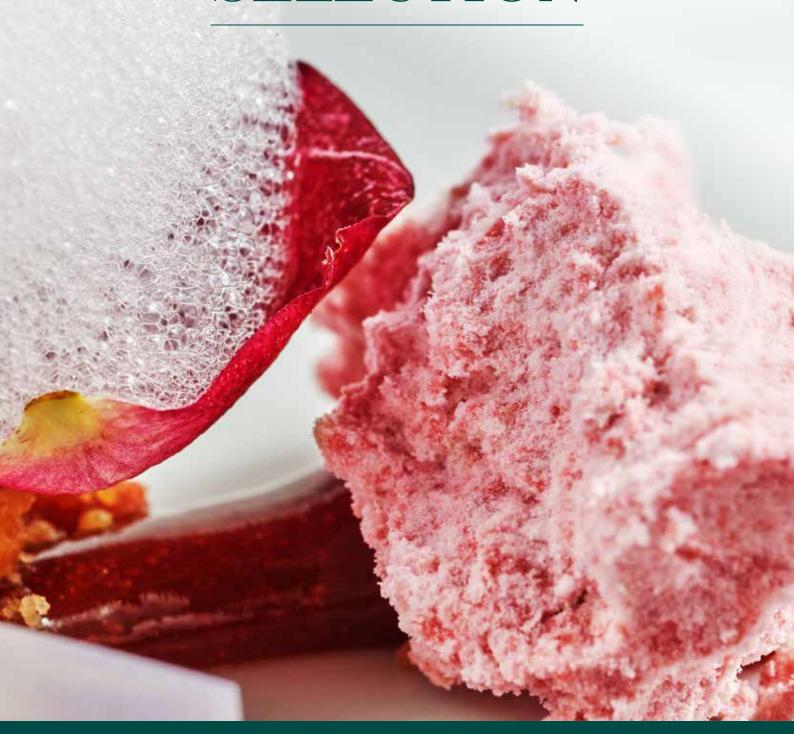


SELECTION





SOSA Ingredients is a world leading manufacturer and distributor of premium ingredients for cooking and pastry-making.

Its aim is to support food professionals in creating the gastronomy of the future with a range of natural, ethical ingredients.

Having been founded in Catalonia in 1967, Sosa Ingredients now offers a wide range of products designed to meet chefs' needs and ambitions in more than 80 countries worldwide. They include freeze-dried fruit, fruit powders and pastes, nuts processed from the field to their final packaging, texturizing agents, colourants, flavourings, and technical sugars. Sosa Ingredients' creations are still made not far from Barcelona (Catalonia) or in Granadella (also in Catalonia), where nuts, for example, are managed all the way from collection to their final packaging. The brand is determined to use its technological expertise to constantly improve and innovate to help gastronomy become increasingly ethical and to support the world's top chefs in their endeavors.

Sosa Ingredients' products are developed using contemporary cuisine's four foundational principles of more texture and more flavour but less fat and less sugar.

With Sosa Ingredients, all your sweet and savory dreams can now come true.



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LEGEND

Packaging:















Pouch/Vacuum pack pouch

Technical terms: DE: Proportion in simple sugars SP: Sweetening power °B: Percentage content of soluble solids AFP: Antifreeze power



















TRANSPARENCY SELECTION



Sosa Ingredients is a lightning rod for culinary innovation in its products and techniques, of course, but most importantly in terms of its values too. That is why we are convinced that the future is written by our present actions.

With all these efforts, we are working towards a more ethical, natural culinary world. For our Transparency Selection, we are also careful to select products which use 100% natural ingredients and are free from artificial flavours, colourants, synthetic preservatives, GMOs and palm oil, as you will see on the double page overleaf.

At present, more than half of the products in this catalog belong to the Transparency Selection.

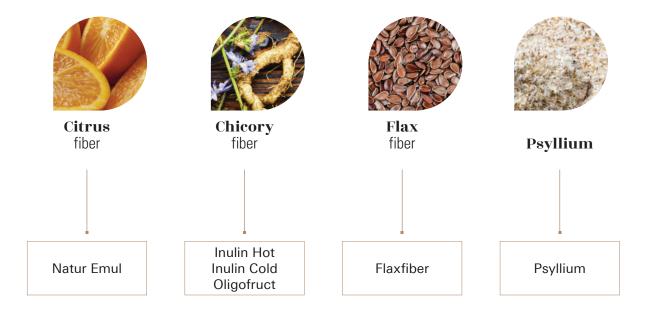


Ingredients of the future

Gastronomy is changing, consumers have new expectations and, with this, pastry-making is facing new technical challenges around reducing sugar and fat, improving textures, and boosting flavour.

To help address these challenges, SOSA INGREDIENTS is offering a range of fibers with different origins, including citrus, chicory, psyllium and now a new addition to the range: flax fiber.

Our range of fibres



Sosa Ingredients in collaboration with Jordi Bordas

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

Scan the QR code to learn more about this partnership.





Jordi Bordas

A new fiber has burst into gastronomy

FLAXFIBER

flax fiber



NEW FLAX FIBER

THICKENING PROPERTIES

100% NATURAL ORIGIN

CLEAN LABEL

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

ASSORTMENTS BY PROFESSION

SOSA INGREDIENTS: INDISPENSABLES

These ingredients are designed to meet your most important needs and have been carefully selected by our teams to make placing your orders easier.

ARE YOU A RESTAURANT?					
WHAT ARE YOU LOOKING FOR?		OUR INDISPENSABLES			
CRUNCHY, CARAMELIZED TEXTURE	37853	Cantonese Italian Hazelnuts - 600g			
	39478	Cantonese Peanuts - 600g			
	41457	Cantonese Pistachios - 600g			
INTENSE FLAVOUR NUT PASTE	36863	Pistachio Paste - 1kg			
COLD CANDIED FRUIT: MORE FLAVOUR, LESS SUGAR	43202	Oranges Cubes - 2kg			
	44581	Candied Lemon Cubes- 2kg			
	37786	Orange Shavings - 1.25kg	MUST		
	37785	Lemon Shavings - 1.25kg			
CDISDIES	39472	Lime crispy - 2-10mm - 200g			
CRISPIES BITES OF CRUNCHY TEXTURE AND FRESH FRUIT FLAVOUR	38663	Passion Fruit crispy - 2-10mm - 200g			
	37880	Mango crispy - 2-10mm - 250g			
WET-PROOF CRISPIES BITESIZE PIECES OFFERING MOISTURE	38878	Wet proof crispy Passion Fruit - 400g			
PROTECTION, A CRUNCHY TEXTURE AND A FRESH FRUIT FLAVOUR	38632	Wet proof crispy - Raspberry - 400g			
FREEZE-DRIED FRUIT POWDER	37855	Freeze-Dried Raspberry Powder - 300g	MUST		
EMULSIFIER	38754	Soy Lecithin Powder - 400g	MUST		
	38976	Proespuma Cold - 700g	MUST		
AIRING TEXTURE	38461	Albuwhip - 500g	MUST		
	38984	Prosouffle - 500g			
ICE CREAM STABILIZER	38980	Prosorbet 5 Cold/Hot Natur french - 500g	MUST		
A QUICK SETTING, SEMI-ELASTIC VEGAN GELLING AGENT	38678	Plant-Based Gelling Agent - 500g	MUST		
	38690	Kappa Gum - 600g			
	38697	Gellan Gum - 500g	MUST		
VEGAN GELLING AGENTS	37850	Fruit NH Pectin - 500g	MUST		
	38970	Pro-Pannacotta (lota) - 800g	MUST		
	38894	Pectin Jaune - 500g	MUST		
NON-VEGAN GELLING AGENTS	38670	Beef Gelatin - 750g	MUST		



ARE YOU A BAKER OR PASTRY MAKER?					
WHAT ARE YOU LOOKING FOR?		OUR INDISPENSABLES			
	37853	Caramelized Cantonese Italian Hazelnuts - 600g			
CRUNCHY, CARAMELIZED TEXTURE	39478	Caramelized Cantonese Peanuts - 600g			
	37904	Cantonese Almonds - 600g	MUST		
INTENSE FLAVOUR NUT PASTE	36863	Pistachio Paste - 1kg			
COLD CANDIED FRUIT: MORE FLAVOUR, LESS SUGAR	43202	Oranges Cubes- 2kg			
	44581	Candied Lemon Cubes- 2kg			
	37786	Orange Shavings - 1.25kg	MUST		
	37785	Lemon Shavings - 1.25kg			
CRISPIES BITES OF CRUNCHY TEXTURE AND FRESH FRUIT FLAVOUR	43719	Raspberry crispy - 5-8mm - 200g	MUST		
WET-PROOF CRISPIES BITESIZE	38878	Wet proof crispy Passion Fruit - 400g			
PIECES OFFERING MOISTURE PROTECTION, A CRUNCHY TEXTURE AND A FRESH FRUIT FLAVOUR	38632	Wet proof crispy Raspberry - 400g			
	38778	Wet proof crispy Mango - 400g			
FREEZE-DRIED FRUIT POWDER	38664	Passion Fruit Powder - 700g	MUST		
THICKENER	38674	Gelcrem Cold - 500g	MUST		
EMULSIFIER	38754	Soy Lecithin Powder - 400g	MUST		
	38850	Natur Emul - 500g	MUST		
AIRING TEXTURE	38461	Albuwhip - 500g	MUST		
ICE CREAM STABILIZER	38980	Prosorbet 5 Cold/Hot Natur french - 500g	MUST		
VEGAN GELLING AGENTS	38898	Nappage X58 Pectin - 500g	MUST		
	38697	Gellan Gum - 500g	MUST		
	37850	Fruit NH Pectin - 500g	MUST		
	38894	Pectin Jaune - 500g			
NON-VEGAN GELLING AGENTS	38670	Beef Gelatin - 750g	MUST		
OXIDATION PREVENTION	37083	Ascorbic Acid - 1kg	MUST		
ACIDITY REGULATOR	37085	Citric Acid - 1kg	MUST		

