

Ingredients to reimagine gastronomy

Sosa Selection catalogue

2026 - 1.0

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Ingredients to reimagine gastronomy



01

An international brand originating from Catalonia in Spain

An international brand with Spanish roots. Sosa ingredients is part of a culinary revolution born in Catalonia. Thanks to a unique combination of tradition and innovation, we've transformed modern world food.

02

We've collaborated with the most innovative chefs in the world

Collaboration is part of our DNA. We work closely with chefs to create. Over the past 20 years, we've grown alongside pastry chefs and culinary professionals who consider us to be a trusted partner. For savoury cuisine, Disfrutar is the best restaurant in the world and in pastry: Jordi Bordas.



03

Accessibility & understanding

Access more than 2200 ingredients that are easy to use.



04

We focus on 100% natural ingredients

Our comprehensive range of 100% natural ingredients makes us a trusted partner for chefs looking for responsibly sourced ingredients.
Sosa offers endless natural options, whether you're looking for natural colourants with our Taste range or Clean Label texturising agents.



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Certifications



Are you a restaurant owner?

must have must have

What are you looking for?	Our essentials		
Caramelised crispy texture	**41511**	Caramelised hazelnuts	600 g
	50732	Caramelised peanuts	600 g
	41457	Caramelised pistachios	600 g
Cold Confit Fruits more taste, less sugar	**43202**	Diced orange pieces	2 kg
	44581	Diced lemon pieces	2 kg
	41532	Orange shavings	1,25 kg
	41531	Lemon shavings	1,25 kg
Crispies Crunchy texture and the fresh taste of fruit pieces	**56384**	Salted caramel crispy	750 g
	43349	Raspberry crispy 2-10 mm	300 g
	50731	Lime 2-10 mm	200 g
	49569	Passion fruit crispy 2-10 mm	200 g
Crispies wetproof Moisture resistant	**48677**	Passion Fruit Crispy Wet Proof	400 g
	48664	Raspberry Crispy Wet Proof	400 g
Freeze-dried fruit powders	**40459**	Freeze-dried raspberry powder	1 kg
Thickener	**48652**	Gelcrem Cold	500 g
	48640	Gelcrem Hot	500 g
	42151	Flaxfiber	600 g
Aerated texture	**48660**	Proespuma Cold	700 g
	55028	Albuwhip Free Range	500 g
	41459	Prosoufflé	500 g
Ice cream stabiliser	**49576**	Procrema 100 Cold	3 kg
	40400	Prosorbet 100 Cold	3 kg
Fast-setting semi-elastic **plant-based gelling**	**48648**	Plant-based gelling agent	500 g
	43201	Gracila Gel	600 g
	53509	Gelbinder	500 g
Plant-based gelling	**48690**	Gellan Gum	500 g
	48667	Pectin Fruit NH	500 g
	48650	Pro Pannacotta Iota	800 g
	48654	Pectin Jaune	500 g
Gelificazione animale	**48655**	Bovine gelatin	750 g

Are you a baker or pastry chef?

must have must have

What are you looking for?	Our essentials		
Extra fine nut powder	**41416**	Belona-Marcona extra fine almond powder	1 kg 10 kg
	46087	Almond TPT Macaron	
Caramelised crispy texture	**41511**	Caramelised hazelnuts	600 g
	50732	Caramelised peanuts	600 g
	41533	Caramelised almonds	600 g
Cold Confit Fruits more taste, less sugar	**43202**	Diced orange pieces	2 kg
	44581	Diced lemon pieces	2 kg
	41532	Orange shavings	1,25 kg
	41531	Lemon shavings	1,25 kg
Crispies Crunchy texture and the fresh taste of fruit pieces	**56384**	Salted caramel crispy	750 g
	43725	Raspberry crispy 5-8 mm	200 g
Crispies wetproof Moisture resistant	**48677**	Passion Fruit Crispy Wet Proof	400 g
	48664	Raspberry Crispy Wet Proof	400 g
	40369	Mango Crispy Wet Proof	400 g
Freeze-dried fruit powders	**40458**	Freeze-dried passion fruit powder	700 g
Thickener	**48652**	Gelcrem Cold	500 g
	48640	Gelcrem Hot	500 g
	42151	Flaxfiber	600 g
Aerated texture	**55028**	Albuwhip Free Range	500 g
Ice cream stabiliser	**45116**	Profiber Stab 5	600 g
Plant-based gelling	**52737**	Proglaçage	700 g
	48675	Pectin Nappage X58	500 g
	48690	Gellan Gum	500 g
	48667	Pectin Fruit NH	500 g
	48654	Pectin Jaune	500 g
Animal-based gelling	**48655**	Bovine gelatin	750 g
Acidity regulator	**41333**	Citric acid powder	1 kg
Prevent oxidation	**48643**	Ascorbic acid	1 kg





01

Texturising agents

The Sosa Ingredients range of texturising agents brings your most innovative and spontaneous creations to life. Our texturising agents are developed to solve real challenges faced by professionals. They are designed to meet specific needs. From emulsifiers and aerating agents to thickening agents and more, our range offers everything you need to bring your culinary dreams to life.

Emulsifiers

To meet your needs, we've developed a range of emulsifiers that perform under all conditions including hot and cold applications, and for frozen and non-frozen products alike. This is all with one goal in mind: to stabilise mixtures of aqueous and fat-based preparations.
Recommended use: perfect for balancing preparations such as sauces, mayonnaises, creams, ice creams, ganaches, mousses or even soufflés.



PROMAYO

56132 600 g **56133** 3 kg

A blend of Clean Label ingredients to create mayonnaise substitutes. Properties: Corn starch fiber (alpha-cyclodextrin) as an emulsifier. Potato protein as a foaming and aerating agent. Corn starch to provide a creamy texture. **Usage:** Place all ingredients in a tall container. Insert the blender arm to the bottom of the container, pressing it firmly against the base, then start blending at low speed while keeping the blender still until the initial mixture is properly emulsified. Gradually raise the blender arm upwards, working through the entire mixture. **Elaborations:** Egg-free emulsified sauces like mayonnaise.

Dosage: 8-10 g/100 g of liquid. Add 200 g of fat to emulsify. We recommend not using more than twice the amount of fat compared to liquid.



SOY LECITHIN

48644 400 g

K N

Soya extract powdered emulsifier. Use: For optimal use, mix the product with a hot liquid. Suitable for use with all liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to prepare foams and airs.

Dosage: 5-8 g/L



NATUR EMUL

48645 500 g

K N

Powdered emulsifier made from citrus fibres. Properties: Suitable for use with all aqueous liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Use:** For optimal use, mix the product with a liquid. **Preparation methods:** You can use this product to prepare egg-free mayonnaises.

Dosage: 2-15 g/L



SUCRO EMUL

49567 500 g

K N

Powdered emulsifier obtained through the esterification of fatty acids and sucrose. Use: For optimal use, mix the product with a hot or cold liquid. Suitable for use with all fat and water mixtures, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to prepare foams, airs and creams.

Dosage: 5 g/kg maximum



LIQUID GLYCERINE

56191 1,3 kg **56190** 6 kg

Plant based glycerol. Properties: An emulsifying and an anti-freeze agent. **Use:** Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** Ideal for ice creams, ganaches or any preparation containing water and fatty materials.

Dosage: 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

Pellet form coating agent made from refined beeswax. Use: For optimal use, mix the product with a liquid while heating. Suitable for use with fatty and/or dairy liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** Thanks to its thickening properties, you can use this product to prepare creams, butters or pastes.

Dosage: 5-30 g/kg



EMULSIFYING PASTE

41405 1 kg

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

Dosage: 8 g/kg



LIQUID SOYA LECITHIN

45479 5 kg

An emulsifying agent for fat bodies and an airing agent. Use: Apply directly when hot or cold and incorporate by stirring. **Preparation methods:** An emulsifying agent for chocolates and sweets.

Raising agents



BAKING POWDER STD

45480 1 kg

A mix of carbonating agents and starch. Properties: Increases the volume of dough during cooking. Improves smoothness. **Use:** To be mixed with flour before adding to the rest of the ingredients in the recipe.

Aerating agents

For aqueous and fat-based preparations that require stabilisation and increased aeration, our range of aerating agents will meet your needs for both hot and cold applications.
Recommended use: ideal for espumas, soufflés, meringues, mousses and drinks.



PROESPUMA HOT

48658 500 g

Powdered aerating agent for espumas preparation. Use: For optimal use, mix the product with a liquid while heating. Suitable for use with all liquids, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare espumas, foams or hot airs using a syphon.

Dosage: 50 g/kg

CHEF TIPS

Proespumas: Ingredients developed to accelerate and optimise the preparation of hot and cold foams. Light, stable and easy to use. Perfect for drinks, cocktails and dressing sweet and savoury dishes.



PROESPUMA COLD

48660 700 g

Powdered aerating agent for espumas preparation. Use: For optimal use, mix the product with a cold liquid. Suitable for use with all liquids, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare espumas, foams or cold airs using a syphon.

Dosage: 50-100 g/kg



DISCOVER MARTÍN LIPPO'S RECIPES IN OUR NATURFOAM FEATURE

Download!



PROSOUFFLÉ

41459 500 g

Powdered preparation formulated with egg white and xanthan gum to produce stable soufflé bases. Properties: This texturising agent enhances whipping by 25% and provides 5 times the stability of egg whites. **Use:** For optimal use, mix cold and then whip to achieve volume. Applicable to any fat-free or enzyme-free liquid type.

Dosage: 100 g/kg



BUBBLE

41454 500 g K

Powdered preparation formulated with egg white proteins and xanthan gum. Use: For optimal use, mix 23 g of the preparation with 1 L of liquid, vacuum pack to prevent air bubbles. Use a bubble diffuser to create the bubbles, allow them to stabilise for a few minutes, then skim using a slotted spoon. **Preparation methods:** This texturising agent is ideal for striking finishes for plated dishes and desserts with a subtle and elegant flavour.

Dosage: 23 g/L



NATURFOAM

MARTÍN LIPPO

A consultant to companies worldwide, he currently leads the Vakuum School, a state - of-the-art laboratory and experimental cuisine training centre.

A specialist in modern, culinary techniques and technologies, his courses have become industry benchmarks in recent years, particularly in liquid nitrogen training, foams and texturisation.

Whipping proteins

In order to increase the stability of your egg white based preparations, we have developed a range of whipping proteins.
Recommended use: preparation of meringues, macarons, mousses, soufflés, brioches, cakes...



ALBUWHIP FREE RANGE

55028 500 g **55030** 12,5 kg N

Powdered ovalbumin. Whipping protein. Use: As a substitute for egg white, to achieve more flavour and stability in recipes. Option 1 : Replace 100% of the egg white in your recipes if you want to enhance flavour (by replacing egg white with a fruit purée). Option 2 : Replace part of the egg white in your recipes with Albuwhip Free Range for increased stability when whipping. Suitable for freezing. **Preparation methods:** You can use this product to prepare meringues, dried meringues, mousses, soufflés, biscuits and macarons.

Dosage: 80-100 g/kg

SOSA TIPS

The product allows the water in egg whites to be replaced with liquid or powdered flavourings, such as fruit purées, juices, coffee or matcha.



ALBUWHIP

48688 500 g N

Egg white powder. Use: For optimal results, use this product in addition to or as a replacement for fresh eggs. Suitable for use with all types of liquids (preferably aqueous liquids), it should be mixed cold, is suitable for freezing and is an animal based product. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare meringues, macarons, mousses, soufflés, brioches and a range of cakes.

Dosage: 80-100 g/kg



SOJAWHIP

40375 300 g N

A powdered aerating agent formulated with soya protein. Use: For optimal use, mix the product with a liquid and use it as a plant-based alternative to egg white. Suitable for use with all hot or cold liquids and naturally sourced. Not suitable for freezing. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare mousses, meringues and ice creams.

Dosage: 10-40 g/kg



POTATOWHIP

44180 300 g

K N

A powdered aerating agent based on potato protein. Use: For optimal use, mix the product with a liquid and use it as a plant-based alternative to egg white. Suitable for hot and cold use. This texturising agent has a foaming, whipping effect with emulsifying and coagulating capabilities. **Preparation methods:** You can use this product to prepare sponge cakes, macarons, marshmallows, biscuits...

Dosage: 1-4% for an emulsifying and aerating effect, up to 8% for a coagulatinge ffect



NEW

POTATOWHIP COLD

43124 450 g

K N

Powdered aerating and emulsifying agent, with a neutral colour and flavour, derived from potato protein. Properties: A neutral taste which allows you to create preparations with more intense flavours. Emulsifying power than improves texture, stability and mouthfeel. **Use:** Neutral taste, derived from potato proteins. For optimal use, mix the product with a liquid and use it as a plant-based alternative to egg white, in cold preparations. **Preparation methods:** Allows you to aerate liquids such as fruit purées or infusions. Suitable for making meringues, cold sauces and no-cook foams.

Dosage: The recommended dosage is between 3 and 5%

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POTATOWHIP COLD

"Potatowhip Cold is distinguished by its neutral taste and colour, preserving the original flavours and colours of preparations and enhancing their intensity."

Guillermo Corral



POTATOWHIP COLD is used in recipes by leading chefs and prestigious culinary schools such as Toni Rodríguez and L'École Valrhona.



DIFFERENCES

POTATOWHIP COLD has a neutral colour and flavour

These properties allow for full expression of the original flavour and colour of our preparations.

POTATOWHIP has coagulating power

It allows you to whip all types of non fat-based liquids and is suitable for preparations requiring coagulation.

Thickening agents

Our range of thickeners allows you to choose the ideal product for your application, whether you require a light or very thick texture for hot or cold use.
Recommended use: may be suitable for coulis, sauces, syrups, soups, purées, creams...



XANTHAN GUM

48642 500 g (K) (N)

A powdered thickener composed of carbohydrates (starch fermentation). Use: For optimal use, mix the product with a liquid. Suitable for use with all aqueous liquids. **Suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare coulis, sauces, soups or syrups.

Dosage: 2-5 g/kg



FLAXFIBER

42151 600 g (N)

Fibre derived from brown and golden flax seeds (Linum usitatissiumum L.), obtained by mucilage extraction. Properties: Its composition offers thickening, stabilising and emulsifying functionality, while also acting as a suspension agent. It replaces the stabilising and thickening properties of xanthan gum at a 1:2 ratio. It has a neutral taste and is colourless. **Use:** Easily soluble and dispersible in water, suitable for both cold and hot applications and effective across a broad pH range. **Preparation methods:** Suitable for use in sauces, coulis, ice creams, sorbets, mousses and meringues.

Dosage: The recommended dosage is between 0.5 and 4%



CLEAR XANTHAN GUM

41385 500 g (K) (N)

A powdered thickener composed of carbohydrates (corn starch fermentation). Use: For optimal use, mix the product with a liquid. Suitable for use with all aqueous liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. Accurate dosing is required. **Preparation methods:** You can use this product to prepare coulis, sauces or purées.

