent (to increase volume). Characterised by very low sweetening power, its technical characteristics are as follows:

DE 18, POD 15%, PAC 23%



## POWDER MALTITOL

48678 750 g  45476 12,5 kg

K N

A sugar derived from starch that can replace traditional sucrose. Often used as a flavour enhancer, it has a higher browning temperature than that of sucrose. Its technical characteristics are as follows:

POD 80%, PAC 99%



## POWDER DEXTROSE

48684 650 g  41519 3 kg 50869 12,5 kg

K N

A sugar derived from starch that can replace traditional sucrose. Often used as a flavour enhancer, it has a higher browning temperature than that of sucrose. Its technical characteristics are as follows:

POD 74%, PAC 171%



## TREHALOSE POWDER

48687 700 g  45475 10 kg

K N

A sugar derived from tapioca starch, also used as a bulking agent (to increase volume). Characterised by very low sweetening power, its technical characteristics are as follows:

POD 45%, PAC 100%



## GLUCOSE POWDER DE 33

50053 500 g  41434 3 kg 45753 12,5 kg

K N

Dehydrated glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by very low sweetening power, its technical characteristics are as follows:

DE 33, POD 24%, PAC 56%

# Functional sugars



## ISOMALT POWDER

48662 900 g  40409 4,5 kg

A sugar derived from sucrose (traditional sugar) that can be used to create sugar or caramel sculptures due to its high thermal stability. Containing half the calories of traditional sucrose, its technical characteristics are as follows:

POD 50%



## GRANULATED SORBITOL

41472 750 g  45477 3,5 kg



Sorbitol product, 100% glucose derived. Food sweetener. Anti-crystallising agent. Humectant. Facilitates emulsion durability and delays rancidity in fats such as ganaches, truffles or spreads. Avoids browning occurring from heating.



## LIQUID SORBITOL

41545 1,3 kg 

Minimum of 50% sorbitol. Produced from glucose. Food sweetener. Anti-crystallising agent. Humectant. Facilitates emulsion durability and delays rancidity in fats such as ganaches, truffles or giandujas.



## LIQUID INVERT SUGAR

48663 1,4 g  41435 7 kg

Fructose and glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by elevated sweetening power, its technical characteristics are as follows:

67 °B, POD 125 %, PAC 190 %



## POLYDEXTROSE

37595 3,5 kg 

A non-viscous soluble natural fibre derived from glucose. Ideal for healthier pastry preparations, used to reduce sugar. 1 g of polydextrose is 1 kcal whereas 1 g of sucrose is up to 4 kcal. It is a sugar that provides thickening, stabilising, moisture-retention and bulking properties. Water soluble with a neutral flavour. It is stable at extreme temperatures and pHs.



## MANNITOL

41517 500 g 

Mannitol derived from 100% glucose. Low calorie sweetener. Liquefies at 180 °C and caramelises very rapidly by forming an opaque, hard caramel that does not retain moisture.

**GLUCOSE SYRUP DE 40**48647 1,5g  41463 7kg

K N

Glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by very low sweetening power, its technical characteristics are as follows:

DE 35-40, 77,4°B, POD 45%, PAC 76%

**GLUCOSE SYRUP DE 60**48649 1,5g  43294 7kg

K N

Glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by very low sweetening power, its technical characteristics are as follows:

DE 60, 83°B, POD 67,5%, PAC 114%

**FRESH**41494 750g 

K N

Polyol. Erythritol, 100% derived from cellulose and other plant products. A powdered sweetener with a cooling effect, widely used in the chewing gum industry due to its ability to increase saliva and reduce bacteria growth..

SOLIDS 100%, POD 70%, PAC 280%

**CREMSUCRE**40405 7kg 

N

Fructose, dextrose and glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by very elevated sweetening power, its technical characteristics are as follows:

72°B, POD 110%, PAC 190%

## Natural sugars and salts

**MUSCOVADO SUGAR**53543 750g 

53544 12,5kg

K N

**GUÉRANDE  
SALT FLOWER**41553 1kg 

N

# TPT macaron

46087 (10kg)

The perfect mix for a  
high quality macaron



**Excellent results**  
semi-industrial and artisanal  
preparations

**Firm, uniform  
texture**  
without lumps

**Made with  
Spanish almonds,**  
local sourcing

## Organoleptic characteristics

- 1 Cream colour.
- 2 Intense flavour.
- 3 Slightly crunchy texture  
(More artisanal mixes).

## Method

50% TPT 50% Meringue method.

## Main applications

Macarons.





