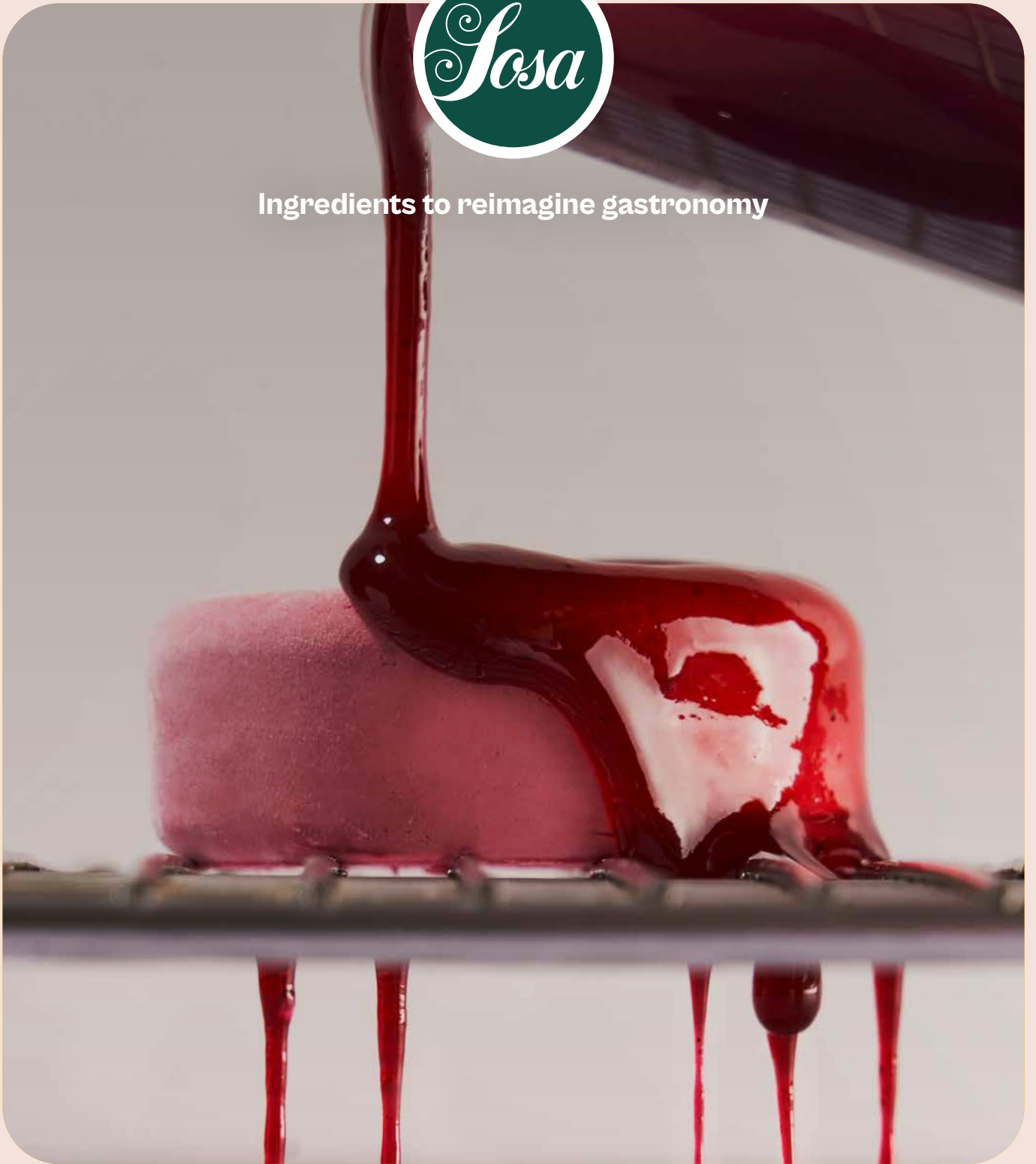




Ingredients to reimagine gastronomy



Proglaçage

**A glaze easier
than ever before**





Revolutionise glaze and set a new standard in pastry

Glazes are the first thing to catch your eye in any pastry display case, the sparkle that can both charm and draw you in. But the reality behind the shine is usually more complex: time consuming recipes, animal based ingredients, delicate technical adjustments and little room for authentic taste.

