



premium ingredients
modern gastronomy

SELECTION





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 selected and prepared from the field to their final packaging, texturizing agents, colorants, flavorings, and technical sugars. Sosa Ingredients' creations are still made and prepared not far from Barcelona (Catalonia) or in Granadella (also in Catalonia) for nuts. **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

TRANSPARENCY SELECTION 4

Our Commitments4-5
Ingredients of 100% Natural Origin6-7

ASSORTMENTS BY PROFESSION 8

NUTS 10



Raw Nuts10
Caramelized Nuts11
Caramelized Cantonese Nuts12
Nuts in Pure Paste Form13
Pralicroc13

PRESERVES 16



Concentrated Preserves16
Fruits and Sauces16
Candied Fruit17

CRYSTALLIZED FLOWERS 18

SOFT DRIED FRUIT 18



Soft Dried Fruit18

CONCENTRATED PASTES 19



Concentrated Pastes19

FREEZE-DRIED & CRISPIES 20



Freeze-Dried Products20
Crispies21
Wet-Proof Crispies21

POWDER EXTRACTS 22



Taste Color Powder Extracts..22-23
Taste Color Application Ideas. 24-25

FLAVORS & ESSENCES 26



Flavorings26

DEEP-FRIED TEXTURES 27



Aerated Deep-Fried Products27

TEXTURE ENHANCERS 28



Emulsifiers28
Aerating Agents29
Whipping Agents.....30
Thickening Agents30-31
Ice Cream Stabilizers32-33
Bulking Agents.....34
Acids.....34
Desiccants.....35
Gelling Agents.....36-37
Gelling Agents - Spherification ..38
Gelling Agents of Animal Origin.39

SUGARS 40



Peta Crispies40
Sugary Crispies.....40
Technical Sugars.....41-42
Single-Origin Sugars.....43

ESSENTIALS 46



Recipes for essentials48-61
Our selection for plant-based pastries62-63

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

Kosher Transparency Selection* Natural extract or flavoring
 Natural coloring No artificial colors No preservatives Plant-based pastries

* made with 100% natural ingredients and 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 are made with **100% naturally sourced raw 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.



A careful selection of ingredients



No colorings



No preservatives



Palm oil-free



No GMOs
























































No artificial flavors

TRANSPARENCY SELECTION

PRODUCT PHOTO	REF.	ARTICLE	PAGE
NUTS			
	36926	Marcona Blanched Almonds 14/16 (10kg)	10
	36943	Negrita Hazelnuts (skin on) s/12mm (10kg)	10
	36974	Raw Macadamia nuts (1kg)	10
	36975	Raw Pecan Nuts (1kg)	10
	36989	Iranian Raw Green Pistachios (1kg)	10
	36953	Crunchy Chopped Hazelnuts (1kg)	10
	37347	Toasted Hazelnut Flour (1kg)	10
	36883	Pistachio Flour (1kg)	10
	37333 37332	Extra-Fine Almond Flour (1kg) Extra-Fine Almond Flour (10kg)	10
	37340	Roasted Almond Flour (1kg)	10
	36950	Chopped Roasted Hazelnuts (1kg)	10
	36911	Largueta Natural Almonds 36/38 (1kg)	10
	36929	Peeled and Toasted Marcona Almonds 36/38 (1kg)	10
	36971	Raw Walnut Halves	10
	38861	Caramelized Pecans (600g)	11
	39393	Caramelized Walnut Halves (1kg)	11
	39020	Caramelized Sesame Seeds (600g)	11
	38483	Caramelized Hazelnuts (600g)	11
	38949	Caramelized Pumpkin Seeds (600g)	11
	37904	Caramelized Cantonese Almonds (600g)	12
	37853	Caramelized Cantonese Hazelnuts (600g)	12
	38952	Caramelized Cantonese Pistachios (600g)	12
	39478	Caramelized Cantonese Peanuts (600g)	12
	37928	Caramelized Cantonese Pecans (500g)	12
	39477	Caramelized Cantonese Macadamia Nuts (600g)	12
	38870	Caramelized Cantonese Slivered Almonds (600g)	12
	38021	Caramelized Cantonese Slivered Hazelnuts (600g)	12
	39480	Caramelized Cantonese Sunflower Seeds (600g)	12

PRODUCT PHOTO	REF.	ARTICLE	PAGE
	37863	Caramelized Cantonese Sesame Seeds (600g)	12
	39021	Caramelized Cantonese Black Sesame Seeds (600g)	12
	39265	Cantonese-Style Cocoa Nibs (500g)	12
	36854	Pure Roasted Hazelnut Paste (1kg)	13
	37521	Raw Almond Pure Paste (1kg)	13
	36863	Pure Pistachio Paste (1kg)	13
	37548	Pure Pecan Paste (1kg)	13
	37527	Pure Spanish Toasted Pine Nut Paste (1kg)	13
	37513 37525	Pure Walnut Paste (1kg) Pure Walnut Paste (5kg)	13
	37524 37545	Pure Macadamia Nut Paste (1kg) Pure Macadamia Nut Paste (5kg)	13
	37541	Pure Peanut Paste (1kg)	13
	37550	Pure Black Sesame Seed Paste (1kg)	13
	36845	Pistachio Pralincroc (1.25kg)	13
	37537	Pure Roasted Italian Hazelnut Paste (1kg)	13
PRESERVES			
	36844	Mangue en dés 10x10 mm (1,5 kg)	16
	37243	Cubed Tangerine Zest (1.5kg)	16
	37457	Lemon Jam (1.5kg)	16
	36829	Lemon Strips 80 x 6 mm (3.5kg)	17
	37482	Diced Orange 8 x 8mm (3.5kg)	17
	37487	Orange Strips 80 x 6mm (3.5kg)	17
	37486	Orange Slices (3.5kg)	17
	37786	Orange Shavings (1.25kg)	17
	37413	Lemon Slices (3.4kg)	17
	36858	Diced Candied Lemon (3.5kg)	17
	36824	Whole Yuzu (1.6kg)	17
	37162	Candied Diced Citron 10 x 10mm (3.5kg)	17
	37387	Ginger Pieces (1.4kg)	17

PRODUCT PHOTO	REF.	ARTICLE	PAGE
SOFT DRIED FRUIT			
	38551	Coconut Shavings (200g)	18
CONCENTRATED PASTES			
	39381	Yuzu (1.5kg)	19
	39383	Passion Fruit (1.5kg)	19
	39403	Licorice (1.5kg)	19
	39382	Strawberry (1.5kg)	19
	39605	Dulce De Leche (1.5kg)	19
	39392	Mango (1.5kg)	19
	39387	Orange (1.5kg)	19
	39384	Raspberry (1.5kg)	19
	39385	Wild Strawberry (1.5kg)	19
	37540	Arabica Coffee (1.2kg)	19
FREEZE-DRIED & CRISPIES			
	38039	Mango cubes (100g)	20
	38014	Whole Freeze-Dried Strawberries (60g)	20
	38016	Whole Freeze-Dried Wild Strawberries (60g)	20
	39468	Freeze-Dried Sliced Strawberries (250g)	20
	38640 38637	Whole Freeze-Dried Raspberries (75g) Whole Freeze-Dried Raspberries (375g)	20
	38051	Whole Freeze-Dried Blackberries (80g)	20
	39476	Freeze-Dried Sliced Orange (60g)	20
	39488	Freeze-Dried Corn (120g)	20
	38149	Halved Cherry Tomatoes (50g)	20
	38140	Sliced Beetroot (30g)	20
	39084	Freeze-Dried Horned Violet Petals (5g)	20
	39492	Freeze-Dried Red Rose Petals (5g)	20
	38824	Mixed Dried Flowers (50g)	20
	37953	Blueberries (50g)	20