06

# Nuts

As specialists in processed nuts, we offer an extensive range of products developed to help you make innovative creations. From our high quality Tant Pour Tant mix for perfect macarons to our signature Cantonese pecan, which elevates the final touch of a recipe, and our original pastes such as black sesame, we carefully select our product origins to ensure optimal quality and intense flavours.

# Almond powder

Made with the finest selection of Spanish Marcona and Valencia almonds, available as fine and extra-fine ground depending on the customer's tastes/ preparation.



## ALMOND TPT MACARON

46087 10 kg



## BELONA-MARCONA EXTRA FINE ALMOND POWDER

11428 1 kg   
41416 10 kg



## ROASTED ALMOND POWDER

41442 1 kg



## STANDARD ALMOND POWDER

41409 1 kg   
44599 10 kg



## STANDARD EXTRA FINE ALMOND POWDER

41464 1 kg



## ROASTED HAZELNUT POWDER

45832 1 kg



## PISTACHIO POWDER

44145 1 kg



### SOSA TIPS

#### Marcona Variety

Rounded shape, very light colour and an intense flavour with fruity notes. A highly sought-after variety, appreciated for its aromatic qualities.

Belona-Marcona almond powder is a premium product with unrivalled texture and flavour.

Perfect for recipes where taste and quality are essential.

#### Standard Variety

Oval shape, classic flavour, cream colour.

The most popular almond variety. Standard almond powder is versatile and indispensable in the kitchen.

# Caramelised nuts

Traditionally caramelised with sugar and honey, these offer a powerful roasted nut flavour with a very pleasant softness.



## CARAMELISED PECANS

38861 600g

N



## CARAMELISED SESAME

39020 600g

N



## CARAMELISED HAZELNUTS

38483 600g

N



## CARAMELISED PUMPKIN SEEDS

38949 600g

N



### MANUFACTURING PROCESS:

The nuts and seeds are caramelised with sugar and honey using a traditional direct-heat process.



### RECOMMENDED USE:

Perfect for making cake bases, incorporating into mousses, as a garnish or simply as a snack.

# Cantonese-style nuts

A unique caramelisation process that delivers an intense nut flavour, less sweetness than conventional caramelised products, greater moisture resistance and a more aesthetic appearance (lacquered shine, uniform caramelisation).



## CANTONESE-STYLE ALMONDS

41533 600g

41411 10kg



## CANTONESE-STYLE HAZELNUTS

41511 600g

41410 10kg



## CANTONESE PISTACHIOS

41457 600g



## CANTONESE-STYLE PECAN NUTS

50061 500g

43296 10kg



## CANTONESE-STYLE MACADAMIA NUTS

50728 600g

41467 10kg



## CANTONESE-STYLE ALMOND STICKS

41456 600g



## CANTONESE-STYLE SUNFLOWER SEEDS

39480 600g



## CANTONESE-STYLE CHOPPED HAZELNUTS

41451 600g



## CANTONESE-STYLE PEANUTS

50732 600g



### MANUFACTURING PROCESS:

The seed is soaked in a sugar syrup and then fried in olive oil, resulting in full caramelisation that is moisture resistant with a lacquered shine.



**RECOMMENDED USE:**

Perfect for cake bases, inclusions in moist applications, decoration or simply for snacking.



**CANTONESE-STYLE SESAME**

41446 600g



**CANTONESE-STYLE  
BLACK SESAME**

41499 600g



**CANTONESE-STYLE  
COCOA NIBS**

50726 500g



**SOSA TIPS**

Sosa Ingredients is committed to protecting the environment and reducing its impact on the planet. For this reason, we have removed all palm oil from our Cantonese-style nuts.




# Nut pastes

**No added sugar pastes\***, offering the intense flavour of the original nut with a smooth, easy to work texture.

\*Naturally occurring sugar content in fruits.




## WALNUT PASTE

42598 1 kg   
42039 5 kg



## MACADAMIA NUT PASTE

41528 1 kg   
50739 5 kg



## PECAN NUT PASTE

37548 1 kg 



## ROASTED SPANISH PINE NUT PASTE

41388 1 kg 



## ROASTED HAZELNUT PASTE

40371 1 kg 



## ROASTED ITALIAN HAZELNUT PASTE

41387 1 kg 



## ROASTED ALMOND PASTE WITH SKINS ON

40415 1 kg 



## RAW ALMOND PASTE

41222 1 kg 



## BLACK SESAME PASTE

41444 1 kg 





**RECOMMENDED USE:**

Our range of pastes is ideal for preparing garnishes and inclusions (desserts, macaron ganaches, pastry and viennoiserie garnishes), as well as ice creams and savoury sauces.  
The recommended dosage is from 2 to 5% depending on the product and application.