At **Sosa Ingredients**, we wanted to reinvent things. We asked ourselves:

- Why does glaze have to be complicated?
- Why mask fruit flavours with condensed milk?
- How can we make glaze recipes simpler?

PROGLAÇAGE, A 100% PLANT-BASED POWDER MIX

Easy to use, you can now create glossy mirror glazes that are stable and easy to freeze, with a real taste of fruit, chocolate or nuts.

Proglaçage isn't just a new ingredient, it gives you:

MORE TIME THANKS TO SIMPLIFIED, RELIABLE PROCESSES.

**FLEXIBILITY, WITH NEUTRAL BASES
THAT YOU CAN CUSTOMISE ON DEMAND.**

**A DELICIOUS LOOKING DISPLAY CASE WITH LASTING SHINE,
EVEN AFTER FREEZING AND THAWING.**

This is a modern, natural and taste focused approach which makes **Sosa Ingredients** a pioneer of pastry innovation. Our in depth technical expertise is the product of extensive research and collaboration with chefs, allowing us to create a product that redefines the standards of modern glaze techniques.



Proglaçage

A 100% plant-based powder gelling agent
for glazes that are shiny, stable and easy to prepare.

Prepare with total ease: Your final glaze directly, with the exact desired taste. Or a neutral, versatile base, to be flavoured as you wish.

Can be applied by pouring or with a spray gun, for uniform, shiny coverage.



Key benefits

- 1 100% plant-based**
(gelatin and pectin free).
- 2 Simplified recipes**, without Brix or pH adjustment.
- 3 Works with fruits, chocolate and nut pastes**
- 4 Long-lasting shine in the display case.**
Mirror effect without later water loss.



Available formats

700 g **52737**

3 kg **52744**



Using this format, you can prepare up to
10 kg of neutral base



Using this format, you can prepare up to
42 kg of neutral base



Proglaçage

TWO POSSIBLE PREPARATIONS FOR POURING APPLIED GLAZES

DIRECT RECIPE

Ideal for customers who only require one glaze flavouring.
Prepare the final recipe and glaze immediately.

1

- 1 Mix the **Proglaçage**, sugar, glucose, fruit purée, water and citric acid. Heat to 100 °C.
- 2 Cool to a temperature between 35 °C and 40 °C.
- 3 Glaze.



EXAMPLES OF POURING APPLIED FRUIT GLAZE RECIPES


NEUTRAL BASE RECIPE

Ideal for customers who need to create several glazes with different flavours for the same day or in the same week. You only need to make one neutral base, then add the desired flavour to meet your needs.
Save considerable time when weighing ingredients.

2

- 1 Mix the **Proglaçage**, sugar, glucose and water. Heat to 100 °C.
 - 2 Keep the neutral base in the fridge.
- When applying the fruit glaze :**
- 3 Sample the necessary amount of neutral base, add the fruit purée and citric acid.
 - 4 Heat to 80 °C.
 - 5 Cool to a temperature between 35 °C and 40 °C.
 - 6 Glaze.

THESE GLAZES CAN BE STORED AND RE-USED.
WE RECOMMEND NO MORE THAN 3-5 DAYS IN THE FRIDGE.
IF UNUSED, IT CAN BE FROZEN FOR UP TO TWO MONTHS.
MAKE SURE TO HEAT THE GLAZE TO 80 °C BEFORE EACH USE.



Our recipes



Discover our recipes

POURING APPLIED GLAZES

Direct neutral base recipe.
Neutral, fruit, nut or chocolate glazes.

SPRAY GUN APPLIED GLAZES

Discover our different flavoured
spray gun recipes.

We have dedicated months to developing these recipes, ensuring that they are perfectly adapted to the needs of professionals:



All of our recipes can be frozen to facilitate kitchen organisation.



They ensure fluidity, with both pouring and spray gun application.



They store well, and retain the ideal level of shine and texture.