PRODUCT PHOTO	REF.	ARTICLE	PAGE
	38041	Sliced Apple (50g)	20
	39472	Lime Crispy 2-10mm (200g)	21
	37879 48012	Raspberry Crispy 5-8mm (250g) Raspberry Crispy 5-8mm (1.2kg)	21
	37591 38957	Bananas O-I0mm (1.2kg) Bananas O-I0mm (250g)	21
	39090	Yocrispy (280g)	21
	39262	Cherry Crispy 2-10mm (200g)	21
	38459	Apricot I-4mm (250g)	21
TASTE COLOR			
	38650	Sosa Freeze-Dried Strawberry Powder (250g)	22
	37855	Raspberry (300g)	22
	38664	Passion fruit (700g)	22
	38780	Mango (600g)	22
	39041	'Matcha C' Green Tea (350g)	22
	38618	Carrot (500g)	22
	37865	Tomato (450g)	22
	38998	Beetroot (300g)	22
	39081	Red wine (200g)	22
	39092	Yopols Mediterranean (800g)	22
	38787	Apple (700g)	22
	38722	Green Olive Flour (400g)	22
	38665	Wild Fruits (700g)	22
	39042	Organic Japanese 'Matcha E' Green Tea (350g)	22
FLAVORS & ESSENCES			
	37946	Rose Water (100g)	26
	38653	Ripe Strawberry (50g)	26
	38294	Yuzu (50g)	26
	38289	Bergamot (50g)	26
	38397	Lavender (50g)	26
	38256	Raspberry (50g)	26
	38276	Pistachio (50g)	26

PRODUCT PHOTO	REF.	ARTICLE	PAGE
DEEP-FRIED TEXTURES			
	38449	Sosa Aerated Deep-Fried Potato Pieces (750g)	27
	38450	Aerated Deep-Fried Potato Flour (650g)	27
TEXTURE ENHANCERS			
	38754	Soy Lecithin (400g)	28
	38850	Natur Emul (500g)	28
	39087	Wax Concept (500g)	28
	39598	Naturfoam (400g)	28
	38984	Prosoufflé (500g)	29
	38967	Potatowhip (400g)	30
	38696	Pure Xanthan Gum (500g)	30
	38694	Clear Xanthan Gum (500g)	30
	38461 39303	Albuwhip (500g) Albuwhip (15kg)	30
	37874	Gelespessa (500g)	31
	38977	Promochi (Kuzu) (400g)	31
	38689	Guar Gum (750g)	31
	38674	Gelcrem Cold (500g)	31
	38687	Carob Gum (650g)	31
	38673	Gelcrem Hot (500g)	31
	37631	Natural Procrema I5 Cold/Hot (3kg)	32
	39410	Organic Procrema 5 Hot (700g)	32
	37627	Natural Procrema 100 Cold/Hot (3kg)	32
	37643	Natural Prosorbet 100 Cold (3kg)	33
	38772	Maltosec (500g)	34
	37083	Ascorbic Acid (1kg)	34
	37085	Citric Acid (1kg)	34
	38599	Elastic (550g)	36
	38678	Plant-based gelling agent (500g)	36
	38697	Gellan Gum (500g)	36

PRODUCT PHOTO	REF.	ARTICLE	PAGE
	37872	Agar-Agar (500g)	36
	37857	Vegan Mousse (500g)	36
	38690	Kappa Gum (600g)	37
	38670	Pro-Pannacotta (Iota) (800g)	37
	38897	Pectin Medium Rapid Set (500g)	37
	38818	Meltigel (300g)	37
	38670	Beef gelatin (750g)	39
	38734	Instangel (500g)	39
	37295	Silver Gelatin Sheet (2kg)	39
	37294	Gold Gelatin Sheet (2kg)	39
SUGARS			
	39496	Neutral Peta Crispy (700g)	40
	39461	Cold Inulin (500g)	41
	38771	Maltodextrin Powder (500g)	41
	38770	Maltitol Powder (750g)	41
	39462	Dextrose Powder (650g)	41
	39054	Trehalose Powder (700g)	41
	39460 37372	Hot Inulin (500g) Hot Inulin (3kg)	41
	39464 37311	Glucose Powder (500g) Glucose Powder (3kg)	41
	39463	Isomalt Powder (900g)	41
	37111 37110	Liquid Invert Sugar (7kg) Liquid Invert Sugar (1.4kg)	42
	37595	Polydextrose (3.5kg)	42
	37305	Glucose Syrup 35-40 DE (1.5kg)	42
	37309	Liquid Glucose 60 DE (1.5kg)	42
	37821	Cremsucre Paste (7kg)	42
	37890	Muscovado Sugar (750g)	43

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	37853	Caramelized Cantonese Hazelnuts - 600g	
	39478	Caramelized Cantonese Peanuts - 600g	
	38952	Caramelized Cantonese Pistachios - 600g	
INTENSE FLAVOR PURE NUT PASTE	36863	Pure Pistachio Paste - 1kg	
COLD CANDIED FRUIT: MORE FLAVOR, LESS SUGAR*	37482	Cubed Oranges - 3.5kg	
	36858	Cubed Lemon - 3.5kg	
	37786	Orange Shavings - 1.25kg	
	37785	Lemon Shavings - 1.25kg	
THE IDEAL SOFT FRUIT FOR DECORATION	38551	Coconut Shavings - 200g	
CRISPIES BITES OF CRUNCHY TEXTURE AND FRESH FRUIT FLAVOR	38631	Raspberry Crispy - 2-10mm - 300g	
	39472	Lime - 2-10mm - 200g	
	38663	Passion Fruit Crispy - 2-10mm - 200g	
WET-PROOF BITESIZE PIECES OFFERING MOISTURE PROTECTION, A CRUNCHY TEXTURE AND A FRESH FRUIT FLAVOR	38878	Wet-Proof Passion Fruit Crispy - 400g	
	38632	Wet-Proof Raspberry Crispy - 400g	
FREEZE-DRIED FRUIT POWDER	37855	Freeze-Dried Raspberry Powder - 300g	
THICKENER	38674	Gelcrem Cold 500g	
	38673	Gelcrem Hot 500g	
EMULSIFIER	38754	Soy Lecithin Powder - 400g	
	38850	Natur Emul 500g	
AERATED TEXTURE	38976	Proespuma Cold - 700g	
	38674	Albumin - 500g	
	38984	Prosoufflé - 500g	
ICE CREAM STABILIZER	38980	ProSORbet 5 Hot/Cold - 500g	
A QUICK SETTING, SEMI-ELASTIC VEGAN GELLING AGENT	38678	Plant-Based Gelling Agent - 500g	
	38690	Kappa Gum - 600g	
VEGAN GELLING AGENTS	38697	Gellan Gum - 500g	
	37850	Pectin NH - 500g	
	38970	Pro Pannacotta Iota - 800g	
	38894	Yellow Pectin - 500g	
NON-VEGAN GELLING AGENTS	38670	Beef Gelatin - 750g	

ARE YOU A BAKER OR PASTRY MAKER?			
WHAT ARE YOU LOOKING FOR?	OUR ESSENTIALS		
EXTRA-FINE POWDERED NUTS	37332	Extra Fine Marcona Almond Flour - 10kg	
CRUNCHY, CARAMELIZED TEXTURE	37853	Caramelized Cantonese Hazelnuts - 600g	
	39478	Caramelized Cantonese Peanuts - 600g	
	37904	Caramelized Cantonese Almonds - 600g	
INTENSE FLAVOR PURE NUT PASTE	36863	Pure Pistachio Paste - 1kg	
COLD CANDIED FRUIT: MORE FLAVOR, LESS SUGAR	37482	Cubed Oranges - 3.5kg	
	36858	Cubed Lemon - 3.5kg	
	37786	Orange Shavings - 1.25kg	
	37785	Lemon Shavings - 1.25kg	
CRISPIES BITES OF CRUNCHY TEXTURE AND FRESH FRUIT FLAVOR	37879	Raspberry Crispy - 5-8mm - 250g	
WET-PROOF CRISPIES BITESIZE PIECES OFFERING MOISTURE PROTECTION, A CRUNCHY TEXTURE AND A FRESH FRUIT FLAVOR	38878	Wet-Proof Passion Fruit Crispy - 400g	
	38632	Wet-Proof Raspberry Crispy - 400g	
	38778	Wet-Proof Mango Crispy - 400g	
FREEZE-DRIED FRUIT POWDER	38664	Passion Fruit Powder - 700g	
THICKENER	38674	Gelcrem Cold 500g	
	38673	Gelcrem Hot 500g	
EMULSIFIER	38754	Soy Lecithin Powder - 400g	
	38850	Natur Emul 500g	
AERATED TEXTURE	38674 39303	Albuwhip 500g & 15 kg	
ICE CREAM STABILIZER	38980	French Prosorbet 5 Hot/Cold - 500g	
VEGAN GELLING AGENTS	38898	Chocolate Pectin Glaze x58 - 500g	
	38697	Gellan Gum - 500g	
	37850	Pectin NH - 500g	
	38894	Yellow Pectin - 500g	
NON-VEGAN GELLING AGENTS	38670	Beef Gelatin - 750g	
OXIDATION PREVENTION	37083	Ascorbic Acid - 1kg	
ACIDITY REGULATOR	37085	Citric Acid Powder - 1kg	

NUTS AND SEEDS

Sosa Ingredients' nut and seed 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.