**PEANUT PASTE**

41512 1 kg   
45465 5 kg

**N**



**ROASTED ALMOND PASTE**

41549 1 kg

**K N**



**PISTACHIO PASTE**

44132 1 kg   
44136 5 kg

**N**

**Tahini**



**ROASTED SESAME PASTE**

41487 1 kg

**K N**

**Praline**



**50% HAZELNUT PRALINE**

11415 1,2kg

**K N**



**50% ROASTED ALMOND PRALINE**

41498 1,2kg

**K N**

# Raw nuts

These raw nuts are carefully selected to offer you premium quality products with intense flavour guaranteed.



**BELONA-MARCONA  
ALMONDS BLANCHED AND  
ROASTED 36/38**

41438 1 kg

**K N**



**BELONA-MARCONA  
ALMONDS BLANCHED 14/16**

41516 1 kg   
53430 10 kg

**K N**



**NATURAL LARGUETA  
ALMONDS 36/38**

36911 1 kg

**K N**



**RAW MACADAMIA NUTS**

41414 1 kg

**K N**



**RAW PECAN NUTS**

41433 1 kg

**K N**



**RAW WALNUT KERNELS**

41439 1 kg

**K N**



**ROASTED CHOPPED PEANUTS**

36950 1 kg

**N**



**NEGRITA HAZELNUTS WITH  
SKINS ON/ 12 MM**

36943 10 kg

**N**



**RAW BLANCHED PISTACHIO**

44146 1 kg

**K N**



**NATIONAL PISTACHIO**

41489 1 kg

**K N**



**CRUSHED PISTACHIO**

44144 1 kg

**K N**



07

# Confit fruits

To preserve the natural and intense flavour of the fruit, we carry out our confit process at low temperatures (45 °C) and under low pressure. This technical process allows us to guarantee high-quality confit fruits, with the right amount of sugar and organoleptic characteristics that are close to fresh fruit. Discover our four ranges of Sosa Ingredients Confit Fruits.



# Confit Fruits

To preserve the natural flavour of the fruit, we use a low-temperature, low-pressure preservation technique to prepare our confit fruits. This technological process allows us to guarantee a high-quality product, with the right amount of sugar, while preserving the organoleptic qualities and enhancing flavour.

## New range of drained Cold Confit® fruits

By applying the Cold Confit® technique to fruits, **we can produce confit fruits with an authentic and pronounced flavour. A vibrant colour and well-preserved flavours.**



**New packaging**

**A more robust and durable tray**



**A more intense fruit flavour**



**Texture** « Al dente », a finer, more delicate texture



**A brighter more vivid and more translucent colour**

# Confit fruits - Cold Confit®

New range of drained Cold Confit® fruits.

## Orange



**ORANGE SLICES**

43204 2kg 



**ORANGE STRIPS  
80X6 MM**

43206 2kg 



**DICED ORANGE PIECES  
8X8 MM**

43202 2kg 



## Lemon



**LEMON SLICES**

44582 2kg 



**LEMON STRIPS  
80X6 MM**

44583 2kg 



**DICED LEMON PIECES  
7X7MM**

44581 2kg 



### RECOMMENDED USE:

Perfect for coatings and as an ingredient in delicious cakes, brioches, pastries and panettones.  
They can also be used to decorate chocolate sweets cakes or chocolate bars.



## Confit fruits - Cold Confit®



**LEMON SHAVINGS**

41531 1,25 kg



**LEMON ZEST PASTE**

39622 3,5 kg



**CONFIT GINGER SLICES**

56134 1,8 kg



**ORANGE SHAVINGS**

41532 1,25 kg



**GINGER  
PIECES 2-5 MM**

37387 1,4 kg



## Fruits & sauces

A delicious range of semi-confit fruit pieces in syrup.



**WHOLE STRAWBERRIES  
15X15 MM**

11436 1,5 kg



**WHOLE RASPBERRIES  
15X15 MM**

37237 1,5 kg



**WHOLE RED BERRIES  
5X5 MM**

11460 1,5 kg



**DICED ORANGE ZEST  
5X5 MM**

37246 1,5kg 



**DICED APPLE PIECES  
10X10 MM**

37244 1,5kg 



**DICED MANDARIN ZEST  
5X5 MM**

37243 1,5kg 

N



**DICED MANGO PIECES  
10X10 MM**

11462 1,5kg 

N



**TARTE TATIN-STYLE DICED  
APPLE**

41500 1,3kg 



**DICED LEMON ZEST  
5X5 MM**

51460 1.5kg 



**MANUFACTURING PROCESS:**

Here too, the cold confit process (45 °C) ensures flavours and textures that closely resemble those of fresh fruit



**RECOMMENDED USE:**

This range is ideal for helping you save preparation time, whether for plated desserts, verrine garnishes or even centres and fillings. Suitable for use in ice cream due to its freezability.

