



RANGE NETHERLANDS



2025



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, colorants, flavorings, 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 flavor but less fat and less sugar.**

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



CONTENTS

INGREDIENTS OF 100% NATURAL ORIGIN 4

Our Commitments4-5

ASSORTMENTS BY PROFESSION 6

NUTS 8

Raw Nuts 8
Caramelized Nuts 9
Cantonese-style Nuts10
Nuts in Paste Form11
Praliné - Marzipan - Tahini..... 12

CONFITS 16

Fruits & sauces16
Candied Fruit.....16
Crystallized flowers18

DRIED FRUIT 18

Dried Fruit.....18

CONCENTRATED PASTES 19

Concentrated Pastes19

FREEZE-DRIED & CRISPIES 22

Freeze-Dried Products 22
Crispies24
Crispies Wet-Proof25

POWDER EXTRACTS 26

Taste Colour Powder Extracts 26
Taste Colour Application Ideas30-31
Hidrosoluble colouring..... 32
Food colour – food colourings..... 32
Synthetic water-soluble33

FLAVOURS & ESSENCES 34

Flavourings34

DEEP-FRIED TEXTURES 36

Air Bag36
Tempuras36
Rice Air Bag.....36

FIBERS 37

Fibers 37

TEXTURES 38

Emulsifiers38
Aerating Agents39
Whipping Agents40
Leavening agents & effervescent agents40
Thickening Agents 41-42
Ice Cream Stabilizers43-44
Bulking Agents.....46
Acids.....46
Desiccants..... 47
Technical fats 47
Gelling Agents.....48-50
Gelling Agents - Spherification 51
Gelling Agents of Animal Origin 52

SUGARS 53

Peta Crispies53
Sugary Crispies.....53
Technical Sugars 54-55-56
Single-Origin Sugars..... 57

ESSENTIALS 60

Recipes for essentials 60-73
Our selection for
plant-based pastries74-75

LEGEND

Packaging:  Bottle  Narrow tub  Bucket/Large tub  Small tub  Pouch/Vacuum pack pouch  Case

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



*prepared with 100% natural origin raw materials, free from artificial flavors, colors and preservatives, GMOs and palm oil.

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 flavors, colorants, 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.



What does “100% natural ingredients” mean to us?

Our “Transparency Selection” meets five specific criteria aligned with our beliefs and values. We ensure this range is free from any colorants or synthetic preservatives that might have an impact on people’s health.

Moreover, as well as caring deeply about consumer health, we also want to protect biodiversity, which is why our products are completely free from palm oil.

Further to this, we want to guarantee our products are GMO-free so we can help safeguard the environment. As part of the next step in our quest for totally natural food, we have decided to ban artificial flavors, so all the products we offer use carefully selected ingredients.

ASSORTMENTS BY PROFESSION

SOSA INGREDIENTS: THE ESSENTIALS

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 RESTAURATEUR?		
WHAT ARE YOU LOOKING FOR?	OUR ESSENTIALS	
CRUNCHY, CARAMELIZED TEXTURE	41511	Caramelized Cantonese Hazelnuts 600g
	50732	Caramelized Cantonese Peanuts 600g
	41457	Caramelized Cantonese Pistachios 600g
INTENSE FLAVOR PURE NUT PASTE	44132	Pure Pistachio Paste 1kg
COLD CANDIED FRUIT: MORE FLAVOR, LESS SUGAR*	43202	Cubed Oranges 3.5kg
	44581	Cubed Lemon 3.5kg
	41532	Orange Shavings 1.25kg
	41531	Lemon Shavings 1.25kg
CRISPIES BITES OF CRUNCHY TEXTURE AND FRESH FRUIT FLAVOR	43349	Raspberry Crispy 2-10mm 300g
	50731	Lime 2-10mm 250g
	49569	Passion Fruit Crispy 2-10mm 200g
WET-PROOF BITESIZE PIECES OFFERING MOISTURE PROTECTION, A CRUNCHY TEXTURE AND A FRESH FRUIT FLAVOR	48677	Wet-Proof Passion Fruit Crispy 400g
	48664	Wet-Proof Raspberry Crispy 400g
FREEZE-DRIED FRUIT POWDER	40459	Freeze-Dried Raspberry Powder 300g
THICKENER	48652	Gelcrem Cold 500g
	48640	Gelcrem Hot 500g
EMULSIFIER	48644	Soy Lecithin Powder 400g
	48645	Natur Emul 500g
AERATING TEXTURE	48660	Proespuma Cold 700g
	48688	Albuwhip 500 g
	41459	Prosoufflé 500 g
ICE CREAM STABILIZER	40412	Prosorbet 5 Cold/Hot Natur 500 g
A QUICK SETTING, SEMI-ELASTIC VEGAN GELLING AGENT	48648	Powdered vegetable gelling 500g
	40394	Kappa Gum 600g
VEGAN GELLING AGENTS	48690	Gellan Gum 500g
	48667	Pectin Fruit NH 500 g
	48650	Pro-pannacotta 800 g
	48654	Yellow Pectin 500 g
NON-VEGAN GELLING AGENTS	48655	Beef Gelatin 750 g

ARE YOU A BAKER OR PASTRY MAKER?

WHAT ARE YOU LOOKING FOR?	OUR ESSENTIALS	
EXTRA-FINE POWDERED NUTS	41416	Extra Fine Marcona Almond Flour 10kg
CRUNCHY, CARAMELIZED TEXTURE	41511	Caramelized Cantonese Hazelnuts 600g
	50732	Caramelized Cantonese Peanuts 600g
	41533	Caramelized Cantonese Almonds 600g
INTENSE FLAVOR PURE NUT PASTE	44132	Pistachio Paste 1kg
COLD CANDIED FRUIT: MORE FLAVOR, LESS SUGAR	43202	Cubed Oranges 2 kg
	44581	Cubed Lemon 2 kg
	41532	Orange copeaux 1,25 kg
	41531	Lemon copeaux 1,25 kg
CRISPIES BITES OF CRUNCHY TEXTURE AND FRESH FRUIT FLAVOR	43725	Raspberry Crispy - 5-8mm 200 g
WET-PROOF CRISPIES BITESIZE PIECES OFFERING MOISTURE PROTECTION, A CRUNCHY TEXTURE AND A FRESH FRUIT FLAVOR	48677	Wet-Proof Passion Fruit Crispy 400 g
	48664	Wet-Proof Raspberry Crispy 400 g
	40369	Wet-Proof Mango Crispy 400 g
FREEZE-DRIED FRUIT POWDER	40458	Passion Fruit Powder 700 g
THICKENER	48652	Gelcrem Cold 500 g
	48640	Gelcrem Hot 500 g
EMULSIFIER	48644	Soy Lecithin Powder 400 g
	48645	Natur Emul 500g
AERATING TEXTURE	48688 49565	Albuwhip 500 g & 15 kg
ICE CREAM STABILIZER	40412	Prosorbet 5 Cold/Hot Natur 500 g
VEGAN GELLING AGENTS	48675	Pectin nappage X58 500 g
	48690	Gellan Gum 500 g
	48667	Fruit NH Pectin 500 g
	48654	Yellow Pectin 500 g
NON-VEGAN GELLING AGENTS	48655	Beef Gelatin 750 g
OXIDATION PREVENTION	48643	Ascorbic Acid 1 kg
ACIDITY REGULATOR	41333	Citric Acid Powder 1 kg

Sosa Ingredients' nut range has been designed to be as comprehensive as possible. From raw nuts to pure 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 flavors.

RAW NUTS

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



Raw macadamia nuts

41414



Peeled and toasted marcona almonds 36/38

41438



Marcona blanched almonds 14/16

41516



Blanched raw pistachio

44146



Raw pecan nuts

41433



Raw walnut halvest

41439



Pistachio dices

44144



Raw Spanish pistachio

41489



Pistachio flour

44145



Toasted hazelnut flour

45832



Toasted Almond Flour

41442



Fine raw almond flour

41464





**Raw Belona-Marcona almond
extra fine flour <1**

11428

1 kg



41416 10 kg



Raw almond flour

41409

1 kg



44599 10 kg



Tpt almond

46087

10 kg



CARAMELIZED NUTS

Caramelized the traditional way using sugar and honey, these nuts have a powerful toasted flavor 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.



