



# WHAT DO BULKING AGENTS DO?

MALTODEXTRIN / TREHALOSE / MALTOSEC / INULIN HOT



## Sosa Ingredients

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Trained chef and pastry chef. Technical ingredients specialist.

CAT CAST ENG



**Javier Guillén**

*Pastry & Chocolate expert*

Trained in pastry making, he masters each of its branches. In charge of the sweet elements.

CAST FR ENG IT PORT



**Eduard Azuaza**

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Trained chef. Restaurant cuisine and dessert specialist.

CAT CAST FR ENG RUM IT

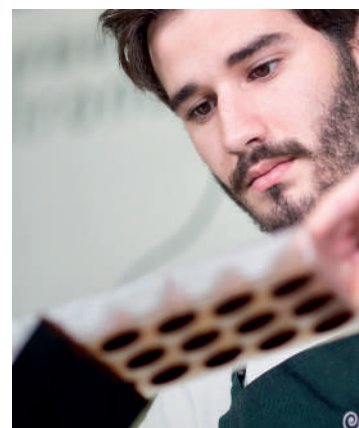


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*Technical consultant*

Chef and pastry chef with training in multiple disciplines.

CAT CAST FR ENG IT



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*Technical consultant*

Trained pastry chef. Chocolate and pastry specialist.

CAST FR ENG DE

## MALTODEXTRIN

Corn maltodextrin



Dose: qs

Code	Weight	u/box
38771	900 g	6 u

### PROPERTIES

Solids = 95% / PAC = 23% / POD = 15%. Bulking agent to increase the volume of solids. In the preparation without substantially changing the organoleptic elements.

### USE

Add to a cold or hot preparation with no need for prior hydration.

### REMARKS

Low texturising capacity, very good solubility in cold.

### ELABORATIONS

Partial or full substitute for sucrose in recipes where it is normally used.



**Allergens**  
No allergens

*Maltodextrin is a bulking agent perfect as a substitute for sugar, as it doesn't add sweetness or flavour and dissolve very easily.*

## TREHALOSE

Trehalose derived from tapioca



Dose: 10-30 %

Code	Weight	u/box
39054	700 g	6 u

### PROPERTIES

Solids = 95% / PAC = 100% / POD = 45%.

High water retention capacity.

Improve the freezing process. Prevents syneresis. Enhances the flavours.

Prevents oxidation. Stable in heat and acid. Resistant to humidity in dry preparations.

It acts as a stabiliser in whipped preparations.

### USE

Its recommended use is between 10 and 30% as a substitute for common sugar, although it can replace up to 100% of sugar content.

### REMARKS

It can be applied to any preparation with aqueous or fat content.

### ELABORATIONS

It prevents fruit and vegetables from oxidating. It is resistant to humidity in dry preparations such as sweets, dried caramelised fruit, biscuits, sablés and dried meringues.

Delays desiccation and works as a stabiliser in whipping cream, mousse and meringue.

Allows to make pâte de fruit with less brix and more stable.



**Allergens**  
No allergens

*Trehalose is a substitute for standard sugar with only half the sweetness, more stability and better preservation.*

## MALTOSEC

Maltodextrin from tapioca



Dose: qs

Code	Weight	u/box
38772	500 g	2 u

### PROPERTIES

Solids = 91 %. Absorbs fat. Dissolved in aqueous liquid, it has a binding and bonding capacities.

### USE

For bonding, dissolve with a small amount of hot or cold aqueous liquid and add to the solids to be bonded together, then dry and cook in an oven. To dry fat, add the Maltosec to the fat using a whisk or spatula.

### REMARKS

Large capacity for fat absorption, converting it into a fine, manipulable powder. It dissolves in water with complete transparency, producing a binding or adhesive effect.

### ELABORATIONS

Shortbread biscuits / Rocks / Powder / Sand / Dried fruit crisps / Non-soluble bonded solids.