Dosage: 2-5 g/kg



ULTRATEX 3

41220 400 g (K)

Thickener composed of tapioca starch. Use: For optimal use, add the product to a cold liquid then whisk/mix well. **Preparation methods:** This texturising agent allows you to make all kinds of sauces, purées and cold creams.

Dosage: 2-80 g/L



KUDZU

41221 400 g

N

Powdered thickener made from Kudzu starch. Use: For optimal use, mix the product into a liquid while heating. Not suitable for freezing and naturally sourced. **Preparation methods:** You can use this product to prepare firm and elastic gels, coulis, sauces or even purées.

Dosage: 45-180 g/kg



GELESPESSA

41375 500 g **41399** 2,5 kg

K N

A powdered thickener composed of carbohydrates (corn starch fermentation). Use: For optimal use, mix the product with a liquid. Suitable for use with all aqueous liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare coulis, sauces or purées.

Dosage: 6-15 g/kg



GELCREM HOT

48640 500 g **44602** 12,5 kg

K N

Thickener composed of refined starch. Use: For optimal use, mix the product with a liquid while heating. Suitable for use with all liquids, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare a variety of hot creams without adding egg or dairy products.

Dosage: 20-50 g/kg



GELCREM COLD

48652 500 g **44603** 12,5 kg

K N

Thickener composed of modified potato starch. Use: For optimal use, mix the product with a cold liquid. Suitable for use with all liquids, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare a variety of cold creams without adding egg or dairy products.

Dosage: 40-80 g/kg



GUM ARABIC

40414 500 g

K N

Polysaccharides obtained from acacia. Use: Thickens, emulsifies and stabilises, can be used in any liquid preparation, hot or cold. Insoluble in alcohols and fats. **Preparation methods:** Ideal for stabilising mousses.

Thickening agents



GUAR GUM

48682 750 g

Powdered thickener extracted from legume seeds. Use: For optimal use, mix the product into a liquid while heating. Suitable for use with all types of liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to prepare coulis, sauces or purées.

Dosage: 2-10 g/kg



CMC

40411 600 g

A thickening, anti-caking and hardening agent. Properties: Improves bread dough elasticity. A hardener for fondant and a stabiliser for ready to cook products. **Use:** 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.

Dosage: 0,5-1,5 g/kg



CAROB GUM

48686 650 g

Powdered thickener and stabiliser extracted from carob seeds. Properties: Ideal for stabilising ice creams and sorbets.

Dosage: 5-10 g/kg



KONJAC GUM

41550 600 g

Extracted from an Asian plant species *Amorphophallus* konjac. Properties: A thickener, stabiliser and gelling agent with high water absorption capacity. **Use:** Dissolve in a cold liquid or dissolve well while cold and then heat to 80 °C. Always mix vigorously. If possible, mix with dry ingredients to prevent lump formation. **Preparation methods:** Konjac + Kappa (thermo-irreversible elastic gel)/ Konjac + xanthan (highly elastic gel)/ Konjac + starch (increased viscosity, stable in both cold and hot conditions)/ Thermo-irreversible gelatines capable of self-adhesion/ Cold jams/ Thermo-irreversible sauces and gels.



TARA GUM

50774 700 g

A thickening, anti-caking and hardening agent. Use: 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.

Plant-based gelling agents

With our range of gelling agents, we aim to meet your needs by offering products that enable you to create a wide variety of soft, firm and brittle textures...
Recommended use: perfect for making fruit pastes, jams, coatings, inclusions, panna cottas, gelled mousses...



GRACILA GEL

43201 600 g

K

Powdered Gracilaria Algae. Properties: A 100% plant derived gelling agent which is not classified as an additive. An alternative to agar-agar, pectins or carrageenans. **Use:** A slower gelling process for creamier textures. Can gel in acids, salty liquids, dairy bases and even high degree alcohols. The gelled texture withstands temperatures above 70 °C. It becomes thermo-reversible from 85 °C onwards. **Preparation methods:** Ideal for making gelatines, gels, compotes, flans and curds.

Dosage: 0,1 à 2 %

tips tips tips tips tips tips

SOSA TIPS

Advantages of Gracila Gel in relation to other plant-based gelling agents

Slower gelling process,
wider range of textures.
A versatile plant-based gelling agent suitable to a wide range of applications.

Gelling agent
Clean Label

Gelling over a wide pH range
and a wide variety of sugars.



FIND OUT ABOUT MORE TECHNIQUES AND RECIPES IN OUR GRACILA GEL **FEATURE**
Download!

Our fruit flavoured mirror glaze recipe

100% plant based



tips tips tips tips tips tips

Withstands freezing perfectly

How to create a blackcurrant glaze with Proglaçage

Sosa Proglaçage	70 g	6.06 %	DE40 Sosa Glucose Syrup	245 g	21.21 %
Water	335 g	29.00 %	Blackcurrant purée	150 g	12.99 %
Sugar	350 g	30.30 %	Acid solution*	5 g	0.43 %

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

*i.e. 50% citric acid and 50% water, i.e. lemon juice.

Proglaçage

Glazing has never been easier



AVAILABLE FORMATS:
52737 (700 G)
52744 (3 KG)

Plant-based powdered gelling agent
An alternative to animal-based gelatine.

Easy to use
Quick and reliable glazes without the need for complex adjustments.

Versatile
For fruit, chocolate or nut mirror glazes applied by ladle or spray gun.

Long lasting shine
Intense shine even after freezing.

Plant-based gelling agents



FREEZE VEGGIE GEL

40410 500 g

K

A mix of plant derived gelling, thickening and sweetening agents. Properties: 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. **Use:** This is a hydro colloid product which does not react in fatty media. Recommended for the encapsulation of solids, liquids and creamy textures. **Preparation methods:** Preparation of sweet or salty veils and gelatines, as well as gel garnishes for mousses, cakes or dishes in general.

Dosage: 100 g/L



ELASTIC

49570 500 g

K

A powdered gelling agent made from algae and carob gum producing an elastic texture. **Use:** For optimal use, mix the product with a liquid while heating. Suitable for use with all types of liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create stretchable or elastic gels and films.

Dosage: 20-50 g/kg



GELLAN GUM

48690 500 g **49563** 10 kg

K N

This is a powdered gelling agent obtained from bacterial fermentation. Use: For optimal use, mix the product with a liquid while heating. Suitable for use with all types of liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to create firm, rigid gels (such as pastes, gels and jams) that are suitable for baking.

Dosage: 10-20 g/kg



GELBINDER

53509 500 g

K

A gelling and binding agent that creates a "glue effect". Use: For optimal use, mix the product with the ingredients you wish to bind together. Suitable for use with all types of foods, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to bind mixes for burgers, tartares or terrines.

Dosage: 10-15 g/kg



VEGAN MOUSSE GELATIN

48656 500 g

K N

A blend of agar-agar and tapioca starch, specially formulated to gel plant-based mousses. Use: For optimal use, add the powder to the base cream of mousse when cold. Mix and heat to between 90 and 100 °C while stirring continuously. Leave to cool to 50-60 °C, then gently fold into the aerated mixture. Pour into moulds or another container and allow to cool. Can be frozen without syneresis occurring. **Preparation methods:** Suitable for high-pH mousses (pH 3.5 to 7), including vegan fruit and citrus, chocolate and nut mousses.

Dosage: 1,5 à 2,5 %



PLANT-BASED GELLING AGENT

48648 500 g

K N

A powdered gelling agent derived from algae extract and carob gum. Use: For optimal use, mix the product with a liquid while heating. Suitable for use with all aqueous liquids, not suitable for freezing. Naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create firm, elastic gels (such as coatings).

Dosage: 50 g/kg



PROGLAÇAGE

52737 700 g **52744** 3 kg

K N

100% plant-based mix. Properties: Composed of tapioca starch, dextrose and agar-agar. Enables the creation of glossy, stable glazes that are suitable for freezing, while enhancing the authentic flavour of fruit, chocolate or nuts. **Use:** Suitable for creating neutral bases or a final ready to use glaze. **Preparation methods:** Neutral mirror glazes, fruit, nut and chocolate mirror glazes, applied by ladle or spray gun.

Dosage: 5-10 %



METILGEL

41395 300 g

K N

Methylcellulose, derived from plant cellulose. Properties: Unlike other gelling agents, Metilgel gels when it comes into contact with heat. When cold, this texturising agent can act as a thickener. The viscosity of methylcellulose can vary widely, which affects the final gelling result. **Use:** For optimal use, hydrate when cold until the mix reaches 4 °C and then heat.

Dosage: The recommended dosage for hot gelling and cold thickening is 20 g/kg.

Plant-based gelling agents



AGAR-AGAR

41296 500 g (K) (N)

A plant based gelling agent derived from algae extract. Use: For optimal use, mix the product with a liquid while heating. Suitable for use with all aqueous liquids, not suitable for freezing. Naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. You can use this product to create firm, rigid gels. **Preparation methods:** You can use this product to create firm, rigid gels (pastes, gels, jams, solid caviar, aspics and grated gels).

Dosage: 2-15 g/kg



PURE AGAR-AGAR

43348 500 g (K) (N)

A plant based gelling agent derived from red algae. Use: Gelling occurs at approximately 40 °C, even though gelatine resists temperatures of up to 80 °C once gelled. Gels liquid acids. Firm, crunchy and transparent texture. **Preparation methods:** Can be used to prepare hot and cold gelatines. Solid caviar, aspic and gelatines which can be grated.

Dosage: 2-15 g/kg



KAPPA GUM

40394 600 g (N)

A plant based gelling agent derived from algae extract. Use: For optimal use, mix the product into a liquid while heating. Suitable for use with all types of liquids, not suitable for freezing. Naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create firm, rigid gels (such as pastes, gels or jams).

Dosage: 1-10 g/kg



PRO-PANNACOTTA IOTA

48650 800 g (N)

A plant based gelling agent derived from algae extract. Use: For optimal use, mix the product into a liquid while heating. Suitable for use with all types of liquids, not suitable for freezing. Naturally sourced. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** Suitable for creating soft, flexible gels (such as panna cotta).

Dosage: 2-15 g/kg

Tomato, melon and ham salad





Any liquid gelled with **Gracila Gel** can be mixed to obtain highly glossy gels that feel like silk in the mouth.

Gelling agents - pectins

SOSA TIPS

High-methoxyl (HM) pectins
These pectins create highly viscous suspensions in aqueous solutions, creating firm, homogeneous gels. These pectins are heat resistant.

Low-methoxyl (LM) pectins
The LM pectins family is divided into LMC (conventional low-methoxyl) and LMA (amidated low-methoxyl) pectins. After a cold mixing process, they are able to gel again.
They can act as a thickener, depending on the dosage and hydration temperature.

HM Pectins



PECTIN JAUNE

48654 500 g

K

A pectin based, powdered gelling agent from citrus peels. Properties: For optimal use, mix the product with a liquid with a pH below 7, while heating and stirring vigorously. Suitable for use with all aqueous liquids. Not suitable for freezing. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Use:** You can use this product to create firm, rigid gels (such as fruit pastes, gels or jams).

Dosage: 8-15 g/kg (jams) or 15-25 g/kg (fruit pastes)



PECTIN MEDIUM RAPID SET

56462 500 g

K N

A pectin based, powdered gelling agent from citrus peels. Use: This pectin is particularly suited to making jams used at a dosage of 0.5 to 1.5%. For optimal use, mix the pectin with sugar and incorporate it into the pulp, stirring vigorously. Bring to the boil and add the acid. Once this pectin is activated then subjected to a temperature change, the preparation will not return to its original state. The appropriate pH should be between 3.1 and 3.5 with a minimum of 50% added sugar (with the added acid). **Preparation methods:** You can use this product to create jams, fruit pastes and heat resistant fruit inserts.

Dosage: 0.5-1% for jam and fruit inserts, 1-1.5% for fruit pastes

LM Pectin



PECTIN NAPPAGE X58

48675 500 g

A powdered gelling agent composed of amidated LM pectin, ideal for chocolate coatings. Use: For optimal use, mix the product with a liquid while heating. Suitable for use with all fat-based or dairy liquids **suitable for freezing** with a relatively slow setting time (24 hours). Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create chocolate coatings or glazes based on calcium rich ingredients.

Dosage: 8-15 g/kg



PECTIN FRUIT NH

48667 500 g **41476** 20 kg

Powdered gelling agent composed of sodium pectate. Use: For optimal use, mix the product with a liquid with a pH below 7, while heating. Suitable for use with all aqueous liquids, **suitable for freezing**. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create firm, rigid gels (gels or jams) or firm, elastic gels (for coatings).

Dosage: 8-20 g/kg (coatings) or 30-40 g/kg (gels or jams)



ACID FREE PECTIN

41543 500 g

Low methoxyl amidated (LMA) pectin with added calcium. Properties: A gelling agent particularly suited to manufacturing dairy and fermented products. It is thermo-reversible between 40 and 60 °C. No syneresis. **Use:** Can be used to gel dairy and fermented products with a low fat content, for stabilisation of creams, acid free gels and for improved consistency.

Dosage: 0.5 to 0.7% for flans, 1 to 1.2% for creams and 1.5 to 2% for gelatines



PECTIN 325 NH 95

41482 500 g

Low methoxyl amidated (LMA) pectin. Properties: A thickening and/or gelling agent (in the presence of calcium) particularly recommended for manufacturing fruit based preparations. **Use:** 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.

Dosage: For jams 0.5 to 1% and for gels 1 to 1.5%.

USES OF PECTINS





PECTIN		JAMS				BAKED FILLINGS				
		<60 % Sugars	>60 % Sugars	Non acidic pH>3.5	Suspended solids	<60 % Sugars	>60 % Sugars	Non acidic pH>3.8	Dairy products	Nuts and chocolate
HM THERMO-IRREVERSIBLE										
	Jaune	●	● pH<3.5	●	●	●	●	●	●	● pH<3.5 Brix>60 %
	Medium rapid set	●	● pH<3.5	●	● pH<3.5 Brix>55 %	●	●	●	●	● pH<3.5 Brix>55 %
	Rapid set	●	● pH<3.5	●	● pH<3.5 Brix>55 %	●	●	●	●	● pH<3.5 Brix>60 %
LM THERMO-REVERSIBLE (40-60 °C)										
	Fruit NH	●	●	●	●	●	●	●	●	●
	Acid free	●	●	●	●	●	●	●	●	●
	Low sugar	●	●	●	●	●	●	●	●	●
	Nappage X58	●	●	●	●	●	●	●	●	●
	325 NH 95	●	●	●	●	●	●	●	●	●







GLAZES			FRUIT PASTE AND GELLED PRODUCTS					MOUSSES AND CREAMS		
Fruit	Dairy products	Nuts and chocolate	<60 % Sugars	>60 % Sugars	Non acidic pH>3.5	Non-dairy products	Nuts and chocolate	Fruit	Dairy products	Nuts and chocolate
HM THERMO-IRREVERSIBLE										
●	●	●	●	● pH <3.8	●	●	● pH<3.5 Brix>60 %	●	●	●
●	●	●	●	● pH <3.8	●	●	● pH<3.5 Brix>55 %	●	●	●
●	●	●	●	● pH <3.8	●	●	● pH<3.5 Brix>55 %	●	●	●
LM THERMO-REVERSIBLE (40-60 °C)										
●	●	●	●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●	●	●	●
●	●	●	●	●	●	●	●	●	●	●
●	●	● + CALCIUM	●	●	●	●	● + CALCIUM	●	●	● + CALCIUM

Gelling agents - spherification

To help you create innovative recipes, we have developed a range designed for spherification (a process that is closely associated with molecular gastronomy).
Recommended use: perfect for spherification, providing a gelled texture.