Pouring applied glazes

DIRECT RECIPES



NEUTRAL GLAZE

DIRECT / POURING APPLIED

<i>Sosa Proglaçage</i>	70 g	6.33%
Water	435 g	39.37%
Sugar.....	350 g	31.67%
<i>Sosa 40DE glucose syrup</i>	245 g	22.17%
Acid solution.....	5 g	0.45%
	1105 g	

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

Acid solution: i.e. 50% citric acid and 50% water, i.e. lemon juice.

TIPS

FRUIT GLAZES*

DIRECT / POURING APPLIED

Mango glaze

<i>Sosa Proglaçage</i>	70 g	6.08%
Water	335 g	29.11%
Sugar.....	350 g	30.41%
<i>Sosa 40DE glucose syrup</i>	245 g	21.29%
Mango purée	100 g	13.03%
Acid solution.....	1 g	1.00%
	1101 g	

Apricot glaze

<i>Sosa Proglaçage</i>	70 g	6.08%
Water	335 g	29.08%
Sugar.....	350 g	30.38%
<i>Sosa 40DE glucose syrup</i>	245 g	21.27%
Apricot purée	150 g	13.02%
Acid solution.....	2 g	0.41%
	1152 g	

Blackcurrant glaze

<i>Sosa Proglaçage</i>	70 g	6.06%
Water	335 g	29.00%
Sugar.....	350 g	30.30%
<i>Sosa 40DE glucose syrup</i>	245 g	21.21%
Blackcurrant purée	150 g	12.99%
Acid solution.....	5 g	0.43%
	1155 g	

Raspberry glaze

<i>Sosa Proglaçage</i>	70 g	6.08%
Water	335 g	29.11%
Sugar.....	350 g	30.41%
<i>Sosa 40DE glucose syrup</i>	245 g	21.29%
Raspberry purée.....	150 g	13.03%
Acid solution.....	1 g	0.09%
	1151 g	

Yuzu glaze

<i>Sosa Proglaçage</i>	70 g	6.51%
Water	335 g	31.16%
Sugar.....	350 g	32.56%
<i>Sosa 40DE glucose syrup</i>	245 g	22.79%
Yuzu purée.....	75 g	6.98%
	1075 g	

Lemon glaze

<i>Sosa Proglaçage</i>	70 g	6.67%
Water	335 g	31.90%
Sugar.....	350 g	33.33%
<i>Sosa 40DE glucose syrup</i>	245 g	23.33%
Lemon purée.....	50 g	4.76%
	1050 g	

Base preparation Fruit glazes

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

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

NUT GLAZES

DIRECT / POURING APPLIED

Hazelnut glaze

<i>Sosa Proglaçage</i>	70 g	5.80%
Water	435 g	36.04%
Sugar	350 g	29.00%
<i>Sosa 40DE glucose syrup</i>	245 g	20.30%
<i>Sosa hazelnut paste</i>	100 g	8.29%
<i>Sosa soy lecithin</i>	5 g	0.41%
Salt	2 g	0.17%
	1207 g	

Pistachio glaze

<i>Sosa Proglaçage</i>	70 g	5.80%
Water	435 g	36.04%
Sugar	350 g	29.00%
<i>Sosa 40DE glucose syrup</i>	245 g	20.30%
<i>Sosa pistachio paste</i>	100 g	8.29%
<i>Sosa soy lecithin</i>	5 g	0.41%
Salt	2 g	0.17%
	1207 g	

Base preparation Nut glazes

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

CHOCOLATE GLAZES

DIRECT / POURING APPLIED

White chocolate glaze

<i>Sosa Proglaçage</i>	70 g	5.00%
Water	485 g	36.64%
Sugar	350 g	25.00%
<i>40DE Sosa Glucose Syrup</i>	245 g	17.50%
Opalys 33% white chocolate	250 g	17.86%
	1400 g	

Milk chocolate glaze

<i>Sosa Proglaçage</i>	70 g	4.90%
Water	485 g	32.99%
Sugar	350 g	24.48%
<i>40DE Sosa Glucose Syrup</i>	245 g	17.13%
40% milk chocolate	320 g	19.58%
	1470 g	