# Crystallised flowers

Petals and flowers enhanced through crystallisation to add a floral touch to your creations.



## ROSE PETALS

41408 300g 



## VIOLET PETALS

41523 500g 




## ROSE PETAL FLAKES 1MM

41541 500g   
45466 3kg



## VIOLET PETAL FLAKES 1MM

41232 500g   
45467 3kg



### MANUFACTURING PROCESS:

Flowers are crystallised in sugar.



### RECOMMENDED USE:

Ideal for decorating (chocolate sweets, pastries, chocolate bars), coatings (orangettes) or cocktails.



08

# Concentrated pastes

Our range of high quality concentrated pastes has been developed to help you create the best recipes. The result: an easy to use product that brings flavour and colour even in small amounts. Perfect for ice cream, creams, mousses, glazes and desserts.

# Natural concentrated pastes

To enhance your creations, we offer a carefully crafted range of high quality concentrated pastes. Explore classics such as vanilla, strawberry, raspberry and orange as well as yuzu, coconut and delicate sweet floral notes like violet.



## STRAWBERRY

41440 1,5 kg 



## WILD STRAWBERRY

41491 1,5 kg 



## RASPBERRY

11404 1,5 kg 



### SOSA TIPS

At Sosa Ingredients, we really care about our products being natural. With this in mind, we have chosen to develop a range of concentrated pastes that help reduce waste and above all, eliminate the use of preservatives in certain products, enabling us to offer natural versions of most of our range.





**PASSION FRUIT**

41526 1,5kg 



**MANGO**

39392 1,5kg 



**ORANGE**

50761 1,5kg 



**YUZU**

49577 1,5kg 



**LEMON**

41490 1,5kg 



**ARABICA COFFEE**

41529 1,2kg 

41378 6kg



**MANDARIN**

50763 1,5kg 



**DULCE DE LECHE**

41548 1,5kg 



**LIQUORICE**

41552 1,5kg 



**CINNAMON PASTE**

41379 1,5kg 



**Concentrated paste formats**

1.5 kg box



## Concentrated pastes



**BOURBON VANILLA**

41524 1,5 kg 



**BLUEBERRY**

45831 1,5 kg 



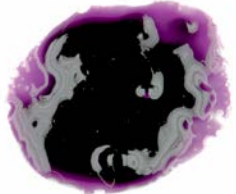
**GREEN APPLE**

41403 1,5 kg 



**COCONUT**

37191 1 kg 



**VIOLET**

41445 1,5 kg 



**MANGO**

41471 1,5 kg 



**YUZU PASTE**

50057 1,5 kg 



**MANUFACTURING PROCESS:**

This range has been developed using a progressive hot-reduction fruit purée process. This ensures a smooth, easy to work texture combined with an intense fruit flavour.



**RECOMMENDED USE:**

Perfect for working with ice cream, creams, mousses, coatings. 2 to 5% depending on the product and intended application.

09

# Flavourings

Our flavourings integrate seamlessly into all products, enhancing their taste and releasing intense and aromatic notes. They work equally well in cocktails, sorbets, creams and fillings, enhancing individual characteristics.



# Natural water soluble flavourings

Always with the aim of supporting your creativity, we have carefully created delicate flavourings from natural raw materials. From classic bitter almond to timeless rose water, each product has been developed to meet real needs expressed by culinary professionals.



## LAVENDER

40406 50g

N



## ELDERFLOWER

50769 50g

N



## ROSE WATER

49574 100g   
41477 1 kg

N



## JASMINE

50747 50g

N



## PEPPERMINT

41480 50g

N



## VERBENA

50767 50g

N



## SAFFRON

50067 50g

N



## COLA

44800 50g

N




Natural  
flavouring dosage

0,2 g/kg 0.2 g = 6  
drops approximately\*

\* The number of drops is calculated using the average density of the full product range. In general, natural flavourings have increased density.