NUTS

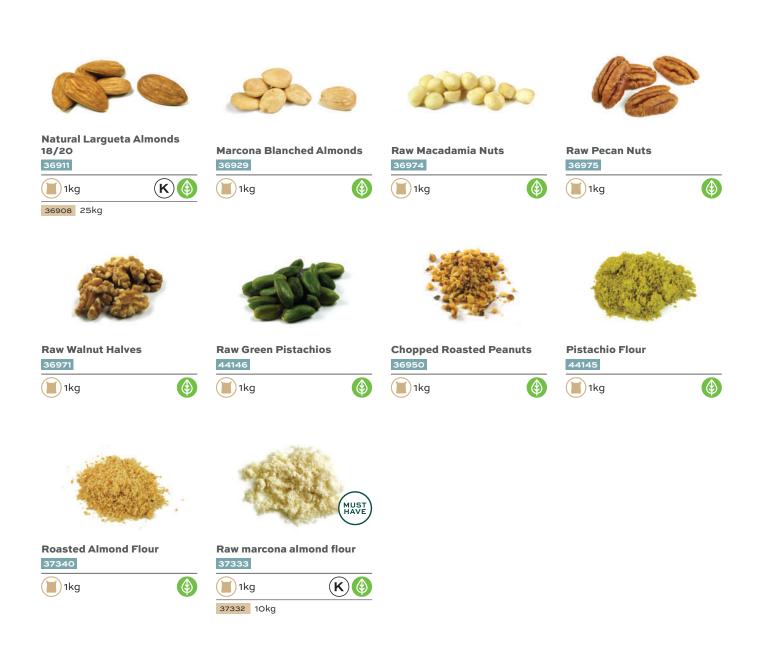
Sosa Ingredients' nut range has been designed to be as comprehensive as possible. From raw nuts to pastes via our all-new caramelized Cantonese nuts, you will find products that add some real crunch to your creations! Products' origins are meticulously selected so that we can guarantee you optimal quality and intense flavours.

RAW NUTS

We carefully select our raw nuts so that we can offer you top quality products that come with an intense flavour guaranteed.

Production process: As well as sorting our whole nuts by size and origin, Sosa Ingredients uses specific machines to shell, slice, chop, grill, sliver and grind them too.

Recommended use: Ideal for macarons, Genoese cakes, mousses, fillings, creams and decorative toppings.

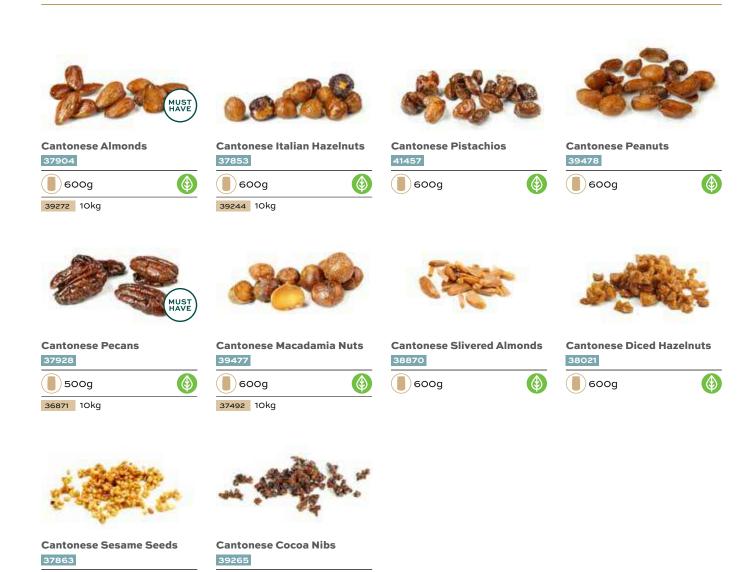


CARAMELIZED CANTONESE NUTS

Traditional Asian caramelization produces a nut product with an intense flavour that is less sweet, more moisture-resistant and more aesthetically-pleasing than classic caramelized products (glossy shine, uniform caramelization).

Production process: The nuts are steeped for 24 hours in a sugar syrup, then fried in olive oil; surplus sugar is immediately eliminated, leaving a nut that is moisture-resistant and has a glossy shine.

Recommended use: Perfect for making cakes, inclusions in moist preparations, decorations or simply snacks.





600g

SOSATIPS

Why not offer your customers bags of Cantonese nuts? They make for perfect snacks!

500g

This revolutionary nut-processing technique can be used in several ways and it also protects caramelized products from moisture. The nuts take on beautiful roasted and intensely caramelized notes, with the merest hint of sweetness. Ideal for ice creams, pastry decorations and chocolates.

Did you know?

Sosa Ingredients cares deeply about protecting the environment and reducing its impact on the planet, which is why we have stopped using palm oil in our Cantonese nuts.

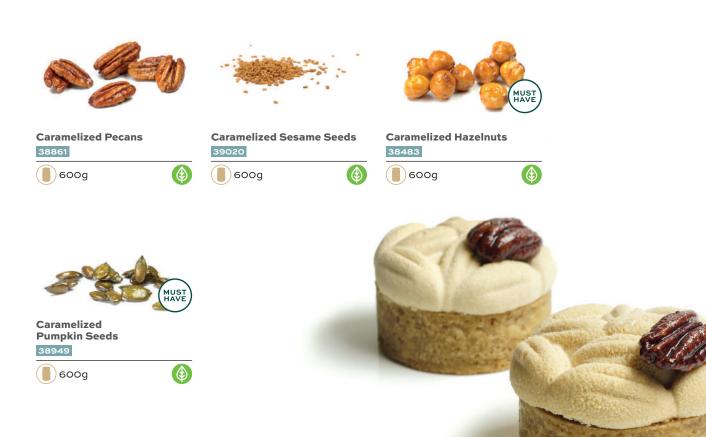


CARAMELIZED NUTS

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

Production process: Nuts and seeds are caramelized in sugar and honey using a traditional technique that applies direct heat to the product.

Recommended use: Perfect for making gateau bases or adding to mousses, or simply as a filling or snack.







Hazelnut praline à l'ancienne 37605

() 1.2kg

37606 6kg



Hazelnut praline 50%

37607

(1.2kg

37608 6kg



Roasted almond praline

37602

() 1.2kg

37616 6kg



Pistachio praline 50% 37621



NUTS IN PASTE FORM

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

Production process: The nuts are finely shredded and mixed with vegetable oil in order to obtain a paste that is more pleasant to work with.

Recommended use: These pastes can be used in fillings (desserts, ganache for macarons), fondants, viennoiserie fillings, brioches, cakes, ice cream flavourings, savory sauces, etc.

*contains fruits' own natural sugar





SOSA INGREDIENTS' VISION FOR NUTS

ALMOND IN ALL ITS FORMS





SOSA INGREDIENTS' VISION FOR FRUIT

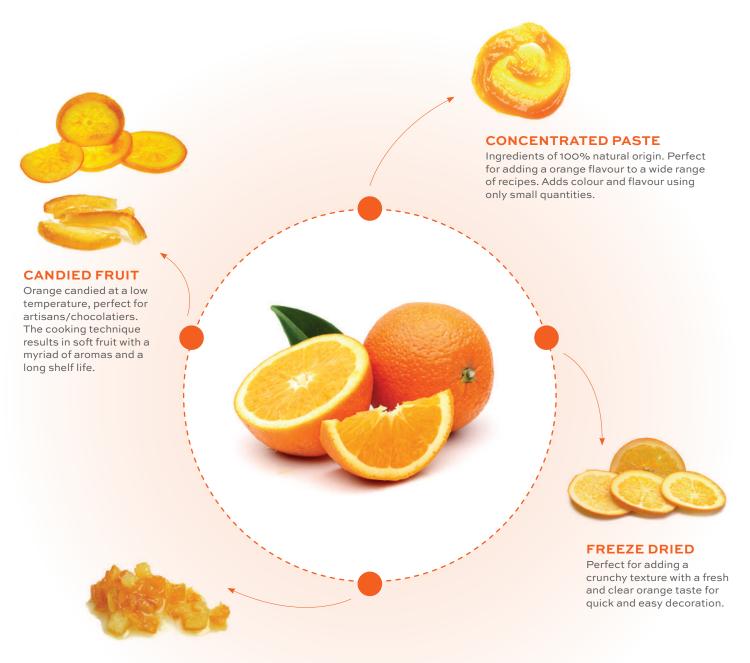
RASPBERRY

IN ALL ITS FORMS



SOSA INGREDIENTS' VISION FOR FRUIT

ORANGE IN ALL ITS FORMS



FRUIT AND SAUCE

A delicious orange syrup with real fresh orange cubes. Ideal for decorating plated creations, filling glass desserts or even making fillings.