Caramelized pistachios

44139

600 g



**Caramelized crushed
hazelnut**

52202

1 kg



Caramelized crushed almond

52210

1 kg



Caramelized crushed peanut

52956

1 kg

CANTONESE-STYLE NUTS

Traditional Asian caramelization produces a nut product with an intense flavor 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 vegetable 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.



Cantonesse almonds

41533

600 g



41411 10kg



Cantonesse hazelnuts

41511

600 g



41410 10kg



Cantonesse pistachios

41457

600 g



Cantonesse peanuts

50732

600 g



Cantonesse pecans

50061

500 g



43296 10kg



Cantonesse Macadamia nuts

50728

600 g



41467 10kg



Cantonesse slivered almonds

41456

600 g



Cantonesse diced hazelnuts

41451

600 g



Cantonesse sesame seeds

41446

600 g



Cantonesse black sesame

41499

600 g



Cantonesse cacao nibs

50726

500 g



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 Cantonesse nuts.



NUTS IN PASTE FORM

Pure pastes with no added sugar, an intense natural nut flavor 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. The recommended dose is 2 to 5%, depending on the product and application.

*contains sugars naturally present in fruits.



Roasted hazelnut paste

40371

1kg



Raw almond paste

41222

1kg



Pistachio paste

44132

1kg

44136 5kg



Toasted Italian hazelnut paste

41387

1kg



Spanish toasted pine nut paste

41388

1kg



Walnut paste

42598

1kg



42039 5kg



Macadamia nut paste

41528

1kg



50739 5kg



Toasted almond paste

41549

1kg



Black sesame seed paste

41444

1kg



Toasted almond paste skin on

40415

1kg



Peanut paste

41512

1kg



45465 5kg



PRALINES



Toasted almond praliné 50%

41498

 1,2 kg



Hazelnut praliné 50%

11415

 1,2 kg



MARZIPAN



Almond marzipan 45%

41483

 1,75 kg

TAHINI



Toasted sesame paste

41487

 1 kg





SOSA INGREDIENTS' VISION FOR NUTS

ALMOND IN ALL ITS FORMS



CARAMELIZED CANTONESE NUTS

Caramelized nuts offer an intense flavour with a subtler hint of sweetness. The caramelization technique used also means the products stand up better to humidity.



RAW NUTS

These top quality nuts guarantee you an intense flavor!



RAW NUT FLOUR

This extra fine almond flour is perfect for macarons, lending your preparations an intense nut flavor.



FLAVORINGS

This bitter almond flavoring is created using delicious natural ingredients that unleash intense aromatic notes.



PASTE

This smooth-textured and intensely nutty raw almond paste is perfect for fillings, fondants and flavorings.

SOSA INGREDIENTS' VISION FOR FRUIT

RASPBERRY IN ALL ITS FORMS



*More
flavour*

FRUIT & SAUCE

An intense raspberry flavour in a smooth, slightly sweet confit, ideal for plated desserts, verrine garnishes or even brioche fillings.

*More
texture*



PETA CRISPIES

These dazzling chocolate-coated sugar granules are perfect for plate decorations or inclusions, even in a moist environment.

FREEZE-DRIED WHOLE

An intense raspberry flavour, perfect in dry environments to maintain crunchiness, or for decorations.



AROMA OF RASPBERRY



*Less
sugar*

Wet proof



Classic



CRISPIES

Freeze-dried crunchy raspberry granules available in natural or coated (wet proof) form, that are easily incorporated into your dishes!

CONCENTRATED PASTE

An intense raspberry flavour in a smooth, easy-to-work-with paste. Ideal for adding flavour and colour to your recipes.



*Less
fat*

POWDER EXTRACTS

Perfect for preparations where adding liquid is problematic, raspberry powder adds colours and intensifies the flavour of your most original creations.



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.

FRUITS & 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.

			
Cubed mango 10 x 10mm	Whole red berries 5 x 5mm	Diced tatin apples 10 x 10mm	Whole strawberries 15 x 15mm
11462	11460	41500	11436
 1,5 kg	 1,5 kg	 1,3 kg	 1,5 kg
			

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.

		
Lemon shavings	Candied ginger stripes	Orange shavings
41531	50768	41532
 1,25 kg	 1,8 kg	 1,25 kg
		



Lemon slices

44582

2 kg



Lemon strips - 80 x 6mm

44583

2 kg



**Candied lemon cubes
7 x 7mm**

44581

2 kg



Orange slices

43204

2 kg



Orange strips - 80 x 6mm

43206

2 kg



Oranges Cubes- 8 x 8mm

43202

2 kg



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.



Rose Petals

41408

300 g



Violet Petals

41523

500 g



Violet Flowers - 1mm

41232

500 g

45467 3 kg



Rose Flowers - 1mm

41541

500 g

45466 3 kg

DRIED FRUIT

From figs to apricots, raisins to coconut, our preserves range gives you a panoply of classic gastronomic dried fruit to choose from.

Dried fruit has a moisture content of 7 to 20%.

Nuts have a moisture content of 0 to 1.5%.

Recommended use: as inclusions for pastries, cakes, cookies and other biscuits.



Grated coconut

50756

400 g



Black garlic cloves

50746

200 g



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. The recommended dose is 2 to 5%, depending on the product and application.

NATURAL CONCENTRATED PASTES



Strawberry

41440

1,5 kg



Passion fruit

41526

1,5 kg



Lemon

41490

1,5 kg



Raspberry

11404

1,5 kg



Orange

50761

1,5 kg



Mandarin

50763

1,5 kg



Yuzu

49577

1,5 kg



Licorice

41552

1,5 kg



Dulce de leche

41548

1,5 kg



Arabica coffee

41529

1,2 kg



Cinnamon paste

41379

1,5 KG

41378 6 kg

Did you know?

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.



