



HOW TO REDUCE SEWEETNESS AND IMPROVE TEXTURE IN OUR ELABORATIONS BY USING TECHNICAL SUGARS?

CREMSUCRE / DEXTROSE / TREHALOSE / ISOMALT



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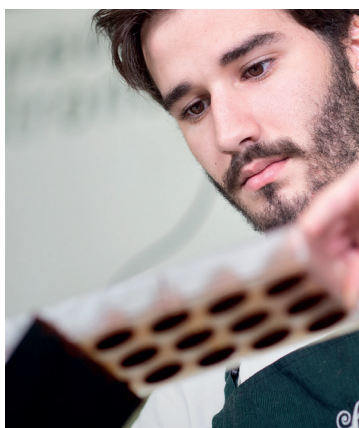
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CREMSUCRE

Invert sugar with a creamy texture



Dose: 10% to 30% substituting sugar

Code	Weight	u/box
37821	7 kg	—

PROPERTIES

Solids 72% / AFP 190% / SP 110% / 80° Brix

Made with a combination of fructose, dextrose and sucrose.

Adds moisture and helps preserve bread and pastry rolls, creams and ganaches for longer.

Offers enhanced antifreeze properties that reduce the number of crystals which form, giving ice creams and related products a creamy texture.

USE

Add as a substitute for standard sugar, using different percentages to suit the use:

Bread and pastry rolls 25-30% / Sponges and cake mixtures 15-20% /

Caramels and toffees 5-10% / Ice creams and sorbets 30-50% / Turróns (as a total or partial substitute for honey) / Marzipan 15-20% / Truffles and creams 10-15%.

REMARKS

Use as a substitute for standard sugar to add elasticity and sweetness, improve preservation, enhance baked products' coloring and reduce your creations' freezing point.

ELABORATIONS

Ganache and truffles, ice creams, cake mixtures, caramels, marzipan and turróns.

PRODUCT ADVANTAGES

- Excellent antifreeze properties.
- Better preservation.
- Greater elasticity.
- Neutral flavour.



Cremsucré stops sugar from recrystallizing, so that your creations retain all their moisture.

DEXTROSE POWDER

Dextrose 100%



Dose: qs

Code	Weight	u/box
39462	650 g	6 u

PROPERTIES

Solids 92% / AFP 172% / SP 74%.

This sweetener comes in the form of white sugar crystals made from simple carbohydrates such as corn starch.

Its great anti-crystallization properties make it the perfect way to improve creations that need freezing.

Its sweetening powder is lower than sugar's, so you can reduce products' sweetness while still retaining the bulk you need.

Reduces water activity (aw) and activates yeasts, helping everything from bread to beer ferment.



USE

Depending on the recipe, you can use it to replace some or all of the sugar (it is recommended as a 10% to 30% substitute for standard sugar).

REMARKS

Dextrose is commonly used in ice creams for its special antifreeze properties, as it stops ice crystals from forming to create a very smooth, less sweet ice cream which can be preserved for longer.

ELABORATIONS

For making caramels and ice creams. A sweetener for dry, cake and bread and pastry roll mixtures. Activates yeast for fermented beverages (beers, kombucha...) and can be used as a coating for cured meats to encourage good bacterial growth.

PRODUCT ADVANTAGES

- Excellent antifreeze properties.
- Reduces sweetness.
- Helps yeast to ferment.
- Neutral flavour.

Dextrose has great antifreeze properties, so you can use it to keep ice creams softer at sub-zero temperatures. Its sweetening power is also lower than sucrose's, so your creations are more flavoursome.

TREHALOSE POWDER

Trehalose derived from tapioca



Dose: 10-30 %

Code	Weight	u/box
39054	700 g	6 u

PROPERTIES

Solids 95% / AFP 100% / SP 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.



Trehalose is less than half as sweet as sucrose, which ensures your creations aren't cloying and their other ingredients' flavour comes to the fore. It can also help with preserving food and improving how well it freezes.

ISOMALT POWDER

Isomalt 100%



Dose: qs

Code	Weight	u/box
39463	900 g	6 u

PROPERTIES

Solids 95% / AFP 99% / SP 50%

Isomalt 100% is a disaccharide derived from sucrose. It adds half as much sweetness and calories as sucrose. Stays stable at high temperatures (300°F or 150°C) without any browning, creating transparent, colorless caramels and improved moisture resistance.

USE

Can be used as a 1:1 substitute for standard sugar without any effect on the end product's physical properties.