SOSA INGREDIENTS' VISION FOR NUTS

PISTACHIO IN ALL ITS FORMS



CONFIT FRUITS

To preserve the fruit's intense natural flavour, we use a low-pressure cold preserving technique (at 115°F or 45°C) to make our confit fruits. This technical process also allows us to guarantee you top-quality confit fruit pieces with just the right amount of sugar and organoleptic qualities very like fresh fruit's. Explore Sosa Ingredients' four ranges of confit fruits.

FRUIT & SAUCES

A delicious range of syrups with real fresh fruit pieces easy to use (topping etc..)

Production process: In this range, once again our cold preserving technique (at 115 °F or 45 °C) guarantees you a flavour and texture that closely resembles that of fresh fruit.

Recommended use: This range offers you an ideal way to save time when preparing your products, decorating plated creations, filling glass desserts or even making fillings.



CANDIED FRUIT

To add that perfect final touch to your products, we suggest our whole or chopped candied fruit range. It uses just the right amount of sugar to preserve fruits' fresh flavour while guaranteeing an optimal shelf-life.



Production process: Cold preserving is the secret behind excellent products. It uses a moderate quantity of sugar (at 50-70°bx) to achieve both the shelf life you need and an intense fruit flavour.

Recommended use: Work perfectly with coatings, or as delicious inclusions to go into your pastries, brioches, snack cakes and panettone. They can also be used to decorate your chocolate bonbons, pastries or chocolate bars.









CRYSTALLIZED FLOWERS

Petals and flowers enhanced by crystallization to add a floral touch to your creations.

Production process: Flowers are candied in sugar.

Recommended use: Ideal for decoration (chocolate bonbons, pastries, bars), coating (orangettes) or cocktails.



LEGEND

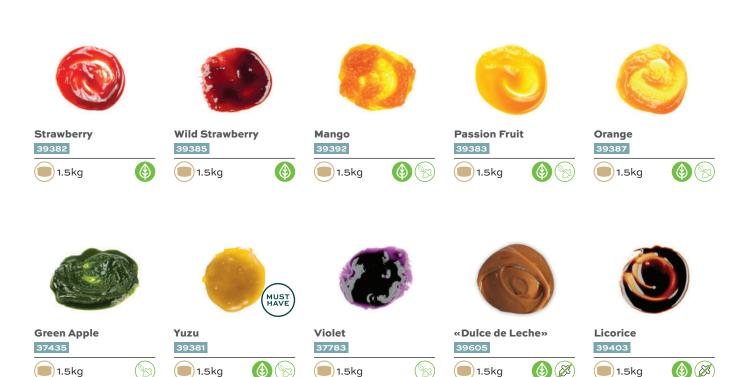
CONCENTRATED PASTES

CONCENTRATED PASTES

We have carefully created our top-quality concentrated pastes to help you make your finest pastries. Explore classic flavours such as strawberry and orange alongside exotic passion fruit and coconut, or even some audaciously indulgent notes such as dulce de leche and floral violet or licorice.

Production process: This range was made using a hot gradual reduction technique that breaks down fruit. The result is a homogeneous, easy-to-use texture and an intense fruit flavour.

Recommended use: Perfect for your ice creams, creams, mousses, glazes and desserts.





Did you know?

(4)

Because it cares about what goes into its products and its consumers' health,
Sosa Ingredients has chosen to make natural ingredients one of its key
concerns. It was with this in mind that a range of concentrated pastes with fewer
ingredients has been developed, so that we can both limit waste and, even more
importantly, avoid using preservatives in some of our products.





FREEZE-DRIED & CRISPIES

FREEZE-DRIED

As we developed these freeze-dried fruits and flowers, our ambition was to empower you to make all your culinary dreams a reality.

Production process: Freeze-drying transforms fruit by "sublimating" their water content, changing it from a solid to a gas without any liquid stage in between. This way, the fruit keeps all its excellent qualities. Heat increases are carefully controlled during the freeze-drying process to preserve the fruit's flavours, nutrients and colours, thereby opening up plenty of potential usages for you.

Recommended use: In dry preparations, as inclusions for bars, chocolate bonbon decorations, last-minute dessert decorations and more.



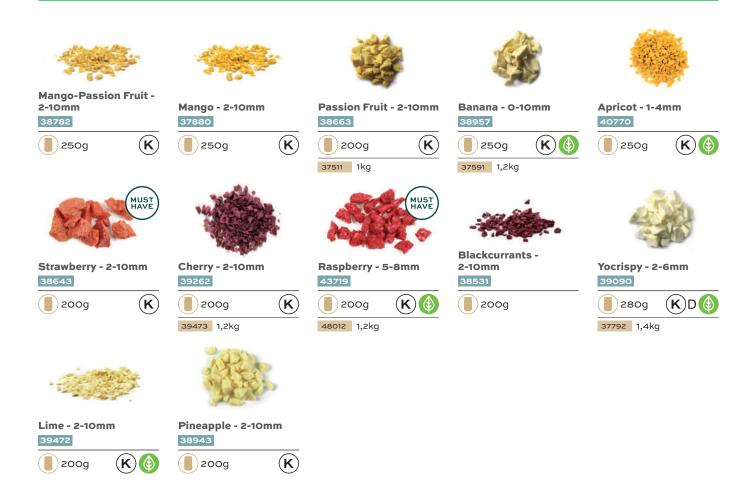


CRISPIES

We decided to create bite-size "crispy" versions of our freeze-dried fruit so that you can add some crunchy texture to dry preparations. Because we want to meet every one of your needs, we have also developed a range of wet proof crispies for use in moist preparations. They are coated in cocoa butter so that they keep all their excellent qualities while adding texture and originality to your products.

Production process: The ingredient is freeze-dried then broken down into pieces.

Recommended use: In dry preparations to add some crunch to chocolate bars and bonbons; for wet proof crispies, in moist preparations such as mousses and creams.



WET PROOF CRISPIES





SOSA TIPS

These intensely flavoured crunchy fruit pieces add texture and a touch of pizzazz to your desserts and other chocolate creations. The fruits' coating protects them from moisture while they add texture and originality to desserts including meringues and mousses and to decorations.

POWDER FLAVOURS & EXTRACTS

POWDER EXTRACTS - TASTE COLOUR

We have developed the Taste Colour concept so that you can bring some flavour to delicate preparations such as creams, ganaches and meringues where adding liquids might be tricky. Thanks to Taste Colour, you can even cook your creations without losing any of their intense taste. Our aim is to enhance your preparations' colour and flavour.

Production process: The ingredient is dried or freeze-dried then reduced into a fine powder.

Recommended use: Macarons, meringues, bonbon fillings, truffle coatings, sauces, shortbread or even pastry creams. There are so many ways to use them, all of which guarantee you authentic, aromatic flavours. The quantities required can vary depending on the product and application.





"Because Colour is Flavour"

Sosa has created fruit- and/or vegetable-based powder extracts that add some extra flavour and colour to your preparations: Taste Colours.

These ingredients provide you with an intensely flavourful palette of soft, pastel shades.

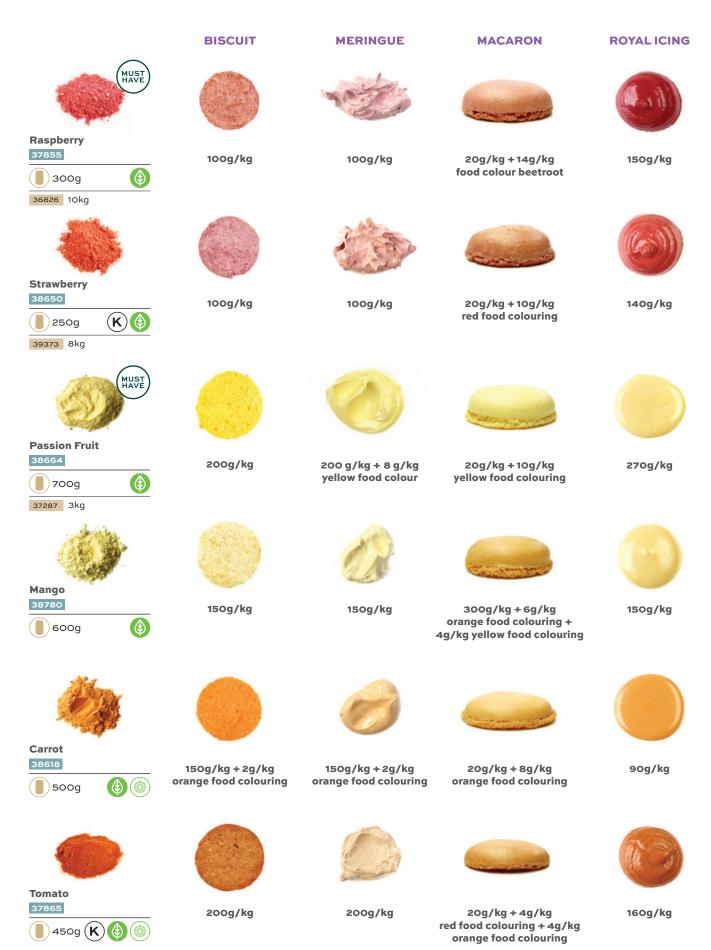
These water- and fat-soluble products are available as fine powders. Because they are officially classed as ingredients, you're free to use as much or as little as you want and don't have to worry about regulations.