CONCENTRATED PASTES

CONCENTRATED PASTES



Green apple

41403

 1,5 kg



Yuzu

50057

 1,5 KG



Violet

41445

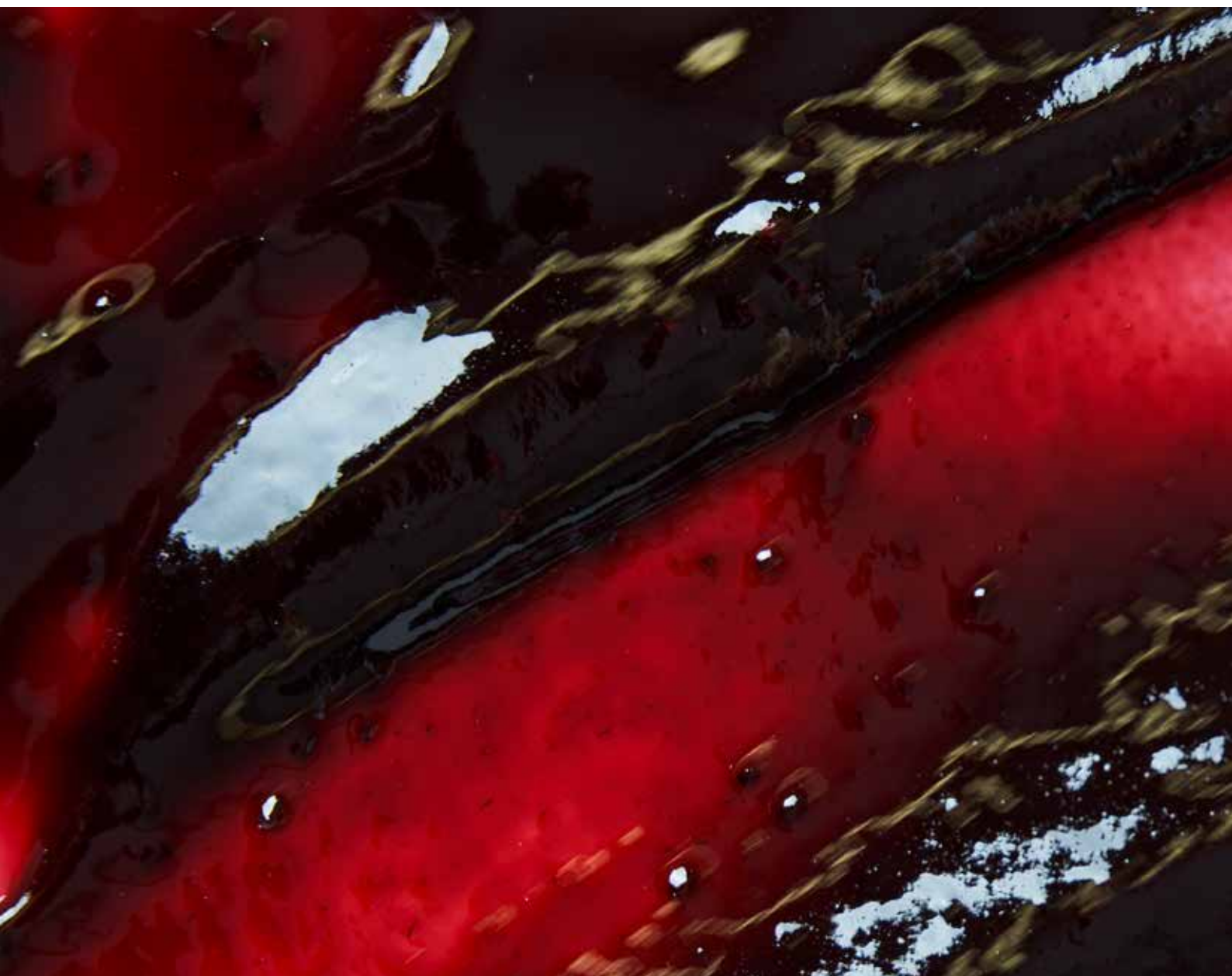
 1,5 kg



Blueberry

45831

 1,5 kg





Bourbon vanilla

41524

 1,5 kg



Bourbon vanilla 1/5

41502

 1,4 kg



**Natural wild
strawberry paste**

41491

 1,5 KG



Mango

41471

 1,5 KG



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.



Whole strawberries

41227

60 g



Wild strawberries

41534

60 g



Sliced strawberries - 5-7mm

41384

250 g



Whole raspberries

48668

75 g



41413 375 g



Whole blackberries

41228

80 g



Freeze dried lychee pieces

41407

400 g



Mango cubes

41452

100 g



Sliced apple

41398

50 g



Blueberries

41415

50 g



Fried onion crispy

41455

300 g



Corn

48651

120 g



Halved cherry tomatoes

41453

50 g





Dried hibiscus petals

41473

 100 g



Freeze dried pink rose petals

49573

 5 g



Dried rose buds

41466

 150 g



Dried cornflower petals

51213

 40 g



51763 180 g



Horned violet petals

49575

 5 g



Red rose petals

48659

 5 g



Mixed dried flowers

41400

 50 g



Dried red rose petals

52902

 80 g



FREEZE-DRIED & CRISPIES

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.



**Mango-passion fruit
2-10mm**

40407

250 g



Mango 2-10 mm

40396

250 g



Passion fruit 2-10mm

49569

200 g



41412 1 kg



Banana 0-10 mm

40397

250 g



Strawberry 1-3 mm

49566

250 g



50741 1,5 kg



Strawberry 2-10 mm

48661

200 g



Cherry 2-10 mm

40393

200 g



45468 1,2 kg



Raspberry 2-10 mm

43349

300 g



50777 1,5 kg



Lychee pieces

50727

1,5 kg



Apricot 1-4 mm

41536

250 g



**Cappuccino
crispy 1-4 mm**

41509

250 g





Blackcurrants 2-10 mm

53512

 200 g 



Yocrispy 2-6 mm

41223

 280 g  

50757 1,4 kg



Yostrawberry

50773

 150 g 



Raspberry 5-8 mm

43725

 200 g  

50724 1,2 kg



Pineapple 2-10 mm

40391

 200 g 



Lime 2-10 mm

50731

 200 g  

CRISPIES WET PROOF



Wet proof mango

40369

 400 g



Wet proof passion fruit

48677

 400 g 

43299 2,5kg



Wet proof raspberry

48664

 400 g 

43298 2,3kg



Wet proof yocrispy

40390

 400 g

45470 2,5kg



Wet proof strawberry

48666

 400 g 

43297 2,5kg



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.



Strawberry

40392

250 g



45471 8 kg



Raspberry

40459

300 g



41224 10 kg



Passion Fruit

40458

700 g



45472 3 kg



Mango

40398

600 g



Forest fruits

41226

700 g



Carrot

41508

500 g



Tomato

41225

450 g



45219 10 kg



**Red berries-hibiscus
extract in powder**

50740

500 g



Black olive

41515

150 g



Beetroot

49571

300 g



Roasted red pepper

50742

600 g



**Peppermint extract
in powder**

41394

500 g





**Licorice root
extract in powder**

41544

400 g



**Apple cider vinegar
powder**

41478

200 g



**Organic ginger
in powder**

41380

10 kg



Yopols mediterranean

49568

800 g



41381 15 kg



Smoke

50056

500 g



**Milk powder
(1%) milkfat**

44213

500 g



44212 10 kg



Roasted

41537

400 g



**Milk powder
(26%) milkfat**

41484

500 g



Wasabi in powder

41390

200 g



**Green tea "Matcha C"
Bio. Origin: Japan**

41233

350 g



45473 1 kg



Sumac in powder

41488

250 g



**Green tea "Matcha E"
Bio. Origin: Japan**

41460

350 g



Corn in powder

50734

700 g



**Strawberry puree
flakes with seeds**

50755

500 g



Balsamic Vinegar

43880

250 g

50676 2,5 kg





“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

	BISCUIT	MERINGUE	MACARON	ROYAL ICING
 Raspberry 40459  300 g 	 100 g/kg	 100 g/kg	 20g/kg + 14g/kg beetroot food colouring	 150 g/kg
 Strawberry 40392  250 g  	 100 g/kg	 100 g/kg	 20g/kg + 10g/kg red food colouring	 140 g/kg
 Passion fruit 40458  700 g 	 200 g/kg	 200 g/kg + 8 g/kg red food colouring	 20g/kg + 10g/kg red food colouring	 270 g/kg
 Mango 40398  600 g 	 150 g/kg	 150 g/kg	 300g/kg + 6g/kg orange food colouring + 4g/kg yellow food colouring	 150 g/kg
 Carrot 41508  500 g 	 150 g/kg + 2 g/kg orange food colouring	 150 g/kg + 2 g/kg orange food colouring	 20 g/kg + 8 g/kg orange food colouring	 90 g/kg
 Tomato 41225  450 g  	 200 g/kg	 200 g/kg	 20g/kg + 4g/kg red food colouring + 4g/kg orange food colouring	 160 g/kg

GELATIN

CHOCOLATE

COCOA BUTTER

ICE CREAM

PASTRY CREAM



80 g/kg



150g/kg + 70g/kg
cocoa butter



100 g/kg



50 g/kg



50 g/kg



70 g/kg



200g/kg + 100g/kg
cocoa butter



100 g/kg



50 g/kg



50 g/kg



70 g/kg



180g/kg + 70g/kg
cocoa butter



100 g/kg



100g/kg + 2g/kg
orange food colouring



150 g/kg



70 g/kg



180g/kg + 70g/kg
cocoa butter



100 g/kg



100 g/kg



100 g/kg



70 g/kg



200g/kg + 70g/kg
cocoa butter



100 g/kg



100g/kg + 4g/kg
orange food colouring



80 g/kg



80 g/kg



150g/kg + 70g/kg
cocoa butter



100 g/kg



50 g/kg



100 g/kg

HIDROSOLUBLE COLOURING



Mint green natural powder

41540

40g



Violet natural powder

41539

50g



Black natural powder

40374

20g



Hibiscus red natural powder

41538

50g



Burgundy red powder

41495

50g



Lemon yellow powder

41485

60g



White powder

50764

30g



FOOD COLOUR - FOOD COLOURINGS



Purple food colour

48689

200g



Orange food colour

48693

300g



Red food colour

48681

200g



Yellow food colour

11471

200g



41486 2,5 kg



Pink food colour

48685

200g



Blue food colour

48680

200g



Green food colour

11468

200g



SYNTHETIC WATER-SOLUBLE



Red powder

41522

 70g



Green lacquer powder

41389

 20g



Green kiwi powder

41468

 70g



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.



Quantity for natural flavouring:
0,2g/kg 0,2 g = approx. 6 drops*

* Number of droplets, using average density for the full range of products as reference.
In general, natural flavourings have higher density.



Bitter Almond

41396

50 g



Coconut

50055

50 g



41404 1 kg



Rose Water

49574

100 g



41477 1 kg



Raspberry

53515

50 g



53508 1 kg



Pistachio

53514

50 g



41234 1 kg



Yuzu

40372

50 g



41382 1 kg



Bergamot

40399

50 g



41477 1 kg



Lavender

40406

50 g



Ripe strawberry

50760

50 g



Saffron

50067

50 g



Peppermint

41480

50 g



**Toasted hazelnut
flavouring**

41492

1 kg



Jasmine

50747

50 g



Elderflower

50769

50 g



Verbena

50767

50 g





Quantity for flavouring:
2 g/kg 2 g = approx. 70 drops*

* Number of droplets, using average density for the full range of products as reference.
In general, natural flavourings have higher density.



Violet

41514

 50 g

41402 1 kg



Rose

40373

 50 g



Smoky fat

41513

 50 g



Black truffle

41535

 50 g



Green apple

53516

 50 g

42819 1 kg



Golden apple

41481

 1 kg



Passion fruit

41496

 50 g

44481 1 kg



White truffle

41474

 50 g



DEEP FRY TEXTURES

AIR BAG

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**

41462

600 g



**Air bag
potato grainy**

41386

750 g



**Air bag
pork flour**

41465

600 g



**Air bag
potato flour**

41397

650 g



TEMPURAS

RIZ AIR BAG



Procrunx

40413

2,5 kg



Puffed rice

44600

800 g



FIBRES

It is difficult to imagine an emulsion-free preparation.

Thickening and stabilising agents are commonly used to achieve better results and improve the texture of the final product.

These functions were previously achieved using base ingredients such as eggs and fatty ingredients including butter, cream, sugars, etc.

Fibres offer a wide variety of interesting options for replacing or improving the technical functions of these base ingredients.

Using fibres can produce improved, lighter and healthier textures. Furthermore, we are able to enhance fruit and nut flavours which may sometimes be masked by the excessive use of ingredients such as eggs, dairy products or sugars.



Flaxfiber

42151

600 g



Fiber derived from brown and blond flax seeds (*Linum usitatissimum* 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%.



Natur Emul

48645

500 g



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



Psyllium

43300

700 g



44605 12,5 kg

A fibre originating from *Plantago ovata*. Fibre content of 87.8%. Great liquid absorption power (1:40) creating a viscous and elastic gel. Can replace gluten in bread and pastry recipes. Excellent binding and thickening capabilities. Highly stable against temperature and pH changes. Ideal for preparing gluten free or ketogenic (low carb) breads, providing elasticity, smoothness and texture. Replaces egg as a binder in plant based preparations. Resistant to cooking and freezing. The recommended dose is 2 to 4%.



Hot Inulin

48692

500 g



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

50063

500 g



45478 10 kg

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. Flavor includes a hint of sweetness. Technical characteristics are as follows:

SP 10%, AFP 6%.



Oligofruct

41551

500 g



Fibres from chicory root. Very soluble. Soluble fibre content of 80.5 %. Sweetening power (SP) of 50% and anti-crystallizing power (ACP) of 45% in relation to saccharine (ordinary sugar). Good dissolution in the cold, which allows for all or part of the sugar to be replaced in preparations without the need for heating. Ideal for replacing sugars in meringues, mousses, creams, ice-creams, cooked pastries such as cakes and sweet preparations in general. The recommended dose is 5 to 20 %.

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.



Soya lecithin

48644

400 g



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

49567

500 g



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.



Glycerine

48679

1,3 kg



45481 6kg

Plant based glycerol. An emulsifying and an anti-freeze agent. Ideal for ice-creams, ganaches or any preparation containing water and fatty materials. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. The recommended dose as an emulsifying agent is 2 to 3 g/kg. The recommended dose as an anti-freeze agent is 5 to 10 g/kg.



Wax Concept

40370

500 g



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.



Liquide soy lecithin

45479

5 kg

An emulsifying agent for fat bodies and an airing agent. Apply directly when hot or cold and stir in. An emulsifying agent for chocolates and sweets.



Paste emulsifier

41405

1 kg

A mix of Glicemul and Sucro Emul in an water base. Ivory white colour, mildly sweet taste and a neutral aroma. Apply directly when cold to any type of liquid preparation containing fat content in order to obtain a highly stabilised emulsion. Ideal for emulsified vinaigrettes, fruit or vegetable egg-free mayonnaises. A thickener (xanthan, guar gum) may be added for consistency. The recommended dose is 8 g/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

48658

500 g

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

48660

700 g



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

41454

500 g



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

41459

500 g

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.



Naturfoam

41406

400 g

A foaming agent for flavoured drinks, 100% plant based. Made from Quillaia extract, dissolves easily in any hot or cold water-based liquid. Can also be used with acidic liquids. Recommended to add foam to flavoured fizzy or non-fizzy drinks, concentrates such as fruit syrups and water based drinks, drinks made from dairy products, cereals, grains, nuts, vegetables or fruits as well as sports and energy drinks and fermented drinks. The recommended dose is 0.2%.

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.



Albuwhip

48688

500 g

46064 12,5 kg



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.



Sojawhip

40375

300 g



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.



Potatowhip

44180

300 g

44179 6,25 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.



Potatowhip cold

43124

450 g



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%.



AGENTS LEVANTS ET EFFERVESCENTS



Baking powder STD

45480

1 kg

A mix of carbonating agents and cornstarch. Increases the volume of pastries during cooking. Improves smoothness. To be mixed with flour before adding to the rest of the ingredients in the recipe.

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.



Xanthan gum

48642

500 g



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.



Clear xanthan gum

41385

500 g



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. Its dosage must be very precise. You can use this product to make coulis, sauces and purées. The recommended dose is 2-5g/kg.



Gelespessa

41375

500 g



41399 2,5 kg

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

48640

500 g



44602 12,5 kg

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

48652

500 g



44603 12,5 kg

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

41220

400 g



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.



Gum arabic

40414

500 g



Polysaccharides obtained from acacia. Thickens, emulsifies and stabilises, can be used in any liquid preparation, hot or cold. Insoluble in alcohols and fats. Ideal for stabilising foams, preparing emulsions, chewy sweets and filler agents.

TEXTURIZING AGENTS



Guar gum
48682

750 g



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
48686

650 g



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



Kudzu
41221

400 g



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.



CMC
40411

600 g



A thickening, anti-caking and hardening agent. White powder applied when cold. Incorporate by stirring. Can be applied to any liquid, sugar paste or marzipan. Always mix with the solids in the recipe to avoid lumps forming when coming into contact with liquids. If you wish to prepare a gum paste from a sugar paste, knead well, then put the paste in an airtight container and leave to rest for 24 hours. Improves the elasticity of bread doughs. A hardener for fondant and a stabiliser for ready to cook products. The recommended dose is 0.5 to 1.5 g/kg.



Konjac gum
41550

600 g



Extracted from the Asian plant *Amorphophallus* konjac. Thickening, stabilizing and gelling agent with a high water absorption capacity. Dissolve cold or dissolve cold then heat to 80°C (175°F). In both cases, shake vigorously. If possible, mix with the solid ingredients in the recipe to avoid lumps. Konjac + Kappa (thermally irreversible elastic gels) / Konjac + xanthan (very elastic gel) / Konjac + starch (increased viscosity maintained when cold or hot) / Thermally irreversible gelatins able to stick to themselves / Cold jams / Thermally irreversible sauces and gels.



Tara gum
50774

700 g



A thickening, anti-caking and hardening agent. White powder applied when cold. Incorporate by stirring. Can be applied to any liquid, sugar paste or marzipan. Always mix with the solids in the recipe to avoid lumps forming when coming into contact with liquids.

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.



Profiber Stab 5

45116

600g

45339 3 kg

A stabilising agent for ice creams and sorbets without synthetic emulsifying agents or additives, 100% plant fibres. Neutral flavour, can be used hot or cold, adding smoothness and emulsion to textures. Mix with an ice-cream base by stirring vigorously. Then, leave to rest in cold storage for 24 hours for proper hydration, then whisk in the fridge and freeze. The recommended dose is 0.5%.



Procrema 100 cold

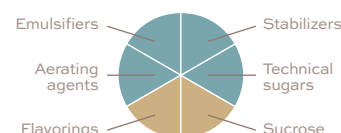
49576

3 kg



A ready-to-use powder base for the preparation of ice creams. For optimal use, mix your base cold with the rest of the ingredients (sugars and flavoring). Suitable for use with all fatty or milky liquids. The mixture must be left to rest for 8 hours prior to freezing. You can use this product to make ice creams. The recommended dose is 100g/kg.

Components for an ice cream



Natural Procrema 100 Hot/Cold

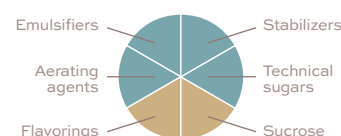
48674

3 kg



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 flavored 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%.

Composants pour la crème glacée



TEXTURIZING AGENTS



Procrema 100 chaud
41530

3 kg

A mix of stabilising, emulsifying and airing agents and technical sugars to prepare pasteurised ice-creams. To be mixed with a base which can be a liquid, semi-liquid or cream preparation. The recommended dose is 100 g/kg.



Procrema 5 BIO hot
41436

700 g



An organic powder base for the preparation of ice creams. For optimal use, mix your base with the rest of the ingredients (sugars, emulsifiers, aerating agents and flavoring) while heating. Suitable for use with all fatty and milky liquids, and is of natural origin. You can use this product to make ice creams. The recommended dose is 5g/kg.



Prosorbet 100 cold
40400

3 kg



A ready-to-use powder base for the preparation of sorbets. For optimal use, mix your base cold with the rest of the ingredients (sugars and flavoring). Suitable for use with all aqueous or milky liquids. You can use this product to make sorbets. The recommended dose is 100g/kg.



Natural prosorbet 100 cold
48665

3 kg



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 flavored 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
40412

500 g

A powder base for making sorbets. For optimal use, mix your base with the rest of the ingredients (sugars, emulsifiers, aerating agents and flavoring) 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.

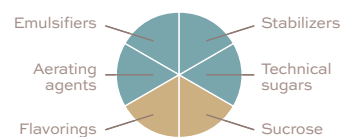


Prosorbet 5 hot natur lacto
41458

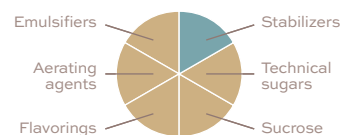
500 g

A mix of stabilising, emulsifying and airing agents. Stabilising agents for sorbets. Mix with a base and apply to any liquid or semi-liquid preparation. The recommended dose is 5 g/kg.

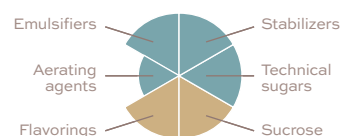
Components for an ice cream



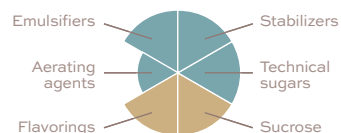
Components for an ice cream



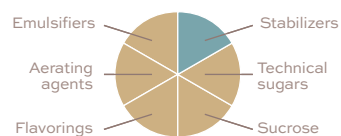
Components for a sorbet



Components for a sorbet



Components for a sorbet



Components for a sorbet





TEXTURIZING AGENTS

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.

Utilisation conseillée : to reduce fatty products to a powder.



Maltosec
48683

500g



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
48643

1kg



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
41333

1kg



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 dependent on use.



Cremor Tartar
41542

1kg



A stabilising and emulsifying agent which stops sugar from crystallising. Helps to stabilise egg whites and cream. Increased volume of pastries is obtained by adding bicarbonate. Apply directly when cold and stir.



Tartaric Acid
52755

900g

Tartaric acid is a natural organic acid used as an acidity regulator, antioxidant and preservative. It is one of the main acids perceived in the mouth, together with citric acid and malic acid. Its presentation as a fine white crystalline powder makes it easy to incorporate in a wide variety of applications. Mode of use: Add directly to the cold liquid and mix with agitation to ensure complete dissolution. Dose according to the needs of the recipe, recommending 1 g/kg as a starting point. Dosage: 0.75-10 g/kg

DESICCANTS

To meet your culinary needs, we have developed a non-edible desiccant that absorbs foods' moisture.

Recommended use: to absorb solid foods' moisture content and preserve them.



Dry sec

41520

 120gX20

 50776 2gX700

Silica gel sachets for the absorption of moisture. For optimal use, place a sachet in the receptacle containing the food you wish to protect from moisture and hermetically seal it. Non-edible product. Do not open the pouch. Do not allow it to come into contact with liquids. You can use this product to preserve solid foods. The recommended dose is 1 sachet per container.

TECHNICAL FATS

Fats which have undergone detrimental treatment while preserving structure, functionality, melting point etc. They can therefore be used as fat additives in various applications without affecting flavour.

Recommended use: in pâtisseries in dry and whipped doughs, biscuits, mousses, ice-creams and creams. In cooking for frying, sautéing, stewing and roasting. Also in sauces and creams.



Organic deodorized coconut oil

43295

 1kg



It is possible to replace fats or the smooth texture of creams with plant based fats such as coconut fat or Shea butter or with inulin. You can also replace the butter content of ganache with a plant based substitute.



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.



Gracila gel

43201

600 g



Powdered gracilaria algae. A 100% plant derived gelling agent which is not classified as an additive. An alternative to agar-agar, pectins or carrageenans. A slower gelling process for creamier textures. Can gel in acids, salty liquids, dairy bases and even high degree alcohols. The gelled texture is resistant to temperatures over 70°C. It is thermo-reversible after 85°C. Ideal for manufacturing gelatins, gels, compotes, flans and curds. The recommended dose is 0.1 to 2%.



Freeze veggie gel

40410

500 g



A mix of plant derived gelling, thickening and sweetening agents. Rapid gelling, low in sugar, transparent, elastic and freeze resistant without syneresis. Pleasant taste. Increased calcium levels enhance the gelling agent reactivity. Gels alcohols and liquid acids. This is a hydro colloid product which does not react in fatty media. Recommended for the encapsulation of solids, liquids and creamy textures. Preparation of sweet or salty veils and gelatins, as well as gel garnishes for mousses, cakes or dishes in general. The recommended dose is 100 g/l.



Elastic

49570

550 g



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.



Gellan gum

48690

500 g



49563 10 kg

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

53509

500 g



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.



Proglaze

52737

500 g



52744 3 kg

Proglaze is a ready-to-use solution that redefines glazing in modern pastry. Made from tapioca starch, dextrose, and agar, this 100% plant-based product is the perfect substitute for animal-based gelatin and pectins. It's ideal for creating mirror glazes with chocolate, fruit, or nut pastes. Its neutral base allows for quick and easy customization without the need to adjust Brix levels or worry about pH variations. Proglaze delivers a stable texture, brilliant shine, and excellent freeze-thaw performance, maintaining its glossy finish even after time in display cases. A practical, efficient, and adaptable solution for chefs seeking consistent results without limiting their creativity. The recommended dose is 5-10%.




Powdered vegetable gelling
48648
 500 g


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


Vegan Mousse
48656
 500 g


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
41296
 500 g


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.


Agar-agar pure
43348
 500 g


A plant based gelling agent derived from red algae. Gelling occurs at approximately 40°C, even though gelatin resists temperatures of up to 80 °C once gelled. Gels liquid acids. Firm, crunchy and transparent texture. Can be used to prepare hot and cold gelatins. Solid caviare, aspic and gelatins which can be grated. The recommended dose is 2 to 15 g/kg.


Kappa gum
40394
 600 g


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
48650
 800 g


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.


Metigel
41395
 300 g


Methylcellulose, derived from plant cellulose. Unlike other gelling agents, Metigel 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.

TEXTURIZING AGENTS



Pectin jaune

48654

500 g



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).



Pectin nappage X58

48675

500 g



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.



Pectin fruit NH

48667

500 g



41476 20 kg

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).



Pectin medium rapid set

40408

500 g



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.



Pectin acid free

41543

500 g



Low methoxyl amidated (LMA) pectin with added calcium. A thickening agent particularly suited to manufacturing dairy and fermented products. It is thermo-reversible between 40 and 60°C. No syneresis. Can be used to gel dairy and fermented products with a low fat content, to stabilise creams, for acid free gels, to achieve an improved consistency. The recommended dose is 0.5 to 0.7% for flans, 1 to 1.2% for creams and 1.5 to 2% for gelatins.



Pectin 325 NH 95

41482

500 g



Low methoxyl amidated (LMA) pectin. A thickening and/or gelling agent (in the presence of calcium) particularly recommended for manufacturing fruit based preparations. Thermo-reversible between 40 and 60°C. Can be used with dairy products and calcium rich fruits and to prepare fruit jams, dairy products and fruit gels that are low in sugar or calcium. The recommended dose for jams is 0.5 to 1% and for gels is 1 to 1.5%.



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
50054

750g



A sodium alginate-based gelling agent. Enables spherification (basis of Molecular Gastronomy). For optimal use, mix the product with cold liquid with a pH above 4, then make spheres with a chloride base. Suitable for use with all aqueous liquids, cannot 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 for direct or reverse spherification. The recommended dose is 5g/kg.



Chloride
50065

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
50060

500g



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



Citrate
52754

750g

Citrate, formerly known as Kit pH, is an essential ingredient for controlling acidity in both sweet and savory preparations. Its use is key in direct spherification, where it guarantees the correct reaction of the alginate. Mode of use: Mix the sodium citrate with the liquid to which the pH is to be raised. Incorporate slowly, adjusting progressively until the desired level of acidity is reached. It is advisable to check the pH with test strips to ensure the accuracy of the final result. Dosage 0.1 - 0.85 g / 100g.



TEXTURIZING AGENTS

GELLING AGENTS OF ANIMAL ORIGIN

With our range of animal-based gelling agents, we aim to meet your needs by offering products that allow you to create a variety of textures, from soft to firm to brittle.

Production process: gelling agents are developed following specific processes related to their extraction sources.

Recommended use: perfect to make soft and flexible gels, such as panna cottas.



Beef gelatin

48655



750 g / 1u=1,8 g

45482 3,5 kg



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

54001



500 g / 1u=1,2 g



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.



Hot powdered gelatin

50738



500 g



A powdered gelatin of animal origin (pork). For optimal use, mix the product with liquid while heating. 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 8-16g/kg.



Silver 180 gelatin sheets

41441



2 kg



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

48646



2 kg



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.

* Bloom level: a figure expressing the force of resistance to the setting of a jelly or a gelatin solution.

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, CO₂ 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).

 Peta crispy neutral 48641  700 g   44604 15 kg	 Peta crispy chocolate 49572  900 g 	 Peta crispy dark chocolate 51 % 48673  900 g	 Peta crispy white chocolate 45040  900 g	 Peta crispy chocolate-copper 41503  900 g
 Peta crispy raspberry 41231  900 g 	 Peta crispy strawberry 41230  900 g	 Peta crispy lime 41229  900 g 44173 15 kg	 Yopop 41506  900 g	 Sparkling sugar 45484  750 g 41401 15 kg

SUGARY CRISPIES

You can astonish your customers with Sugary Crispies' intense flavor and crisp textures, as well as playing around with your creations' looks.

Production process: the ingredient freeze-dried then reduced into a fine powder.

Recommended use: ideal as decoration for plated desserts or as added ingredients in chocolate bars and bonbons.

 Caramel Crispy 41510  750 g
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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

48671

500 g



45474 12,5 kg

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

48678

750 g



45476 12,5 kg

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%



Fresh

41494

750 g



Polyol. Erythritol, 100% derived from cellulose and other plant products. A powdered sweetener with a cooling effect, widely used in the chewing gum industry due to its ability to increase saliva and reduce bacteria growth.

Solids 100% / ACP 280% / SP 70%.



Dextrose powder

48684

650 g



41519 3 kg
50869 12,5 kg

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

48687

700 g



45475 10 kg

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

48662

900 g



40409 4,5 kg

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****48692**
 500 g


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****50063**
 500 g


45478 10 kg

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%.

**Glucose powder
33DE****50053**
 500 g


41434 3 kg

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 and its technical characteristics are as follows:
33 DE, SP 24%, AFP 56%.

**Granulated sorbitol****41472**
 750 g


45477 3,5 kg

Sorbitol product, 100% glucose derived. Food sweetener. Anti-crystallising agent. Humectant. Facilitates emulsion durability and delays rancidity in fats such as ganaches, truffles or spreads. Avoids browning occurring from heating.

**Liquid sorbitol****41545**
 1.3 kg

Minimum of 50% sorbitol. Produced from glucose. Food sweetener. Anti-crystallising agent. Humectant. Facilitates emulsion durability and delays rancidity in fats such as ganaches, truffles or giandujas.

**Liquid invert sugar****48663**
 1,4 kg


41435 7 kg

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:
67°B, SP 125%, AFP 190%.

**Mannitol****41517**
 500 g


Mannitol derived from 100% glucose. Low calorie sweetener. Liquefies at 180°C and caramelises very rapidly by forming an opaque, hard caramel that does not retain moisture.

SUGARS



Liquid glucose 40DE

48647

1,5 kg



41463 7 kg

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%.



Liquid glucose 60DE

48649

1,5 kg



43294 7 kg

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 60, 83°B, SP 67.5%, AFP 114%.



Cremsucre paste

40405

7 kg



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

72°B, SP 110%, AFP 190%.

PRODUCT	SOLIDS	AFP	SP
Sugar (sucrose)	100%	100%	100%
Maltitol	100%	99%	80%
Dextrose	92%	171%	74%
Glucose Syrup	80%	108%	45%
Glucose powder 40DE	95%	78%	34%
Glucose powder 30DE	95%	56%	24%
Glucose powder 20DE	95%	37%	16%

PRODUCT	SOLIDS	AFP	SP
Maltodextrine 18DE	95%	35%	15%
Fructose	100%	188%	144%
Invert Sugar	70%	190%	125%
Cremsucre	72%	190%	110%
Honey	80%	190%	130%
Lactose	100%	100%	16%
Starch	100%	0%	0%



SINGLE-ORIGIN SUGARS

Our single-origin sugars add character and crunch to your food preparations. They come exclusively from Mauritius and are 100% natural.

Recommended use: ideal as a substitute for or addition to classic sugar to add extra character to your products.



Muscovado dark sugar

53543



53544 12.5 kg



Guérande salt flower

41553



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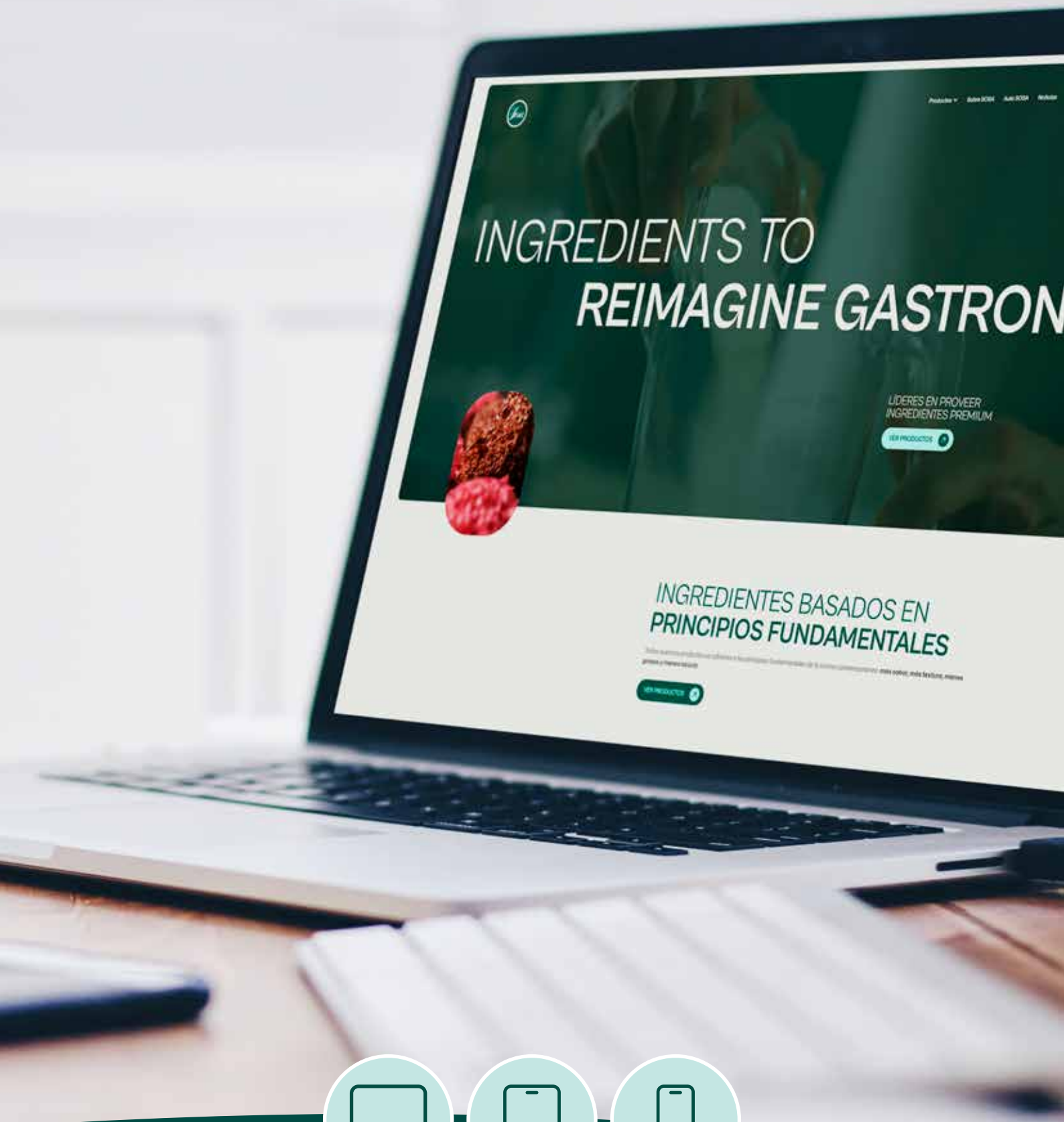
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PASSION FRUIT LADYFINGERS



LIST OF INGREDIENTS

- 600 g Passion fruit purée
- 60 g Sosa Albuwhip
- 400 g Egg yolks
- 400 g T55 Flour
- 100 g Sosa Potato starch
- 100 g Valrhona Clarified butter
- 550 g Sugar
- 200 g Invert sugar

RECIPE

Beat the egg yolks with half the sugar and invert sugar.

At the same time, beat the passion fruit purée, the SOSA Albuwhip and the potato starch flour; then leave the mixture to take on a frothy texture.

Gently mix together the two preparations and add in the sifted flour.

Spread out on a tray.

Bake at 355°F (180°C) for approx. 12-15 minutes.

CREAMED FRUIT PURÉE



LIST OF INGREDIENTS

- 400 g Williams pear purée
- 50 g Water
- 50 g Sugar
- 25 g Sosa Gelcrem cold
- 30 g Lemon juice

RECIPE

Mix all the ingredients together cold using an immersion blender.
Leave in the refrigerator for 20 minutes and use immediately.

Tip: this recipe works with purées such as: *Mango** / *Redcurrant** / *Pear** / *Blackcurrant* / *Green Apple* / *Raspberry* / *Strawberry* / *Apricot*

**Visible in the photo*

OPALYS VANILLA CRÈME PÂTISSIÈRE



LIST OF INGREDIENTS

- 800 g Whole milk
- 200 g Heavy cream 36%
- 180 g Egg yolks
- 100 g Sugar
- 50 g Sosa Gelcrem hot
- 1 pce/s Vanilla bean
- 100 g Opalys 33% white chocolate couverture

RECIPE

Heat the cream with the scored vanilla bean and leave to infuse for 20 minutes. Mix all the ingredients together in a stand mixer; and bring to a boil. Add the white chocolate and mix again to smooth out the texture.
Tips: this pastry cream can be frozen.

VEGAN RASPBERRY INSPIRATION CRÉMEUX



LIST OF INGREDIENTS

- 450 g Raspberry purée
- 150 g Water
- 50 g Sosa Glucose powder DE33
- 20 g Sosa Hot inulin
- 50 g Sugar
- 6 g Sosa Pectin NH
- 6 g Sosa Natur Emul
- 165 g Raspberry Inspiration
- 25 g Sosa Deodorized coconut oil
- 5 g Lemon juice

RECIPE

Weigh out and mix together the sugar, glucose powder, Pectin NH and SOSA Natur Emul emulsifier.

Heat the fruit purée and water to 75-85°F (25-30°C), add the sugar and pectin mix and bring to a boil.

Gradually combine the hot mixture with the fruit couverture and coconut oil. Mix, first by hand, then in a stand mixer, until you obtain a perfect emulsion.

Finish by adding the liquid.

Add the lemon juice and mix again until the texture is smooth.

Leave to set in the refrigerator.

PLANT-BASED ORIADO CRÉMEUX



Pro-pannacotta

48650

800 g

LIST OF INGREDIENTS

- 530 g Oat drink
- 65g Sosa Glucose powder DE33
- 5g Sosa Pro Panacotta
- 2g Sosa Natur Emul
- 360g Oriado 60% black chocolate couverture
- 80g Deodorized coconut oil

RECIPE

Warm the oat drink to 75°F (25°C). Mix together the powdered glucose, lota and Natur Emul and add them to the warmed oat drink. Heat to at least 185°F (85°C). Melt the coconut oil and mix it with the couverture. Gradually combine the liquid with the chocolate and coconut oil, and mix with an immersion blender until an emulsion starts to form. Use an immersion blender to finish off the emulsion so it takes on a nice creamy texture. Leave to set in the refrigerator.

RASPBERRY AND BEETROOT FINE FOAM



LIST OF INGREDIENTS

- 2 g Lecithin powder
- 20 g Cane sugar
- 300 g Raspberry, beetroot & vanilla juice

RECIPE

Mix the cane sugar and lecithin. Heat the water and raspberry, beetroot and vanilla juice. Add the sugar and lecithin mix, then bring to a boil.

Store in the refrigerator.