REMARKS

Once it has melted, it is highly elastic and sets quicker than standard sugar, offering an easy way to make an endless variety of shapes.

ELABORATIONS

Sugar-free caramels and pastries, hard caramels.
Perfect for shaped caramel.

PRODUCT ADVANTAGES

- Low sweetening power.
- Stable at high temperatures.
- Highly moisture-resistant.
- Neutral flavour.



Isomalt halves your creations' sweetness, so that their other ingredients can come to the fore.

DEVELOPED BASES

BASE 1 SPONGE CAKES
AND WHIPPED DOUGHS



BASE 2 ICE CREAMS



BASE 3 CARAMELS



BASE 4 JAMS



BASE 1 SPONGE CAKES AND WHIPPED DOUGHS



Chocolate fondant



Code	Ingredient	Brand	g	%	g/kg
	Egg		610	27,05	270,51
	Butter 82%		500	22,17	221,73
	Chocolate 64%		525	23,28	232,82
37890	Muscovado sugar	Sosa	300	13,30	133,04
34353	Sugar	Sosa	200	8,87	88,69
	Salt		5	0,22	2,22
38673	Gelcrem Hot	Sosa	15	0,67	6,65
37347	Toasted hazelnut flour	Sosa	20	0,89	8,87
37821	Cremsucre	Sosa	80	3,55	35,48
For 2,2 kg			Total	2255	1000

Melt the butter and the chocolate up 40 °C. Add the Cremsucre, the egg and the Gelcrem Hot. Mix and blend well the muscovado sugar with the sugar and add to the previous elaboration. Once well combined add the remaining ingredients and mix well.

BASE 2 ICE CREAMS



Premium vanilla ice cream

Code	Ingredient	Brand	g	%	g/kg
	Milk		800	60,06	600,60
	Cream 35%		200	15,02	150,15
39462	Dextrose powder	Sosa	50	3,75	37,54
37629	Procrema 100 Cold	Sosa	100	7,51	75,08
34353	Sugar	Sosa	150	11,26	112,61
37235	Natural vanilla extract	Sosa	10	0,75	7,51
39071	Bourbon vanilla pod	Sosa	12	0,90	9,01
37302	Liquid glycerine	Sosa	10	0,75	7,51
For 1,3 kg			Total	1332	1000

Mix liquids and solids with a blender. Allow the base to mature for at least 5 hours. Put in the ice cream machine.

BASE 3 CARMELS



Trehalose caramel



Code	Ingredient	Brand	g	%	g/kg
39054	Trehalose	Sosa	700	70	700
37305	40 DE liquid glucose	Sosa	300	30	300
For 1 kg			Total	1000	1000

Cook the glucose to a dark blond colour. Then add the trehalose and cook until the caramel has a dark blond colour. Let it cool and blend to a very fine powder.

BASE 4 JAMS



Tomato & basil jam

Code	Ingredient	Brand	g	%	g/kg
	Tomato juice		500	66,14	661,37
39463	Isomalt powder	Sosa	120	15,87	158,73
38895	Low Sugar pectin	Sosa	6	0,79	7,94
37305	40 DE liquid glucose	Sosa	30	3,97	39,68
38363	Natural basil flavouring	Sosa	0,01	0	0,01
	Tomato <i>brunoise</i>		100	13,23	132,27
For 750 g			Total	756,01	1000

Heat up 40 °C the tomato juice and add in the glucose. Mix the Isomalt plus the pectin in a bowl and pour the mix, in a rain way, in the warm tomato. Keep stirring and bring it to a boil for one minute. Transfer to a bowl and cover. Keep in the fridge for 5 hours. Add the basil flavouring and the tomato *brunoise* in the end and it's ready.

OUR TECHNICIANS' PROPOSALS

BASE 1 SPONGE CAKES AND WHIPPED DOUGHS

ALL BLACK TART



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Cocoa sablé		30	20,69	206,90
	Chocolate mousse		25	17,24	172,41
	Chocolate fondant		60	41,38	413,79
	Dark chocolate glaze		20	13,79	137,93
	Cocoa nibs		10	6,90	68,97
	For 1 serving	Total	145		1000

Fill the tarts with the fondant dough and bake for 40 minutes at 140 °C. Once cold put the nibs on. Glaze the mousse and place on the tart. Decorate with one cocoa nib on.