ALGINATE

50054 750 g

A sodium alginate-based gelling agent. Properties: Allows you to create spherification (a cornerstone of molecular gastronomy). **Use:** For optimal use, mix the product with a cold liquid with a pH higher than 4, then create your spheres in a chloride bath. Suitable for use with all aqueous liquids, not suitable for freezing. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product for direct or reverse spherification.

Dosage: 5 g/kg



CHLORIDE

50065 750 g

This ingredient facilitates the alginate reaction (used for spherification, a cornerstone of molecular gastronomy). Use: For optimal use, mix the chloride with mineral water to create a bath for the alginate preparation. Suitable for use with all aqueous liquids, not suitable for freezing. It is always used with alginate. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product for direct or reverse spherification.

Dosage: 8-10 g/kg



GLUCONOLACTATE

50060 500 g

A mix of calcium gluconate and calcium lactate, two salts that allow calcium to be incorporated into a medium without adding flavour. Properties: Facilitates the alginate reaction for reverse spherification in a low-calcium medium. **Preparation methods:** You can use this product for direct or reverse spherification.

Dosage: 20 g/kg



CITRATE

52754 750 g

Sodium Citrate. Used as an anti-oxidant and as a pH corrector, reducing acidity. Properties: Increases pH (from acidic to basic). **Use:** Mix with a liquid to increase the pH. Dissolves quickly.

Animal-based gelling agents

With our range of animal-based gelling agents, we aim to meet your needs by offering products that enable you to create a wide variety of soft, firm and brittle textures....
Recommended use: perfect for making soft, flexible gels such as panna cottas.



BOVINE GELATIN

48655 750 g **45482** 3,5 kg

Animal-based (bovine) powdered gelatine. Use: For optimal use, mix the product with a liquid while heating and stirring vigorously. Suitable for use with all types of liquids, **suitable for freezing** and a Bloom strength of 220. Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** You can use this product to create soft, flexible gels.

Dosage: 8-16 g/kg

SOSA TIPS

Animal-based gelling agents are commonly used proteins in pastry making as they provide gelling and stability.

A very low gelling temperature,
which facilitates usage in recipes.

Good resistance
to freezing.

Option to rehydrate
without reheating (for example with Instangel).



INSTANGEL

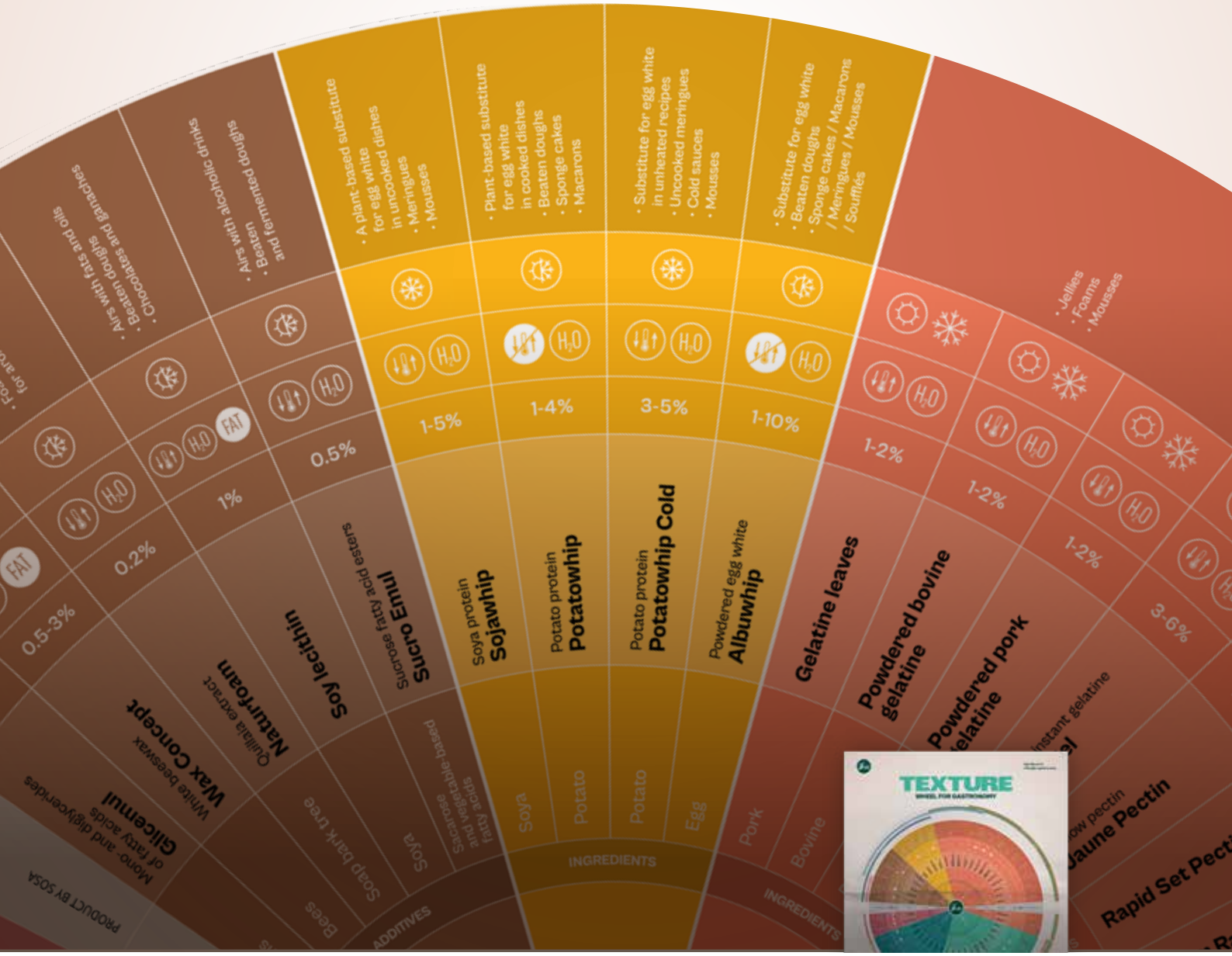
54001 500 g / 1 sheet = 6 g

Animal-based (porcine) powdered gelatine. Use: For optimal use, mix the product with a cold liquid. Suitable for use with all liquids,, **suitable for freezing**, sets rapidly (20 min). Once activated then subjected to a temperature change, the texturing agent returns to its initial state. **Preparation methods:** Suitable for creating soft, flexible gels (such as panna cotta).

Dosage: 30-60 g/kg



TEXTURE
WHEEL FOR GASTRONOMY



Download and discover the Texture Wheel for Gastronomy Sosa

LINK TO THE FULL TEXTURE WHEEL

Ice cream stabilisers

For frozen preparations, we offer a range of stabilisers designed for hot or cold use, with bases tailored to your specific needs **Recommended use:** preparing ice creams or sorbets. Creating a frozen preparation requires a combination of several components, which may already be contained in stabilisers.



PROFIBER STAB 5

45116 600 g **45339** 3 kg

A stabilising agent for ice creams and sorbets without synthetic emulsifiers or additives, 100% plant fibres. Properties: Neutral flavour, can be used hot or cold, adding smoothness and emulsion to textures. **Use:** Mix with an ice cream or sorbet base by stirring vigorously, then leave to rest in cold storage for 24 hours to ensure proper hydration. Then churn and freeze.

Dosage: 0,5 %

tips tips tips tips tips

PROFIBER STAB 5

Mix with the frozen base when cold or hot (85 °C), whisking vigorously (using an electric mixer) to ensure the product is properly dispersed.
Allow the mixture to mature while refrigerated for 24 hours to ensure proper hydration then churn in an ice cream maker. Freeze the ice cream or sorbet as soon as possible.

Jean Sivieude





Profiber Stab 5

A stabilising agent for ice creams and sorbets without synthetic emulsifiers or additives, 100% plant fibres

Basic recipe book for ice cream and sorbet

Download



AVAILABLE FORMAT: 45116 (600 G) - 45339 (3 KG)

Ice cream stabilisers



PROCREMA 100 COLD

49576 3 kg

K

Ready-to-use powdered base for ice cream. Use: For optimal use, mix your base cold with the rest of the ingredients (sugars and flavourings). Suitable for use with all types of fat-based or dairy liquids. The mix must be left to rest for 8 hours before freezing. **Preparation methods:** You can use this product to prepare ice cream.

Dosage: 100 g/kg



PROCREMA 100 HOT/COLD NATUR

48674 3 kg

N

Mix of stabilisers, thickeners, proteins, fibres and sugars for hot or cold ice cream stabilisation. Use: For optimal use, mix cold or hot (Max 80 °C) into any liquid (pulp, broths, creams, flavoured waters), stirring vigorously. Once mixed into the liquid, allow the mixture to mature in cold storage for 8 hours (+/-4 °C) so that the product components are perfectly hydrated before freezing. To ensure the ice cream is properly balanced, approximately 20% additional soluble solids such as sucrose, dextrose etc. should be incorporated. **Preparation methods:** Ideal for ice creams.

Dosage: 10 %



PROCREMA 15 HOT/COLD

37631 3 kg

K N

Ready-to-use powdered base for ice cream. Properties: This mix is ideal as an ice cream stabiliser. **Use:** For optimal use, mix with a base which can be liquid, semi-liquid or creamy.

Dosage: 15 g/kg



PROCREMA 100 HOT

41530 3 kg

A mix of stabilising, emulsifying and aerating agents and functional sugars to prepare pasteurised ice creams. Use: To be mixed with a base which can be a liquid, semi-liquid or cream preparation.

Dosage: 100 g/kg



PROCREMA 5 BIO HOT

41436 700 g

K N

Powdered BIO base for ice cream. Use: For optimal use, heat the base while mixing in the remaining ingredients (sugars, emulsifiers, aerating agents and flavourings). **Preparation methods:** Suitable for use with all types of fat-based or dairy liquids. You can use this product to prepare ice cream.

Dosage: 5 g/kg



PROSORBET 100 COLD

40400 3 kg

N

Ready-to-use powdered base for sorbets. Use: For optimal use, mix your base cold with the rest of the ingredients (sugars and flavourings). **Preparation methods:** Suitable for use with all types of aqueous or dairy liquids. You can use this product to prepare sorbets.

Dosage: 100 g/kg



PROSORBET 100 COLD NATUR

48665 3 kg

N

Mix of stabilisers, thickeners, fibres and sugars for natural cold sorbet stabilisation. Use: For optimal use, mix cold into any liquid (pulp, broths, creams, flavoured waters), stirring vigorously. Once mixed into the liquid, allow the mixture to mature in cold storage for 8 hours (+/-4 °C) so that the product components are perfectly hydrated before freezing. For a well balanced sorbet, approximately 20% additional soluble solids such as sucrose, dextrose etc. should be incorporated.

Dosage: 10 %



PROSORBET 5 HOT/COLD NATUR

40412 500 g

Powdered base for sorbets. Properties: For optimal use, mix the base hot or cold with the remaining ingredients (sugars, emulsifiers, aerating agents and flavourings). Suitable for use with all types of aqueous or dairy liquids. **Preparation methods:** You can use this product to prepare sorbets.

Dosage: 5 g/kg

Bulking agents

To convert fat-based products into powder form and simplify your preparations, we have selected the perfect solution for your applications.
Recommended use: to convert fats into powder form.



MALTOSEC

48683 500 g

K N

Tapioca maltodextrin converts fat-based products into powder form. Use: For optimal use, mix the product with a fat-based liquid. Suitable for use with all fat-based liquids, **suitable for freezing** and naturally sourced. Once activated then subjected to a temperature change, the texturing agent does not return to its initial state. **Preparation methods:** You can use this product to create fat powders.

Dosage: as required

tips tips tips tips tips tips

CHEF TIPS

Crisp textures are dry and contain very little water. These can be achieved using different ingredients and in a variety of applications. For example, Maltosec allows you to create tuiles, rochers and tartlet bases quickly and with minimal ingredients.

Edu Azuaza





Acids, antioxidants and acidity regulators

To regulate acidity in your preparations or prevent oxidation in certain foods, we recommend our range of acids.



ASCORBIC ACID

48643 1 Kg

K

Naturally derived ascorbic acid. Properties: Suitable for acidifying foods or preventing oxidation, particularly in fruits and vegetables. **Use:** For optimal use, apply directly. This acid is soluble in liquids. **Preparation methods:** You can use this product to prepare fruit salads.



TARTARIC ACID

52755 900 g

K N

Acidity regulator, antioxidant and natural preservative. Properties: Tartaric acid is regarded as one of the principal food acids, alongside citric and malic acids. **Use:** Apply directly cold and stir to mix thoroughly. **Preparation methods:** Colour stabiliser for fruits and fruit-based products (jams, carbonated drinks, wine, etc.).



CITRIC ACID

41333 1 Kg

K

Naturally derived citric acid. Properties: Used to regulate product acidity and as a substitute for lemon juice in preparations. **Use:** For optimal use, apply directly. This acid is also soluble in liquids. **Preparation methods:** You can use this product to prepare acidified products, jams, fruit pastes, fruit soaking solutions or any other fruit-based preparations.

Dosage: For the dosage, we recommend using between 1 and 10 g per kg depending on the intended use



CREAM OF TARTAR

41542 1 Kg

K

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

Specialty 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.



DEODORISED COCONUT FAT

43295 1 kg

N

Fat source. Properties: Vegetable fat, solid at room temperature (melting point 20-32 °C). **Use:** Melt slightly before incorporating into recipes or heat to a high temperature for cooking. **Preparation methods:** For use in pastry: dry and whipped doughs, cakes, mousses, ice cream and creams.

tips tips tips tips tips tips

CHEF TIPS

Lactose-free crumble with a perfectly crisp texture, made using deodorised coconut fat and a small percentage of water as substitutes for butter.



Drying agents

To meet your needs, we have developed a non-food product that absorbs moisture from food.
Recommended use: to absorb moisture from solid food products to aid preservation.



DRY SEC

41520 125 g/20 unit **50776** 2 g/700 unit

Silica gel sachet for absorbing moisture. Properties: Non-edible product. Do not open the sachet. Do not bring into contact with liquids. **Use:** For optimal use, place one sachet in the container holding the food you wish to protect from moisture and seal tightly. **Preparation methods:** You can use this product to preserve solid foods.

Dosage: 1 sachet per container

Sal viva (sodium acetate)

Non-food product. Not intended for consumption as an ingredient. This innovative product is known for its ability to trigger an exothermic reaction by recrystallisation after being dissolved in an aqueous solution. This unique property allows for slow or instant cooking, opening up new culinary possibilities.