**Allergens**  
No allergens

*Maltosec absorbs fats. Converts liquid fats into powder for a surprising texture. Can also be used as a caking agent to make crunches.*

## INULIN HOT

Inulin 100% derived from chicory root



Dose: 0,5-2 %

Code	Weight	u/box
39460	600 g	6 u

### PROPERTIES

95% solids / PAC = 5% / POD = 0%. This type of inulin has the highest level of texturing properties. It has a very high purity developed to improve the texture of a range of food applications giving it a fatty sensation in the mouth. Neutral flavour.

### USE

Add to a liquid and stir vigorously, heat to between 50 and 70 °C for better dispersion. Once added to the liquid, leave the mixture at 5 °C for 2 hours until fully hydrated. Subsequently, it can be frozen without losing any of its properties.

### REMARKS

Good texturing capacity providing a fatty sensation to the liquid to which it is added, achieving *cremeaux* with a cutting texture in high doses. Good solubility in hot temperatures (60 °C). From 70 °C, it starts to decompose and loses its texturing properties. Thermo-reversible between 35 and 40 °C. Prevents syneresis in defrosting.

### ELABORATIONS

Creams and *cremeaux* without fat. Reduction or substitution of the fatty part of mousses, oven baked goods, ice creams, creams and recipes in general.



**Allergens**  
No allergens

*Inulin is a fiber that provides a creamy texture when mixed with liquid. The ideal substitute for some solids and reducing recipes' fat content.*

## DEVELOPED BASES

BASE 1 DRY DOUGHS



BASE 2 CHOCOLATE



BASE 3 MERINGUES



BASE 4 CREAMIES



## BASE 1 DRY DOUGHS



### Seeds sticks



Code	Ingredient	Brand	g	%	g/kg
67096	Seeds mix	Sosa	300	78,95	789,47
38772	Maltosec	Sosa	40	10,53	105,26
	Water		40	10,53	105,26
	<b>For 350 g</b>		Total 380		1000

Mix all the ingredients together. Roll out this dough on two silicone mats and bake for 20 minutes at 110 °C. Cut into the desired shape. Finish drying in the oven for 5 minutes.

## BASE 2 CHOCOLATE



### Chocolate rocks



Code	Ingredient	Brand	g	%	g/kg
	70% dark chocolate couverture		100	71,43	714,29
38772	Maltosec	Sosa	40	28,57	285,71
37136	22% bitter dark cocoa	Sosa	qs		
	<b>For 140 g</b>		Total 140		1000

Melt the dark couverture and pour the Maltosec slowly. Build the rocks and let them cool in the fridge.

## BASE 3 MERINGUES



### Dried tomato meringue

Code	Ingredient	Brand	g	%	g/kg
	Water		250	57,41	574,05
39047	Freeze-dried tomato powder	Sosa	15	3,44	34,44
38461	Albuwhip	Sosa	15	3,44	34,44
38771	Maltodextrin	Sosa	100	22,96	229,62
39054	Trehalose	Sosa	50	11,48	114,81
37874	Xanthan Gum	Sosa	2,50	0,57	5,74
	Salt		3	0,69	6,89
	<b>For 100 g</b>		Total	435,50	1000

Combine the water, tomato powder, salt, pepper and Albuwhip. Whip in the electric whisk with the whisk attachment. Besides, combine the remaining dry ingredients and add little by little to the previous mixture when almost whipped. Keep whipping for about 10 minutes at medium/high speed. Remove and pipe on desired shape. Dehydrate for 12 hours at 60 °C.

## BASE 4 CREAMIES



### Orange creamy

Code	Ingredient	Brand	g	%	g/kg
	Orange purée		250	75,76	757,58
39460	Inulin Hot	Sosa	50	15,15	151,52
34353	Sugar	Sosa	30	9,09	90,91
	<b>For 320 g</b>	Total	330		1000

Blend the orange purée with the sugar and the inulin in a rain way. Let set up for an hour in fridge for the use.

# OUR TECHNICIANS' PROPOSALS

BASE 1 DRY DOUGHS  
SEEDS, HAM AND PARMESAN STICKS



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Seeds sticks</b>		30	42,86	428,57
	Iberian ham		20	28,57	285,71
	Parmesan		10	14,29	142,86
	Olive oil		10	14,29	142,86
	<b>For 6 units</b>	Total	70		1000

Roll some slices of ham on some seed sticks. With the others, dip them in olive oil and coat them with parmesan.

**Seeds sticks**

Code	Ingredient	Brand	g	%	g/kg
67096	Seeds mix	Sosa	300	78,95	789,47
38772	Maltosec	Sosa	40	10,53	105,26
	Water		40	10,53	105,26
	<b>For 350 g</b>	Total	380		1000

Mix all the ingredients together. Roll out this dough on two oven mats and bake for 20 minutes at 110 °C. Cut into desired shape. Finish drying in the oven for 5 minutes.

BASE 2 CHOCOLATE  
CHOCOLATE CREAM, OLIVE OIL AND SALT



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Chocolate cream</b>		50	47,39	473,93
	<b>Chocolate rocks</b>		30	28,44	284,36
36506	Crystal bread coca	El Raiguer	20	18,96	189,57
39180	Olive oil caviar	Sosa	5	4,74	47,39
37808	Guérande salt	Sosa	0,50	0,47	4,74
	<b>For 1 serving</b>		Total	105,50	1000

Place the chocolate cream on the base of the plate. Distribute the rest of the ingredients on top of the cream.

### Chocolate cream

Code	Ingredient	Brand	g	%	g/kg
	Water		250	51,02	510,20
38737	Hot Inulin	Sosa	60	12,24	122,45
34353	Sugar	Sosa	30	6,12	61,22
	70% dark chocolate couverture		150	30,61	306,12
	<b>For 490 g</b>	Total	490		1000

Mix the inulin with the sugar and blend together with water for one minute. Pour into a saucepan and heat up to 70 °C. Pour over the chocolate. Strain through a fine sieve to avoid fiber, let set in the fridge for one hour.

### Chocolate rocks

Code	Ingredient	Brand	g	%	g/kg
	70% dark chocolate couverture		100	71,43	714,29
38772	Maltosec	Sosa	40	28,57	285,71
37136	22% bitter dark cocoa	Sosa	qs		
	<b>For 140 g</b>	Total	140		1000

Melt the dark couverture and pour the Maltosec slowly. Build the rocks and let them cool in the fridge.

BASE 3 MERINGUES  
CÓRDOBA TOAST



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Dried tomato meringue</b>		5	25	250
	<b>Garlic sauce</b>		4	20	200
	Egg yolks		3	15	150
	Egg white		3	15	150
	Iberic ham		4	20	200
	Fresh chives		1	5	50
	<b>For 1 unit</b>		Total 20		1000

Put the egg yolks and egg whites in two different vacuum bags and cook them for 20 minutes at 100 °C in a steamer. Leave to cool. Cut a piece of dried tomato meringue and place some slices of ham on top with some egg yolk and grated egg white with *microplane*. Add the garlic sauce on top and finish with the finely chopped chive.

**Dried tomato meringue**

Code	Ingredient	Brand	g	%	g/kg
	Water		250	57,41	574,05
39047	Freeze-dried tomato powder	Sosa	15	3,44	34,44
38461	Albuwhip	Sosa	15	3,44	34,44
38771	Maltodextrin	Sosa	100	22,96	229,62
39054	Trehalose	Sosa	50	11,48	114,81
37874	Xanthan Gum	Sosa	2,50	0,57	5,74
	Salt		3	0,69	6,89
	<b>For 100 g</b>		Total	435,50	1000

Combine the water, tomato powder, salt, pepper and Albuwhip. Whip in the electric whisk with the whisk attachment, Besides, combine the remaining dry ingredients and add little by little to the previous mixture when almost whipped. Keep whipping for about 10 minutes at medium/high speed. Remove and pipe on desired shape. Dehydrate for 12 hours at 60 °C.