Natural Largueta Almonds
36/38
36911



1kg



Peeled and Toasted Marcona Almonds 36/38
36929



1kg



Marcona Blanched Almonds
14/16
36926



10kg



Negrita Hazelnuts (skin on)
5/12mm
36943



10kg



Raw Macadamia Nuts
36974



1kg



Raw Pecan Nuts
36975



1kg



Raw Walnut Halves
36971



1kg



Iranian Raw Green Pistachios
36989



1kg



Crunchy Chopped Hazelnuts
36953



1kg



Chopped Roasted Peanuts
36950



1kg



Toasted Hazelnut Flour
37347



1kg



Extra Fine Marcona Almond Flour
37333



1kg



10kg



Pistachio Flour
36823



1kg



Toasted Almond Flour
37340



1kg





CARMELIZED 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 Pecans

38861

600g



Caramelized Sesame Seeds

39020

600g



Caramelized Hazelnuts

38483

600g



Caramelized Walnut Halves

39393

1kg



Caramelized Pumpkin Seeds

38949

600g



NUTS AND SEEDS



CARAMELIZED CANTONESE 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.



Caramelized Cantonese Almonds

37904

600g



Caramelized Cantonese Hazelnuts

37853

600g



Caramelized Cantonese Pistachios

38952

600g



Caramelized Cantonese Peanuts

39478

600g



Caramelized Cantonese Pecans

37928

500g



Caramelized Cantonese Macadamia Nuts

39477

600g



Caramelized Cantonese Slivered Almonds

38870

600g



Caramelized Cantonese Slivered Hazelnuts

38021

600g



Caramelized Cantonese Sunflower Seeds

39480

600g



Caramelized Cantonese Sesame Seeds

37863

600g



Caramelized Cantonese Black Sesame Seeds

39021

600g



Cantonese Cocoa Nibs

39265

500g



“



CHEF'S TIP

Why not offer your customers bags of Cantonese nuts? They make for perfect snacks!

This revolutionary nut-processing technique can be used in several ways and it also protects caramelized products from moisture. The nuts take on beautiful roasted and intensely caramelized notes, with the merest hint of sweetness. Ideal for ice creams, pastry decorations and chocolates.

PHILIPPE GIVRE Executive Pastry Chef - École Valrhona (Tain l'Hermitage)

”



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 Cantonese nuts.



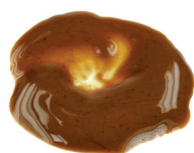
NUTS IN PURE PASTE FORM

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 pure pastes can be used in fillings (desserts, ganache for macarons), fondants, viennoiserie fillings, brioches, cakes, ice cream flavorings, savory sauces, etc.

*contains fruits' own natural sugar



Pure Roasted Hazelnut Paste

36854

1kg



Pure Raw Almond Paste

37521

1kg



Pure Pistachio Paste

36863

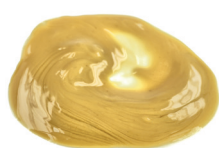
1kg



Pure Pecan Paste

37548

1kg



Pure Spanish Toasted Pine Nut Paste

37527

1kg



Pure Walnut Paste

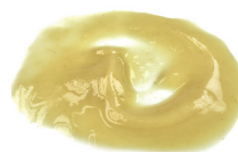
37513

1kg



37525

5kg



Pure Macadamia Nut Paste

37524

1kg



37545

5kg



Pure Peanut Paste

37541

1kg



Pure Black Sesame Seed Paste

37550

1kg



Pure Roasted Italian Hazelnut Paste

37537

1kg



PRALICROC

Praliné pastes with all the intense flavor of their original nut, with a crunchy texture that also melts in the mouth.

Production process: Fine, crunchy biscuit pieces are mixed with a praliné made using the same technique as our pure pastes.

Recommended use: Praliccroc can be used in fillings (desserts, ganache for macarons), fondants, viennoiserie fillings, brioches, cakes, ice cream flavorings, savory sauces, etc.



Pistachio Praliccroc

36845

1.25kg



SOSA INGREDIENTS' VISION FOR NUTS

ALMOND IN ALL ITS FORMS



CARAMELIZED CANTONESE NUTS

Caramelized nuts offer an intense flavor 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.