Cocoa sablé

Code	Ingredient	Brand	g	%	g/kg
38489	Icing sugar	Sosa	200	8,62	86,21
39054	Trehalose	Sosa	120	5,17	51,72
	Egg		200	8,62	86,21
37345	Almond flour	Sosa	100	4,31	43,10
	Butter 82%		640	27,59	275,86
	Soft flour		900	38,79	387,93
	Cocoa powder		100	4,31	43,10
38771	Maltodextrin	Sosa	60	2,59	25,86
	For 2,3 kg	Total	2320		1000

Add the butter in small cubes into the solid ingredients previously mixed. Add the eggs and knead until well combined. Roll down the dough in between two guitar sheets 3 mm. Fill the tartlet molds and bake at 150 °C for 14-15 minutes.

Chocolate mousse

Code	Ingredient	Brand	g	%	g/kg
	Whole milk		170	15,99	159,92
34353	Sugar	Sosa	80	7,53	75,26
	Cream 35%		280	26,34	263,41
	Gelatine mass		80	7,53	75,26
	70% Dark chocolate couverture		220	20,70	206,96
38850	Natur Emul	Sosa	8	0,75	7,53
	Sunflower oil		30	2,82	28,22
	Water		185	17,40	174,04
38461	Albuwhip	Sosa	10	0,94	9,41
	For 1 kg	Total	1063		1000

Combine Natur Emul with the sunflower oil and then add the couverture melted at 45 °C. Heat the milk at 70 °C. Remove from the heat and add the gelatin mass. Pour onto the chocolate and emulsify. Besides, whip the water and Albuwhip. On half whipping process add the sugar little by little and keep whipping for about 5 minutes more at medium speed. Fold onto the previous mixture using a rubber spatula and then finish folding into the semi-whipped cream.

Gelatine mass

Code	Ingredient	Brand	g	%	g/kg
38670	Beef gelatine powder	Sosa	17	16,67	166,67
	Water		85	83,33	833,33
	For 102 g	Total	102		1000

Combine the gelatine and the water. Let hydrate in the fridge for about 30 minutes. Then melt in the microwave oven or bain marie and put back to the fridge until using.

Chocolate fondant

Code	Ingredient	Brand	g	%	g/kg
	Egg		610	27,05	270,51
	Butter 82%		500	22,17	221,73
	64% dark chocolate		525	23,28	232,82
37890	Muscovado sugar	Sosa	300	13,30	133,04
34353	Sugar	Sosa	200	8,87	88,69
	Salt		5	0,22	2,22
38673	Gelcrem Hot	Sosa	15	0,67	6,65
37347	Toasted hazelnut flour	Sosa	20	0,89	8,87
37821	Cremsucre	Sosa	80	3,55	35,48
	For 2,2 kg	Total	2255		1000

Melt the butter and the chocolate up 40 °C. Add the Cremsucre, the egg and the Gelcrem Hot. Mix and blend well the muscovado sugar with the sugar and add to the previous elaboration. Once well combined add the remaining ingredients and mix well.

Dark chocolate glaze

Code	Ingredient	Brand	g	%	g/kg
34353	Sugar	Sosa	300	29,82	298,21
	Water		240	23,86	238,57
38898	Nappage X58 pectin	Sosa	6	0,60	5,96
37305	Glucose liquide 40 DE	Sosa	140	13,92	139,17
	70% dark chocolate		200	19,88	198,81
	Cocoa butter		100	9,94	99,40
	Cocoa powder		20	1,99	19,88
For 1 kg		Total	1006		1000

Mix the pectin with the sugar. Heat the water up to 40 °C. Gradually pour in the sugar and pectin mixture, stirring constantly with a whisk. Bring to the boil, add the glucose and boil again. Remove from the heat and mix with the chocolate and cocoa butter. Emulsify with an immersion blender. Chill at 4 °C for 24 hours. Heat 35 to 40 °C for glazing.

BASE 2 ICE CREAMS
RHUM BABA WITH VANILLA ICE CREAM



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Rhum foam		5	4,55	45,45
	Premium vanilla ice cream		30	27,27	272,73
36494	Rhum baba	El Raiguer	75	68,18	681,82
	For 1 serving		Total 110		1000

Arrange the warm baba on the plate. Place a vanilla ice cream quenelle and finish with the air.

Rhum foam

Code	Ingredient	Brand	g	%	g/kg
	Aged rhum		200	41,49	414,94
39598	Naturfoam	Sosa	2	0,41	4,15
	Water		200	41,49	414,94
34353	Sugar	Sosa	80	16,60	165,98
For 400 g			Total	482	1000

Mix the ingredients and aerate with Foam Kit to form a good foam. Let stand for 5 minutes and recover the foam from the surface.

