



HOW TO STABILIZE ICE CREAMS AND SORBETS?

STABILIZERS FOR ICE CREAMS AND SORBETS



Sosa Ingredients

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CAT CAST ENG



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CAST FR ENG IT PORT



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CAT CAST FR ENG RUM IT

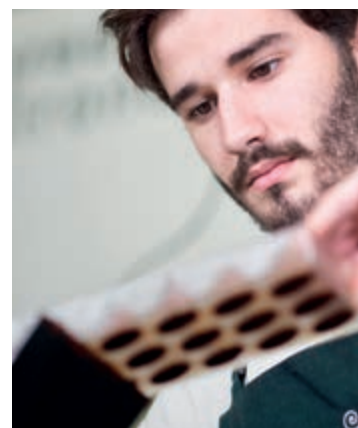


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Technical consultant

Chef and pastry chef with training in multiple disciplines.

CAT CAST FR ENG IT



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Trained pastry chef. Chocolate and pastry specialist.

CAST FR ENG DE

PROCREMA 100 COLD/HOT NATUR

Mixture of stabilizers, thickeners, proteins, fibers and sugars to stabilize ice cream naturally both hot and cold



Dose: 10 % of the aqueous part

Code 37627 Weight 3 kg u/box 2 u

PROPERTIES

Helps to stabilize ice cream easily and directly, adding 10% solids to the recipe.

USE

Mix cold or hot (max. 80 °C) in any liquid (pulpes, broths, creams, flavoured waters) with strong agitation. Once mixed with the liquid it is advisable to mature the mixture for 8 hours in cold (± 4 °C) so that the components of the product are perfectly hydrated before freezing.

REMARKS

For a well-balanced ice cream it is necessary to add approximately 20% more soluble solids such as sucrose. For more information consult our online recipe booklet.

ELABORATIONS

Milk-based or water-based ice creams. Cold processed or pasteurized.

PRODUCT ADVANTAGES

- Natural origin
- Easy formulation
- It can be used hot or cold
- High ice cream stability
- Improves ice cream emulsion



Allergens

Soy, sulphites

PAC	POD
82%	35%

Procrema 100 Cold/Hot Natur allows us to stabilize ice creams naturally with an easy formulation.

PROSORBET 100 COLD NATUR

Mixture of stabilizers, thickeners, fibers and sugars to stabilize sorbet naturally in cold



Dose: 10 % of the aqueous part

Code	Weight	u/box
37643	3 kg	2 u

PROPERTIES

Helps to stabilize sorbet easily and directly, adding 10% solids to the recipe.

USE

Mix in cold in any liquid (pulp, broths, creams, flavoured waters) with strong agitation. Once mixed with the liquid it is advisable to mature the mixture for 8 hours in cold (± 4 °C) so that the components of the product are perfectly hydrated before freezing.

REMARKS

For a well-balanced sorbet it is necessary to add approximately 20% more soluble solids such as sucrose. For more information consult our online recipe booklet.

ELABORATIONS

Cold processed sorbets.

PRODUCT ADVANTAGES

- Natural origin
- Easy formulation
- Cold-processed to maintain the fresh taste of the fruits
- High sorbet stability
- High anti-crystallising power



Allergens
Milk (traces)

PAC	POD
120%	52%

Prosorbet 100 Cold Natur allows us to stabilize sorbets naturally with an easy formulation.

GUAR GUM

Thickening and stabiliser agent. It is obtained from a vegetable (*Cyamopsis tetragonolobus*) native to India



Dose: 0,2-1 %

Code	Weight	u/box
38689	750 g	6 u

PROPERTIES

Produces very viscous and stable solutions when integrated into aqueous liquids or emulsions. Helps to reduce syneresis by thawing. Improves mixing of whipped doughs by reducing mixing time.

USE

Mix cold or hot into aqueous liquids with strong agitation.

REMARKS

Thickens and stabilises liquids with a high percentage of fat. Texture is not affected by the presence of salts. It is able to hydrate in cold water, although the increase in temperature aids hydration.

ELABORATIONS

Stabiliser in sauces, creams, foams, mousses and ice creams, in products that must undergo high temperature sterilisation treatments and in other dairy derivatives.

PRODUCT ADVANTAGES

- Natural origin
- High thickening and stabilising power
- Can be used hot or cold
- Helps to reduce syneresis in frozen preparations
- Allows to thicken liquids with high fat content



Allergens
No allergens

Guar gum allows us to stabilize ice creams without the need of heating up.