SAL VIVA (SODIUM ACETATE)

45483 700 g **41475** 3 kg

Salt obtained from the precipitation of acetic acid from vinegar (sodium acetate).

Preparation Method:

1. Mix cold water and Sal Viva (sodium acetate) in equal parts. Bring to the boil. Boil over a medium heat until the mixture reaches 117 °C.
2. Slowly pour the mixture into a clean, particle-free glass container (preferably filling it no more than halfway).
3. Leave to cool at room temperature for 10 to 15 minutes, cover and put in cold storage at 5 °C for at least 8 hours. Avoid moving or shaking the mixture and do not introduce any objects into it.

Use: Pour the cold mixture over the product. On contact with the product, the mixture will solidify, increasing the temperature to up to 60 °C. Wait the time required for the desired result (cooking will vary according to the size of the product and the duration of contact). Remove the Sal Viva (sodium acetate) and serve.

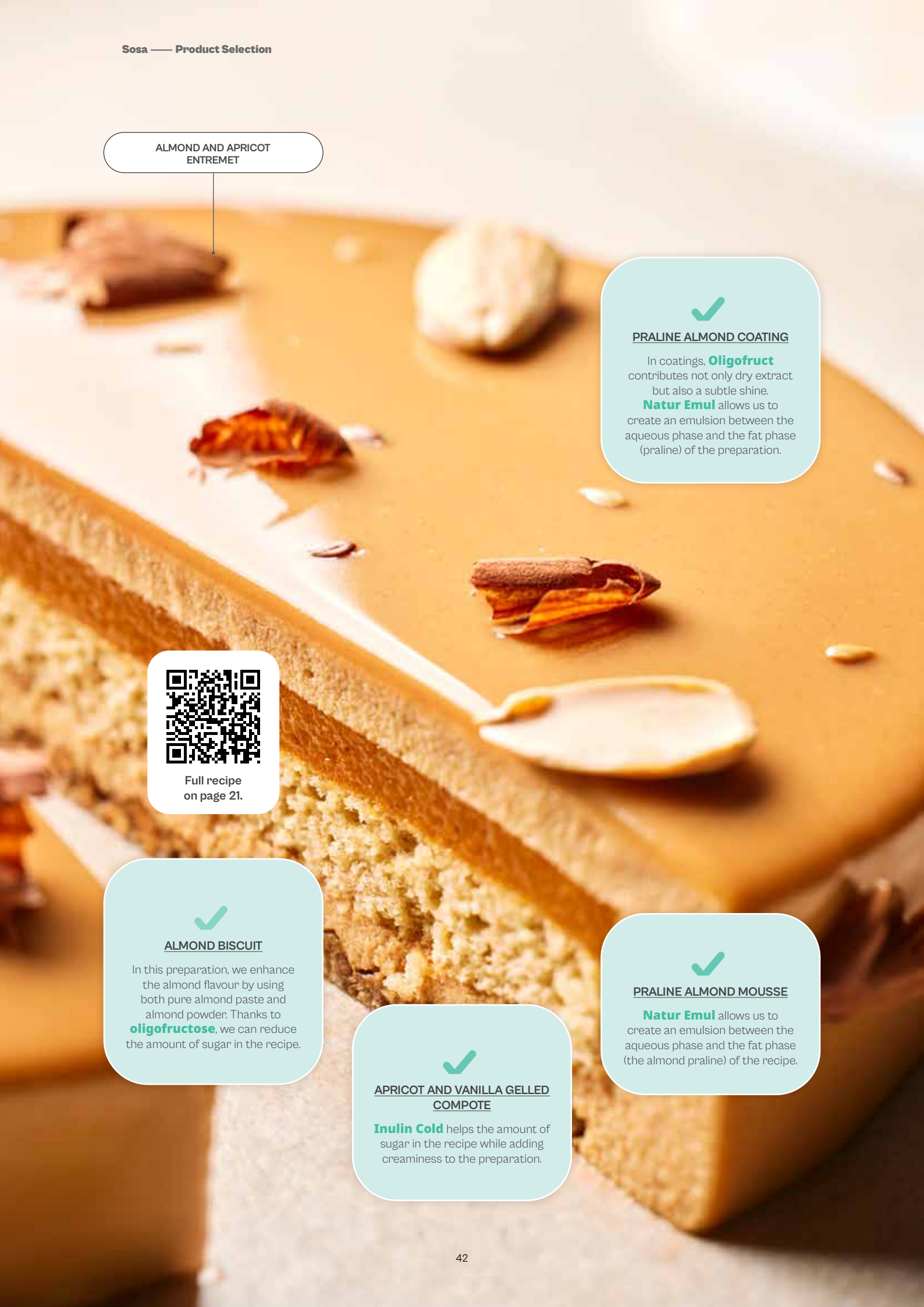
Dosage: 700 g Sal Viva (sodium acetate)/ 700 ml water

SAFETY PRECAUTIONS

Safety precautions: Avoid any contact between the powdered product and the skin, mucous membranes or eyes. If contact occurs, rinse thoroughly. If the symptoms persist, visit a health professional. Carefully follow all instructions to prevent the risk of burns.



ALMOND AND APRICOT ENTREMET



PRALINE ALMOND COATING

In coatings, **Oligofruct** contributes not only dry extract but also a subtle shine. **Natur Emul** allows us to create an emulsion between the aqueous phase and the fat phase (praline) of the preparation.

Full recipe on page 21.

ALMOND BISCUIT

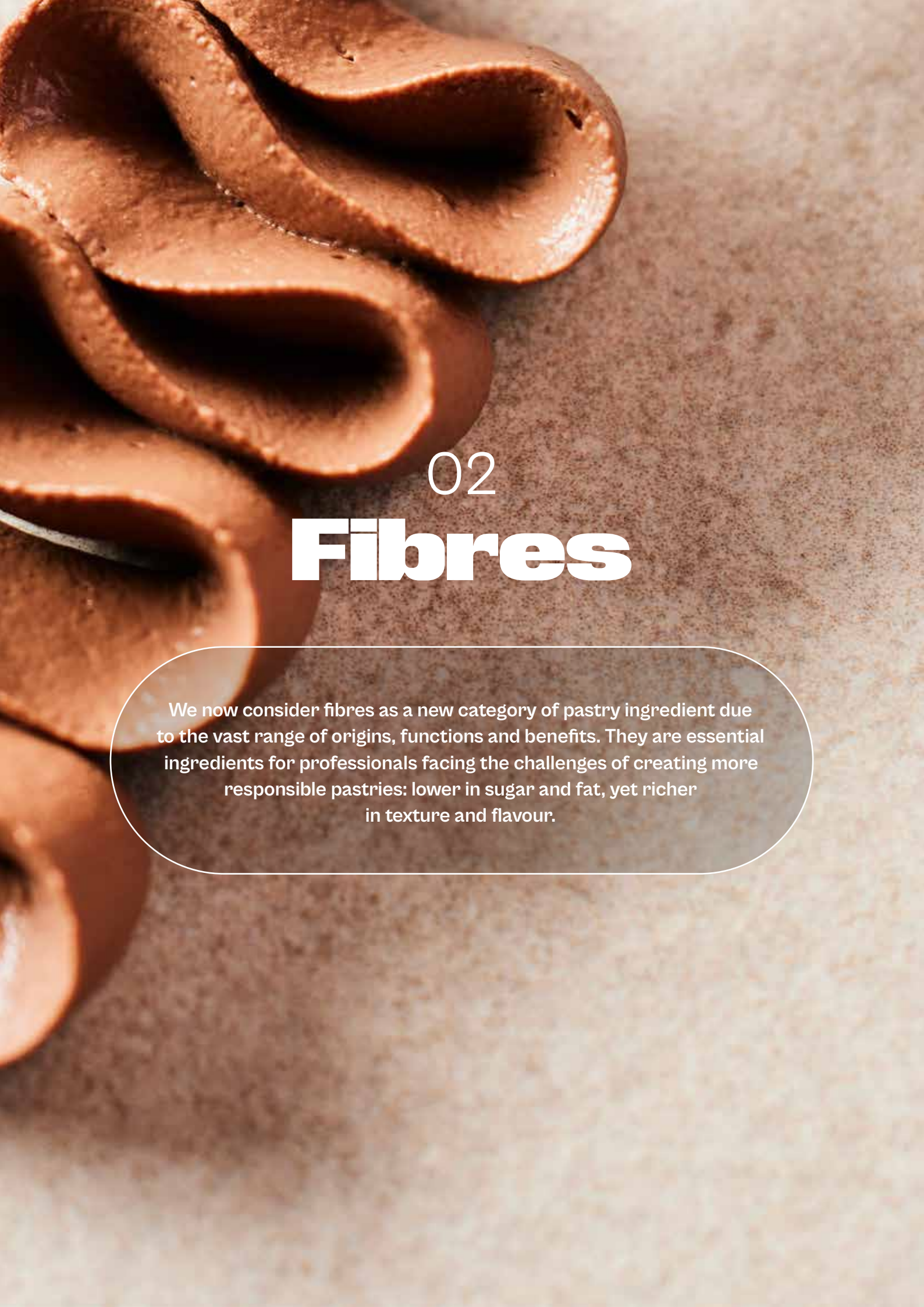
In this preparation, we enhance the almond flavour by using both pure almond paste and almond powder. Thanks to **oligofructose**, we can reduce the amount of sugar in the recipe.

PRALINE ALMOND MOUSSE

Natur Emul allows us to create an emulsion between the aqueous phase and the fat phase (the almond praline) of the recipe.

APRICOT AND VANILLA GELLED COMPOTE

Inulin Cold helps the amount of sugar in the recipe while adding creaminess to the preparation.



02

Fibres

We now consider fibres as a new category of pastry ingredient due to the vast range of origins, functions and benefits. They are essential ingredients for professionals facing the challenges of creating more responsible pastries: lower in sugar and fat, yet richer in texture and flavour.

Fibres classification

Plant fibres have become essential ingredients in pastry: **naturally thickening, emulsifying and stabilising,** to create lighter, silkier textures while reducing fat and sugar. They improve structure, extend shelf life and enable healthier creations without compromising flavour.

High performance fibres

Psyllium



Flaxfiber



Elasticity	A binder	Thickener	Stabilisation	Emulsion
✓ Gluten substitute	✓ An egg white substitute as a binder	✓ Improves gelling ✓ Improves mouthfeel	✓ Improves freez-ing	✓ An egg yolk substitute as an emulsifier.

Recommended uses

	Thickener	Stabilisation	Emulsion	Elasticity	Binding
Psyllium	🟠	🔴	🟠	🟢	🟢
Flaxfiber	🟢	🟢	🟢	🟠	🟠
Natur Emul	🟠	🔴	🟢	🔴	🔴

Discover more about fibres by scanning the code.



Bulking fibres

Provides solids/ structure

Inulin Hot



Fat substitution*

*In aqueous preparations such as creams, mousses, etc.

Inulin Cold



Reduced sugar

Inulin Cold helps the amount of sugar in the recipe while adding creaminess to the preparation.

Oligofruct



Sugar substitute*

*We recommend partial substitution of sugars, rather than a 1:1 replacement.

Recommended uses

	PAC* (anti-freeze power)	POD* (sweetening power)	Fat substitution	Sugar substitute
Inulin Hot	5%	0%	●	●
Inulin Cold	6%	10%	●	●
Oligofruct	45%	10%	●	●

% relative to sucrose

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.
Previously, these functions were provided by basic ingredients such as eggs and fats.



FLAXFIBER

42151 600 g

N

Fibre derived from brown and golden flax seeds (Linum usitatissiumum L.). Properties: Its composition offers thickening, stabilising and emulsifying functionality, while also acting as a suspension agent. It replaces the stabilising and thickening properties of xanthan gum at a 1:2 ratio. It has a neutral taste and is colourless. **Use:** Easily soluble and dispersible in water, suitable for both cold and hot applications and effective across a broad pH range. **Preparation methods:** Suitable for use in sauces, coulis, ice creams, sorbets, mousses and meringues.

Dosage: The recommended dosage is between 0.5 and 4%



PSYLLIUM

43300 700 g

K N

A fibre originating from Plantago ovata. Fibre content of 87.8%. Properties: 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. **Preparation methods:** Ideal for preparing gluten free or ketogenic (low carb) breads, providing elasticity, smoothness and texture. Replaces egg as a binder in plant based preparations.

Dosage: 2-4 %



OLIGOFRUCT

41551 500 g

N

Fibres from chicory root. Soluble fibre content of 80.5%. Properties: Very soluble. Sweetening power (POD) of 50% and anti-freeze power (PAC) of 45% in relation to saccharine (ordinary sugar). **Use:** Good dissolution in the cold, which allows for all or part of the sugar to be replaced in preparations without the need for heating. **Preparation methods:** Ideal for replacing sugars in meringues, mousses, creams, ice creams, cooked pastries such as cakes and sweet preparations in general.

Dosage: 5-20 %

SOSA TIPS

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





INULIN HOT

48692 500 g **53446** 3 kg K N

Plant fibres extracted from chicory root. Properties: Suitable for use as a bulking agent (to increase the volume of preparations) as it replaces fats in pastry preparations. **Preparation methods:** Ideal for creating low-calorie pastries and ice cream, its technical characteristics are as follows:

POD 0%, PAC 5%



INULIN COLD

50063 500 g **45478** 10 kg K N

Plant fibres extracted from chicory root. Properties: Suitable for use as a bulking agent to reduce or replace fats and sugars while increasing fibre content. **Use:** Add to a cold or hot liquid, then leave the mix to rest at 5 °C for 2 hours. **Preparation methods:** Mildly sweet flavour. Its technical characteristics are as follows:

POD 10%, PAC 6%

Fruit the Sosa way

raspberry

In all its forms



Whole freeze-dried fruit

An intense raspberry flavour, perfect for dry applications to preserve crunch or for decorative use.



Crispies

Crispy freeze-dried raspberry pieces, easy to incorporate into your preparations!



Crispies Wet Proof

Freeze-dried raspberry pieces coated with cocoa butter and freeze-dried fruit powder to preserve their crisp texture in moist applications.



Powdered extract

Perfect for preparations where adding a liquid would be problematic. Raspberry powder adds colour and enhances the flavour of your most creative recipes.



Concentrated paste

An intense raspberry flavour in a smooth paste that is easy to work with. Perfect for adding taste and colour to your recipes.



Peta Crispies

These chocolate-coated popping sugars are ideal for plated presentation or as inclusions, even in moist environments.



Fruit & sauce

An intense raspberry flavour in a smooth, lightly sweetened confit, ideal for plated desserts, verrine garnishes or brioche fillings.



Aroma di lampone

Ideal for achieving raspberry aroma and flavour in preparations without altering colour or texture, thanks to the low dosage.



03

Freeze-dried and Crispies

Our range of innovative ingredients takes gastronomy to the next level, delivering intense flavours and textures that transform every creation. Crispy ingredients that retain their full flavour and nutritional value, perfect for toppings, garnishes and decoration. Discover our freeze-dried range, Crispy, Crispy Wet Proof and Peta Crispy. Each of these products is an invitation to experiment, innovate and surprise in the kitchen.