**YUZU**

40372 50g   
41382 1kg

**N**




**RASPBERRY**

53515 50g   
53508 1kg

**N**



**COCONUT**

50055 50g   
41404 1kg

**N**



**RIPE STRAWBERRY**

50760 50g 

**N**



**BERGAMOT**

40399 50g 

**K N**



**GOLDEN APPLE**

41481 1kg 

**N**




**BITTER ALMOND**

41396 50g 

**K N**



**PISTACHIO**

53514 50g   
41234 1kg

**N**



**ROASTED HAZELNUT  
FLAVOURING**

41492 1kg 

**N**



**MANUFACTURING PROCESS:**

The flavourings result from a blend of intense aromatic notes designed to bring out the best in the product's taste.




**RECOMMENDED USE:**

Our flavourings can also enhance your cocktails, sorbets, creams, fillings and a range of centres, elevating and intensifying their essence.

# Water soluble flavourings



## VIOLET

41514 50g   
41402 1kg




## ROSE

40373 50g 



## PASSION FRUIT

41496 50g   
44481 1kg



## DEEP SMOKY

41513 50g 



## BLACK TRUFFLE

41535 50g 



## WHITE TRUFFLE

41474 50g 




### SOSA TIPS

Glycerine based flavourings. Glycerine is an emulsifier that facilitates the incorporation of the flavouring into aqueous bases. Ideal for use in ganaches, sauces, mousses, ice cream...



## GREEN APPLE

53516 50g   
42819 1kg



**Flavouring dosage**

**2g/kg 2g = 70**  
drops approximately\*

\* The number of drops is calculated using the average density of the full product range.



# 10 Frying textures

Our Frying textures range offers solutions to improve frying textures, breadcrumb coatings and tempuras. With its light crispy texture, it brings golden, airy finishing touches to your creates, perfect for savoury application.

# Air bag

Textures that are puffed through a frying process.



## AIR BAG PORK IN PIECES

41462 600 g 

**Product made from pork rinds that are boiled, partially dehydrated and defatted. Use:**The dehydrated pork rinds must be fried before consumption. **Preparation methods:** Fry in fat or edible oil at a temperature of 200 °C, duration: 1.5-2 minutes).



## AIR BAG PORK POWDER

41465 600 g 

**Flour made from pork rinds that are boiled, partially dehydrated and defatted. Use:** This product must be fried to be consumed. **Preparation methods:** Fry in fat or edible oil at a temperature of 200 °C, duration: 1.30-2 minutes).



## AIR BAG POTATO POWDER

41397 650 g 

N

**A mixture of wheat flour and potato starch. Use:** When fried, it expands to 4 to 5 times its original size, resulting in a light and crispy product. **Preparation methods:** Ideal for use alone or in frying batters.



## AIR BAG POTATO IN PIECES

41386 750 g 

**Product made from wheat flour and potato starch. Use:** It comes in granular form, allowing it to be used on its own or as a frying batter in a range of dishes. Once fried in a pan, it expands to 4 or 5 times its original size. Frying conditions: 200 °C + 5 °C, 10-15 seconds.



### MANUFACTURING PROCESS:

Made from pork rinds or potato starch. They are then processed into bites or powder.



### RECOMMENDED USE:

Ideal as a snack or for coating/ breading any food, creating a crispy crust.

## Puffed rice



### PUFFED RICE

44600 800g 

K

**Ingredient made from rice grains that have undergone cooking and expansion using heat and pressure.** This process causes the grains to expand, resulting in a light, crispy texture.

## Wheat fibre



### PROCRUNX

40413 2,5 kg 

K

**Wheat fibre to make the crispiest tempura.** **Properties:** High solubility even at a low pH. Great stability at high temperatures. Very low viscosity during hydration. Neutral taste. **Use:** In flour-based preparations such as breading, tempura, cakes or biscuits, incorporate Procrunx at 20-30% of the flour weight. Exceeding 40% is not recommended. Add as a bulking agent to dry preparations such as dry meringues, crispy preparations, etc. **Preparation methods:** Breading, tempura, cakes, biscuits and crispy preparations such as tuiles or dry meringues.



### BONUS RECIPES FROM THE DISFRUTAR CHEFS

#### Lace Tuile WITH PROCRUNX



# Procrunx

40413 (2.5 kg)

Wheat fibre to make  
the crispiest tempura



Dosage:  
20-30%

**Clean Label**  
additive free

**Use**  
hot or cold

**Extra-crispy**  
textures

## Characteristics

- 1 High solubility even at a low pH.
- 2 Great stability at high temperatures.
- 3 Very low viscosity during hydration.
- 4 Neutral taste.

## Method

In flour-based preparations such as breading, tempura, cakes or biscuits, incorporate Procrunx at 20-30% of the flour weight. Exceeding 40% is not recommended. Add as a bulking agent to dry preparations such as dry meringues, crispy preparations, etc.