CAROB BEAN GUM

Thickener and stabilizer extracted from the seeds of the carob tree (*Ceratonia siliqua*).



Dose: 0,2-1 %

Code	Weight	u/box
38687	650 g	6 u

PROPERTIES

Has the ability to produce very viscous solutions on an aqueous basis without masking the taste. Generates synergies with gelling agents, increasing their elasticity. It has excellent heat resistance causing a soft melting in ice cream products. In cheese production, it increases the coagulation speed providing body and structure. Used in cakes and biscuit doughs, it helps to reduce egg as a coagulant, making them easier to cut without crumbling and improving demolding. Improves cutting and stability of meat agglomerates.

USE

Mix hot or cold in aqueous liquids with strong agitation.

REMARKS

Thickens and stabilizes liquids with a high percentage of fat. It is the most acid-resistant substance of this type. It is able to hydrate in cold water, although increasing the temperature greatly improves hydration.

ELABORATIONS

Stabilizer and thickener in soft drinks, soups, sauces, creams and ice creams. Also used as a stabilizer in confectionery, biscuits, special breads, jams and vegetable preserves, cream, whipped cream, etc...

PRODUCT ADVANTAGES

- Natural origin
- High thickening and stabilising power
- Increases elasticity of gelling agents
- Reduces melting speed in frozen preparations
- Allows to thicken liquids with high fat content



Allergens
No allergens

Carob gum allows us to stabilize ice creams with heat.

DEVELOPED BASES

BASE 1 PASTEURIZED SORBETS
FOR ICE CREAM SHOPS



BASE 2 EXTRACTS SORBETS



BASE 3 NUTS SEMI-SORBETS



BASE 4 SPICES ICE CREAMS



BASE 1 PASTEURIZED SORBETS FOR ICE CREAM SHOPS



Strawberry sorbet



Code	Ingredient	Brand	g	%	g/kg
	Strawberry purée 10% sugar		800	66,23	662,25
39462	Dextrose	Sosa	120	9,93	99,34
39464	Glucose powder	Sosa	80	6,62	66,23
37827	Neutral acid	Sosa	5	0,41	4,14
38689	Guar gum	Sosa	1,50	0,12	1,24
38687	Carob gum	Sosa	1,50	0,12	1,24
	Water		200	16,56	165,56
	For 1,2 kg		Total 1208		1000

Mix the ingredients and blend with a blender. Heat to 85 °C and cool to 4 °C. Let it rest for at least 6 hours and turbinate with an ice cream machine. Keep it in the freezer at -15 °C.

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

BASE 2 EXTRACTS SORBETS



Matcha tea sorbet



Code	Ingredient	Brand	g	%	g/kg
	Rice milk		1000	74,63	746,27
37643	Prosorbet 100 Cold Natur	Sosa	100	7,46	74,63
37302	Glycerine	Sosa	20	1,49	14,93
39043	Matcha tea A	Sosa	20	1,49	14,93
34353	Sugar	Sosa	200	14,93	149,25
For 1,35 kg			Total	1340	1000

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

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

BASE 3 NUTS SEMI-SORBETS



Peanut semi-sorbet



Code	Ingredient	Brand	g	%	g/kg
	Water		750	59,86	598,56
34353	Sugar	Sosa	80	6,38	63,85
39462	Dextrose	Sosa	50	3,99	39,90
37627	Procrema 100 Cold/Hot Natur	Sosa	100	7,98	79,81
37538	Granulated peanut pure paste	Sosa	250	19,95	199,52
37302	Glycerine	Sosa	20	1,60	15,96
	Salt		3	0,24	2,39
	For 1,2 kg		Total 1253		1000

Mix all the ingredients together for 1 minute. Let rest in the fridge for 6 hours. Work it in the ice cream machine. Keep at -15 °C.

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

BASE 4 SPICES ICE CREAMS



Mustard ice cream



Code	Ingredient	Brand	g	%	g/kg
	Milk		800	61,07	610,69
	Cream 35%		200	15,27	152,67
37627	Procrema 100 Cold/Hot Natur	Sosa	100	7,63	76,34
37225	Dextrose	Sosa	80	6,11	61,07
37302	Glycerine	Sosa	30	2,29	22,90
	Fine mustard		100	7,63	76,34
	For 1,2 kg	Total	1310		1000

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.