To find out more about the different ways you can use these shades, request a Colour Booklet!



POWDER FLAVOURS & EXTRACTS

TASTE COLOUR APPLICATION IDEAS



GELATIN CHOCOLATE **COCOA BUTTER ICE CREAM PASTRY CREAM** 80g/kg 150g/kg + 70g/kg 100g/kg 50g/kg 50g/kg cocoa butter 200g/kg + 100g/kg 70g/kg 100g/kg 50g/kg 50g/kg cocoa butter 70g/kg 180g/kg + 70g/kg 100g/kg 100g/kg + 2g/kg 150g/kg cocoa butter orange food colouring 180g/kg + 70g/kg 100g/kg 100g/kg 100g/kg 70g/kg cocoa butter 100g/kg + 4g/kg orange food colouring 70g/kg 200g/kg + 70g/kg 100g/kg 80g/kg cocoa butter

100g/kg

50g/kg

80g/kg

150g/kg + 70g/kg

cocoa butter

100g/kg

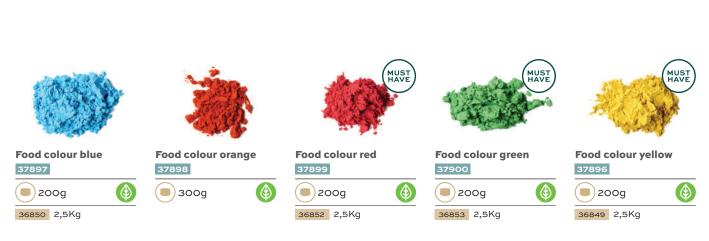
HIDROSOLUBLE COLOURING



LIPOSOLUBLE COLOURING



FOOD COLOUR







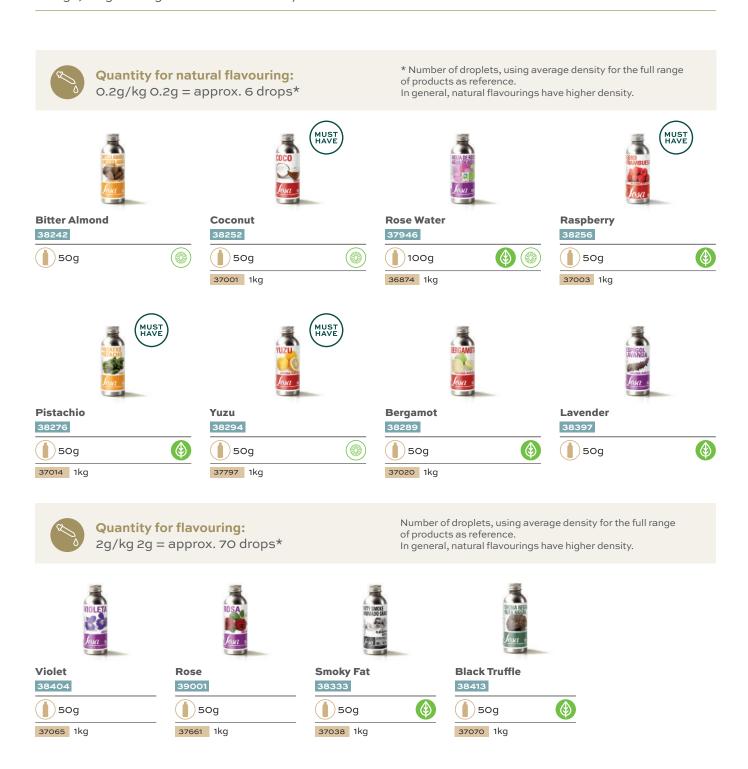
FLAVOURS & ESSENCES

FLAVOURINGS

Because we always aim to please you and provide solutions for your creative ambitions, we have carefully made these delicate flavourings using natural ingredients. From classic bitter almond to timeless rose water, all these products' designs are based on real needs gastronomy professionals have told us about.

Production process: Our flavourings are blended to reveal each product's finest flavour by releasing intense aromatic notes.

Recommended use: Our flavourings work as well in your cocktails as they do in your sorbets, creams and fillings, heightening the essence of every last one of them.



DEEP-FRIED TEXTURES



AERATED DEEP-FRIED PRODUCTS

Aerated textures created by frying products.

Production process: These are made using pork rind or potato starch. These are processed into pieces or powder.

Recommended use: Use as a snack or to coat or bread all kinds of food, creating a very crispy crust.



Air Bag Pork Grainy

41934

(**1**)600g

37088 3,25kg



Air Bag Potato Grainy

38449





Air Bag Pork Flour

38451



37087 3kg



Air Bag Potato Flour

38450







TEXTURIZING AGENTS

Sosa Ingredients' range of texturizing agents lets you bring your most innovative and spontaneous creations to life. We used the real-life issues professionals had told us about as our basis as we designed and made our texturizing agents. They have been created in response to very specific needs. From emulsifiers to airing agents, thickening agents, stabilizers and a host of other products, our range has everything you need to achieve your culinary dreams.

EMULSIFIERS

To meet your needs, we have developed a range of emulsifiers for all situations, whether you are working at hot or cold temperatures, with or without ice cream products and so on. Our aim is to stabilize your water- and fat-based mixtures.

Production process: The emulsifiers in our range have been designed using specific processes to suit the way they are extracted.

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



Soy Lecithin

38754





37400 2 kg

A powdered emulsifier made from soya. For optimal use, mix the product with hot liquid. Suitable for use with all liquids, can be frozen and is of natural origin. The texturizing agent goes back to its initial active state after it has been activated and its temperature changed. You can use this product to make foams and airs. The recommended dose is 5-8g/L.



Sucro Emul

39034





A powdered emulsifier obtained through the esterification of fatty acids and sucrose. For optimal use, mix the product with hot or cold liquid. Suitable for use with any fatty, liquid mixtures, can be frozen. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make foams, airs and creams. The recommended dose is a maximum of 5g/kg.



Natur Emul

38850





Powdered emulsifier made of citrus fibers. For optimal use, mix the product with a liquid. Suitable for use with all aqueous liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make mayonnaise without eggs. The recommended dose is 2-15g/L.



Glycerine

37302



39421 6kg

A liquid emulsifier and anti-freeze for ice cream products, made from plant glycerol. For optimal use, mix the product with your ice cream either hot or cold. Suitable for use with any fatty, liquid mixtures. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make ice creams, sorbets or ganaches. The recommended dose is 2-3g/kg.



Wax Concept

39087





Emulsifier pastilles made using refined beeswax. For optimal use, mix the product with a liquid while heating. Suitable for use with fatty and/or milky liquids, can be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. Thanks to its thickening qualities, you can use this product to make creams, butters and pastes. The recommended dose is 5-30g/kg.



Glicemul

39497



Emulsifier derived from fats. For optimal use, dissolve at 140°F (60°C), leave to cool, then stir. Suitable for use with oily preparations. This texturizing agent helps to add texture to oils and Pastes. The recommended dose is 30-60g/kg.



AIRING AGENTS

If you have water- or fat-based preparations you want to stabilize and aerate at the same time, our range of aerating agents meets your needs whether your products are hot or cold!

Production process: The aerating agents in our range have been designed using specific processes to suit the way they are extracted.

Recommended use: Ideal for meringues, mousses, espumas and more.



Proespuma Hot

38973





A powdered airing agent for the preparation of espumas. For optimal use, mix the product with a liquid while heating. Suitable for use with all liquids, can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to hot-siphon espumas, foams and airs. The recommended dose is 50g/kg.



Proespuma Cold

38976





A powdered airing agent for the preparation of espumas. For optimal use, mix the product with cold liquid. Suitable for use with all liquids, can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to cold-siphon espumas, foams and airs. The recommended dose is 50-100g/kg.



Bubble

38513





Egg white- and xanthan gum-based powder. For optimal usage, mix 23g of preparation with 1 L of liquid and store in a vacuum pack to stop air bubbles forming. Use a bubble-maker to form the mix into bubbles, leave these to set for a few minutes and collect them using a skimmer. This texturizing agent is ideal for giving your dishes and plated desserts an amazing finish and a subtle, elegant flavour. The recommended dose is 23g/L.