Dulcey chocolate glaze

<i>Sosa Proglaçage</i>	70 g	4.76%
Water	485 g	32.99%
Sugar	350 g	23.81%
<i>40DE Sosa Glucose Syrup</i>	245 g	16.67%
Dulcey blond 35% white chocolate	320 g	21.77%
	1470 g	

Intense dark chocolate glaze

<i>Sosa Proglaçage</i>	70 g	5.19%
Water	485 g	35.93%
Sugar	350 g	25.93%
<i>40DE Sosa Glucose Syrup</i>	245 g	18.15%
P125 Cœur de Guanaja	200 g	14.81%
	1350 g	

Dark chocolate glaze

<i>Sosa Proglaçage</i>	70 g	5.38%
Water	485 g	37.31%
Sugar	350 g	26.91%
<i>40DE Sosa Glucose Syrup</i>	245 g	18.85%
70% Guanaja dark chocolate	150 g	11.54%
	1300 g	

Base preparation Chocolate glazes

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

Pouring applied glazes

RECIPES FROM A NEUTRAL BASE



Concentrated neutral base*

<i>Sosa Proglaçage</i>	70 g	7.00%
Water	335 g	33.50%
Sugar.....	350 g	35.00%
<i>Sosa 40DE glucose syrup</i>	245 g	24.50%
	1000 g	

Mix all the ingredients together and heat to between 95 and 100°C. It can be used immediately, stored in the refrigerator, or frozen.

This concentrated neutral base is an ideal alternative to ready to use options.

It allows you to customise the glaze flavour by adding the desired ingredients.

Perfect for those who want to prepare a neutral base at the start of the week and then create several different tastes over the next few days, optimising time and flexibility.

This concentrated neutral base can be stored in the fridge for 4 to 5 days. It can also be frozen for a maximum recommended duration of two months.

TIPS

NEUTRAL GLAZE

FROM A NEUTRAL BASE / POURING APPLIED

*Concentrated neutral base.....	1000 g	90.50%
Water	100 g	9.05%
Acid solution.....	5 g	5.00%
	1105 g	

Mix all the ingredients and heat to 85 °C. Re-cool to 40 °C before use.

FRUIT GLAZES*

FROM A NEUTRAL BASE / POURING APPLIED

Mango glaze

*Concentrated neutral base.....	1000 g	86.88%
Mango purée	150 g	13.03%
Acid solution.....	1 g	0.09%
	1151 g	

Apricot glaze

*Concentrated neutral base.....	1000 g	86.81%
Apricot purée	150 g	13.02%
Acid solution.....	2 g	0.17%
	1152 g	

Blackcurrant glaze

*Concentrated neutral base.....	1000 g	86.58%
Blackcurrant purée	150 g	12.99%
Acid solution.....	5 g	0.43%
	1155 g	

Raspberry glaze

*Concentrated neutral base.....	1000 g	86.88%
Raspberry purée.....	150 g	13.03%
Acid solution.....	1 g	0.09%
	1151 g	



Yuzu glaze

*Concentrated neutral base	1000 g	93.02%
Yuzu purée	75 g	6.98%
	1075 g	

Acid solution: i.e. 50% citric acid and 50% water; i.e. lemon juice.

TIPS

Base preparation Fruit glazes

Mix all the ingredients cold and when combined, heat to 85 °C. Re-cool to 40 °C before use.

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

NUT GLAZES

FROM A NEUTRAL BASE / POURING APPLIED

Hazelnut glaze

*Concentrated neutral base	1000 g	82.85%
Sosa hazelnut paste	100 g	8.29%
Water	100 g	8.29%
Sosa soy lecithin	5 g	0.41%
Salt	2 g	0.17%
	1207 g	

Pistachio glaze

*Concentrated neutral base	1000 g	82.85%
Sosa pistachio paste	100 g	8.29%
Water	100 g	8.29%
Sosa soy lecithin	5 g	0.41%
Salt	2 g	0.17%
	1207 g	

Base preparation Nut glazes

Mix water with the concentrated neutral base and heat to 85 °C. Incorporate the paste, soy lecithin and salt, then emulsify. Re-cool to 40 °C before use.