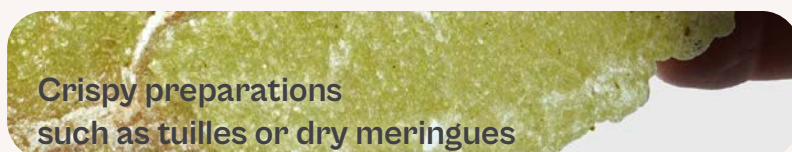
## Main applications



Breading and tempura



Cakes or biscuits



Crispy preparations  
such as tuilles or dry meringues



11

# Soft and dried fruits

From fig and apricot to raisin and coconut, a range of classic soft and dried fruits from the culinary world.

## Soft and dried fruits

Soft fruits contain 7 to 20% moisture.  
Nuts contain 0 to 1.5% moisture.



### DRY APRICOTS

37094 3kg 

K



### DRY FIGS

37358 2,5kg 

K



### COCONUT FLAKES

38551 200g 

N



### DRY WHITE RAISINS

37770 2,5kg 

K



### DICED COCONUT

37223 2,5kg 



### GRATED COCONUT

50756 400g 

N



### BLACK GARLIC CLOVES

50746 200g 

N



### RECOMMENDED USE:

For inclusions in pastries, cakes, cookies and other biscuits.



# Our signature products

To better support your creations, Sosa presents a selection of its products in application.



48648



**PLANT-BASED  
GELLING AGENT**



41533



**CANTONESE-STYLE  
ALMONDS**



45116



**PROFIBER  
STAB 5**



43124



**POTATOWHIP  
COLD**



43201



**GRACILA GEL**



52737



**PROGLAÇAGE**



48652



**GELCREM  
COLD**



48660



**PROSPUMA  
COLD**



48642



**XANTHAN  
GUM**



48677



**PASSION FRUIT  
WET PROOF**



48683



**MALTOSEC**



43206



**COLD CONFIT  
ORANGE STRIPS**

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OF POSSIBILITIES THANKS TO OUR  
ONLINE PLATFORM

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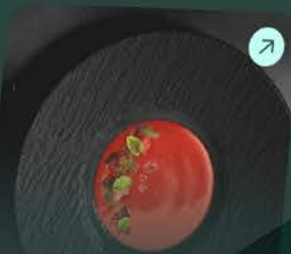
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DEMOCRATIZATION AND UNDERSTANDING  
**INNOVATIVE RECIPES  
WITH SOSA PRODUCTS**



BEETROOT AND  
RASPBERRY GAZPACHO



CHOCOLATE AND BAILEYS  
ICE CREAM



HUKAMBI & CHERRY



ROOIBOS PEARLS  
HAZELNUT BISCUITS



**All of this and more is waiting for you on our  
new website!**

# Pastry cream base

## Main preparation method

|                                |       |         |
|--------------------------------|-------|---------|
| Milk.....                      | 800 g | 51,55 % |
| UHT Cream 35 %.....            | 200 g | 12,89 % |
| Egg yolks.....                 | 200 g | 12,89 % |
| Sugar.....                     | 200 g | 12,89 % |
| <b>Gelcrem Hot 48640</b> ..... | 50 g  | 3,22 %  |
| Butter 82 %.....               | 100 g | 6,44 %  |
| Vanilla pods.....              | 2 g   | 0,13 %  |

Mix the milk, cream and vanilla pods with the scraped seeds. Heat to 80 °C and then leave to infuse covered with cling film. In a separate bowl, mix the egg yolks with the sugar and starch until smooth. Strain the milk and cream, then pour them over the egg yolk mixture. Mix well and cook over a medium heat, stirring constantly until it comes to a boil. Remove from the saucepan and add the very cold butter, cut into small cubes. Whisk well and pour into a large container. Cover with cling film directly on the surface and leave to cool to 4 °C as quickly as possible.



Gelcrem Hot  
48640

# Raspberry gel

## Main preparation method

FOR 550 G

|                                 |       |         |
|---------------------------------|-------|---------|
| Raspberry purée.....            | 400 g | 72,07 % |
| TPT Syrup .....                 | 100 g | 18,02 % |
| Lemon juice.....                | 30 g  | 5,41 %  |
| <i>Gelcrem Cold 48652</i> ..... | 25 g  | 4,50 %  |

Combine all the ingredients and blend with a hand blender for 3 minutes. Keep in the fridge for 30 minutes. Following this, blend again for one minute to remove the remaining lumps and achieve a fine, smooth texture. Pour the gel into a bag and keep for plating.