Freeze-dried

Freeze-dried fruits, vegetables and flowers: Crispy ingredients that preserve their full flavour and nutritional value. **Perfect for adding flavour and texture to your creations.**



WHOLE STRAWBERRIES

41227 60 g

K N



WILD STRAWBERRIES

41534 60 g

N



SLICED STRAWBERRIES 5-7 MM

41384 250 g

K N



WHOLE RASPBERRIES

48668 75 g
41413 375 g

N



WHOLE BLACKBERRIES

41228 80 g

N



SOUR CHERRY

52209 80 g

K N



DICED MANGO PIECES

41452 100 g

K N



SLICED APPLES

41398 50 g

K N



FREEZE-DRIED LYCHEE PIECES

41407 400 g

K N

RECOMMENDED USE:
In dry applications: as inclusions in chocolate bars, to decorate chocolate sweets or for last-minute dessert decoration.



BLUEBERRIES

41415 50 g

K N



MANUFACTURING PROCESS:

Freeze-drying is a fruit processing technique that removes water through “sublimation”, converting it directly from solid to vapour without passing through the liquid phase, thereby preserving the full properties of the fruit. During freeze-drying, temperature increases are controlled. Flavours, nutrients and colours are preserved, providing you with a wide range of applications.



CHERRY TOMATO HALVES

41453 50 g

K N



FRIED ONION

41455 30 g



CORN

48651 120 g

K N

Freeze-dried



DRIED RED ROSE PETALS

46224 | 52902 80 g

K N



FREEZE-DRIED ROSE PETALS

49573 5 g

K N



DRIED HIBISCUS PETALS

41473 100 g

K N



DRIED ROSE BUD

41466 150 g

K N



VIOLA CORNUTA PETALS

49575 5 g

K N



MIXED DRIED FLOWERS

41400 50 g

K N



DRIED CORNFLOWER PETALS

51213 40 g

K N



Crispies

Made from freeze-dried fruit juice, these ingredients add texture and an explosion of flavour to your preparations. **Perfect for toppings and decoration, they add a touch of crunch to any recipe.** Suitable for use with last minute toppings or in a dry environment.



RASPBERRY 5-8 MM

43725 200 g
50724 1,2 kg

K N



RASPBERRY 2-10 MM

43349 300 g
50777 1,5 kg

K



PASSION FRUIT 2-10 MM

49569 200 g
41412 1 kg

K



STRAWBERRY 2-10 MM

48661 200 kg

K



STRAWBERRY 1-3 MM

49566 250 g
50741 1,5 kg

K



MANGO- PASSION FRUIT 2-10 MM

40407 250 g

K



MANUFACTURING PROCESS:
The fruit juice is freeze-dried and then broken into pieces.

RECOMMENDED USE:
In dry applications to add crunch to chocolate bars or chocolate sweets.

Crispies



YOCRISPY 2-6 MM
41223 280 g
50757 1,4 kg
K N



LIME 2-10 MM
50731 200 g
K N



PINEAPPLE 2-10 MM
40391 200 g
K



MANGO 2-10 MM
40396 250 g
K



CHERRY 2-10 MM
40393 200 g
45468 1,2 kg
K N



BLACKCURRANT 2-10 MM
53512 200 g
K



YOSTRAWBERRY
50773 150 g
K



APRICOT 1-4 MM
41536 250 g
K N



BANANA 0-10 MM
40397 250 g
K N



NEW

SALTED CARAMEL CRISPY
56384 750 g



CAPPUCCINO 1-4 MM
41509 250 g
K N



CHOCO COOKIE PIECES
50725 2 kg
N

Crispies Wet Proof

As part of our commitment to meet your needs, we have also developed a range of Crispies Wet Proof to be used in moist applications. These are coated with cocoa butter and freeze-dried fruit powder to help retain crunch, adding texture and originality to your preparations.



MANGO WET PROOF

40369 400 g



PASSION FRUIT WET PROOF

48677 400 g
43299 2,5 kg

K



YOCRISPY WET PROOF

40390 400 g
45470 2,5 kg



STRAWBERRY WET PROOF

48666 400 g
43297 2,5 kg

K



RASPBERRY WET PROOF

48664 400 g
43298 2,3 kg

K



WET PROOF SALTED CARAMEL

54363 750 g

N



RECOMMENDED USE:
For Crispies Wet Proof, in moist applications such as mousses, ice cream and creams.

Peta Crispies

With our range of Peta Crispies, you can easily add a touch of originality to your creations by giving them an unexpected popping flavour and texture.



CHOCOLATE PETA CRISPY
54267 900 g
N



CHOCOLATE PETA CRISPY 51%
54260 900 g



RASPBERRY WHITE CHOCOLATE PETA CRISPY
54262 900 g
K



WHITE CHOCOLATE PETA CRISPY
45040 750 g



BRONZE DARK CHOCOLATE PETA CRISPY
56131 900 g



LIME WHITE CHOCOLATE PETA CRISPY
54964 900 g
44173 15 kg



STRAWBERRY WHITE CHOCOLATE PETA CRISPY
54963 900 g



SPARKLING SUGAR
45484 750 g
41401 15 kg



NEUTRAL PETA CRISPY
48641 700 g
44604 15 kg
K N



YOPOP PETA CRISPY
54965 900 g



PETA CRISPY SALTED CARAMEL
54365 750 g

RECOMMENDED USE:
Perfect for direct use as plated decoration, as inclusions in chocolate bars or sweets and in moist applications.



04

Taste colour

“Because colour is flavour”

Sosa has created fruit and/or vegetable based powdered extracts designed to add flavour and colour to your preparations: Taste Colour. These ingredients deliver a palette of soft, pastel colours combined with an intense flavour. The products are in the form of a fine powder and are both water and fat soluble.

Taste Colour powdered extracts

We developed the Taste Colour concept, allowing you to flavour delicate preparations where adding liquids would be problematic, such as creams, ganaches or meringues. It withstands baking while preserving flavour.
The concept: give your preparations colour and taste.



STRAWBERRY
40392 250 g
45471 8 kg
K N



RASPBERRY
40459 300 g
41224 10 kg
K N



PASSION FRUIT
40458 700 g
45472 3 kg
N



MANGO
40398 600 g
N



FOREST FRUITS
41226 700 g
K N



STRAWBERRY PURÉE FLAKES WITH SEEDS
50755 500 g
K N



CARROT
41508 500 g
K N



TOMATO
41225 450 g
K N



BEETROOT
49571 300 g
K N



ROOD FRUIT-HIBISCUS EXTRACT IN POWDER

50740 500 g

N



ROASTED RED PEPPER

50742 600 g



CORN FLOUR

56285 700 g

K N



MEDITERRANEAN YOPOLS

49568 800 g

41381 15 kg

N



POWDERED MILK (1%)

44213 500 g

K N



POWDERED MILK (26% FAT CONTENT)

41484 500 g

K N

tips tips tips tips tips tips

100 %
natural

A wide range
of flavours

Bring flavour to fat-based
without adding water

Taste Colour powdered extracts



ORGANIC “MATCHA C” GREEN TEA FROM JAPAN

41233 350 g
45473 1 kg

K N



POWDERED PEPPERMINT EXTRACT

41394 500 g

N



POWDERED SUMAC

41488 250 g

K N



LIQUORICE EXTRACT

41544 400 g

N



BALSAMIC VINEGAR

43880 250 g
50676 2,5 kg



APPLE CIDER VINEGAR

41478 200 g

N



ROASTED FLAVOUR

41537 400 g

N



SMOKED FLAVOUR

55500 500 g



Taste Colour, application ideas



RASPBERRY

40459 300 g
41224 10 kg

K N



STRAWBERRY

40392 250 g
45471 8 kg

K N



PASSION FRUIT

40458 700 g
45472 3 kg

N

Biscuit			
Meringue			
Macaron			
Royal icing			
Gelatine			



MANUFACTURING PROCESS:
The ingredient is dried or freeze-dried before being ground into a fine powder.

RECOMMENDED USE:
Macarons, meringues, bonbon fillings, truffle coatings, sauces, shortbread biscuits and pastry creams.
There are numerous applications which consistently guarantee authentic, richly aromatic flavours. Dosage may vary depending on the product and intended application.

Chocolate			
Cocoa butter			
Ice cream			
Pastry cream			

Taste Colour, application ideas



MANGO
40398 600 g
N



CARROT
41508 500 g
K N



TOMATO
41225 450 g
K N

Biscuit			
Meringue			
Macaron			
Royal icing			
Gelatine			



Chocolate			
Cocoa butter			
Ice cream			
Pastry cream			

Food Colour - food colouring

A natural colouring extracted from fruit and vegetable juices, subjected to concentration, evaporation and filtration processes.



GREEN
FOOD COLOUR
11468 200 g
K N

SOSA TIPS
They are considered ingredients rather than additives and are not subject to dosage limitations.



BLUE
FOOD COLOUR
48680 200 g
K N



YELLOW
FOOD COLOUR
11471 200 g
K N



RED
FOOD COLOUR
48681 200 g
41486 2,5 kg
K N



ORANGE
FOOD COLOUR
48693 300 g
K N



ROSE
FOOD COLOUR
48685 200 g
K N



VIOLET
FOOD COLOUR
48689 200 g
K N

Natural water soluble

Natural colourants produced from foods through selective extraction, sometimes using organic solvents.

SOSA TIPS

They are considered additives and are used at specific doses in compliance with legislation.



LEMON YELLOW POWDER

41485 60 g

K N



VIOLET POWDER

41539 50 g

N



WHITE POWDER

50764 30 g

K N



BLACK POWDER

40374 20 g

N



BURGUNDY RED POWDER

41495 50 g

K N



HIBISCUS RED POWDER

41538 50 g

N

Synthetic water soluble

A colouring produced from mineral salts or through chemical synthesis. They require very low concentrations to achieve the desired colour and offer excellent stability over time and across different applications.
They are considered additives and are used at specific doses in compliance with legislation.