CHOCOLATE GLAZES

FROM A NEUTRAL BASE / POURING APPLIED

White chocolate glaze

*Concentrated neutral base	1000 g	71.43%
Opalys 33% white chocolate	250 g	17.86%
Water	150 g	10.71%
	1400 g	

Milk chocolate glaze

*Concentrated neutral base	1000 g	69.93%
40% milk chocolate	280 g	19.58%
Water	150 g	10.49%
	1430 g	

Dulcey chocolate glaze

*Concentrated neutral base	1000 g	68.03%
Dulcey blond 35% white chocolate	320 g	21.77%
Water	150 g	10.20%
	1470 g	

Intense dark chocolate glaze

*Concentrated neutral base	1000 g	74.07%
P125 Cœur de Guanaja	200 g	14.81%
Water	150 g	11.11%
	1350 g	

Dark chocolate glaze

*Concentrated neutral base	1000 g	76.92%
70% Guanaja dark chocolate	150 g	11.54%
Water	150 g	11.54%
	1300 g	

Usage temperature: The item to be glazed must be frozen at -18 °C to ensure the glaze holds well and sets quickly.

TIPS

Base preparation Chocolate glazes

Mix water with the concentrated neutral base and heat to 85 °C. Melt the chocolate and emulsify everything. Re-cool to 40 °C before use.

Spray gun applied glazes



NEUTRAL GLAZE

DIRECT / SPRAY GUN APPLIED

<i>Sosa Proglaçage</i>	70 g	6.19%
Water	450 g	39.82%
Sugar	350 g	30.97%
<i>Sosa 40DE glucose syrup</i>	255 g	22.57%
Acid solution	5 g	0.44%
	1130 g	

Mix all the ingredients and heat to 100 °C. Re-cool to 80 °C before use.

Acid solution: i.e. 50% citric acid and 50% water, i.e. lemon juice.

TIPS

FRUIT GLAZES*

DIRECT / SPRAY GUN APPLIED

Mango glaze

<i>Sosa Proglaçage</i>	72 g	5.84%
Water	300 g	24.34%
Sugar	300 g	24.34%
<i>Sosa 40DE glucose syrup</i>	370 g	30.02%
Mango purée	185 g	15.01%
Acid solution	5.50 g	0.45%
	1232.50 g	

Blackcurrant glaze

<i>Sosa Proglaçage</i>	72 g	5.84%
Water	300 g	24.34%
Sugar	300 g	24.34%
<i>Sosa 40DE glucose syrup</i>	370 g	30.02%
Blackcurrant purée	185 g	15.01%
Acid solution	5.50 g	0.45%
	1232.50 g	

Raspberry glaze

<i>Sosa Proglaçage</i>	74 g	5.99%
Water	300 g	24.30%
Sugar	300 g	24.30%
<i>Sosa 40DE glucose syrup</i>	370 g	29.97%
Raspberry purée	185 g	14.99%
Acid solution	5.50 g	0.45%
	1234.50 g	

Lemon glaze

<i>Sosa Proglaçage</i>	72 g	5.84%
Water	300 g	24.34%
Sugar	300 g	24.34%
<i>Sosa 40DE glucose syrup</i>	370 g	30.02%
Lemon purée	185 g	15.01%
Acid solution	5.50 g	0.45%
	1232.50 g	

Base preparation Fruit glazes

Mix all the ingredients and heat to 100 °C. Re-cool to 80 °C and then spray on.

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

NUT GLAZES

DIRECT / SPRAY GUN APPLIED

Hazelnut glaze

<i>Sosa Proglaçage</i>	50 g	3.77%
Water	450 g	33.91%
Sugar.....	350 g	26.38%
<i>Sosa 40DE glucose syrup</i>	370 g	27.88%
<i>Sosa hazelnut paste</i>	100 g	7.54%
<i>Sosa soy lecithin</i>	5 g	0.38%
Salt.....	2 g	0.15%
	1327 g	

Pistachio glaze

<i>Sosa Proglaçage</i>	50 g	3.77%
Water	450 g	33.91%
Sugar.....	350 g	26.38%
<i>Sosa 40DE glucose syrup</i>	370 g	27.28%
<i>Sosa pistachio paste</i>	100 g	7.54%
<i>Sosa soy lecithin</i>	5 g	0.38%
Salt.....	2 g	0.15%
	1327 g	

Base preparation Nut glazes

Mix water, sugar, glucose syrup and Proglaçage. Heat to 100 °C and pour over the paste, lecithin and salt, creating a good emulsion. Re-cool to 80 °C and then spray on.