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

OUR TECHNICIANS' PROPOSALS

BASE 1 PASTEURIZED SORBETS FOR ICE CREAM SHOPS
STRAWBERRY AND BASIL OMELETTE NORVÉGIENNE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Strawberry sorbet		200	32,26	322,58
	Basil sponge cake		120	19,35	193,55
	Lemon Italian meringue		150	24,19	241,94
37240	Strawberrie Fruit&Sauce	Sosa	150	24,19	241,94
	For 1 unit		Total 620		1000

Half fill an 18 cm diameter circular mould with the strawberry sorbet. Cover with Fruit&Sauce in a 1 cm thick layer. Cover with the basil sponge cake. Freeze, unmould. Cover with a layer of Italian meringue. Make organic shapes with the help of a pastry tongue. Give a burnt effect with a blowtorch.

Strawberry sorbet

Code	Ingredient	Brand	g	%	g/kg
	Strawberry 10% sugar purée		800	66,23	662,25
39462	Dextrose	Sosa	120	9,93	99,34
39464	Glucose powder	Sosa	80	6,62	66,23
37827	Neutral acid	Sosa	5	0,41	4,14
38687	Guar gum	Sosa	1,50	0,12	1,24
38689	Carob gum	Sosa	1,50	0,12	1,24
	Water		200	16,56	165,56
	For 1,2 kg	Total	1208		1000

Mix the ingredients and blend with a blender. Heat to 85 °C and cool to 4 °C. Let it rest for at least 6 hours and turbinate with an ice cream machine. Keep it in the freezer at -15 °C.

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa



Basil sponge cake

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar	Sosa	100	22,94	229,36
37821	Cremsucre	Sosa	20	4,59	45,87
	Soft flour		110	25,23	252,29
37122	Sodium bicarbonate	Sosa	4	0,92	9,17
38850	Natur Emul	Sosa	3	0,69	6,88
38967	Potatowhip	Sosa	13	2,98	29,82
	Water		150	34,40	344,04
	Sunflower oil		25	5,73	57,34
	Salt		1	0,23	2,29
38458	Freeze-dried basil powder	Sosa	10	2,29	22,94
	For 400 g	Total	436		1000

Mix the water with the Potatowhip and whip. Half way through the process, add the sugar little by little and continue the process until you get a dense meringue texture. Mix the Natur Emul and the oil, then add to the meringue little by little at a slow speed. Once the emulsion is incorporated, add the dry ingredients sifted by hand with a pastry tongue. Place on a 60x40 cm oven plate and cook for about 12 minutes at 17 °C.

Lemon Italian meringue

Code	Ingredient	Brand	g	%	g/kg
	Lemon juice		180	30,66	306,64
38967	Potatowhip	Sosa	7	1,19	11,93
34353	Sugar	Sosa	200	34,07	340,72
39054	Trehalose	Sosa	50	8,52	85,18
37305	Liquid glucose	Sosa	50	8,52	85,18
	Water		100	17,04	170,36
	For 580 g	Total	587		1000

Mix the lemon juice and the Potatowhip and blend for a minute. Pour in a processor and whip. Aside mix the glucose, trehalose, sugar and water and heat the mix up to 121 °C. Once the syrup stops boiling pour in the meringue slowly in order to keep the volume. Once the syrup in keep whipping until cold.

BASE 2 EXTRACTS SORBETS
JAPANESE DESSERT



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
37385	Candied ginger stripes	Sosa	10	10,87	108,70
39021	Cantonese black sesame	Sosa	2	2,17	21,74
	Yuzu foam		30	32,61	326,09
	Sesame ash		10	10,87	108,70
	Matcha tea sorbet		40	43,48	434,78
	For 1 unit	Total	92		1000

Arrange the ash in the plate base with some cantonese sesame on top. After an ice cream cilinder on top. Then, some foam beside. Finish with some candied ginger cubes.