RED POWDER
41522 70 g

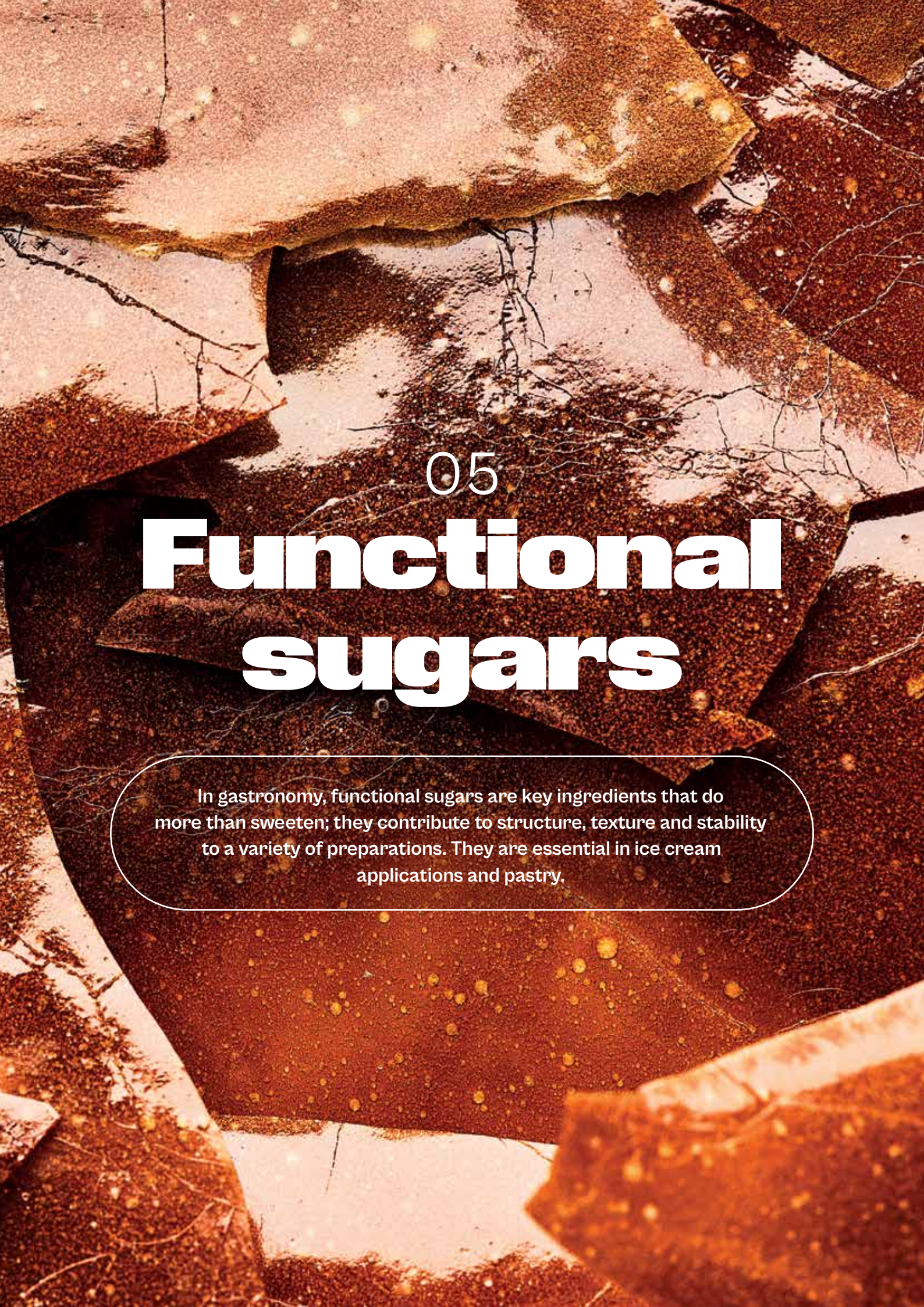


GREEN KIWI POWDER
41468 70 g



GREEN LAKE POWDER
41389 20 g

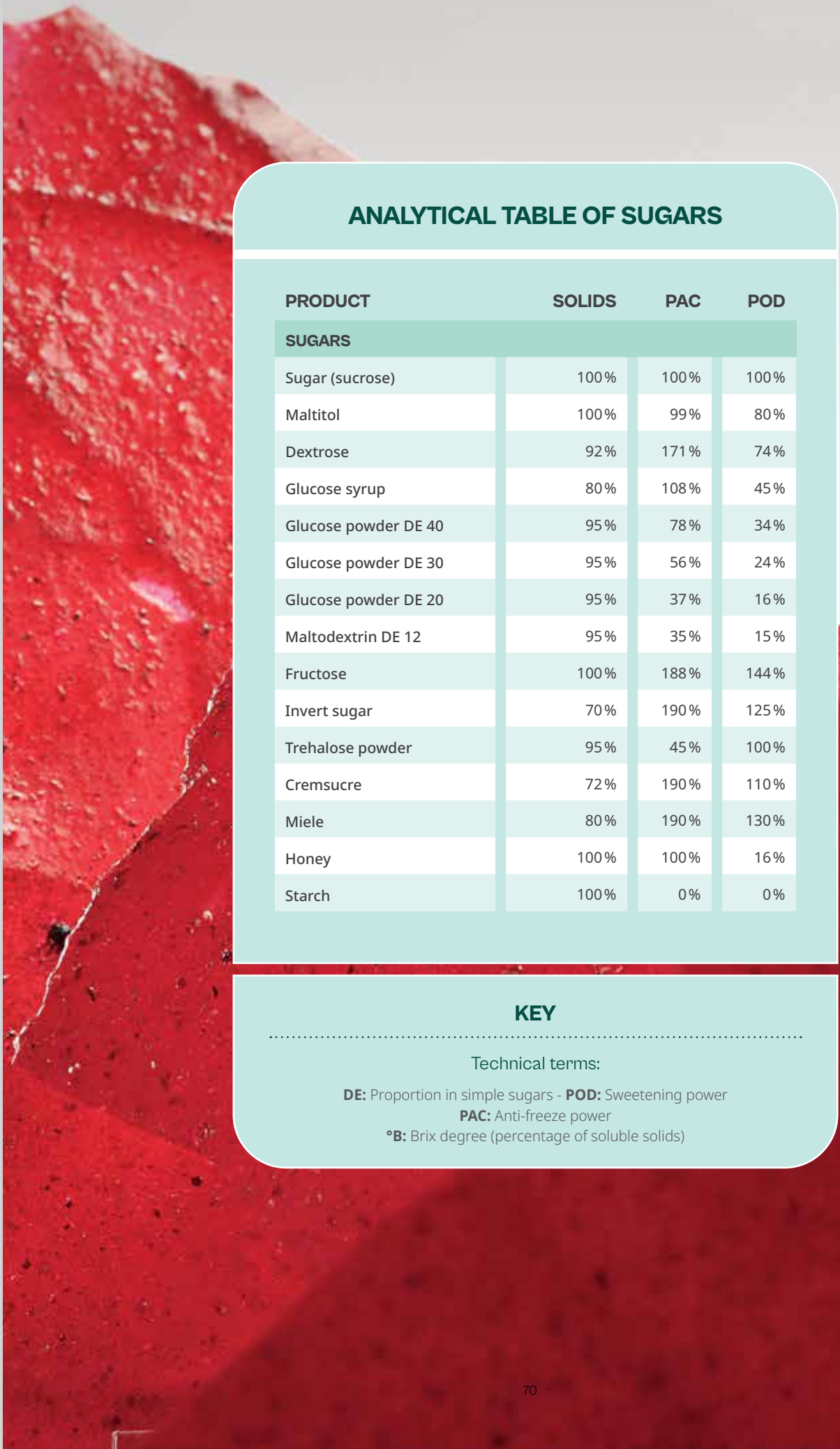




05

Functional sugars

In gastronomy, functional sugars are key ingredients that do more than sweeten; they contribute to structure, texture and stability to a variety of preparations. They are essential in ice cream applications and pastry.



ANALYTICAL TABLE OF SUGARS

PRODUCT	SOLIDS	PAC	POD
SUGARS			
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 %
Maltodextrin DE 12	95 %	35 %	15 %
Fructose	100 %	188 %	144 %
Invert sugar	70 %	190 %	125 %
Trehalose powder	95 %	45 %	100 %
Cremsucre	72 %	190 %	110 %
Miele	80 %	190 %	130 %
Honey	100 %	100 %	16 %
Starch	100 %	0 %	0 %

KEY

Technical terms:

DE: Proportion in simple sugars - **POD:** Sweetening power
PAC: Anti-freeze power
°B: Brix degree (percentage of soluble solids)

Functional sugars

Our functional sugars allow you to fully control the intrinsic characteristics of your ingredient. You can select the sweetening power, melting point and anti-freeze power to best suit your needs.
Recommended use: ideal as a replacement for traditional sugar when preparing ice creams, spun sugar, crystallised sugar bubbles and vegan desserts...



MALTODEXTRIN POWDER

48671 500 g **45474** 12,5 kg K N

A sugar derived from corn, also used as a bulking agent (to increase volume). Characterised by very low sweetening power, its technical characteristics are as follows:

DE 18, POD 15 %, PAC 23 %



POWDER MALTITOL

48678 750 g **45476** 12,5 kg K N

A sugar derived from starch that can replace traditional sucrose. Often used as a flavour enhancer, it has a higher browning temperature than that of sucrose. Its technical characteristics are as follows:

POD 80 %, PAC 99 %



POWDER DEXTROSE

48684 650 g **41519** 3 kg **50869** 12,5 kg K N

A sugar derived from starch that can replace traditional sucrose. Often used as a flavour enhancer, it has a higher browning temperature than that of sucrose. Its technical characteristics are as follows:

POD 74 %, PAC 171 %



TREHALOSE POWDER

48687 700 g K N

A sugar derived from tapioca starch, also used as a bulking agent (to increase volume). Characterised by very low sweetening power, its technical characteristics are as follows:

POD 45 %, PAC 100 %



GLUCOSE POWDER DE 33

50053 500 g **41434** 3 kg K N

Dehydrated glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by very low sweetening power, its technical characteristics are as follows:

DE 33, POD 24 %, PAC 56 %

Functional sugars



ISOMALT POWDER

48662 900 g **40409** 4,5 kg

K N

A sugar derived from sucrose (traditional sugar) that can be used to create sugar or caramel sculptures due to its high thermal stability. Containing half the calories of traditional sucrose, its technical characteristics are as follows:

POD 50 %



GRANULATED SORBITOL

41472 750 g **45477** 3,5 kg

N

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 g **41435** 7 kg

Fructose and glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by elevated sweetening power, its technical characteristics are as follows:

67 °B, POD 125 %, PAC 190 %



MANNITOL

41517 500 g

K N

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.



GLUCOSE SYRUP DE 40

48647 1,5 g **41463** 7 kg

K N

Glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by very low sweetening power, its technical characteristics are as follows::

DE 35-40, 77,4 °B, POD 45 %, PAC 76 %



GLUCOSE SYRUP DE 60

48649 1,5 g **43294** 7 kg

K N

Glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by very low sweetening power, its technical characteristics are as follows:

DE 60, 83 °B, POD 67,5 %, PAC 114 %



FRESH

41494 750 g

K N

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 %, POD 70 %, PAC 280 %



CREMSUCRE

40405 7 kg

N

Fructose, dextrose and glucose syrup that can be used as a preservative in various pastry preparations, ice creams or chocolates. Characterised by very elevated sweetening power, its technical characteristics are as follows:

72 °B, POD 110 %, PAC 190 %

Natural sugars and salts



MUSCOVADO SUGAR

53543 750 g
53544 12,5 kg

K N



GUÉRANDE SALT FLOWER

41553 1 kg

N

TPT macaron

46087 (10 kg)

The perfect mix for a high quality macaron



Excellent results
semi-industrial and artisanal preparations

Firm, uniform texture
without lumps

Made with Spanish almonds,
local sourcing

Organoleptic characteristics

1. Cream colour.
2. Intense flavour.
3. Slightly crunchy texture

(More artisanal mixes).

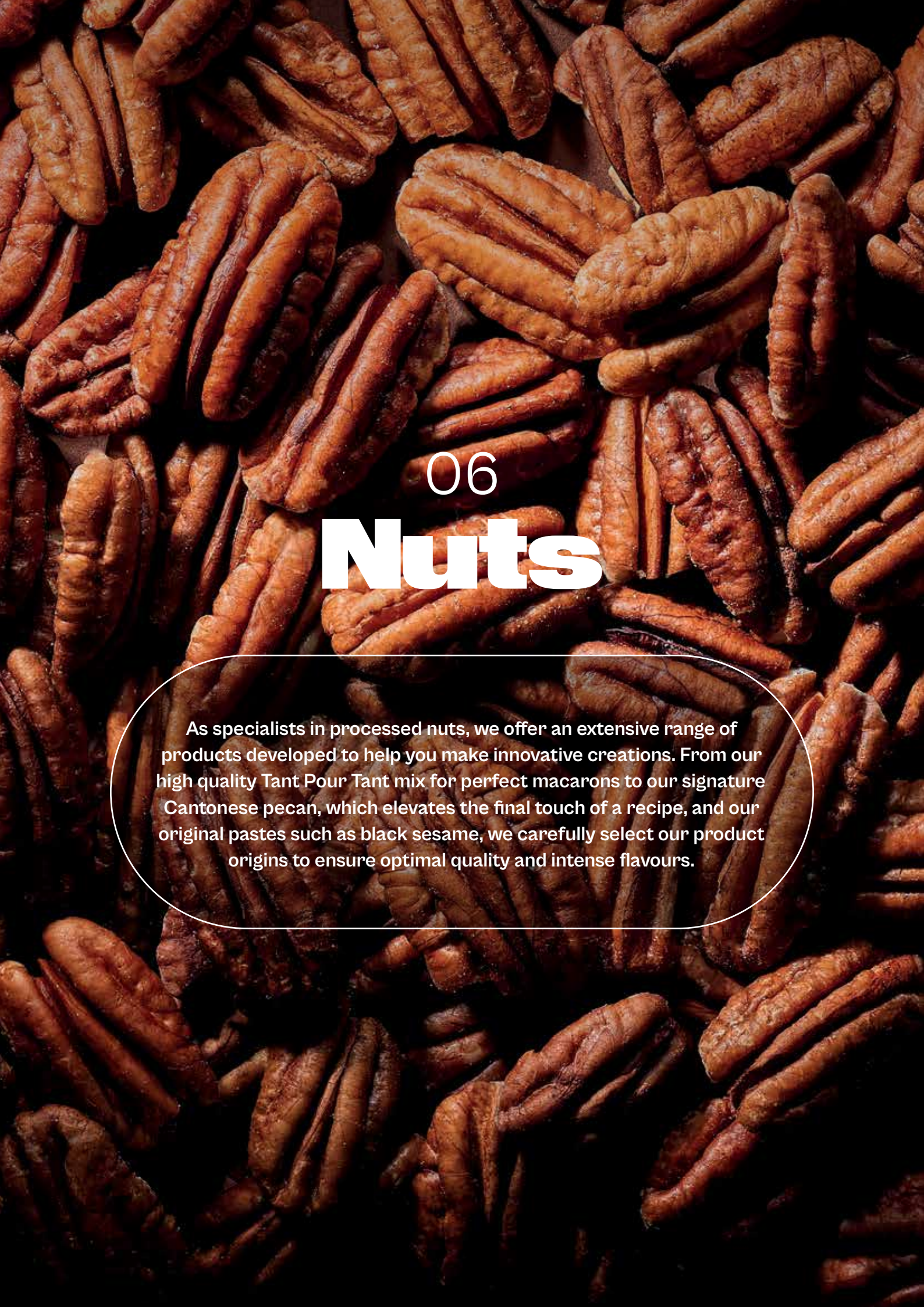
Method

50% TPT 50% Meringue method.

Main applications

Macarons.





06

Nuts

As specialists in processed nuts, we offer an extensive range of products developed to help you make innovative creations. From our high quality Tant Pour Tant mix for perfect macarons to our signature Cantonese pecan, which elevates the final touch of a recipe, and our original pastes such as black sesame, we carefully select our product origins to ensure optimal quality and intense flavours.

Almond powder

Made with the finest selection of Spanish Marcona and Valencia almonds, available as fine and extra-fine ground depending on the customer's tastes/ preparation.



ALMOND TPT MACARON

46087 10 kg

N



BELONA-MARCONA EXTRA FINE ALMOND POWDER

11428 1 kg
41416 10 kg

N



ROASTED ALMOND POWDER

41442 1 kg

K N



STANDARD ALMOND POWDER

41409 1 kg
44599 10 kg

K N



STANDARD EXTRA FINE ALMOND POWDER

41464 1 kg

N



ROASTED HAZELNUT POWDER

45832 1 kg

N



PISTACHIO POWDER

44145 1 kg

K N

SOSA TIPS

Marcona Variety
Rounded shape, very light colour and an intense flavour with fruity notes. A highly sought-after variety, appreciated for its aromatic qualities.
Belona-Marcona almond powder is a premium product with unrivalled texture and flavour.
Perfect for recipes where taste and quality are essential.

Standard Variety
Oval shape, classic flavour, cream colour.
The most popular almond variety. Standard almond powder is versatile and indispensable in the kitchen.

Cantonese-style nuts

A unique caramelisation process that delivers an intense nut flavour, less sweetness than conventional caramelised products, greater moisture resistance and a more aesthetic appearance (lacquered shine, uniform caramelisation).



CANTONESE-STYLE ALMONDS

41533 600 g
41411 10 kg

K N



CANTONESE-STYLE HAZELNUTS

41511 600 g
41410 10 kg

N



CANTONESE PISTACHIOS

41457 600 g

N



CANTONESE-STYLE PECAN NUTS

50061 500 g
43296 10 kg

K N



CANTONESE-STYLE MACADAMIA NUTS

50728 600 g
41467 10 kg

K N



CANTONESE-STYLE ALMOND STICKS

41456 600 g

K N



CANTONESE-STYLE CHOPPED HAZELNUTS

41451 600 g

N



CANTONESE-STYLE PEANUTS

50732 600 g

N

MANUFACTURING PROCESS:
The seed is soaked in a sugar syrup and then fried in olive oil, resulting in full caramelisation that is moisture resistant with a lacquered shine.

RECOMMENDED USE:
Perfect for cake bases, inclusions in moist applications, decoration or simply for snacking.



CANTONESE-STYLE SESAME
41446 600 g
K N



CANTONESE-STYLE BLACK SESAME
41499 600 g
K N



CANTONESE-STYLE COCOA NIBS
50726 500 g
N

SOSA TIPS
Sosa Ingredients is committed to protecting the environment and reducing its impact on the planet. For this reason, we have removed all palm oil from our Cantonese-style nuts.



Nut pastes

No added sugar pastes*, offering the intense flavour of the original nut with a smooth, easy to work texture.

*Naturally occurring sugar content in fruits.



WALNUT PASTE

42598 1 kg
42039 5 kg

N



MACADAMIA NUT PASTE

41528 1 kg
50739 5 kg

N



ROASTED SPANISH PINE NUT PASTE

41388 1 kg

N



ROASTED HAZELNUT PASTE

40371 1 kg

K N



ROASTED ITALIAN HAZELNUT PASTE

41387 1 kg

N



ROASTED ALMOND PASTE WITH SKINS ON

40415 1 kg

N



RAW ALMOND PASTE

41222 1 kg

N



BLACK SESAME PASTE

41444 1 kg

N

RECOMMENDED USE:
Our range of pastes is ideal for preparing garnishes and inclusions (desserts, macaron ganaches, pastry and viennoiserie garnishes), as well as ice creams and savoury sauces.
The recommended dosage is from 2 to 5% depending on the product and application.