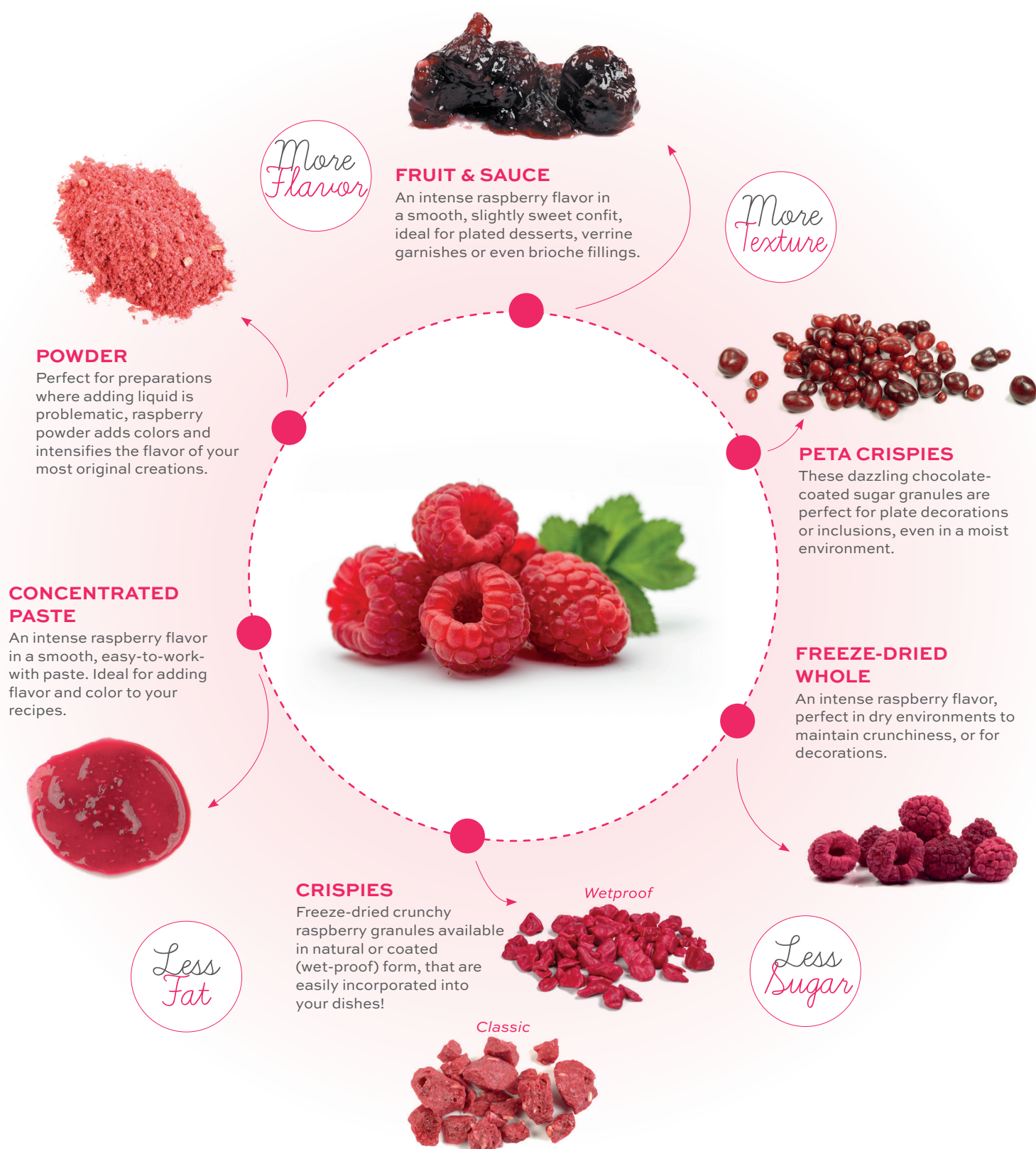


PURE PASTE

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

SOSA INGREDIENTS' VISION FOR FRUIT

RASPBERRY IN ALL ITS FORMS



PRESERVES

To preserve the fruit's intense natural flavor, we use a low-pressure cold preserving technique (at 115°F or 45°C) to make our preserves. This technical process also allows us to guarantee you top-quality preserved fruit pieces with just the right amount of sugar and organoleptic qualities very like fresh fruit's. Explore Sosa Ingredients' four ranges of preserves.



CONCENTRATED PRESERVES

Our concentrated preserves will become an excellent addition to your recipes thanks to their delicious and intense fresh fruit flavor.

Production process: Our cold, pressurized preserving technique (at 115°F or 45°C) lends our products a less sugary taste than classic methods, while optimally preserving fresh fruits' organoleptic qualities.

Recommended use: Perfect for flavoring your mousses and creams, or for adding flavor to fillings destined for melt-in-the-middle fondants, pastries and brioches.



Lemon Jam

37457

1.5kg



FRUIT & SAUCES

A delicious range of syrups with real fresh fruit pieces

Production process: In this range, once again our cold preserving technique (at 115°F or 45°C) guarantees you a flavor 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 Orange Zest
5 × 5mm

37246

1.5kg



Cubed Lemon Zest
5 × 5mm

37242

1.5kg



Cubed Mango
10 × 10mm

36844

1.5kg



Whole Red Berries
5 × 5mm

37241

1.5kg



Cubed Yuzu Zest
7 × 7mm

37281

1.5kg



Cubed Apple
10 × 10mm

37244

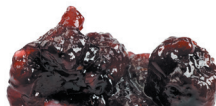
1.5kg



Whole Strawberries
15 × 15mm

37240

1.5kg



Whole Raspberries
15 × 15mm

37237

1.5kg



SOSA Tangerine Skin
5 × 5mm

37243

1.5kg





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 flavor 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 flavor.

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.



Cubed Oranges - 8 x 8mm

37482



Orange Strips - 80 x 6mm

37487



Orange Slices

37486



Orange Shavings

37786



Lemon Zest Paste

39622



Lemon Slices

37413



Lemon Shavings

37785



**Candied Lemon Cubes
7 x 7mm**

36858



Lemon Strips - 80 x 6mm

36829



**Candied Diced Citron
10 x 10mm**

37162



Whole Yuzu

36824



Sliced Ginger - 2-5mm

37387



LEGEND

70°B 70 degrees Brix 50°B 50 degrees Brix

PRESERVES



C O N F I T
COLD CONFIT SEMI CONFIT
TRADITIONNEL CONFIT
CONFITURES & CRISTALISEES

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

38933

300g



Violet Petals

38931

500g



Violet Flowers - 1mm

38625

500g



Rose Flowers - 1mm

39002

500g



D R I E D
& SOFT DRIED

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.



Dried Apricots

37094

3kg



Dried Figs

37358

2.5kg



Blond Raisins

37770

2.5kg



Cubed Coconut

37223

2.5kg



Coconut Shavings

38551

200g





CONCENTRATED PASTES

We have carefully created our top-quality concentrated pastes to help you make your finest pastries. Explore classic flavors 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 flavor.

Recommended use: Perfect for your ice creams, creams, mousses, glazes and desserts.



Strawberry

39382

1.5kg



Wild Strawberry

39385

1.5kg



Mango

39392

1.5kg



Passion Fruit

39383

1.5kg



Orange

39387

1.5kg



Green Apple

37435

1.5kg



Yuzu

39381

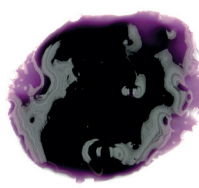
1.5kg



Coconut

37191

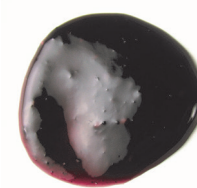
1kg



Violet

37783

1.5kg



Blueberry

37103

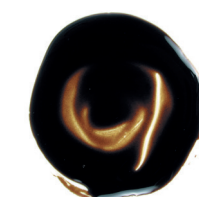
1.5kg



Dulce de Leche

39605

1.5kg



Licorice

39403

1.5kg



Bourbon Vanilla

37772

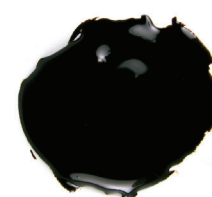
1.5kg



Raspberry

39384

1.5kg



Arabica Coffee

37540

1.2kg



37144

6kg

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.

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 flavors, nutrients and colors, 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

38014

60g



Wild Strawberries

38016

60g



Sliced Strawberries - 5-7mm

39468

250g



Whole Raspberries

38640

75g



38637

375g



Whole Blackberries

38051

80g



Sliced Oranges

39476

60g



Corn

39488

120g



Halved Cherry Tomatoes

38149

50g



Sliced Beetroot

38140

30g



Blueberries

37953

50g



Sliced Apple

38041

50g



Cubed Mango

38039

100g



Horned Violet Petals

39084

5g



Red Rose Petals

39492

5g



Mixed Dried Flowers

38824

50g


























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.

 <p>Mango-Passion Fruit - 2-10mm 38782</p> <p>250g (K)</p>	 <p>Mango - 2-10mm 37880</p> <p>250g (K)</p>	 <p>Passion Fruit - 2-10mm 38663</p> <p>200g (K) 37511</p> <p>1kg (K)</p>	 <p>Banana - 0-10mm 38957</p> <p>250g (K)  37591</p> <p>1.2kg (K) </p>	 <p>Apricot - 1-4mm 38459</p> <p>250g (K) </p>
 <p>Strawberry - 1-3mm 39471</p> <p>250g (K)</p>	 <p>Strawberry - 2-10mm 38643</p> <p>200g (K)</p>	 <p>Cherry - 2-10mm 39262</p> <p>200g (K)</p>	 <p>Raspberry - 2-10mm 38631</p> <p>300g (K)</p>	 <p>Raspberry - 5-8mm 37879</p> <p>250g (K)  48012</p> <p>1.2kg (K) </p>
 <p>Blackcurrants - 2-10mm 38531</p> <p>200g</p>	 <p>Yocrispy - 2-6mm 39090</p> <p>280g </p>	 <p>Lime - 2-10mm 39472</p> <p>200g (K) </p>	 <p>Pineapple - 2-10mm 38943</p> <p>200g (K)</p>	

WET-PROOF CRISPIES

 <p>Wet-Proof Mango 38778</p> <p>400g</p>	 <p>Wet-Proof Passion Fruit 38878</p> <p>400g</p>	 <p>Wet-Proof Strawberry 37921</p> <p>400g</p>	 <p>Wet-Proof Raspberry 38632</p> <p>400g</p>	 <p>Wet-Proof Yocrispy 37926</p> <p>400g</p>
---	---	--	---	--



“



CHEF'S TIP

These intensely flavored crunchy fruit pieces add texture and a touch of pizzazz to your desserts and other chocolate creations. The fruits' coating protects them from moisture while they add texture and originality to desserts including meringues and mousses and to decorations.

CHRISTOPHE DOMANGE

Executive Pastry Chef - École Valrhona (Tain l'Hermitage)

”

POWDER EXTRACTS














































POWDER EXTRACTS - TASTE COLOUR

We have developed the Taste Colour concept so that you can bring some flavor 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' color and flavor.

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 flavors. The quantities required can vary depending on the product and application.

 <p>Strawberry 38650</p> <p>250g (K)  </p>	 <p>Raspberry 37855</p> <p>300g </p>	 <p>Passion Fruit 38664</p> <p>700g </p>	 <p>Mango 38780</p> <p>600g </p>	 <p>'Matcha C' Japanese Green Tea 39041</p> <p>350g  </p>
 <p>'Matcha E' Green Tea Organic, Japanese Origin 39042</p> <p>350g </p>	 <p>Carrot 38618</p> <p>500g  </p>	 <p>Tomato 37865</p> <p>450g (K)   </p>	 <p>Beetroot 38998</p> <p>300g (K)   </p>	 <p>Black Olive 38025</p> <p>150g</p>
 <p>Red wine 39081</p> <p>200g </p>	 <p>Yopols Mediterranean 39092</p> <p>800g  </p>	 <p>Forest Fruits 38665</p> <p>700g </p>	 <p>Apple 38787</p> <p>700g </p>	 <p>Roasted Red Pepper 38617</p> <p>600g</p>
 <p>Balsamic Vinegar 39467</p> <p>200g</p>	 <p>Green Olive Flour 38722</p> <p>400g </p>	 <p>Roasted 38479</p> <p>400g  </p>	 <p>Smoke 39006</p> <p>500g</p>	



“Because Color is Flavor”

Sosa has created fruit- and/or vegetable-based powder extracts that add some extra flavor and color to your preparations: Taste Colors.

These ingredients provide you with an intensely flavorful 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 Color Booklet!



POWDER EXTRACTS

TASTE COLOR APPLICATION IDEAS

	BISCUIT	MERINGUE	MACARON	ROYAL ICING
 Raspberry 37855  300g 	 100g/kg	 100g/kg	 20g/kg + 14g/kg beetroot food coloring	 150g/kg
 Strawberry 38650  250g  	 100g/kg	 100g/kg	 20g/kg + 10g/kg red food coloring	 140g/kg
 Passion Fruit 38664  700g 	 200g/kg		 20g/kg + 10g/kg red food coloring	 270g/kg
 Mango 38780  600g 	 150g/kg	 150g/kg	 300g/kg + 6g/kg orange food coloring + 4g/kg yellow food coloring	 150g/kg
 Carrot 38618  500g  	 150g/kg + 2g/kg orange food coloring	 150g/kg + 2g/kg orange food coloring	 20g/kg + 8g/kg orange food coloring	 90g/kg
 Tomato 39047  600g   	 200g/kg	 200g/kg	 20g/kg + 4g/kg red food coloring + 4g/kg orange food coloring	 160g/kg

GELATIN

CHOCOLATE

COCOA BUTTER

ICE CREAM

PASTRY CREAM



80g/kg



150g/kg + 70g/kg
cocoa butter



100g/kg



50g/kg



50g/kg



70g/kg



200g/kg + 100g/kg
cocoa butter



100g/kg



50g/kg



50g/kg



70g/kg



180g/kg + 70g/kg
cocoa butter



100g/kg



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



150g/kg



70g/kg



180g/kg + 70g/kg
cocoa butter



100g/kg



100g/kg



100g/kg



70g/kg



200g/kg + 70g/kg
cocoa butter



100g/kg



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



80g/kg



80g/kg



150g/kg + 70g/kg
cocoa butter



100g/kg



50g/kg



100g/kg

FLAVORS & ESSENCES



FLAVORINGS

Because we always aim to please you and provide solutions for your creative ambitions, we have carefully made these delicate flavorings 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 flavorings are blended with intense aromatic notes to reveal the finest flavor of each product.

Recommended use: Our flavorings 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 flavoring: 0.2g/kg
0.2g = approx. 6 drops*

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



Bitter Almond
38242

50g



Coconut
38252

50g



Rose Water
37946

100g



Raspberry
38256

50g



Pistachio
38276

50g



Yuzu
38294

50g



Bergamot
38289

50g



Lavender
38397

50g



Ripe Strawberry
38653

50g



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

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



Violet
38404

50g



Rose
39001

50g



Smoky Fat
38333

50g



Black Truffle
38413

50g





AERATED DEEP-FRIED PRODUCTS

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.



Aerated deep-fried pork pieces

38452

750g



Aerated deep-fried Sosa potato pieces

38449

750g



Aerated deep-fried floured pork

38451

600g



Aerated deep-fried floured potato

38450

650g



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 aerating 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.



Soy Lecithin

38754

400g



A powdered emulsifier extracted 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

39034

500g



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.

NEW



Naturfoam

39598

400g



An aerating and emulsifying agent. 100% plant-based, made with Quillaia extract. Can be used to make stable mousses and airs with any aqueous liquid, including liquids containing up to 40% fat. Recommended dose: 2g/kg.



Natur Emul

38850

500g



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.



Glycerine

37302

1.3kg

A liquid emulsifier and anti-freeze for ice cream products, made from plant glycerol. For optimal use, mix the product with your ice cream either hot or cold. Suitable for use with any fatty, liquid mixtures. 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 ice creams, sorbets or ganaches. The recommended dose is 2-3g/kg.



Wax Concept

39087

500g



Coating 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.



Glicemul

39497

400g

Emulsifier derived from fats. For optimal use, dissolve at 140°F (60°C), leave to cool, then stir. Suitable for use with oily preparations. This texturizing agent helps to add texture to oils and Pure Pastes. The recommended dose is 30-60g/kg.



AERATING 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

38973

500g

A powdered aerating 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

38976

700g



A powdered aerating 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

38513

500g

Egg white protein- 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 flavor. The recommended dose is 23g/L.



Prosoufflé

38984

500g



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.



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

38461

500g



39303

15kg



Powdered egg white protein. 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

39028

300g



Aerating powdered 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

38967

400g



A powdered aerating agent made of flavorless powdered 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.



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.



Pure Xanthan Gum

38696

500g



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

38694

500g



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 (Xanthan Gum)

37874

500g



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

38673

500g



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

38674

500g



Thickener composed of modified 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

39062

400g

A thickener made with modified 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.



Guar Gum

38689

750g



A powdered emulsifier extracted 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

38687

650g



A thickener and stabilizer extracted from carob seeds which thickens and stabilizes. Ideal for stabilizing ice cream. The recommended dose is 5-10g/kg.



Promochi (Kudzu)

38977

400g



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.

TEXTURIZING AGENTS



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.



Procrema 100 Cold

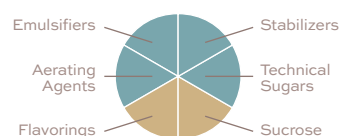
37629

3kg



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

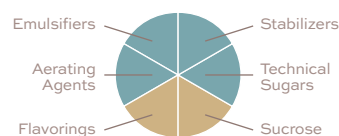
37627

3kg



A mix of stabilizers, thickening agents, proteins, fibers and sugars that 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%

Components for an ice cream



Procrema 15 Hot Cold Ice Cream Stabilizer

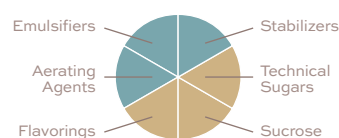
37631

3kg



A ready-to-use powder base for the preparation of ice creams. An ideal mix for ice cream stabilizer. For optimal use, mix with a liquid, semi-liquid or creamy base. The recommended dose is 15g/kg.

Components for an ice cream



Organic Procrema 5 Hot

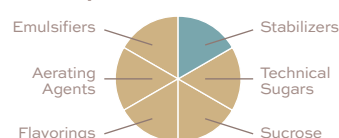
39410

700g



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. You can use this product to make ice creams. The recommended dose is 5g/kg.