**Garlic sauce**

Code	Ingredient	Brand	g	%	g/kg
	Roasted garlic		130	48,33	483,27
38850	Natur Emul	Sosa	5	1,86	18,59
	Olive oil		80	29,74	297,40
	Salt		4	1,49	14,87
	Water		50	18,59	185,87
	<b>For 250 g</b>		Total	269	1000

Mix the roasted garlic, water, salt and Natur Emul. Create the emulsion adding slowly the olive oil.

BASE 4 CREAMIES  
ORANGE, SAFFRON, OLIVE OIL



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Almond financier		160	26,67	266,67
	White chocolate and olive oil mousse		190	31,67	316,67
	Orange creamy		190	31,67	316,67
	Orange glaze		60	10	100
	<b>For 6 units</b>	Total	600		1000

Fill the molds with white chocolate mousse and insert the inserts. Cover with a biscuit disc. Freeze. Turn out of the mold and glaze at 35 °C.

**Almond financier**

Code	Ingredient	Brand	g	%	g/kg
37340	Almond flour	Sosa	75	13,89	138,89
38489	Powder sugar	Sosa	50	9,26	92,59
	Soft flour		50	9,26	92,59
37117	Baking Powder Std	Sosa	5	0,93	9,26
37514	Raw almond pure paste	Sosa	100	18,52	185,19
	Clarified butter		100	18,52	185,19
	Egg white		160	29,63	296,30
	<b>For 500 g</b>	Total	540		1000

Mix the solids together, add the egg white until a homogeneous mass is obtained. Add the pure paste and the clarified butter tempered to 50 °C. Leave to rest for three hours and cook for 15 minutes in a pan at 155 °C.

**White chocolate and olive oil mousse**

Code	Ingredient	Brand	g	%	g/kg
	Milk		350	25,31	253,07
	Salt		3	0,22	2,17
38847	Orange concentrated paste	Sosa	30	2,17	21,69
39121	Instangel	Sosa	30	2,17	21,69
	White chocolate		325	23,50	235
	Orange juice		200	14,46	144,61
34353	Sugar	Sosa	100	7,23	72,31
38461	Albuwhip	Sosa	20	1,45	14,46
	Olive oil		325	23,50	235
	<b>For 1,35 kg</b>	Total	1383		1000

Mix the salted milk, the concentrated orange paste and the Instangel with a blender until a homogeneous cream is obtained. Add the chocolate at 45 °C and emulsify with the olive oil as if it were a mayonnaise. Whip the orange juice with the Albuwhip in the mixer until a firm meringue is obtained, add the sugar and continue whipping for 5 more minutes. Mix the meringue with the previous mixture and integrate delicately.

**Orange creamy**

Code	Ingredient	Brand	g	%	g/kg
	Orange purée		250	75,76	757,58
38737	Inulin Hot	Sosa	50	15,15	151,52
34353	Sugar	Sosa	30	9,09	90,91
	<b>For 320 g</b>		Total 330		1000

Blend the orange purée with the sugar and the inulin in a rain way. Fill the molds. Let set up for an hour in fridge for the use. Freeze.

**Orange glaze**

Code	Ingredient	Brand	g	%	g/kg
	Orange juice		200	21,28	212,75
37850	Fruit NH pectin	Sosa	20	2,13	21,28
	Water		500	53,19	531,89
34353	Sugar	Sosa	200	21,28	212,75
	Lemon juice		20	2,13	21,28
38357	Saffron aroma	Sosa	0,05	0,01	0,05
	<b>For 900 g</b>		Total 940,05		1000

Heat the water up to 40 °C. 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 the lemon, orange juice and aroma. Let set in the fridge overnight and use at 35-40 °C.