Prosouffle

38984





An egg white- and xanthan gum-based powder for stable soufflé bases. For optimal use, mix while cold, shake, then beat until stiff. Can be used with certain types of fat- and enzyme-free liquid. This texturizing agent enhances whisking by 25% and is five times more stable than eggs. The recommended dose is 100g/kg.



TEXTURIZING AGENTS

WHIPPING AGENTS

We have developed a range of whipping agents to boost your egg white-based preparations stability.

Production process: The whipping agents in our range have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making meringues, macarons, mousses, soufflés, brioches, cakes and more.



Egg albumin powder. For optimal results, use this product together with, or instead of, fresh egg whites. Whisking effect 25% stronger and holds 5 times more stable than fresh egg white. Suitable for use with all liquids (preferably aqueous), should be mixed cold, can be frozen and is of animal origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make meringues, macarons, mousses, soufflés, brioches and various cakes. The recommended dose is 80-100g/kg.



Airing powder derived from soya protein. For optimal use, mix the product with a liquid and use it as a plant-based alternative to albumen. Suitable for use with all liquids, can be used hot or cold, cannot be frozen and is of natural origin. Cannot be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make mousses, meringues and glazes. The recommended dose is 10-40g/kg.



A powdered airing agent derived from potato protein. For optimal use, mix the product with a liquid and use it as a plant-based alternative to albumen. Can be used hot or cold. This texturizing agent gives preparations an aerated, foamy texture, but it can also emulsify and coagulate them. You can use this product to make sponge cakes, macarons, marshmallows, mousses, biscuits and more. We recommend adding 1-4% of your mixture's weight to emulsify or aerate it, or up to 8% to coagulate.





Flavorless, neutral-colored aerating and emulsifying powder derived from potato protein. For best results, mix the product with a liquid and use it as a plant-based alternative to egg white in cold preparations. Its neutral taste helps to intensify your products' flavor. Its emulsifying properties improve texture, stability and mouthfeel. It makes liquids such as fruit purées and infusions whippable. It can be used to make meringues, cold sauces and mousses. The recommended quantity for use is 3-5%.

THICKENING AGENTS

Our range of thickening agents allows you to thicken preparations without altering their taste. You can select a product depending on your required application: hot, cold, not thick to very thick, etc.

Production process: Our thickening agents have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making coulis, sauces, syrups, soups, purées, creams and more.



Fiber derived from brown and blond flax seeds (Linum usitatissiumum L.) by extracting their mucilage.

Due to its composition, it has thickening, stabilizing and emulsifying properties and acts as a suspending agent. Replaces the stabilizing and thickening function of xanthan gum with a 1:2 ratio.

It is flavorless and colorless.

Easily soluble/dispersible in water, hot or cold, in a wide pH range.

Can be used in sauces, coulis, ice creams, sorbets, mousses and meringues. We recommend using a dose between 0.5 and 4%.





Pure Xanthan Gum

38696





Powder thickener composed of carbohydrates (fermented corn starch). For optimal use, mix the product with liquid. Suitable for use with all aqueous liquids. Can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make coulis, sauces, soups and syrups. The recommended dose is 2-5g/kg.



Gelespessa

37874





36838 2,5kg

Powder thickener composed of carbohydrates (fermented corn starch). For optimal use, mix the product with liquid. Suitable for use with all aqueous liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make coulis, sauces and purées. The recommended dose is 6-15g/kg.



Gelcrem Hot

38673







37297 3kg 44602 12,5kg Thickener composed of refined corn starch. For optimal use, mix the product with a liquid while heating. Suitable for use with all liquids, can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make various hot creams without adding eggs or milk products. The recommended dose is 20-50g/kg.



Gelcrem Cold

38674





44603 12,5kg

Thickener composed of potato starch. For optimal use, mix the product with cold liquid. Suitable for use with all liquids, can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make various cold creams without adding eggs or milk products. The recommended dose is 40-80g/kg.



Ultratex 3

39062



A thickener made with tapioca starch. For optimal use, add the product into the liquid while it is cold, then whisk by hand or beat with a stand mixer. This texturizing agent can be used for all sorts of cold sauces, purées and creams. The recommended dose is 2-80g/L.



Guar Gum

38689





A powdered emulsifier made from pulses. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make coulis, sauces and purées. The recommended dose is 2-10g/kg.



Carob Gum

38687







A carob powder which thickens and stabilizes. Ideal for stabilizing ice cream. The recommended dose is 5-10g/kg.



Kudzu

38977





Powder thickener made using kudzu root. For optimal use, mix the product with a liquid while heating. Cannot be frozen and is of natural origin. You can use this product to make firm or elastic-textured gels, coulis, sauces and purées. The recommended dose is 45-180g/kg.

TEXTURIZING AGENTS

ICE CREAM STABILIZERS

For your ice creams, we suggest a range of ice cream stabilizers for hot or cold use, with minimal or complete bases depending on your requirements. To optimize the choices available to you, we have also made great efforts to provide natural or organic alternatives.

Production process: The ice cream stabilizers in our range have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making ice cream and sorbets. Making an ice cream requires a combination of several different components, but sometimes these are already present in stabilizers. To help you make your choice, each product in this range comes with symbols giving detailed information about what has gone into it.



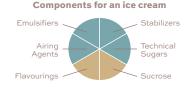
Procrema 100 cold/hot natur

37627





A mix of stabilizers, thickening agents, proteins, fibers and sugars that naturally stabilize ice cream while hot or cold. For optimal use, mix hot or cold (max. temp. 175°F or 80 °C) in any liquid (purées, stocks, creams or flavoured water) and stir in vigorously. Once it has been mixed into liquid, it is advisable to cool for 8 hours so it can mature (40°F or 4°C) and components are perfectly hydrated before being frozen. To successfully quantify ice cream*, you need to incorporate around 20% extra solids such as sucrose or dextrose. The recommended dose is 10%





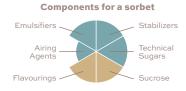
Prosorbet 100 natur cold







A mix of stabilizers, thickening agents, fibers and sugars that naturally stabilize cold sorbets. For optimal use, stir vigorously with any cold liquid (purées, stocks, creams or flavoured water). Once it has been mixed into liquid, it is advisable to cool for 8 hours so it can mature (40°F or 4°C) and components are perfectly hydrated before being frozen. To make a well-balanced sorbet, you need to add around 20% extra solids such as sucrose or dextrose. The recommended dose is 10%.

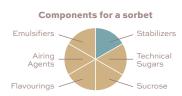




Prosorbet 5 cold/hot Natur 38980



A powder base for making sorbets. For optimal use, mix your base with the rest of the ingredients (sugars, emulsifiers, airing agents and flavouring) either hot or cold. Suitable for use with all aqueous or milky liquids. You can use this product to make sorbets. The recommended dose is 5g/kg.





Procrema 5 Bio hot





BULKING AGENTS

We have selected the perfect product for when you need to reduce your fatty products to a powder for ease of use.

Production process: Our bulking agents have been designed using specific processes to suit the way they are extracted.

Recommended use: To reduce fatty products to a powder.



Maltosec

38772



Tapioca maltodextrin enables fatty products to be reduced to a powder. For optimal use, mix the product with a fatty liquid. Suitable for use with all fatty liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make powdered fats. Dose as sufficient.



ACIDS

We recommend that you use our acids range to control your preparations' acidity levels and prevent certain foods from oxidizing.

Production process: Our acids have been designed using specific processes to suit the way they are extracted. **Recommended use:** For making fruit salads, fruit syrups, Macedonia salads, jams, fruit pastes and more.



Ascorbic Acid

37083





Ascorbic acid of natural origin can be used to acidify food or to prevent oxidation, particularly in fruit and vegetables. For optimal use, apply directly. This acid is also liquid-soluble. You can use this product to make fruit washes, fruit syrups, Macedonia salads, juices, etc.



Citric Acid

37085





Citric acid of natural origin allows for the acidity of products to be regulated and may serve as a replacement for lemon juice in dishes. For optimal use, apply directly. This acid is also liquid-soluble. You can use this product to make dishes that require acidity, preserves, fruit pastes, fruit washes and any other fruit dishes. We recommend using a dose of between 1g and 10g per kg dependant on use.

TEXTURIZING AGENTS

GELLING AGENTS

With our gelling agents range, we aim to supply you with products that enable you to create varied textures ranging from flexible to firm or brittle.

Production process: Our gelling agents have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making fruit pastes, jams, glazes, inclusions, pannacottas, jellied mousses and more.



Elastic





A powdered gelling agent made from seaweed and locust bean gum, providing an elastic effect. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, can be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make stretchy or springy gels and shrouds. The recommended dose is 20-50g/kg.



Plant-Based Gelling Agent

38678

500g



37300 10ka

A powdered gelling agent derived from seaweed and locust bean gum. For optimal use, mix the product with liquid while heating. Suitable for use with all aqueous liquids, cannot be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make firm or springy gels (for toppings). The recommended dose is 50g/kg.