CHOCOLATE GLAZES

DIRECT / SPRAY GUN APPLIED

White chocolate glaze

<i>Sosa Proglaçage</i>	50 g	3.81%
Water	487 g	37.06%
Sugar.....	377 g	28.69%
<i>Sosa 40DE glucose syrup</i>	250 g	19.03%
Opalys 33% white chocolate.....	150 g	11.42%
	1314 g	

Milk chocolate glaze

<i>Sosa Proglaçage</i>	70 g	3.81%
Water	485 g	37.06%
Sugar.....	377 g	28.69%
<i>Sosa 40DE glucose syrup</i>	250 g	19.03%
40% milk chocolate.....	150 g	11.42%
	1332 g	

Dulcey chocolate glaze

<i>Sosa Proglaçage</i>	50 g	3.81%
Water	487 g	37.06%
Sugar.....	377 g	28.69%
<i>Sosa 40DE glucose syrup</i>	250 g	19.03%
Dulcey blond 35% white chocolate.....	150 g	11.42%
	1314 g	

Dark chocolate glaze

<i>Sosa Proglaçage</i>	50 g	3.81%
Water	487 g	37.06%
Sugar.....	377 g	28.69%
<i>Sosa 40DE glucose syrup</i>	250 g	19.03%
70% Guanaja dark chocolate.....	150 g	11.42%
	1314 g	

Base preparation Chocolate glazes

Mix water, sugar, glucose syrup and Proglaçage. Heat to 100 °C and pour over the chocolate creating a good emulsion. Re-cool to 80 °C and then spray on.





THE SOLUTION TO CRYSTALLIZATION IN DISPLAY CASES AT -18 °C

Proglaçage has been designed to ensure stability and an unparalleled shine after freezing or defrosting.

WHAT HAPPENS WHEN THERE IS PROLONGED EXPOSURE IN DISPLAY CASES AT SUB-ZERO TEMPERATURES (-18 °C)?

Tiny white dots can appear on glazes or icing. These little dots are the result of the crystallization of conventionally used sugars at very low temperatures. To keep the glazes and icing of products kept in display cases at sub-zero temperatures looking shiny and to prevent them from turning white, the formula must be adjusted to increase the mixture's antifreeze capacity.



THE TECHNICAL SOLUTION

The key to overcoming this problem is **to replace the table sugar (sucrose) with dextrose.** Dextrose has a substantially higher antifreeze capacity, hence avoiding the formation of visible crystals while also maintaining the flexibility and transparency of the glaze or icing at -18 °C.

Concentrated antifreeze neutral base

(especially for display cases at -18 °C)

<i>Sosa Proglaçage</i>	70 g	6.36 %	Mix all the ingredients cold and heat to 100 °C. Re-cool to 40 °C before use.
Water	435 g	39.55 %	
<i>Sosa Dextrose</i>	350 g	31.82 %	
<i>Sosa 40DE glucose syrup</i>	245 g	22.27 %	
	1100 g		



Technical advice

for perfect glaze with Proglaçage

If the glaze is prepared in advance or you want to re-use it, always re-heat to 80 °C before each use for optimal gelling reactivation.



Usage temperature

The item to be glazed must be frozen at -18 °C to ensure the glaze holds well and sets quickly.



Pouring applied

Cool to 35-40 °C before glazing.



With a spray gun

Spray directly at 80 °C.

Spray gun application

Preferably use a 3 mm nozzle for optimal results.

Storage

Store properly in the fridge for a maximum of 5 days. Can also be frozen for up to 2 months.

We add citric acid or an acid solution (either 50% citric acid and water or lemon juice) to certain fruit recipes to retain a bright colour and avoid oxidation.



**Ingredients to
reimagine gastronomy**