Gelcrem Cold  
48652

# Dashi veil

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## Main preparation method

---

|  |       |         |
|--|-------|---------|
| Water .....                                  | 500 g | 81,30 % |
| <i>Plant-based gelling agent 48648</i> ..... | 25 g  | 4,07 %  |
| Powdered Dashi .....                         | 10 g  | 1,63 %  |
| Soy sauce .....                              | 80 g  | 13,01 % |

Mix all the ingredients and bring to the boil, stirring continuously. Pour everything into a mould to gellify.



# Red pepper mayonnaise

## Main preparation method

FOR 250 G

|                               |       |         |
|-------------------------------|-------|---------|
| Red Pepper Juice .....        | 100 g | 38,76 % |
| <i>Natur Emul 48645</i> ..... | 5 g   | 1,94 %  |
| <i>Potatowhip 44180</i> ..... | 1 g   | 0,39 %  |
| Salt.....                     | 2 g   | 0,78 %  |
| Sunflower oil.....            | 50 g  | 19,38 % |
| Olive oil.....                | 100 g | 38,76 % |

Mix the oils with Natur Emul, Potatowhip and salt. Add the red pepper juice and mix until you get a mayonnaise texture.



Natur Emul  
48645

Potatowhip  
44180

# Cream and Caramel Flan

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## Main preparation method

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|                                |       |        |
|--------------------------------|-------|--------|
| Cream 35%.....                 | 400 g | 66,50% |
| Milk.....                      | 100 g | 16,63% |
| Sugar.....                     | 100 g | 16,63% |
| <i>Gracila Gel 43201</i> ..... | 1,5g  | 0,25%  |

Mix the ingredients and bring to the boil. Pour the caramelised flan into moulds and leave to gel.



# Bisque espuma

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## Main preparation method

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Rich lobster and shrimp fumet .....500 g 90,91 %  
*Proespuma Hot 48658*..... 50 g 9,09%

Combine all the ingredients and mix well for one minute.  
Heat to 60 °C while stirring and then pour into an espuma siphon. Load two gas cartridges and keep in a bain marie at 70 °C.



Proespuma Hot  
[48658](#)

# Chocolate Rochers

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## Main preparation method

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|                             |       |         |
|-----------------------------|-------|---------|
| 70% dark chocolate .....    | 100 g | 71,43 % |
| <i>Maltosec 48683</i> ..... | 40 g  | 28,57 % |
| 22% in powdered cacao ..... | qs    |         |

Melt the chocolate and add the Maltosec little by little. Form rochers and leave to crystallise in the fridge.



# Extra-crispy shortbread

## Main preparation method

|                                      |        |         |
|--------------------------------------|--------|---------|
| Butter 82% .....                     | 360 g  | 42,55 % |
| Icing sugar .....                    | 1500 g | 11,82 % |
| Sugar .....                          | 80 g   | 9,46 %  |
| Guerande fleur de sel sea salt ..... | 6 g    | 0,71 %  |
| Marcona almond powder .....          | 80 g   | 9,46 %  |
| Eggs .....                           | 135 g  | 15,96 % |
| <i>Procrunx 40413</i> .....          | 85 g   | 10,05 % |

Mix the solid ingredients in a mixer fitted with a paddle for one minute. Add the eggs and mix again for one minute. Add the diced butter and continue to mix until you get a homogeneous dough. Reserve.



Procrunx  
40413

# Thermostable apricot filling

## Main preparation method

FOR 2800 G

|                              |       |        |
|------------------------------|-------|--------|
| (Sodium) Citrate 52754 ..... | 11,2g | 0,40%  |
| Gellan Gum 48690 .....       | 11,2g | 0,40%  |
| Starch.....                  | 84g   | 3%     |
| Caster Sugar.....            | 434g  | 15,50% |
| Apricot purée 100%.....      | 2260g | 80,70% |

Combine the sodium citrate, Gellan Gum and starch, then mix well with the caster sugar.

Sprinkle gradually over the purée at 4 °C, then mix to homogenise.

Heat to 90 °C, stirring continuously, then use immediately as the gel sets rapidly.



After gelling has occurred, cut into strips before freezing.