Gellan Gum

38697







37314 10kg

A powdered gelling agent derived from a bacterial fermentation process. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams) which can go into the oven. The recommended dose is 10-20g/kg.



Gelbinder

37873





A gelling and binding agent which provides a 'gluing effect'. For optimal use, mix the product with the foods to be bound together. Suitable for use with all foods, and can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make bound products, such as burgers, tartares or terrines. The recommended dose is 10–15 g/kg.



Vegan Mousse

37857





(K)

A mixture of agar-agar and tapioca starch specifically formulated for giving vegan mousses a firm texture. For optimal use, add the powder to the cold mousse's cream base. Mix and heat to 195-210°F (90-100°C), stirring all the while. Leave to cool to 120-140°F (50-60°C) and combine with the aerated mixture using large, rounded movements. Pour out into molds or other recipients and leave to cool. Can be frozen without causing mixtures to break. Can be used for mousses with a high pH level (3.5 to 7), as well as vegan fruit or citrus, chocolate or nut mousses. The recommended quantity is 1.5 to 2.5%.



Agar-Agar

37872





A powdered gelling agent made from seaweed. For optimal use, mix the product with liquid while heating. Suitable for use with all aqueous liquids, cannot be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams). The recommended dose is 2-15g/kg.



Kappa Gum



A powdered gelling agent made from seaweed. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, cannot be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams). The recommended dose is 1-10g/kg.



Pro-Pannacotta

38970







A powdered gelling agent made from seaweed. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, cannot be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make soft, flexible gels (pannacotta type). The recommended dose is 2-15g/kg.



Pectin Jaune

38894



A powdered gelling agent made from citrus peel. For optimal use, mix the product with liquid with a pH below 7 while heating and stirring briskly. Suitable for use with all aqueous liquids, cannot be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams), or firm, springy gels (for toppings). The recommended dose is 8-15g/kg (for jams and toppings) or 15-25g/kg (for pastes).



Nappage X58 Pectin

38898



500g



A powdered gelling agent made from LM pectin starch, ideal for chocolate toppings. For optimal use, mix the product with liquid while heating. Suitable for use with all types of fatty or milky liquids, can be frozen and is relatively slow-acting (24 hours). The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make chocolate toppings or calcium-rich products. The recommended dose is 8-15g/kg.



Fruit NH Pectin

37850







A powdered gelling agent made from sodium pectate. For optimal use, mix the product with liquid with a pH below 7 while heating. Suitable for use with all aqueous liquids, can be frozen. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams), or firm, springy gels (toppings). The recommended dose is 8-20g/kg (for toppings) or 30-40g/kg (for pastes, jellies and jams).



Meltigel

38818



300g



Methylcellulose, derived from plant cellulose. Unlike other gelling agents, Metilgel acts on contact with heat. If kept cold, it acts as a thickener. Methylcelluloses' viscosity can vary significantly, which has an effect on how products ultimately gel together. For optimal use, hydrate while cold until the mixture reaches 40°F (4°C) and apply heat. The recommended dose for gelling (while hot) and thickening (cold) is 20g per kg.



Rapid Set Medium Pectin

38897









A powder gelling agent made using citrus peel. This pectin is particularly suitable for making jams, using a quantity of 0.5 to 1.5%. For optimal use, mix the pectin and sugar and stir these vigorously into the purée. Bring to the boil and add in the acid. Once the pectin has been activated and its temperature changed, your product cannot revert to its original state. The pH has to be between 3.1 and 3.5, with at least 50% added sugar (once acid has been included).

You may use this product to make heat-resistant jams, fruit pastes and fruit inserts. The recommended dose is 0.5–1% for jam and fruit inserts, or 1–1.5% for fruit pastes.



TEXTURIZING AGENTS

GELLING AGENTS - SPHERIFICATION

To help you create innovative products, we have designed a spherification range so that you too can achieve this key molecular gastronomy capability.

Production process: Our gelling agents have been designed using specific processes to suit the way they are extracted.

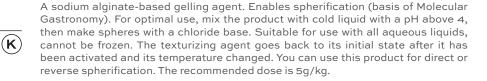
Recommended use: Perfect for spherification, creating a jelly texture.



Alginate

38467







Chloride 38548

750g



An ingredient that enables alginate to react (in order for spheres to be made on the basis of Molecular Gastronomy). For optimal use, mix chloride with mineral water in order to bathe the alginate preparation. Suitable for use with all aqueous liquids, cannot be frozen. It should always be used with alginate. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product for direct or reverse spherification. The recommended dose is 8-10g/kg.



Gluconolactact

38683





A mixture of gluconate and calcium lactate, two salts which help us blend calcium into mixtures without adding flavour. It enables the alginate to react and trigger a reverse bubbling process in low calcium foods. The recommended dose is 20g/kg.





GELLING AGENTS OF ANIMAL ORIGIN

With our animal-origin gelling agents range, our aim is to provide you with products that will enable you to make varied textures ranging from flexible to firm or brittle.

Production process: Our gelling agents have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making soft, flexible pannacotta-type gels.



Beef Gelatin

38670

750g / 1 u=1.8g

37291 3,5kg

A powdered gelatin of animal origin (bovine). For optimal use, mix the product with hot liquid while stirring briskly. Suitable for use with all types of liquids, can be frozen, and its bloom level** is 220. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make soft, flexible gels. The recommended dose is 10-20g/L.



Instangel

38734

500g / 1 u=1.2g

39411 10kg

A powdered gelatin of animal origin (pork). For optimal use, mix the product with cold liquid. Suitable for use with all types of liquids, can be frozen, is rapid-acting (20 minutes), and its bloom level** is 180. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make soft, flexible gels (pannacotta type). The recommended dose is 30-60g/kg.



Silver 180 Gelatin Sheets

37295

2kg



This animal-based (pork) gelatin sheet has a bloom of 180. For optimal use, hydrate in cold water for a few minutes. Drain thoroughly and heat in liquid until completely dissolved. Acts in approx. 20 minutes. Suitable for use with all types of liquids, can be frozen, and its bloom level** is 220. The recommended dose is 5-10 u/kg or 10-20g/kg.



Gold 230 Gelatin Sheets

37294





This animal-based (pork) gelatin sheet has a bloom of 230. For optimal use, hydrate in cold water for a few minutes. Drain thoroughly and heat in liquid until completely dissolved. Acts in approx. 20 minutes. Suitable for use with all types of liquids, can be frozen, and its bloom level** is 220. The recommended dose is 5-10 u/kg or 10-20g/kg.



SUGARS

At Sosa Ingredients, we offer a wide range of sugars to meet all your preferences and requirements. Whether you are looking for technical or single-origin sugars, Peta Crispies or something else, we always have the one you need.

PETA CRISPIES

With our Peta Crispies range, you can easily add an original touch to your creations by giving them unexpected, scintillating flavours and textures.

Production process: Inspired by the principle of sparkling water, CO_2 is captured in sugar granules and is released upon contact with moisture.

Recommended use: To be used directly as a decoration (plated dessert) or as an inclusion (in bars, chocolate bonbons or moist fillings).





TECHNICAL SUGARS

Our technical sugars let you completely control how their intrinsic characteristics are used in your products. You can choose their sweetening power, their melting point and their anti-freezing power to suit your needs.

Production process: Specific to each sugar depending on its origin.

Recommended use: The ideal substitution for classic sugar when making ice creams, spun sugar, crystallized sugar balls, vegan desserts and more.



Maltodextrin Powder

38771 500g

(K)
(6)

45474 12,5kg A sugar derived from corn and also used as a bulking agent (to increase the volume of your preparations). It has a very low sweetening power and its technical characteristics are as follows:

SP 15%, AFP 35%, 18 DE.



Maltitol Powder

750g **K**

A sugar derived from starch, which can replace traditional sucrose. Often used as a flavour enhancer, its colouring temperature is nevertheless higher than that of sucrose. Its technical characteristics are as follows:

SP 80%, PAC 99%



Dextrose Powder

39462 **K 6**37225 3kg

A sugar derived from starch, which can be used as a preservative in a variety of baking, ice cream or confectionery preparations. It has a low sweetening power and its technical characteristics are as follows:

SP 74%, AFP 171%.



Trehalose Powder

39054





Sugar derived from tapioca starch, also used as a bulking agent (increasing mixtures' volume). Its sweetening power is low and its technical characteristics are as follows:

SP 45%, AFP 100%.



Isomalt Powder

39463 900g



A sugar derived from sucrose (traditional sugar), which may be used to create sugar or caramel sculptures due to its stability at high temperatures. It is two times less calorific than traditional sucrose and its technical characteristics are as follows: **SP 50%.**



Hot Inulin

39460



Plant fibers extracted from chicory root can also serve as a bulking agent (increasing your mixtures' volume) if used as a fat substitute in pastries. They are ideal for making low-calorie pastries and ice cream, and their technical characteristics are as follows:

SP 0%, AFP 5%.