Components for an ice cream





Prosorbet 100 Cold

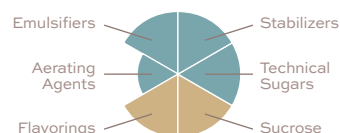
37652

3kg



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.

Components for a sorbet



Natural Prosorbet 100 Cold

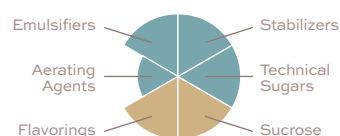
37643

3kg



A mix of stabilizers, thickening agents, fibers and sugars that 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%.

Components for a sorbet



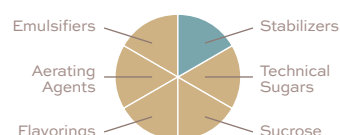
Prosorbet 5 Hot/Cold

38980

500g

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.

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.

Recommended use: To reduce fatty products to a powder.



Maltosec

38772

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

37083

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

37085

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 dependant on use.



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.

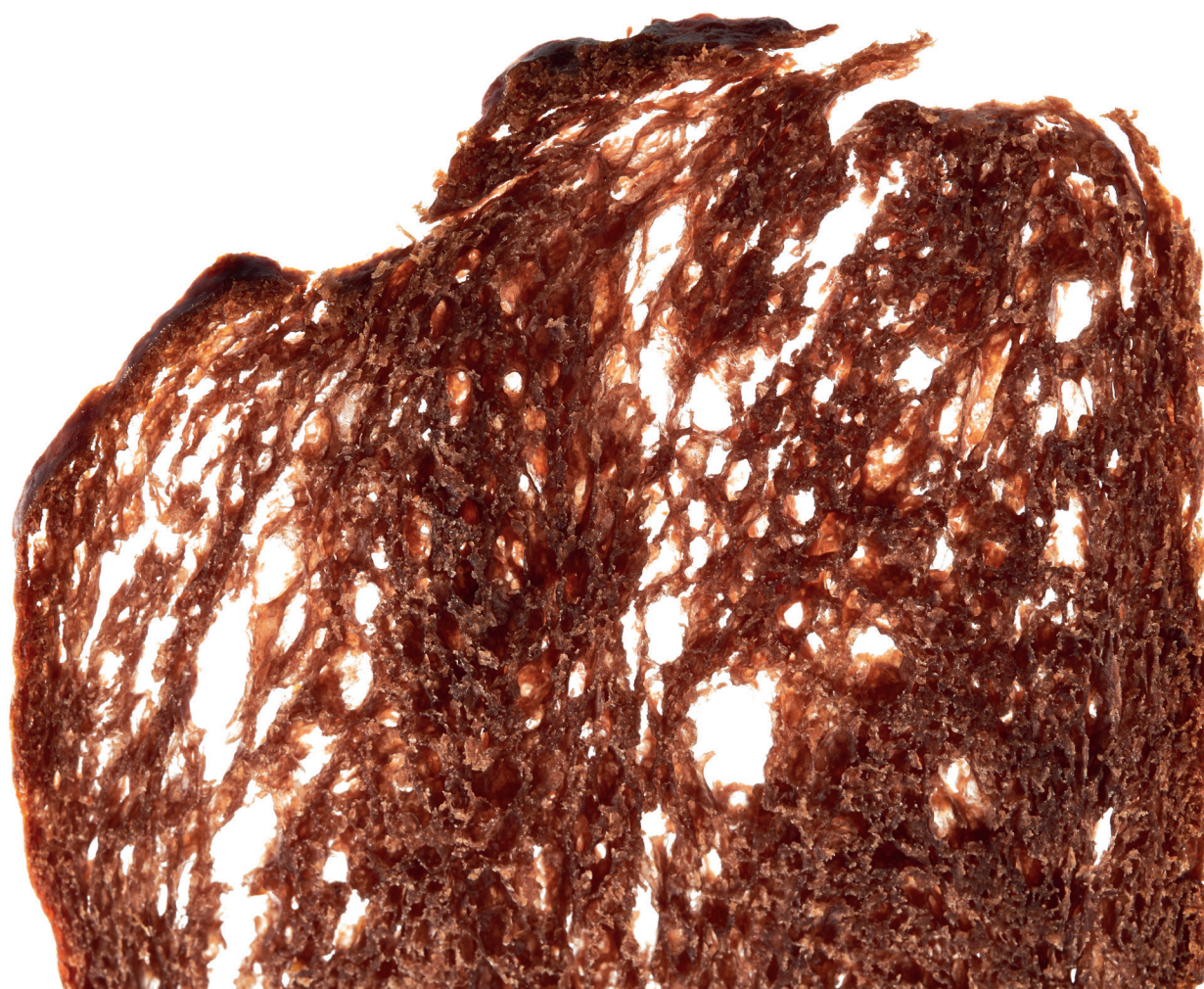


Dry Sec

39127

120g x 20

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.



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.



Elastic

38599

550g



A powdered gelling agent made from seaweed extract 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.



Plant-Based Gelling Agent

38678

500g



A powdered gelling agent made from seaweed extract 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.



Gellan Gum

38697

500g



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.



Gelburger

37873

500g



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 10-15g/kg.



Vegan Mousse

37857

500g



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

37872

500g



A powdered gelling agent made from seaweed extract. 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.



Kappa Gum

38690

600g



A powdered gelling agent made from seaweed extract. 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 (Iota)

38970

800g



A powdered gelling agent made from seaweed extract. 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.



Yellow Pectin

38894

500g

A powdered gelling agent made from pectin extracted 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 X58

38898

500g



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 NH

37850

500g



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).



Meltigel

38818

300g



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



Rapid Set Medium Pectin

38897

500g



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.

TEXTURIZING AGENTS



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

38467

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

38548

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

38683

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.



GELLING AGENTS OF ANIMAL ORIGIN

With our animal-origin gelling agents range, our aim is to provide you with products that will enable you to make 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 soft, flexible pannacotta-type gels.



Beef Gelatin

38670

750g / 1 u=1.8g



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 8-16g/kg.



Instangel

38734

500g / 1 u=1.2g



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

37859

500g



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

37295

2kg



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

37294

2kg



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.

SUGARS

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 flavors 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).

				
Neutral Peta Crispy 39496	Chocolate Peta Crispy 38913	51% Chocolate Peta Crispy 37923	White Chocolate Peta Crispy 38908	Bronze Dark Chocolate Peta Crispy 37924
 700g 	 900g	 900g	 900g	 900g
				
White Chocolate Raspberry Peta Crispy 38914	White Chocolate Strawberry Peta Crispy 38915	White Chocolate Lime Peta Crispy 38918	Peta Crispy Yopop 39093	
 900g	 900g	 900g	 900g	



“



CHEF'S TIP

Peta Crispies are a great way to add texture and a unique sensation to your desserts thanks to their popping mouthfeel. Moreover, the coating protects them from moisture and gives them a decorative look.

THIERRY BRIDRON
Executive Chef - École Valrhona (Tain l'Hermitage)

”



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

38527

 750g



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

38771

500g



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

38770

750g



A sugar derived from starch, which can replace traditional sucrose. Often used as a flavor enhancer, its coloring temperature is nevertheless higher than that of sucrose. Its technical characteristics are as follows:

SP 80%.



Dextrose Powder

39462

650g



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

39054

700g



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

39463

900g



37377

4.5kg



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

39460

500g



37372

3kg



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

39461

500g



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%.



Glucose Powder DE 33

39464

500g



37311

3kg



Dehydrated glucose syrup, 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%.

SUGARS

NEW



Polydextrose

37595

3.5kg



A non-viscous, soluble natural fiber, extracted from glucose. Ideal for making healthy pastries, used for reducing sugar content. 1g of polydextrose represents 1 kcal, whereas 1g of sucrose represents 4 kcal. This sugar thickens, stabilizes, hydrates and bulks out your mixtures. Water soluble, with a neutral flavor. Stable at extreme temperatures and pH levels.



Liquid Invert Sugar

37110

1.4kg



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%.