When you are ready to serve, pour the mixture through a fine sieve and use an immersion blender to whip up the surface until it has the texture of a mousse.

Collect the resulting foam and immediately place it on the dessert.

FRUIT JELLY FOR SPHERES



**Powdered
vegetable gelling**
48648

 500 g

LIST OF INGREDIENTS FOR 530 G

- 400 g Orange juice
- 20 g Sosa Plant-based gelling agent
- 50 g Sugar

RECIPE

Mix all the ingredients together while cold, then bring to a boil. Ice at 140-150°F (60-65°C).

Tips:

Do not coat products if they have reached -20°F (-30°C), as the gel will become brittle and opaque.
Ideal temperature: 0 to -4°F (-18 to -20°C).

RASPBERRY/PEAR GELLAN GUM



LIST OF INGREDIENTS FOR 530 G

- 450 g Williams pear purée
- 100 g Water
- 6 g Sosa Gellan gum
- 100 g Sugar

RECIPE

Mix all the ingredients with the Sosa Gellan Gum while still cold.

Bring to a boil and immediately pour out.

LIST OF INGREDIENTS FOR 530 G

- 200 g Raspberry purée
- 100 g Water
- 8 g Sosa Gellan gum
- 100 g Sugar

RECIPE

Mix all the ingredients with the Sosa Gellan Gum while still cold.

Bring to a boil and immediately pour out.

HAZELNUT AND ALMOND PRALINÉ JELLY



Pectin Nappage X58

48675

500 g

LIST OF INGREDIENTS

- 600 g Whole milk
- 40 g Sugar
- 6 g Sosa Pectin X58
- 300 g 66 % Hazelnut praliné
- 22 g Cocoa butter

RECIPE

Mix the sugar and pectin X58 together. Warm the milk and whisk in the sugar-pectin mixture. Bring to a boil while stirring. Gradually combine a portion of the hot milk with the praliné and melted cocoa butter. Mix with a spatula so that an elastic texture starts to form in the center – This is a sign that you are starting to make an emulsion.

Immediately mix using an immersion blender to make a perfect emulsion. Continue to gradually add the milk, taking care to maintain the emulsion until mixing is complete. Leave to cool to 85°F (30°C) and pour out into rings or glasses.

Tip: if necessary, you can reheat the jelly to 140°F (60°C) and pour out at 85°F (30°C).

IMPORTANT: this jelly cannot be frozen.

70% ALMOND PRALINÉ MILK ICE CREAM



Procrema 5 BIO hot

41436

700 g

LIST OF INGREDIENTS

- 1320 g Whole milk
- 8 g Heavy cream 36%
- 50 g 1% fat dry milk
- 158 g Sugar
- 120 g Sosa Glucose powder DE33
- 8 g Sosa Organic Procrema 5
- 340 g 70 % Almond praliné

RECIPE

Carefully weigh all the ingredients.
First, pour the water into your cooking pot (a saucepan or pasteurizing machine).
Once it is at 75°F (25°C), add the dry milk.
Once it is at 85°F (30°C), add the sugars (sugar, glucose powder and invert sugar).
Once it is at 105°F (40°C), incorporate the cream and chocolates.
At 115°F (45°C), finish incorporating the ingredients by adding the stabilizer and emulsifier mixture which has been added to

approx. 10% of the sugar.
Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).
If possible, homogenize the mixture to make any fat crystals as tiny as possible.
Leave the mixture to sit for at least 12 hours.
Mix using an immersion blender and churn at between 15-20°F (-6°C to -10°C).
Store in the freezer at 0°F (-18°C).

MANGO, PASSION FRUIT & COCONUT PRALINÉ SORBET



LIST OF INGREDIENTS

- 620 g Water
- 175 g Sosa Dextrose
- 210 g Glucose DE60
- 55 g Sosa Inulin
- 2 g Sosa Natur Emul
- 3 g Sosa Prosorbet Natur 5
- 55 g Maltodextrin powder
- 280 g 55% almond and coconut praliné
- 530 g Mango purée
- 70 g Passion fruit purée

RECIPE

How to use: Pour the water into a saucepan. Heat to 105°F (40°C). Mix the Inulin, Dextrose and Maltodextrin with the Prosorbet and Natur Emul, then add to this to the water; followed by the glucose DE60. Heat to 140°F (60°C). Combine with the praliné to make an emulsion. Pasteurize at 185°F (85°C). Quickly cool back down to 40°F (4°C), add the fruit purées, then leave to sit in the refrigerator for 12 hours.

Mix using an immersion blender and churn.

TANGY FRUIT SAUCE



LIST OF INGREDIENTS

- 500 g Tangerine juice
- 60 g Sosa Liquid glucose DE35/40
- 2 g Sosa Pure xanthan gum

RECIPE

Use a small amount of mandarin juice to gradually dilute the Xanthan Gum. Incorporate the remainder of the mandarin juice and mix using an immersion blender if necessary.

Tip: When you mix your mandarin sauce, it might turn opaque. To reverse this, put it in a sous-vide cooker for a few moments.

The sauce will regain its original color once all micro-bubbles have been removed.

VEGAN LEMON CREAM



Pectin fruit NH

48667

500 g



LIST OF INGREDIENTS

- 250 g Lemon juice
- 10 g Lemon Zest
- 235 g Mineral water
- 170 g Sugar
- 12 g Sosa Pectin NH
- 4 g Sosa Natur Emul
- 80 g Cocoa butter
- 30 g Grape seed oil

RECIPE

Heat the water, lemon juice and zest.
At 105°F (40°C), add the sugar combined with Natur Emul and pectin NH.
Bring to a boil.
Gradually combine with the melted cocoa butter and oil, and blend using a stand mixer.
Mix using an immersion blender to form a perfect emulsion and get a nice creamy texture.

Leave to set in the refrigerator at 40°F (4°C).

CHOCOLATE GAVOTTE WAFER



LIST OF INGREDIENTS

- 125 g Egg whites
- 100 g Confectioner's sugar
- 540 g Water
- 50 g 84 % European-style butter
- 50 g Flour T55
- 50 g Sosa Maltosec
- 4 g Fine salt
- 100 g Illanka 63% noir chocolate couverture

RECIPE

Mix together the flour, confectioner's sugar, water, butter and salt. Add the Maltosec and boil for 1 minute. Add in the chocolate and whisk or mix using an immersion blender to give it a smooth texture. Spread the mixture out over a silicone-coated tray, then bake for 7-8 minutes at 340°F (170°C).

Use a spatula to pull the wafer away from the edges of the tray, then leave it as a single sheet or cut it into shapes.

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 flavor, 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

**Pectin fruit NH**

48667

 500 g
**Powdered vegetable gelling**

48648

 500 g
**Pro-pannacotta**

48650

 800 g
**Kappa Gum**

40394

 600 g
**Gellan Gum**

48690

 500 g
**Agar-agar**

41296

 500 g
**Pectin nappage X58**

48675

 500 g
**Vegan Mousse**

48656

 500 g

FOR MAKING EMULSIONS

**Soy Lecithin**

48644

 400 g
**Natur Emul**

48645

 500 g
**Sojawhip**

40375

 300 g
**Potatowhip**

44180

 300 g

FOR AERATING

FOR STABILIZING

**Procrema 5 BIO hot**

41436

 700 g
**Guar Gum**

48682

 750 g
**Natural Procrema 100 Cold/Hot**

48674

 3 kg
**Natural Prosorbet 100 Cold**

48665

 3 kg

FOR THICKENING

**Xanthan gum**

48642

 500 g
**Gelcrem Hot**

48640

 500 g
**Kudzu**

41221

 400 g
**Gelespessa**

41375

 500 g
**Gelcrem Cold**

48652

 500 g
**Carob Gum**

48686

 650 g

BULKING AGENTS

**Maltosec**

48683

 500 g
**Hot Inulin**

48692

 500 g
**Cold Inulin**

50063

 500 g



Ingredients to reimagine gastronomy

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