Cold Inulin

45478 10kg

39461



Plant fiber extracted from chicory root, used as a bulking agent to reduce or replace fats and sugars and add fiber. Add to a hot or cold liquid, then leave to rest at 40°F (5°C) for 2 hours. Flavour includes a hint of sweetness. Technical characteristics are as follows:

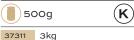
SP 10%, AFP 6%.

SUGARS



Glucose Powder DE 33

39464



and its technical characteristics are as follows:

33 DE, SP 24%, AFP 56%.





Liquid Invert Sugar 37110



Sugar made from fructose and glucose, can be used as a preservative in various pastries, ice creams and chocolates. Has a strong sweetening power and the following technical characteristics:

A sugar derived from starch, which can be used as a preservative in a variety of baking, ice cream or chocolate preparations. It has a very low sweetening power

67°B, SP 125%, AFP 190%.



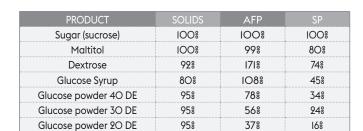
Liquid Glucose DE40 37305

1.5kg

37308 7kg

Sugar derived from starch, can be used as a preservative in various pastry, ice cream and chocolate preparations. Its sweetening power is low and its technical characteristics are as follows:

DE 35-40, 77.4°B, SP 45%, AFP 76%.



PRODUCT	SOLIDS	AFP	SP
Maltodextrine DE 18	95%	35%	158
Fructose	IOO8	1888	1448
Cremsucre	72%	1908	IIO%
Honey	8O8	1908	130%
Lactose	IOO8	100%	168
Starch	IOO8	O#	O%



LEGEND



OUR FAVOURITES

Learn how to use these products with our youtube videos demos. You will find recipes and lots of tips.

Scan here and find video masterclasss for these products























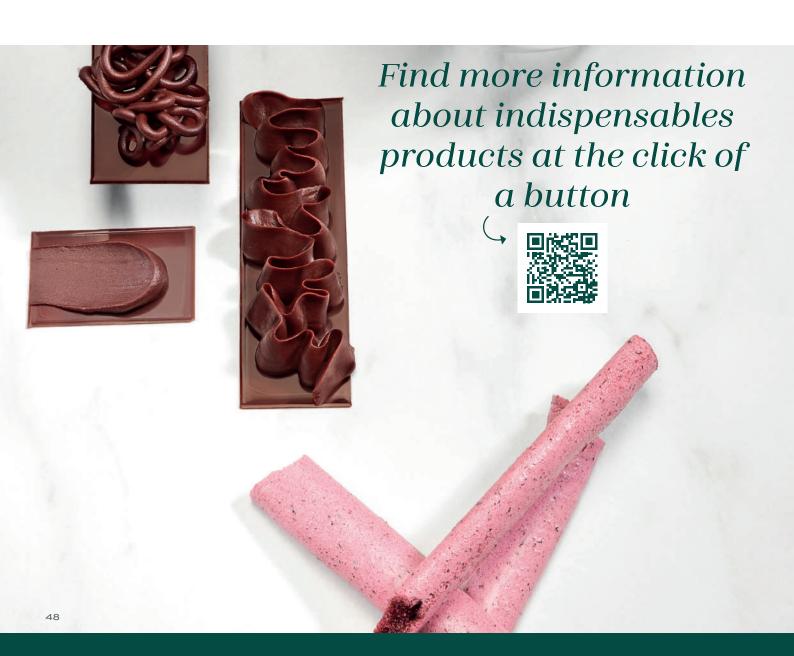
INDISPENSABLES

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

Find more than 100 recipes on



and see a selection over the following pages













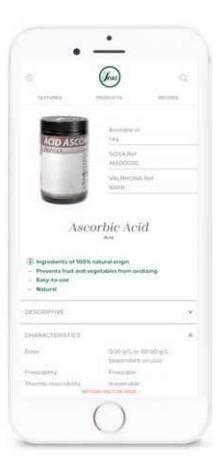
Creative inspiration, with more All the practical and technical than 100 recipes for pastry chefs and restaurateurs



info you might need about our indispensables products







Push back the limits of creativity

LEMON CURD



INGREDIENT

• 150 g Lemon juice

• 180 g Water

• 90 g Sugar

• 40 g Sosa Gelcrem Hot

• 5 g Lemon zest

• 70 g Sosa Deodorized Coconut oil

ELABORATION

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



CRUNCHY SESAME



INGREDIENT

- 200 g Sosa Roasted white sesame
- 24 g Sosa Maltosec
- 14 g Water

ELABORATION

Combine the ingredients in a bowl and mix until get an homogeneous mixture. Roll down in between 2 parchment papers and bake at 110 °C for about 15 to 20 minutes.

RASPBERRY GLAZE



INGREDIENT

- 200 g Raspberry purée
- 20 g Sosa Fruit NH Pectin
- 500 g Water
- 200 g Sugar
- 20 g Lemon juice
- 0,05 g Sosa Water-soluble Red Colouring Powder

ELABORATION

Heat the water up to 40 °F. Mix pectin with sugar and add to the warm water slowly. Stir until completely dissolved. Bring to boil for 3 minutes. Remove from heat and add raspberry purée, lemon juice and colouring. Let set in the fridge overnight and use at 35-40 °C.



RASPBERRY MOUSSE



INGREDIENT

- 500 g Raspberry purée
- 35 g Sosa Albuwhip
- 24 g Sosa Instangel
- 50 g Sugar
- 200 g Cream 35%

ELABORATION

Blend the raspberry pulp with the Albuwhip and Instangel. Whip until very fluffy (like a meringue). Aside, whip the sugar with the cream until it has a semi-whipped texture. Combine the cream with the previous meringue. Distribute in the desired molds and freeze. Demold and defrost before serving.

HAZELNUT GLAZE



INGREDIENT

- 300 g Water
- 220 g Cream 35%
- 350 g Sugar
- 130 g Sosa Toasted hazelnut paste
- 15 g Sosa Nappage X58 pectin

ELABORATION

Heat the cream and the water up 40 °C. Aside mix the sugar and the pectin, and pour on the first elaboration like a rain way. Stir well during the process in order to properly dilute. Bring to boil. Add the hazelnut paste and blend. Leave it set in the fridge. Heat up 35 °C and glaze.



CHOCOLATE AND WATER CREAMY



INGREDIENT

- 350 g Water
- 40 g Sosa Hot Inulin
- 60 g Sugar
- 200 g Sosa 64% Dark chocolate couverture
- 5 g Natur Emul

ELABORATION

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

PASSION FRUIT MACARON SHELL



INGREDIENT

• 250 g Sosa Marcona almond flour

• 250 g Sosa Icing sugar

• 200 g Water (1)

• 14 g Sosa Potatowhip

• 1,5 g Sosa Gelespessa

• 250 g Sugar

• 110 g Water (2)

• 0,5 g Sosa Yellow colouring

• 1,0 Sosa Passion fruit aroma

ELABORATION

For a better hydration of Potatowhip, mix it with the water (1) for two minutes with an inmersion blender. Divide this mixture into two parts. One part has to be mixed with the almond flour, the icing sugar, the colouring and the aroma in a bowl to create the marzipan. Put the second part in a whipping machine, add Gelespessa and whip until a very firm meringue is obtained. Put the water (2) and the sugar in a sauce pan and heat up to 118 °C. Pour the syrup in the meringue slowly, as

an Italian meringue. Once all the syrup in, keep whipping unti l get cold. Add the meringue in the marzipan and stir gently until completely combined. Put the dough in a piping bag with nozzle and dose the macarons on a silicone mat. Let the macarons rest at room temperature until dry. Bake at 140 °C for 14 minutes. Once baked let them cool at room temperature.



PECAN NUT MOUSSE



INGREDIENT

• 280 g Sosa Pecan nut paste

• 380 g Rice beverage

• 7 g Sosa Natur Emul

• 15 g Sosa Vegan Mousse

gelatine

• 150 g Water

• 7,5 g Sosa Potatowhip

• 130 g Sugar

• 40 g Sosa Inulin Cold

• 1,5 g Salt

ELABORATION

Combine the nut paste with the Natur Emul. On the other side, mix the rice beverage and the Vegan Mousse Gelati ne and bring to boil. Remove from the heat and pour onto the first mixture. Emulsify. Besides, combine the water, the salt and the Potatowhip.

salt and the Potatowhip.
Whip the mixture. At half whipping point, add the mixture of sugar and inulin litt le by litt le. Keep whipping for about 10 minutes more. When the fi rst mixture reach 55-60 °C, pour it into the meringue

with the machine at low speed until fully incorporated. Use immediately.