37111

7kg



Liquid Glucose DE40

37305

1.5kg



Glucose syrup, 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 60 DE

37309

1.5kg



Glucose syrup, 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

37821

7kg



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 DE 40	95%	78%	34%
Glucose powder DE 30	95%	56%	24%
Glucose powder DE 20	95%	37%	16%

PRODUCT	SOLIDS	AFP	SP
Maltodextrine DE 18	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%



LEGEND

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



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.



Dark Muscovado Sugar from Mauritius

37890

750g







ESSENTIALS

The Essentials are a collection of differently textured recipes, made with Sosa Ingredients texturizing agents.

Find more than 100 recipes on

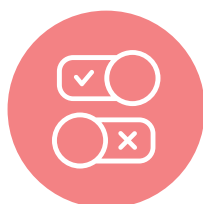
INDISPENSABLES-SOSA.COM 

and see a selection
over the following pages

*Select your
texturizing agents at
the click of a button!*



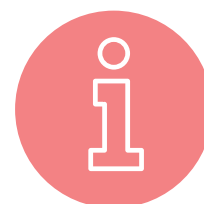
Les Indispensables



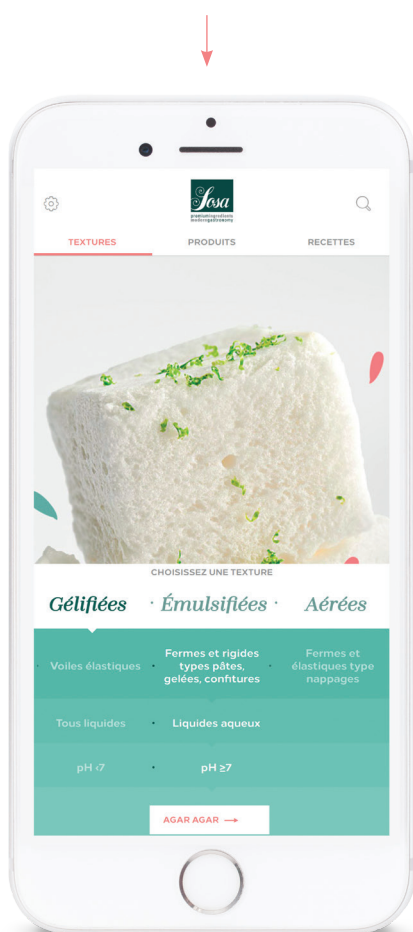
Help choosing your quick and easy texturizing agent



Creative inspiration, with more than 100 recipes for creators and restaurateurs



All the practical and technical info you might need about texturizing agents



Push back the limits of creativity

ESSENTIALS SELECTION

PASSION FRUIT LADYFINGERS



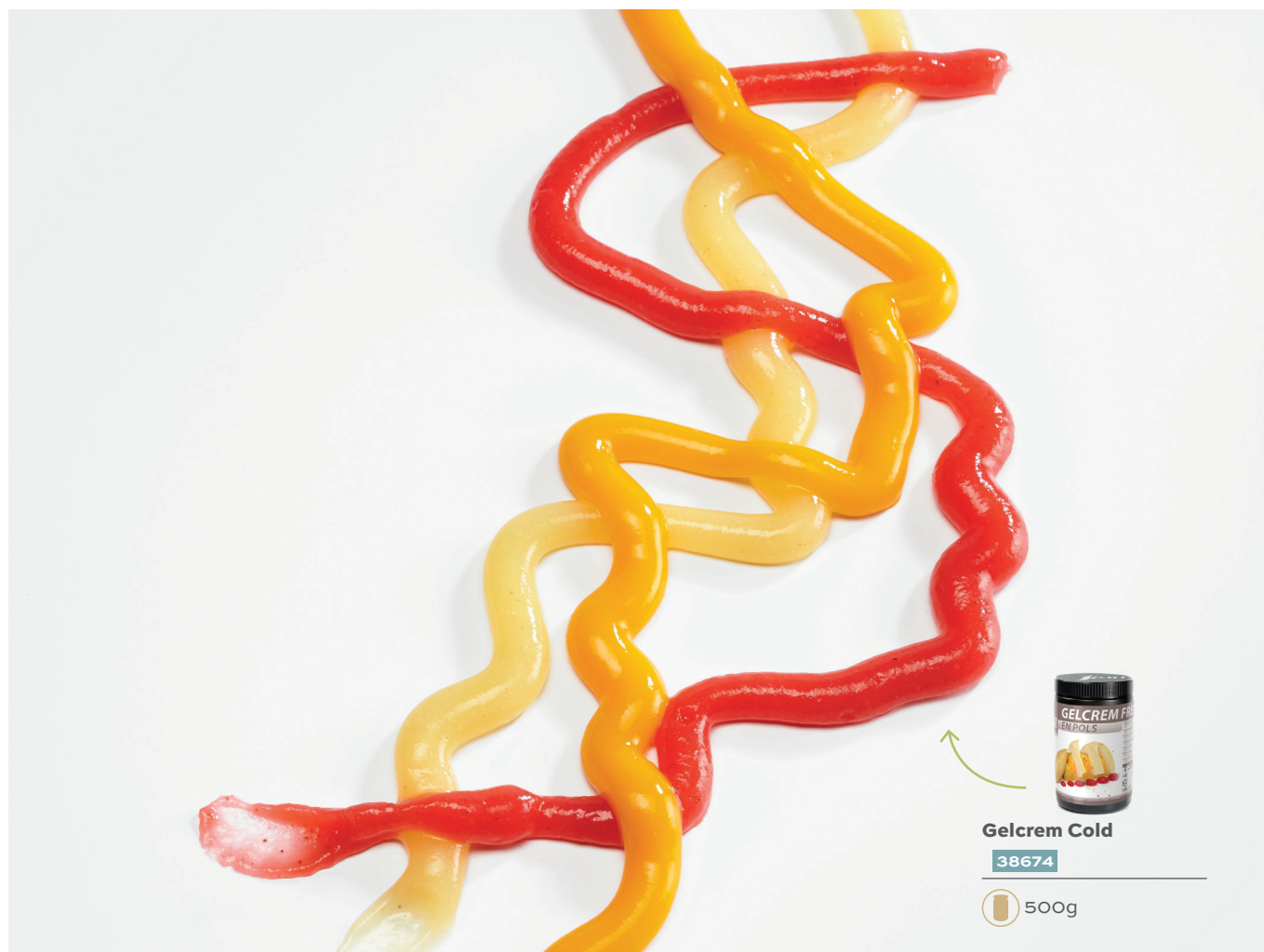
LIST OF INGREDIENTS

- 600g Passion Fruit Purée
- 60g SOSA Albuwhip
- 400g Egg yolks
- 400g Bread flour
- 100g SOSA Potato Starch
- 100g VALRHONA Clarified Butter
- 550g Sugar
- 200g 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

- 400g Williams Pear Purée
- 50g Water
- 50g Sugar
- 25g SOSA Gelcrem Cold
- 30g 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*

ESSENTIALS SELECTION

OPALYS VANILLA CRÈME PÂTISSIÈRE



LIST OF INGREDIENTS

- 800g Whole milk
- 200g Heavy cream 36%
- 180g Egg yolks
- 100g Sugar
- 50g SOSA Gelcrem Hot
- 1 Vanilla bean
- 100g OPALYS 33% CHOCOLATE

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

- 450g Raspberry Purée
- 150g Water
- 50g SOSA Glucose powder DE 33
- 20g SOSA Hot Inulin
- 50g Sugar
- 6g SOSA Pectin NH
- 6g SOSA Natur Emul
- 165g RASPBERRY INSPIRATION
- 25g SOSA Deodorized Coconut Oil
- 5g 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.

ESSENTIALS SELECTION

PLANT-BASED ORIADO CRÉMEUX



LIST OF INGREDIENTS

- 530g Oat drink
- 65g Sosa Glucose powder DE 33
- 5g Sosa Pro-Pannacotta Iota
- 2g Sosa Natur Emul
- 360g Organic ORIADO 60%
- 80g Deodorized Coconut Oil

RECIPE

Warm the oat drink to 75°F (25°C). Mix together the powdered glucose, Iota 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

- 2g Lecithin Powder
- 20g Cane sugar
- 300g 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.