Tools

Code	Tool	Brand
35751	Foam Kit	100% Chef

Premium vanilla ice cream

Code	Ingredient	Brand	g	%	g/kg
	Milk		800	60,06	600,60
	Cream 35%		200	15,02	150,15
39462	Dextrose powder	Sosa	50	3,75	37,54
37629	Procrema 100 Cold	Sosa	100	7,51	75,08
34353	Sugar	Sosa	150	11,26	112,61
38353	Pure vanilla extract	Sosa	10	0,75	7,51
39071	Bourbon vanilla pod	Sosa	12	0,90	9,01
37302	Liquid glycerine	Sosa	10	0,75	7,51
For 1,3 kg			Total	1332	1000

Mix liquids and solids and blend for 2 minutes. Allow the base to mature for at least 5 hours at 4 °C. Stir back and churn. Keep in the freezer -15 °C.

BASE 3 CARMELS
CARMEL MONOGRAPHIC



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Caramel glaze		100	13,99	139,86
	Caramel crèmeux		120	16,78	167,83
	Caramel mousse		140	19,58	195,80
	Hazelnut financier		120	16,78	167,83
	Caramel insert		160	22,38	223,78
37853	Cantonese hazelnuts	Sosa	45	6,29	62,94
38527	Caramel crispy	Sosa	30	4,20	41,96
	For 700 g	Total	715		1000

Fill the desired molds with the caramel crèmeux and the caramel insert overlapping and freeze. Fill the molds with the mousse and press the insert in. Place the biscuit on and freeze again. Unmold and glaze at 35 °C. Decorate with the crispy caramel around the cake and some hazelnuts on top.

Caramel glaze

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		275	28,56	285,57
	Milk		250	25,96	259,61
37305	40 DE liquid glucose	Sosa	120	12,46	124,61
38898	Nappage X58 pectin	Sosa	18	1,87	18,69
	Trehalose caramel		300	31,15	311,53
	For 900 g	Total	963		1000

Mix the trahalose caramel powder with the pectin. Heat the cream and milk together until 40 °C and add the sugar and pectin in like a rain way. Bring up to boil. Cover with cling film and rest for 12 hours at 4 °C. Use at 35 °C.

Caramel crémeux

Code	Ingredient	Brand	g	%	g/kg
	Cream 35%		250	61,52	615,16
	Milk		50	12,30	123,03
	Trehalose caramel		100	24,61	246,06
38970	Pro-pannacotta	Sosa	0,70	0,17	1,72
38689	Guar gum	Sosa	0,70	0,17	1,72
37235	Natural vanilla extract	Sosa	5	1,23	12,30
	For 400 g	Total	406,4		1000

Mix the trehalose caramel with the guar gum and Pro-pannacotta. Pour into the cream and milk with the vanilla at 40 °C little by little and stir well. Bring up to boil and blend. Fill the molds and let it set.

Caramel mousse

Code	Ingredient	Brand	g	%	g/kg
	Water		150	15,18	151,82
34353	Sugar	Sosa	100	10,12	101,21
	Sunflower oil		40	4,05	40,49
	Cream 35%		500	50,61	506,07
39071	Bourbon vanilla pod	Sosa	5	0,51	5,06
38850	Natur Emul	Sosa	9	0,91	9,11
39460	Inulin Hot	Sosa	50	5,06	50,61
38689	Guar gum	Sosa	2	0,20	2,02
	Gelatine mass		78	7,89	78,95
	Trehalose caramel		50	5,06	50,61
	Salt		4	0,40	4,05
	For 900 g	Total	988		1000

Mix the sugar with the guar gum, the salt, the inulin and the trehalose caramel. Besides, heat the water with the vanilla and the gelatine mass up to 40 °C. Add the first elaboration in little by little and blend well. Combine the oil with Natur Emul in a bowl and stir until melt. Pour in to the last elaboration and blend again. Cool down to 28 °C, combine with the whipped cream and reserve.

Gelatine mass

Code	Ingredient	Brand	g	%	g/kg
38670	Beef gelatine powder	Sosa	13	16,67	166,67
	Water		65	83,33	833,33
	For 78 g	Total	78		1000

Combine the gelatine and the water. Let hydrate in the fridge for about 30 minutes. Then melt in the microwave oven or bain marie and put back to the fridge until using.

Trehalose caramel

Code	Ingredient	Brand	g	%	g/kg
39054	Trehalose	Sosa	700	70	700
37305	40 DE liquid glucose	Sosa	300	30	300
For 1 kg			Total	1000	1000

Cook the glucose to a dark blond colour. Then add the trehalose and cook until the caramel has a dark blond colour. Allow to cool and blend to a very fine powder.