APRICOT SPHERE



INGREDIENT

- 500 g TPT syrup
- 25 g Plant-Based Gelling Agent
- 250 g Apricot pulp

ELABORATION

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



FRUITS AND ORANGE BLOSSOM ASPIC



INGREDIENT

- 200 g Water
- 40 g Liquid gulcose
- 10 g Orange blossom water
- 2 g Sosa Agar Agar
- 8 g Mango
- •8g Kiwi
- 8 g Pomegranate
- 0,01 g Freezedry rose petals

ELABORATION

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

MINT FINANCIER



INGREDIENT

- 75 g Sosa Almond flour
- 50 g Sosa Powdered sugar
- 50 g Soft flour
- 5 g Sosa Baking Powder Std
- 50 g Sosa Cremsucre
- 100 g Butter 82%
- 160 g Pasteurized egg white
- 5 g Sosa Mint green natural extract

ELABORATION

Mix the butt er with the freeze-dried mint and blend well. Aside, combine the egg white with the powder sugar and stir well by the paddle. Add the solids in and keep stirring for a minute. Last step, pour the butter in and emulsify until get a regular texture. Fill the desired molds and bake up 165 °C for 18 minutes.



BLACKCURRANT MERINGUE



INGREDIENT

- 120 g Blackcurrant purée
- 35 g Water
- 16 g Sosa Albuwhip
- 120 g Sugar
- 30 g Sosa Trehalose
- 1 g Sosa Citric acid

ELABORATION

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

CARROT AND BLOOD ORANGE CREAM



INGREDIENT

• 230 g Carrot juice

• 230 g Blood orange juice

• 30 g Sosa Gelcrem Cold

• 15 g Lemon juice

ELABORATION

Mix all the ingredients and blend for 2 minutes. Rest for 30 minutes in the fridge and blend for one minute more to get a smooth and shiny texture.



BITTER ALMOND CURD



INGREDIENT

- 300 g Water
- 80 g Sugar
- 180 g Sosa Roasted almond paste
- 30 g Sosa Gelcrem Hot
- 3 g Sosa Natur Emul
- 0,5 g Sosa Bitter almond aroma

ELABORATION

Mix the water with the sugar and Gelcrem and bring up to boil. Aside, mix the paste with Natur Emul and stir until completely dissolved. Combine both elaborations, add the aroma and blend until get a nice and stable emulsion. Keep in the fridge overnight before use.

MANGO AND PASSION FRUIT BONBON



INGREDIENT

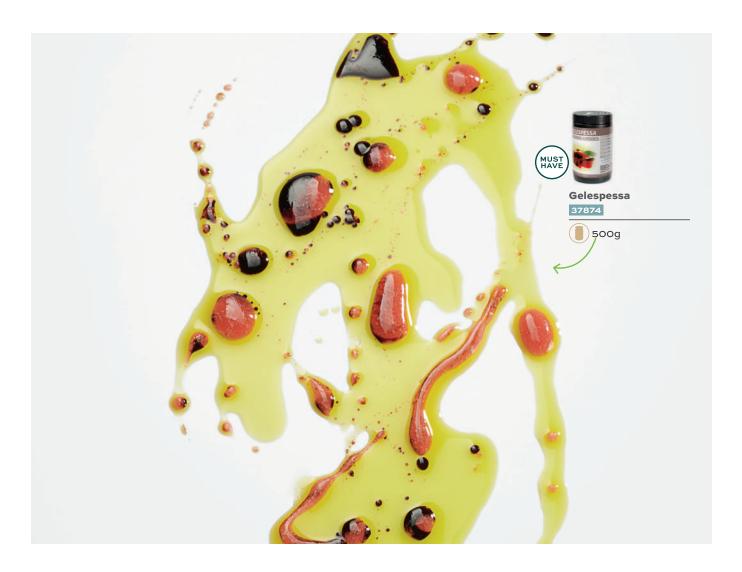
- Passion fruit and milk chocolate ganache
- Milk chocolate
- 20 g Sosa Cocoa butter
- 4 g Sosa Yellow colouring
- 8 g Sosa Red colouring
- 40 g Sosa Wet proof Mango
- 20 g White chocolate 33%

ELABORATION

Mix the cocoa butter with the colouring and divide it into various shades of yellow, orange and red. Temper and, using an air gun, paint the moulds in such a way as to reproduce the colour of a mango. Temper the white and milk chocolate. Make a thin layer of white chocolate and then mould the moulds with milk chocolate. Fill the moulds halfway with ganache. Finish with crispy and cover with a last layer of chocolate. Leave to crystallize and unmould.



BALSAMIC, STRAWBERRY & PISTACHIO VINAIGRETTE



INGREDIENT

100 g Strawberry Gel*80 g Balsamic Gel**

• 150 g Pistachio oil

*Strawberry Gel

80g Strawberry purée

10 g Water

10 g Caster sugar 0,5 g **Sosa** Gelespessa

0,5 g Sosa GelespessaELABORATION

**Balsamic Gel

80 g

To serve, place the ingredients randomly on a plate, dish, or in a bowl. Mix them a little or a lot, depending on the visual effect you wish to achieve.

Balsamic vinegar

* Use the sugar and water to make a syrup. Combine with the strawberry purée, then add the Gelespessa. Mix using an immersion blender then leave to rest for a few moments. Store in the refrigerator.

** Mix the vinegar and Gelespessa together, the leave to rest.

VEGETABLE MILLE-FEUILLES



INGREDIENT

- 100 g Pumpkin
- 100 g Celery
- 100 g Zucchini
- 10 g Sosa Gelbinder
- 20 g Sosa Maltodextrin

ELABORATION

Cut the vegetables 1 mm by the mandolin and blanch for a minute in boiling water. Chill in cold water and drain. Build the terrine alternating layers of not drained vegetables and mix of Gelbinder and maltodextrin. Press the terrine and set for an hour before use.



RASPBERRY COOKIE



INGREDIENT

• 5 g Sosa Red Food Colour colouring

• 100 g Sosa Deodorized coconut fat

• 40 g Sosa Freeze-dried raspberry powder

• 100 g Sugar

• 30 g Sosa Trehalose

• 40 g Egg

• 5 g Sosa Guérande flower salt

• 220 g Plain flour

ELABORATION

Mix all the solids with the soft butter and stir well by the paddle. Add the egg and keep stiring until well mixed. Keep the dough in the fridge for 4 hours. Make 30 g discs and bake them at 140 °C for 8 minutes. Press the cookies to get a marbeled effect and bake them for 4 minutes more.

VANILLA ICE CREAM WITH CANTONESE PECANS



INGREDIENT

• 800 g Milk

• 200 g Excellence 35% cream

• 50 g Sosa Dextrose

• 100 g Sosa Procrema 100 cold/ hot natur

• 150 g Sugar

• 10 g Sosa Natural Vanilla Extract

• 12 g Sosa Bourbon vanilla

• 10 g Sosa Glycerin

• 200 g Cantonese pecans

ELABORATION

Mix the liquid and solid ingredients in a stand mixer for 2 minutes. Leave this base to mature for at least 5 hours in the refrigerator at $40 \, ^{\circ}\mathrm{F}$ ($4 \, ^{\circ}\mathrm{C}$). Stir the mixture again and put it in the ice cream maker. Churn it, add in the Cantonese pecans and mix them in thoroughly so they are well distributed. Quickly cool to $5 \, ^{\circ}\mathrm{F}$ ($45 \, ^{\circ}\mathrm{C}$).



RASPBERRY SORBET



INGREDIENT

- 1000 g Raspberry purée 10% sugar
- 100 g Sosa Dextrose
- 100 g Sosa Prosorbet 100 Natur Cold
- 5 g Sosa Neutral acid

ELABORATION

Mix the ingredients and blend with a blender. Let it rest for at least 6 hours and churn with an ice cream machine. Keep it in the freezer at -15 °C.

PLANTS FOR FANTASTIC FLAVOUR

SOSA Ingredients is a world leading manufacturer and distributor of premium ingredients for cooking and pastry-making.

Its objective is to support and guide chefs all around the world to make the impossible possible using modern gastronomy's four fundamental principles: more texture, more flavour, less sugar and less fat!

Now, SOSA has been served up a new challenge:
Offering plant-based pastry solutions to the food professionals
who want them. With this in mind, SOSA is ready to redesign
your classic recipes vegan-style using its range of ingredients.



FOR MAKING GEL TEXTURES



Fruit NH Pectin

37850





Gellan Gum

38697





Plant-Based Gelling Agent

38678





Agar-Agar

37872

(**1**)500g



Pro-Pannacotta (lota)

38970





Nappage X58 Pectin

38898





Kappa Gum

38690



Vegan Mousse

37857

(**i**)500g

FOR MAKING EMULSIONS



Soy Lecithin

38754





Natur Emul

38850





Sojawhip

39028





Potatowhip

44180



FOR STABILIZING



Procrema 100 cold/hot natur

37627





Prosorbet

37643





100 natur cold



FOR THICKENING



Pure Xanthan Gum

38696



() 500g

Gelcrem Cold

38674





Gelcrem Hot

38673





Guar Gum

38689





Kudzu

38977





Carob Gum

38687





Gelespessa 37874

(**1**)500g



BULKING AGENTS



Maltosec 38772





Hot Inulin

39460





Cold Inulin

39461





Sosa Ingredients

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