PEANUT PASTE
41512 1 kg
45465 5 kg
N



ROASTED ALMOND PASTE
41549 1 kg
K N



PISTACHIO PASTE
44132 1 kg
44136 5 kg
N

Tahini



ROASTED SESAME PASTE
41487 1 kg
K N

Praline



50% HAZELNUT PRALINE
11415 1,2 kg
K N



50% ROASTED ALMOND PRALINE
41498 1,2 kg
K N

Raw nuts

These raw nuts are carefully selected to offer you premium quality products with intense flavour guaranteed.



BELONA-MARCONA ALMONDS BLANCHED AND ROASTED 36/38

41438 1 kg

K N



BELONA-MARCONA ALMONDS BLANCHED 14/16

41516 1 kg

53430 10 kg

K N



RAW MACADAMIA NUTS

41414 1 kg

K N



RAW PECAN NUTS

41433 1 kg

K N



RAW WALNUT KERNELS

41439 1 kg

K N



RAW BLANCHED PISTACHIO

44146 1 kg

K N



NATIONAL PISTACHIO

41489 1 kg

K N



CRUSHED PISTACHIO

44144 1 kg

K N



07

Confit fruits

To preserve the natural and intense flavour of the fruit, we carry out our confit process at low temperatures (45 °C) and under low pressure. This technical process allows us to guarantee high-quality confit fruits, with the right amount of sugar and organoleptic characteristics that are close to fresh fruit. Discover our four ranges of Sosa Ingredients Confit Fruits.



Confit Fruits

To preserve the natural flavour of the fruit, we use a low-temperature, low-pressure preservation technique to prepare our confit fruits. This technological process allows us to guarantee a high-quality product, with the right amount of sugar, while preserving the organoleptic qualities and enhancing flavour.

New range of drained Cold Confit® fruits

By applying the Cold Confit® technique to fruits, **we can produce confit fruits with an authentic and pronounced flavour. A vibrant colour and well-preserved flavours.**

New packaging



A more robust and durable tray

A more intense fruit **flavour**

Texture « Al dente », a finer, more delicate texture

A brighter more vivid and more translucent **colour**

Confit fruits - Cold Confit®

New range of drained Cold Confit® fruits.

Orange



ORANGE SLICES
43204 2kg
N



ORANGE STRIPS 80X6 MM
43206 2kg
N



DICED ORANGE PIECES 8X8 MM
43202 2kg
N

Lemon



LEMON SLICES
44582 2kg
N

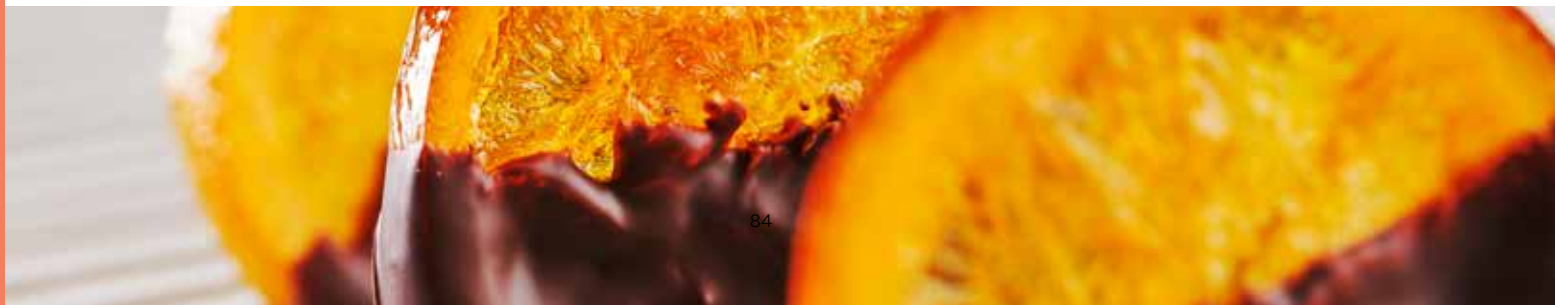


LEMON STRIPS 80X6 MM
44583 2kg
N



DICED LEMON PIECES 7X7MM
44581 2kg
N

RECOMMENDED USE:
Perfect for coatings and as an ingredient in delicious cakes, brioches, pastries and panettones. They can also be used to decorate chocolate sweets cakes or chocolate bars.



Confit fruits - Cold Confit®



LEMON SHAVINGS
41531 1,25 kg
N



CONFIT GINGER SLICES
56134 1,8 kg
N



ORANGE SHAVINGS
41532 1,25 kg
N

Fruits & sauces

A delicious range of semi-confit fruit pieces in syrup.



WHOLE RED BERRIES 5X5 MM
11460 1.5 kg



MANUFACTURING PROCESS:
Here too, the cold confit process (45 °C) ensures flavours and textures that closely resemble those of fresh fruit

RECOMMENDED USE:
This range is ideal for helping you save preparation time, whether for plated desserts, verrine garnishes or even centres and fillings. Suitable for use in ice cream due to its freezability.

Crystallised flowers

Petals and flowers enhanced through crystallisation to add a floral touch to your creations.



VIOLET PETALS
41523 500 g



VIOLET PETAL FLAKES 1 MM
41232 500 g
45467 3 kg



ROSE PETAL FLAKES 1 MM
41541 500 g
45466 3 kg



MANUFACTURING PROCESS:
Flowers are crystallised in sugar.

RECOMMENDED USE:
Ideal for decorating (chocolate sweets, pastries, chocolate bars), coatings (orangettes) or cocktails.



08

Concentrated pastes

Our range of high quality concentrated pastes has been developed to help you create the best recipes. The result: an easy to use product that brings flavour and colour even in small amounts. Perfect for ice cream, creams, mousses, glazes and desserts.

Natural concentrated pastes

To enhance your creations, we offer a carefully crafted range of high quality concentrated pastes. Explore classics such as vanilla, strawberry, raspberry and orange as well as yuzu, coconut and delicate sweet floral notes like violet.



STRAWBERRY

41440 1,5 kg

N



RASPBERRY

11404 1,5 kg

N

SOSA TIPS

At Sosa Ingredients, we really care about our products being natural.
With this in mind, we have chosen to develop a range of concentrated pastes that help reduce waste and above all, eliminate the use of preservatives in certain products, enabling us to offer natural versions of most of our range.





PASSION FRUIT
41526 1,5 kg
N



ORANGE
50761 1,5 kg
N



YUZU
49577 1,5 kg
N



LEMON
41490 1,5 kg
N



ARABICA COFFEE
41529 1,2 kg
41378 6 kg
N



MANDARIN
50763 1,5 kg
N



LIQUORICE
41552 1,5 kg
N



CINNAMON PASTE
41379 1,5 kg
N

Concentrated paste formats
1.5 kg box



Concentrated pastes



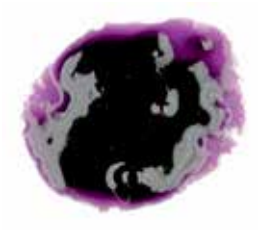
BOURBON VANILLA
41524 1,5 kg



BLUEBERRY
45831 1,5 kg



GREEN APPLE
41403 1,5 kg



VIOLET
41445 1,5 kg



MANGO
41471 1,5 kg



YUZU PASTE
50057 1,5 kg

MANUFACTURING PROCESS:
This range has been developed using a progressive hot-reduction fruit purée process. This ensures a smooth, easy to work texture combined with an intense fruit flavour.

RECOMMENDED USE:
Perfect for working with ice cream, creams, mousses, coatings. 2 to 5% depending on the product and intended application.



09

Flavourings

Our flavourings integrate seamlessly into all products, enhancing their taste and releasing intense and aromatic notes.
They work equally well in cocktails, sorbets, creams and fillings, enhancing individual characteristics.

Natural water soluble flavourings

Always with the aim of supporting your creativity, we have carefully created delicate flavourings from natural raw materials. From classic bitter almond to timeless rose water, each product has been developed to meet real needs expressed by culinary professionals.



LAVENDER

40406 50 g

N



ELDERFLOWER

50769 50 g

N



ROSE WATER

49574 100 g

41477 1 kg

N



JASMINE

50747 50 g

N



PEPPERMINT

41480 50 g

N



VERBENA

50767 50 g

N



SAFFRON

50067 50 g

N

Natural flavouring dosage

0,2 g/kg 0.2 g = 6 drops approximately*

* The number of drops is calculated using the average density of the full product range. In general, natural flavourings have increased density.



YUZU

40372 50 g
41382 1 kg

N



RASPBERRY

53515 50 g
53508 1 kg

N



COCONUT

50055 50 g
41404 1 kg

N



RIPE STRAWBERRY

50760 50 g

N



BERGAMOT

40399 50 g

K N



GOLDEN APPLE

41481 1 kg

N



BITTER ALMOND

41396 50 g

K N



PISTACHIO

53514 50 g
41234 1 kg

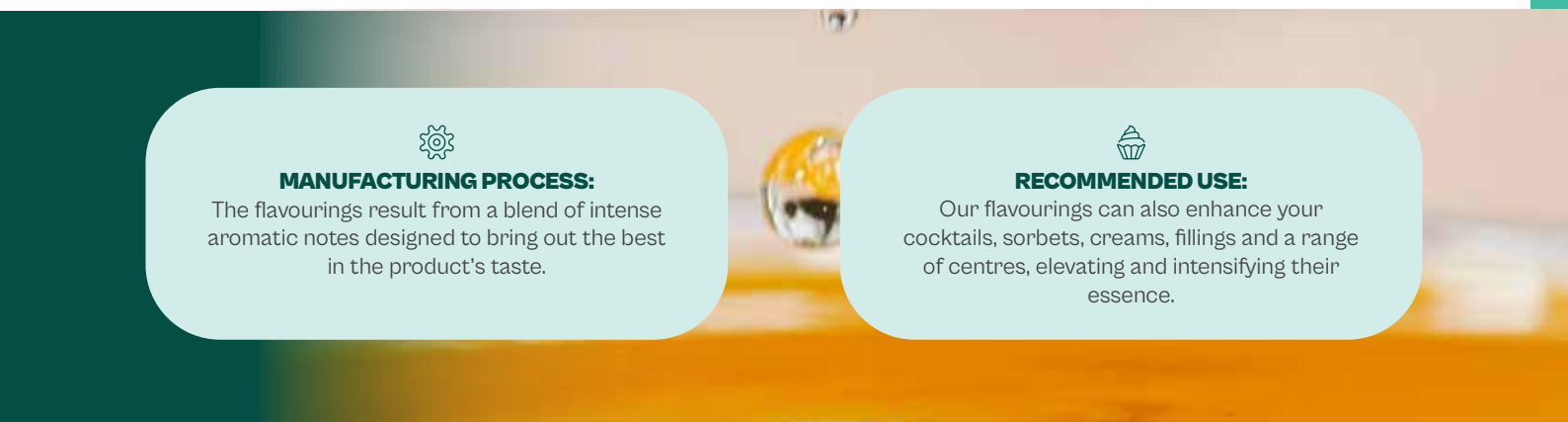
N



ROASTED HAZELNUT FLAVOURING

41492 1 kg

N



MANUFACTURING PROCESS:
The flavourings result from a blend of intense aromatic notes designed to bring out the best in the product's taste.

RECOMMENDED USE:
Our flavourings can also enhance your cocktails, sorbets, creams, fillings and a range of centres, elevating and intensifying their essence.

Water soluble flavourings



VIOLET

41514 50 g
41402 1 kg



ROSA

40373 50 g



PASSION FRUIT

41496 50 g
44481 1 kg



DEEP SMOKY

55498 50 g



WHITE TRUFFLE

41474 50 g



GREEN APPLE

53516 50 g
42819 1 kg

SOSA TIPS

Glycerine based flavourings. Glycerine is an emulsifier that facilitates the incorporation of the flavouring into aqueous bases. Ideal for use in ganaches, sauces, mousses, ice cream...

Flavouring dosage

2 g/kg 2 g = 70 drops approximately*

* The number of drops is calculated using the average density of the full product range.



10

Frying textures

Our Frying textures range offers solutions to improve frying textures, breadcrumb coatings and tempuras. With its light crispy texture, it brings golden, airy finishing touches to your creates, perfect for savoury application.

Air bag

Textures that are puffed through a frying process.



AIR BAG PORK IN PIECES

41462 600 g

Product made from pork rinds that are boiled, partially dehydrated and defatted. Use:The dehydrated pork rinds must be fried before consumption. Preparation methods: Fry in fat or edible oil at a temperature of 200 °C, duration: 1.5-2 minutes).



AIR BAG PORK POWDER

41465 600 g

Flour made from pork rinds that are boiled, partially dehydrated and defatted. Use: This product must be fried to be consumed. **Preparation methods:** Fry in fat or edible oil at a temperature of 200 °C, duration: 1.30-2 minutes).



AIR BAG POTATO POWDER

41397 650 g N

A mixture of wheat flour and potato starch. Use: When fried, it expands to 4 to 5 times its original size, resulting in a light and crispy product. **Preparation methods:** Ideal for use alone or in frying batters.



AIR BAG POTATO IN PIECES

41386 750 g

Product made from wheat flour and potato starch. Use: It comes in granular form, allowing it to be used on its own or as a frying batter in a range of dishes. Once fried in a pan, it expands to 4 or 5 times its original size. Frying conditions: 200 °C + 5 °C, 10-15 seconds.

MANUFACTURING PROCESS:
Made from pork rinds or potato starch. They are then processed into bites or powder.

RECOMMENDED USE:
Ideal as a snack or for coating/ breading any food, creating a crispy crust.

Puffed rice



PUFFED RICE

44600 800 g

Ingredient made from rice grains that have undergone cooking and expansion using heat and pressure. This process causes the grains to expand, resulting in a light, crispy texture.

Wheat fibre



PROCRUNX

40413 2,5 kg

Wheat fibre to make the crispiest tempura. Properties: High solubility even at a low pH. Great stability at high temperatures. Very low viscosity during hydration. Neutral taste. **Use:** In flour-based preparations such as breading, tempura, cakes or biscuits, incorporate Procrunx at 20-30% of the flour weight. Exceeding 40% is not recommended. Add as a bulking agent to dry preparations such as dry meringues, crispy preparations, etc. **Preparation methods:** Breading, tempura, cakes, biscuits and crispy preparations such as tuiles or dry meringues.