Hazelnut financier

Code	Ingredient	Brand	g	%	g/kg
	Soft flour		90	10,59	105,88
37347	Toasted hazelnut flour	Sosa	90	10,59	105,88
	Egg white		225	26,47	264,71
	Clarified butter		100	11,76	117,65
37117	Baking Powder Std	Sosa	50	5,88	58,82
37537	Toasted Italian hazelnut paste	Sosa	70	8,24	82,35
38489	Icing sugar	Sosa	225	26,47	264,71
For 800 g			Total	850	1000

Mix the solids with the white eggs and the clarified butter at 50 °C. Add the paste and stir well until combined. Spread the dough on a tray and and bake at 155 °C for 15 minutes.

Caramel insert

Code	Ingredient	Brand	g	%	g/kg
39054	Trehalose	Sosa	317	16,26	162,56
37305	40 DE liquid glucose (1)	Sosa	350	17,95	179,49
	Cream 35%		667	34,21	342,05
	Milk (1)		167	8,56	85,64
37305	40 DE liquid glucose (2)	Sosa	167	8,56	85,64
39074	Tahiti vanilla pod	Sosa	5	0,26	2,56
	Salt		7	0,36	3,59
	Salted butter 82%		233	11,95	119,49
	Milk (2)		37	1,90	18,97
For 1,9 kg			Total	1950	1000

Heat up the cream, milk, glucose (2), vanilla and salt to 90 °C. Cook the trehalose and the glucose (1) to 185 °C. Add the hot cream elaboration to the trehalose and keep whisking. Keep cooking until 105 °C. Take it out and cool down to 70 °C. Add the butter and set in the fridge. Once it's cold take 300 g of the caramel and blend with 37 g of milk. Put the mix in a 14 cm ring and freeze.

BASE 4 JAMS

CREAMY MASCARPONE WITH TOMATO & BASIL JAM AND BLACK OLIVES



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Tomato & basil jam		90	48,62	486,22
	Mascarpone creamy		35	18,91	189,09
	Black olives tuile		10	5,40	54,02
	Anchovies		0,10	0,05	0,54
	Fresh basil leaves		50	27,01	270,12
	For 12 units	Total	185,10		1000

Cut the mascarpone and dispose on the plate. Put som tomato jam randomly. Cut small pieces of anchovy and place them around the plate. Finish with the olives tuile and fresh basil leaves.

Tomato & basil jam

Code	Ingredient	Brand	g	%	g/kg
	Tomato juice		500	66,14	661,37
39463	Isomalt powder	Sosa	120	15,87	158,73
38895	Low Sugar pectin	Sosa	6	0,79	7,94
37305	40 DE liquid glucose	Sosa	30	3,97	39,68
38363	Natural basil flavouring	Sosa	0,01	0	0,01
	<i>Tomato brunoise</i>		100	13,23	132,27
	For 750 g	Total	756,01		1000

Heat up the tomato juice to 40 °C and add it in the glucose. In a bowl, mix the Isomalt plus the pectin and pour like a rain way in the warm tomato juice. Keep stirring and bring it to a boil for one minute. Transfer in a bowl and cover. Keep in the fridge for 5 hours. Add the basil flavouring and tomato *brunoise* in the end and it's ready.

Mascarpone creamy

Code	Ingredient	Brand	g	%	g/kg
	Mascarpone		350	69,31	693,07
	Milk		150	29,70	297,03
38970	Pro-pannacotta	Sosa	3	0,59	5,94
	Salt		2	0,40	3,96
	For 500 g	Total	505		1000

Mix the milk with, salt and Pro-pannacotta and stir well. Bring up to a boil. Add in the mascarpone and keep stirring once off the stove in order to maintain the temperature above 60 °C to obtain a thin and smooth base. Pour on a tray and cover it. Keep in the fridge to set.

Black olives tuile

Code	Ingredient	Brand	g	%	g/kg
	Black olives		250	66,67	666,67
	Water		100	26,67	266,67
38674	Gelcrem Cold	Sosa	15	4	40
37639	Procrunx	Sosa	10	2,67	26,67
For 350 g			Total 375		1000

Mix the olives and the water, blend for two minutes and strain. Mix the resulting juice with the remaining ingredients and blend again for 3 minutes until get a thick curd. Spread the curd on a silicone mat and dry for 6 hours at 70 °C until it gets crunchy.