Gellan Gum  
48690

# Vanilla ice cream

## Main preparation method

FOR 1000 G

|  |          |         |
|--|----------|---------|
| Milk.....                                | 574,52 g | 57,45 % |
| Cream 35 %.....                          | 184,85 g | 18,48 % |
| <i>Powdered milk 1 % 44213</i> .....     | 32,47 g  | 3,25 %  |
| Sugar.....                               | 104,91 g | 10,49 % |
| <i>Powdered glucose DE33 50053</i> ..... | 59,95 g  | 6 %     |
| <i>Dextrose 48684</i> .....              | 37,47 g  | 3,75 %  |
| <i>Profiber Stab 5 45116</i> .....       | 5 g      | 0,50 %  |
| Bourbon Vanilla .....                    | 0,83 g   | 0,08 %  |

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.



Profiber Stab 5  
45116

# Pouring applied glazes

## DIRECT RECIPES

### Mango glaze

|  |       |        |
|--|-------|--------|
| <i>Sosa Proglaçage 52737</i> .....         | 70 g  | 6,08%  |
| Water .....                                | 335 g | 29,11% |
| Sugar.....                                 | 350 g | 30,41% |
| <i>Sosa Glucose Syrup DE40 48647</i> ..... | 245 g | 21,29% |
| Mango purée .....                          | 100 g | 13,03% |
| Acid solution.....                         | 1 g   | 1,00%  |

Mix all the ingredients when cold and then heat to 100 °C. Re-cool to 40 °C before use.

\* All of our recipes have been formulated with Adamance fruit purées.

### Pistachio glaze

|  |       |        |
|--|-------|--------|
| <i>Sosa Proglaçage 52737</i> .....         | 70 g  | 5,80%  |
| Water .....                                | 435 g | 36,04% |
| Sugar.....                                 | 350 g | 29,00% |
| <i>Sosa Glucose Syrup DE40 48647</i> ..... | 245 g | 20,30% |
| <i>Sosa pistachio paste</i> .....          | 100 g | 8,29%  |
| <i>Sosa Soya Lecithin</i> .....            | 5 g   | 0,41%  |
| Salt.....                                  | 2 g   | 0,17%  |

Mix water, sugar, glucose syrup and Proglaçage. Heat to 100 °C and pour over the nut paste, lecithin and salt, creating a good emulsion. Re-cool to 40 °C before use.

### Glassa al cioccolato fondente

|  |       |        |
|--|-------|--------|
| <i>Sosa Proglaçage 52737</i> .....         | 70 g  | 5,38%  |
| Water .....                                | 485 g | 37,31% |
| Sugar.....                                 | 350 g | 26,91% |
| <i>Sosa Glucose Syrup DE40 48647</i> ..... | 245 g | 18,85% |
| 70% Guanaja dark chocolate.....            | 150 g | 11,54% |

Mix water, sugar, glucose syrup and Proglaçage. Heat to 100 °C and pour over the chocolate fondue creating a good emulsion. Re-cool to 40 °C before use.



# Meringues

## Matcha meringue

FOR 1KG

|  |       |         |
|--|-------|---------|
| <i>Sosa Matcha C Green Tea 41233</i> ..... | 88 g  | 8,80 %  |
| Water .....                                | 367 g | 36,66 % |
| <i>Albuwhip free range 55028</i> .....     | 47 g  | 4,69 %  |
| Sugar.....                                 | 499 g | 49,85 % |

Mix the Albuwhip, water and matcha then whisk. Add the sugar in three parts, as with a French meringue (\*).

## Coffee meringue

FOR 1KG

|  |       |         |
|--|-------|---------|
| American coffee .....                  | 337 g | 33,71 % |
| Water .....                            | 98 g  | 9,83 %  |
| <i>Albuwhip free range 55028</i> ..... | 45 g  | 4,49 %  |
| Sugar.....                             | 478 g | 47,75 % |
| <i>Coffee crispy 52208</i> .....       | 42 g  | 4,21 %  |

Mix the Albuwhip, coffee, coffee crispy, then whisk. Add the sugar in three parts, as with a French meringue (\*). Arrange on a Silpat as desired and dehydrate at 50 °C for 6 hours.

## Blackcurrant meringue

FOR 1KG

|  |       |         |
|--|-------|---------|
| Adamance blackcurrant pulp .....       | 352 g | 35,19 % |
| Water .....                            | 103 g | 10,26 % |
| <i>Albuwhip free range 55028</i> ..... | 47 g  | 4,69 %  |
| Sugar.....                             | 499 g | 49,85 % |

Mix the Albuwhip with blackcurrant purée, then whisk. Add the sugar in three parts, as with a French meringue (\*).

## NOTE

\*Place on a baking mat in the desired shape and dehydrate at 50 °C for 6 hours.





**Ingredients to  
reimagine gastronomy**

**Sosa Ingredients**

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