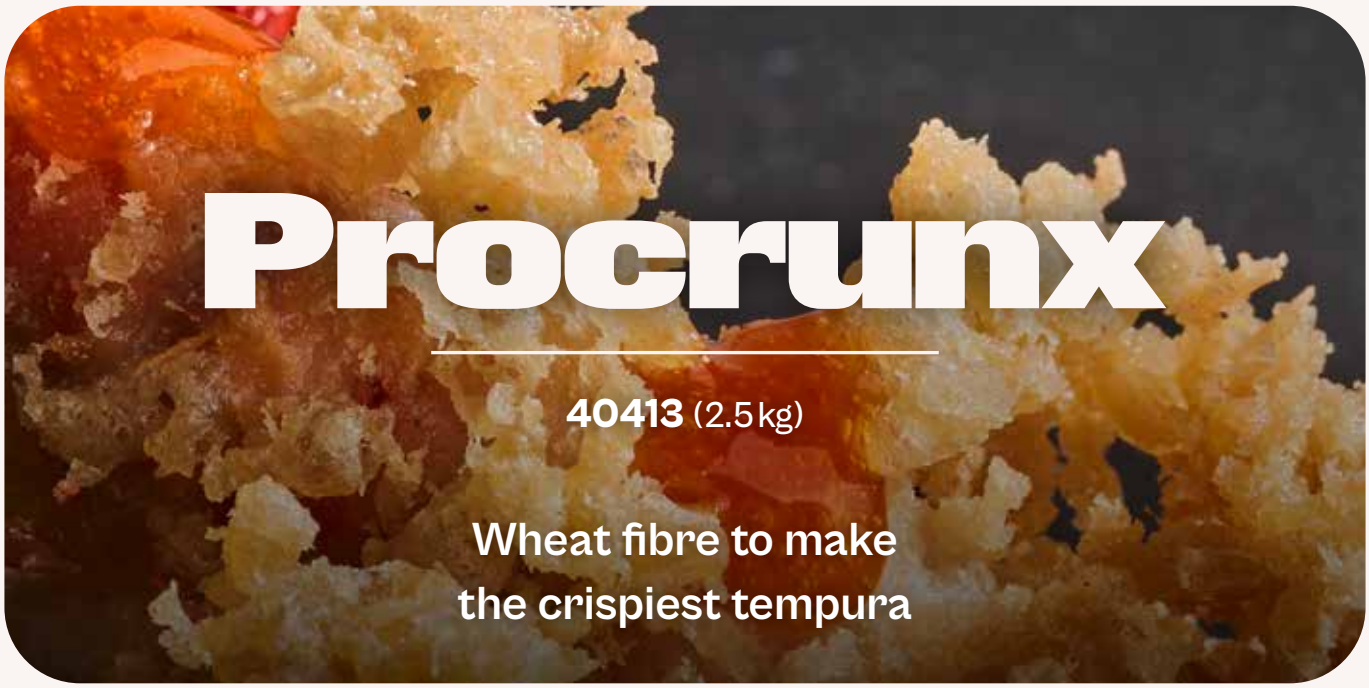
for Disfrutar

BONUS RECIPES FROM THE DISFRUTAR CHEFS

Lace Tuile

WITH PROCRUNX





Procrunx

40413 (2.5 kg)

Wheat fibre to make
the crispiest tempura



Dosage:
20-30 %

Clean Label
additive free

Use
hot or cold

Extra-crispy
textures

Characteristics

1. **High solubility even at a low pH.**
2. Great **stability at high temperatures.**
3. **Very low viscosity** during hydration.
4. **Neutral taste.**

Method

In flour-based preparations such as breading, tempura, cakes or biscuits, incorporate Procrunx at 20-30% of the flour weight. Exceeding 40% is not recommended. Add as a bulking agent to dry preparations such as dry meringues, crispy preparations, etc.

Main applications


Breading and tempura


Cakes or biscuits


Crispy preparations
such as tuilles or dry meringues



11

Soft and dried fruits

From fig and apricot to raisin and coconut, a range of classic soft and dried fruits from the culinary world.

Soft and dried fruits

Soft fruits contain 7 to 20% moisture.
Nuts contain 0 to 1.5% moisture.



GRATED COCONUT

50756 400 g

N

RECOMMENDED USE:
For inclusions in pastries, cakes, cookies and other biscuits.





BLACK GARLIC CLOVES

50746 200 g

N

Our signature products

To better support your creations, Sosa presents a selection of its products in application.



48648

PLANT-BASED GELLING AGENT



41533

CANTONESE-STYLE ALMONDS



45116

PROFIBER STAB 5



43124

POTATOWHIP COLD



43201

GRACILA GEL



52737

PROGLAÇAGE



48652

GELCREM COLD



48660

PROESPUMA COLD



48642

XANTHAN GUM



48677

PASSION FRUIT WET PROOF



48683

MALTOSEC



43206

COLD CONFIT ORANGE STRIPS

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delicious recipes

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detailed information about our products

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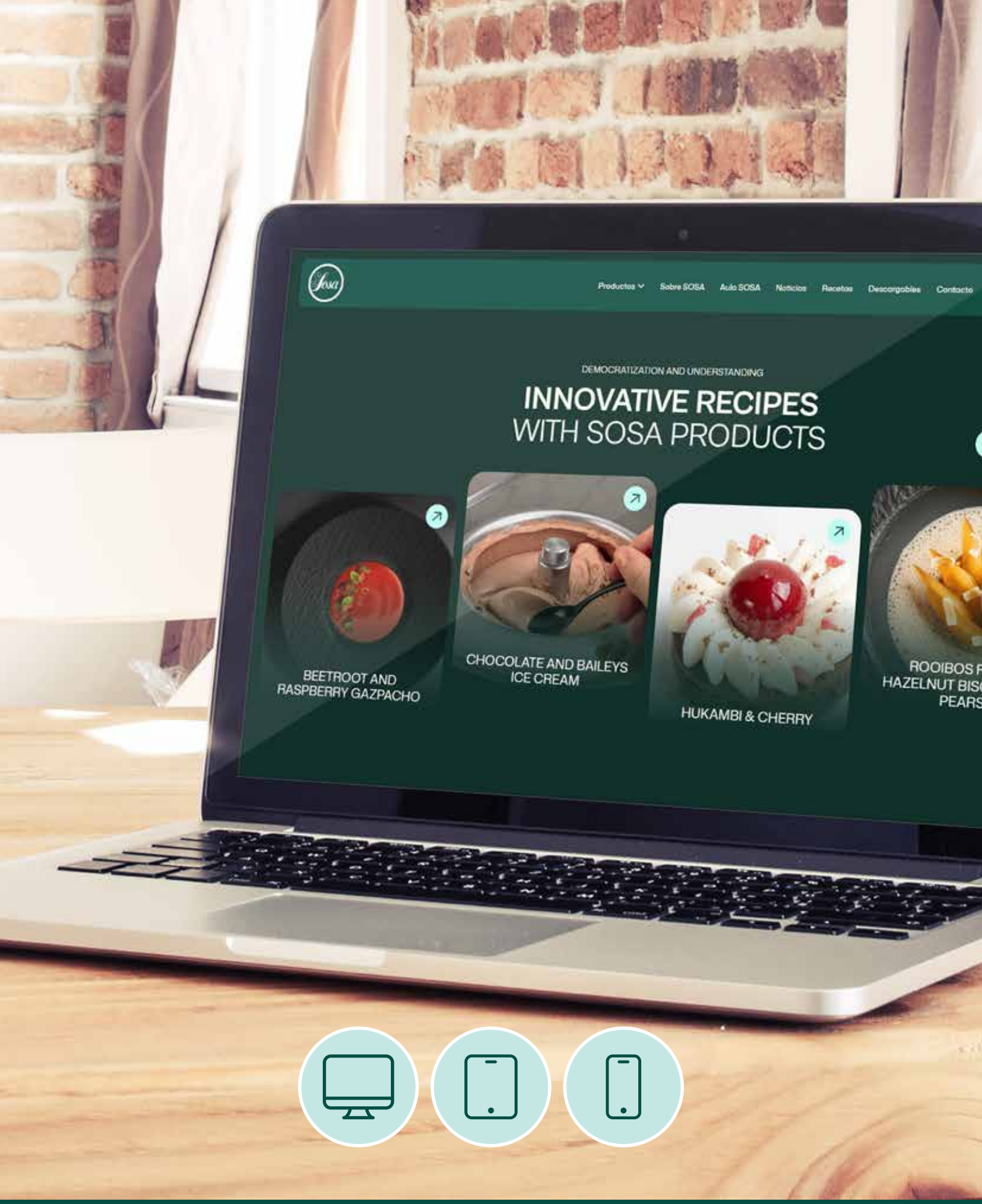

All of this and more is waiting for you on our new website!

Pastry cream base

Main preparation method

Milk	800 g	51,55 %
UHT Cream 35 %	200 g	12,89 %
Egg yolks	200 g	12,89 %
Sugar	200 g	12,89 %
Gelcrem Hot 48640	50 g	3,22 %
Butter 82 %	100 g	6,44 %
Vanilla pods	2 g	0,13 %

Mix the milk, cream and vanilla pods with the scraped seeds. Heat to 80 °C and then leave to infuse covered with cling film. In a separate bowl, mix the egg yolks with the sugar and starch until smooth. Strain the milk and cream, then pour them over the egg yolk mixture. Mix well and cook over a medium heat, stirring constantly until it comes to a boil. Remove from the saucepan and add the very cold butter, cut into small cubes. Whisk well and pour into a large container. Cover with cling film directly on the surface and leave to cool to 4 °C as quickly as possible.



Gelcrem Hot
48640

Raspberry gel

Main preparation method

FOR 550 G

Raspberry purée	400 g	72,07 %
TPT Syrup	100 g	18,02 %
Lemon juice	30 g	5,41 %
Gelcrem Cold 48652	25 g	4,50 %

Combine all the ingredients and blend with a hand blender for 3 minutes. Keep in the fridge for 30 minutes. Following this, blend again for one minute to remove the remaining lumps and achieve a fine, smooth texture. Pour the gel into a bag and keep for plating.



Dashi veil

Main preparation method

Water	500 g	81,30 %
Plant-based gelling agent 48648	25 g	4,07 %
Powdered Dashi	10 g	1,63 %
Soy sauce	80 g	13,01 %

Mix all the ingredients and bring to the boil, stirring continuously. Pour everything into a mould to gellify.



Red pepper mayonnaise

Main preparation method

FOR 250 G

Red Pepper Juice	100 g	38,76 %
Natur Emul 48645	5 g	1,94 %
Potatowhip 44180	1 g	0,39 %
Salt	2 g	0,78 %
Sunflower oil	50 g	19,38 %
Olive oil	100 g	38,76 %

Mix the oils with Natur Emul, Potatowhip and salt. Add the red pepper juice and mix until you get a mayonnaise texture.



Cream and Caramel Flan

Main preparation method

Cream 35 %	400 g	66,50 %
Milk	100 g	16,63 %
Sugar	100 g	16,63 %
Gracila Gel 43201	1,5 g	0,25 %

Mix the ingredients and bring to the boil. Pour the caramelised flan into moulds and leave to gel.



Bisque espuma

Main preparation method

Rich lobster and shrimp fumet	500 g	90,91 %
Proespuma Hot 48658	50 g	9,09 %

Combine all the ingredients and mix well for one minute. Heat to 60 °C while stirring and then pour into an espuma siphon. Load two gas cartridges and keep in a bain marie at 70 °C.



Proespuma Hot
48658

Chocolate Rochers

Main preparation method

70% dark chocolate	100 g	71,43 %
Maltosec 48683	40 g	28,57 %
22% in powdered cacao	qs	

Melt the chocolate and add the Maltosec little by little. Form rochers and leave to crystallise in the fridge.



Maltosec
48683

Extra-crispy shortbread

Main preparation method

Butter 82 %	360 g	42,55 %
Icing sugar	1500 g	11,82 %
Sugar	80 g	9,46 %
Guerande fleur de sel sea salt	6 g	0,71 %
Marcona almond powder	80 g	9,46 %
Eggs	135 g	15,96 %
Procrunx 40413	85 g	10,05 %

Mix the solid ingredients in a mixer fitted with a paddle for one minute. Add the eggs and mix again for one minute. Add the diced butter and continue to mix until you get a homogeneous dough. Reserve.



Thermostable apricot filling

Main preparation method

FOR 2800 G

(Sodium) Citrate 52754	11,2 g	0,40 %
Gellan Gum 48690	11,2 g	0,40 %
Starch	84 g	3 %
Caster Sugar	434 g	15,50 %
Apricot purée 100%	2260 g	80,70 %

Combine the sodium citrate, Gellan Gum and starch, then mix well with the caster sugar.
Sprinkle gradually over the purée at 4 °C, then mix to homogenise.
Heat to 90 °C, stirring continuously, then use immediately as the gel sets rapidly.



Gellan Gum
48690

tips tips tips tips tips tips

After gelling has occurred, cut into strips before freezing.

Vanilla ice cream

Main preparation method

FOR 1000 G

Milk	574,52 g	57,45 %
Cream 35 %	184,85 g	18,48 %
Powdered milk 1 % 44213	32,47 g	3,25 %
Sugar	104,91 g	10,49 %
Powdered glucose DE33 50053	59,95 g	6 %
Dextrose 48684	37,47 g	3,75 %
Profiber Stab 5 45116	5 g	0,50 %
Bourbon Vanilla	0,83 g	0,08 %

Mix the liquids and heat to 30 °C. Infuse the vanilla. Add the previously mixed solids and pasteurize. When the temperature of the mixture has dropped (60 °C), blend with a hand-blender. Chill for 12 hours and churn.



Profiber Stab 5
45116

Pouring applied glazes

DIRECT RECIPES

Mango glaze

Sosa Proglaçage 52737	70 g	6,08 %
Water	335 g	29,11 %
Sugar	350 g	30,41 %
Sosa Glucose Syrup DE40 48647	245 g	21,29 %
Mango purée	100 g	13,03 %
Acid solution	1 g	1,00 %

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

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

Pistachio glaze

Sosa Proglaçage 52737	70 g	5,80 %
Water	435 g	36,04 %
Sugar	350 g	29,00 %
Sosa Glucose Syrup DE40 48647	245 g	20,30 %
Sosa pistachio paste	100 g	8,29 %
Sosa Soya Lecithin	5 g	0,41 %
Salt	2 g	0,17 %

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

Glassa al cioccolato fondente

Sosa Proglaçage 52737	70 g	5,38 %
Water	485 g	37,31 %
Sugar	350 g	26,91 %
Sosa Glucose Syrup DE40 48647	245 g	18,85 %
70% Guanaja dark chocolate	150 g	11,54 %

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



Meringues

Matcha meringue

FOR 1KG

Sosa Matcha C Green Tea 41233	88 g	8,80 %
Water	367 g	36,66 %
Albuwhip free range 55028	47 g	4,69 %
Sugar	499 g	49,85 %

Mix the Albuwhip, water and matcha then whisk. Add the sugar in three parts, as with a French meringue (*).

Coffee meringue

FOR 1KG

American coffee	337 g	33,71 %
Water	98 g	9,83 %
Albuwhip free range 55028	45 g	4,49 %
Sugar	478 g	47,75 %
Coffee crispy 52208	42 g	4,21 %

Mix the Albuwhip, coffee, coffee crispy, then whisk. Add the sugar in three parts, as with a French meringue (*). Arrange on a Silpat as desired and dehydrate at 50 °C for 6 hours.

Blackcurrant meringue

FOR 1KG

Adamance blackcurrant pulp	352 g	35,19 %
Water	103 g	10,26 %
Albuwhip free range 55028	47 g	4,69 %
Sugar	499 g	49,85 %

Mix the Albuwhip with blackcurrant purée, then whisk. Add the sugar in three parts, as with a French meringue (*).

NOTE

*Place on a baking mat in the desired shape and dehydrate at 50 °C for 6 hours.



Ingredients to
reimagine gastronomy

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