ESSENTIALS SELECTION

FRUIT JELLY FOR SPHERES



Powdered Plant-Based
Gelling Agent

38678

500g

INGREDIENTS FOR 530G

- 400g Orange juice
- 20g SOSA Plant-Based Gelling Agent
- 50g 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



INGREDIENTS FOR 530G

- 450g Williams Pear Purée
- 100g Water
- 6g SOSA Gellan Gum
- 100g Sugar

RECIPE

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

Bring to a boil and immediately pour out.

INGREDIENTS FOR 530G

- 200g Raspberry Purée
- 100g Water
- 8g SOSA Gellan Gum
- 100g Sugar

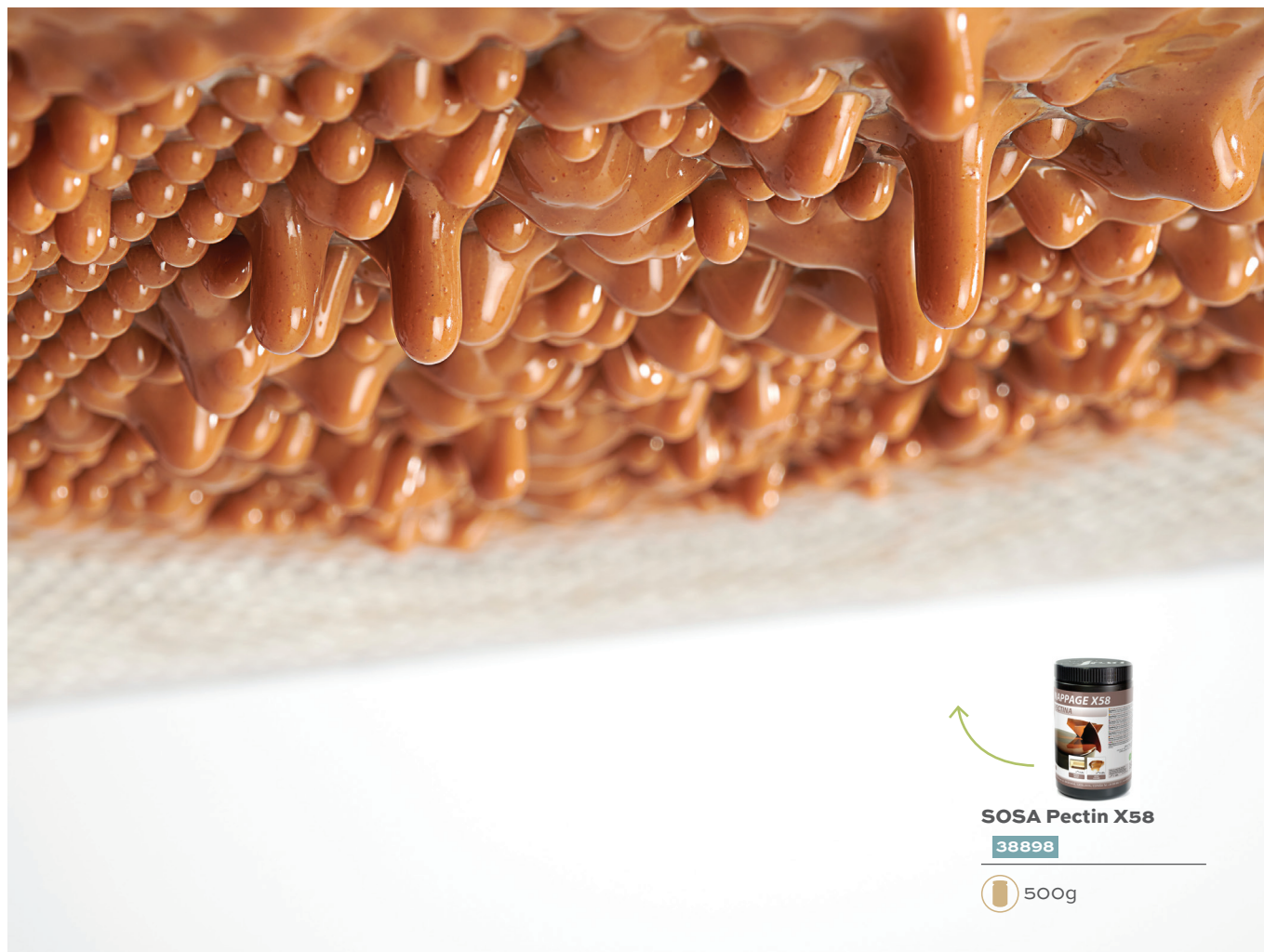
RECIPE

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

Bring to a boil and immediately pour out.

ESSENTIALS SELECTION

HAZELNUT AND ALMOND PRALINÉ JELLY



LIST OF INGREDIENTS

- 600g Whole milk
- 40g Sugar
- 6g SOSA Pectin X58
- 300g 66% HAZELNUT PRALINÉ
- 22g 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



**SOSA Organic
Procrema**

39410

700g

LIST OF INGREDIENTS

- 1320g Whole milk
- 8g Heavy cream 36%
- 50g 1% fat dry milk
- 158g Sugar
- 120g SOSA Glucose powder DE33
- 8g SOSA Organic Procrema 5
- 340g 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).

ESSENTIALS SELECTION

MANGO, PASSION FRUIT & COCONUT PRALINÉ SORBET



LIST OF INGREDIENTS

- 600g Water
- 175g SOSA Dextrose
- 210g Glucose DE 60
- 55g SOSA Inulin
- 2g SOSA Natur Emul
- 3g SOSA Prosorbet Natur 5
- 55g Maltodextrin Powder
- 280g 55% ALMOND AND COCONUT PRALINÉ
- 530g Mango purée
- 70g 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 DE 60. 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

- 500g Tangerine juice
- 60g SOSA Liquid Glucose DE 35/40
- 2g 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.

ESSENTIALS SELECTION

VEGAN LEMON CREAM



SOSA Fruit Pectin NH

37850

500g



LIST OF INGREDIENTS

- 250g Lemon juice
- 10g Lemon Zest
- 235g Mineral water
- 170g Sugar
- 12g SOSA Pectin NH
- 4g SOSA Natur Emul
- 80g Cocoa Butter
- 30g 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

- 125g Egg whites
- 100g Confectioner's sugar
- 540g Water
- 50g European-style butter
- 50g All-purpose flour
- 50g SOSA Maltosec
- 4g Fine salt
- 100g ILLANKA 63% 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 FLAVOR

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 NH
37850

500g



Plant-Based Gelling Agent
38678

500g



Pro-Pannacotta
38970

800g



Kappa Gum
38690

600g



Gellan Gum
38697

500g



Agar-Agar
37872

500g



Pectin X58
38898

500g



Vegan Mousse
37857

500g

FOR MAKING EMULSIONS



Soy Lecithin
38754

400 g



Natur Emul
38850

500 g



Naturfoam
39598

400 g



Sojawhip
39028

300 g



Potatowhip
38967

400 g

FOR STABILIZING



Organic Procrema 5 Hot
39410

700g



Guar Gum
38689

750g



Procrema 15 Cold/Hot
37631

3kg



Natural Procrema 100 Cold/Hot
37627

3 kg



Natural Prosorbet 100 Cold
37643

3 kg

FOR THICKENING



Pure Xanthan Gum
38696

500g



Gelcrem Hot
38673

500g



Promochi (Kudzu)
38977

400g



Gelespressa
37874

500g



Gelcrem Cold
38674

500g



Carob Gum
38687

650g

BULKING AGENTS



Maltosec
38772

500g



Hot Inulin
39460

500g



Cold Inulin
37372

3kg



Cold Inulin
39461

500g

Sosa


VALRHONA
SELECTION

PARTENAIRE DES TALENTS DE LA GASTRONOMIE

Valrhona Customer Services

315 Allée du Bergeron, 26600 MERCUROL VEAUNES
Tel.: 04 75 09 26 38 - Email: scvalrhona@valrhona.fr