Matcha tea sorbet

Code	Ingredient	Brand	g	%	g/kg
	Rice milk		1000	74,63	746,27
37643	Prosorbet 100 Cold Natur	Sosa	100	7,46	74,63
37302	Glycerine	Sosa	20	1,49	14,93
39043	Matcha tea A	Sosa	20	1,49	14,93
34353	Sugar	Sosa	200	14,93	149,25
	For 1,34 kg		Total	1340	1000

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

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

Yuzu foam

Code	Ingredient	Brand	g	%	g/kg
	Water		100	30,30	303,03
	50 °Brix syrup		50	15,15	151,52
	Cream 35%		50	15,15	151,52
	Yuzu juice		100	30,30	303,03
38976	Proespuma Cold	Sosa	30	9,09	90,91
	For 300 g		Total	330	1000

Mix all the ingredients and blend for 2 minutes. Pour the mix in the siphon with 2 charges of gas and let set at 4 °C.

Sesame ash

Code	Ingredient	Brand	g	%	g/kg
	33% white couverture		50	61,73	617,28
38772	Maltosec	Sosa	20	24,69	246,91
37550	Black sesame pure paste	Sosa	10	12,35	123,46
	Salt		1	1,23	12,35
	For 80 g	Total	81		1000

Melt the couverture at 40 °C and mix with the rest of the ingredients with the help of a glove to obtain a uniform texture. Spread on a tray leaving the ash form and let set in a fridge to crystallize.



BASE 3 NUTS SEMI-SORBETS
PEANUT AND CURRY CONE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Peanut semi-sorbet		80	33,33	333,33
	Curry couverture		40	16,67	166,67
37228	Dulce de leche	Sosa	25	10,42	104,17
39478	Cantonese peanuts	Sosa	25	10,42	104,17
39486	Cantonese peanut chunks	Sosa	30	12,50	125
38552	Coconut flakes	Sosa	10	4,17	41,67
36239	Danish cone	Sosa	30	12,50	125
	For 1 unit		Total 240		1000

Temper the chocolate and dip three quarters of the cone in it. Sprinkle the coconut flakes and peanut chunks before the couverture crystallize. Fill the cone with the dulce de leche, peanuts and ice cream. Decore with three cantonese peanuts.

Peanut semi-sorbet

Code	Ingredient	Brand	g	%	g/kg
	Water		750	59,86	598,56
34353	Sugar	Sosa	80	6,38	63,85
39462	Dextrose	Sosa	50	3,99	39,90
37627	Procrema 100 Cold/Hot Natur	Sosa	100	7,98	79,81
37538	Granulated peanut pure paste	Sosa	250	19,95	199,52
37302	Glycerine	Sosa	20	1,60	15,96
	Salt		3	0,24	2,39
	For 1,2 kg	Total	1253		1000

Mix all the ingredients for 1 minute. Let rest for 6 hours in the fridge. Churn in the ice cream machine. Keep in a freezer at -15 °C.

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

Curry couverture

Code	Ingredient	Brand	g	%	g/kg
	White chocolate 30%		400	97,56	975,61
38593	Madras curry	Sosa	10	2,44	24,39
	For 400 g	Total	410		1000

Melt the chocolate at 40 °C and put in the grinder with the curry for 1,5 hours. Temper the chocolate to 26-28 °C and use.

Tools

Code	Tool	Brand
35464	Twin Stones conche	100% Chef

BASE 4 SPICES ICE CREAMS
VEAL TARTARE WITH MUSTARD ICE CREAM



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Veal sirloin		120	53,81	538,12
	Capers		10	4,48	44,84
	Onion		10	4,48	44,84
	Pickles		10	4,48	44,84
	Olive oil		20	8,97	89,69
	Salt		2	0,90	8,97
	Black pepper		1	0,45	4,48
	Egg yolk		15	6,73	67,26
	Mustard ice cream		35	15,70	156,95
	For 1 portion	Total	223		1000

Chop the sirloin and reserve. Aside, chop the pickles, onion and capers very fine. Add in the sirloin and season it with salt, pepper and the olive oil. Stir well and place on a plate. Then, dispose an egg yolk on it and finally a mustard ice cream quenelle. Finish with some fried capers.

Mustard ice cream

Code	Ingredient	Brand	g	%	g/kg
	Milk		800	61,07	610,69
	Cream 35%		200	15,27	152,67
37627	Procrema 100 Cold/Hot Natur	Sosa	100	7,63	76,34
37225	Dextrose	Sosa	80	6,11	61,07
37302	Glycerine	Sosa	30	2,29	22,90
	Mustard		100	7,63	76,34
	For 1,2 kg	Total	1310		1000

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

Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa