



SELECTION



SOSA Ingredients is a **world leading manufacturer and distributor of premium ingredients for cooking and pastry-making.**

Its aim **is to support food professionals in creating the gastronomy of the future with a range of natural, ethical ingredients.**

Having been founded in Catalonia in 1967, Sosa Ingredients now offers **a wide range of products designed to meet chefs' needs and ambitions in more than 80 countries worldwide.** They include freeze-dried fruit, fruit powders and pastes, nuts processed from the field to their final packaging, texturizing agents, colourants, flavourings, and technical sugars. Sosa Ingredients' creations are still made not far from Barcelona (Catalonia) or in Granadella (also in Catalonia), where nuts, for example, are managed all the way from collection to their final packaging. **The brand is determined to use its technological expertise to constantly improve and innovate to help gastronomy become increasingly ethical and to support the world's top chefs in their endeavors.**

Sosa Ingredients' products are developed using contemporary cuisine's four foundational principles of **more texture and more flavour but less fat and less sugar.**

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



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LEGEND

Packaging:



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



* Free from artificial flavours, colours and preservatives, GMOs and palm oil.

TRANSPARENCY SELECTION



Sosa Ingredients is a lightning rod for culinary innovation in its products and techniques, of course, but most importantly in terms of its values too. That is why we are convinced that the future is written by our present actions.

With all these efforts, we are working towards **a more ethical, natural culinary world**. For our **Transparency Selection**, we are also careful to select products which use **100% natural ingredients** and are free from artificial flavours, colourants, synthetic preservatives, GMOs and palm oil, as you will see on the double page overleaf.

At present, more than half of the products in this catalog belong to the Transparency Selection.

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



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

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

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



A careful selection of ingredients



No colourings



No preservatives



Palm oil-free



No GMOs



No artificial flavours

Ingredients of the future

Gastronomy is changing, consumers have new expectations and, with this, pastry-making is facing new technical challenges around **reducing sugar and fat, improving textures, and boosting flavour.**

To help address these challenges, SOSA INGREDIENTS is offering a range of fibers with different origins, **including citrus, chicory, psyllium and now a new addition to the range: flax fiber.**

Our range of fibres



Citrus
fiber

Natur Emul



Chicory
fiber

Inulin Hot
Inulin Cold
Oligofruct



Flax
fiber

Flaxfiber



Psyllium

Psyllium

Sosa Ingredients in collaboration with Jordi Bordas

To give you more information about fibers and how they can be used in pastry, **we have worked with one of pastry-making's pioneering R&D+i centers and a pioneering user of fibers, Jordi Bordas. Our collaborative endeavors have helped us to produce our "Guide to Using Fibers"**, which seeks to explain how these ingredients help reduce sugar, replace fat, improve textures and enhance flavour.

Scan the QR code to learn more about this partnership.



Jordi Bordas

A new fiber has burst into gastronomy

FLAXFIBER

flax fiber



NEW FLAX FIBER

THICKENING PROPERTIES

100% NATURAL ORIGIN

CLEAN LABEL

Sosa Ingredients is always searching for new ingredients and innovative solutions to gastronomy professionals' technical challenges. **Flax fiber** confirms that fibers are here to stay, and that they represent a whole new avenue for gastronomy to explore.

ASSORTMENTS BY PROFESSION

SOSA INGREDIENTS: INDISPENSABLES

These ingredients are designed to meet your most important needs and have been carefully selected by our teams to make placing your orders easier.

ARE YOU A RESTAURANT?		
WHAT ARE YOU LOOKING FOR?	OUR INDISPENSABLES	
CRUNCHY, CARAMELIZED TEXTURE	37853	Cantonese Italian Hazelnuts - 600g
	39478	Cantonese Peanuts - 600g
	41457	Cantonese Pistachios - 600g
INTENSE FLAVOUR NUT PASTE	36863	Pistachio Paste - 1kg
COLD CANDIED FRUIT: MORE FLAVOUR, LESS SUGAR	43202	Oranges Cubes - 2kg
	44581	Candied Lemon Cubes- 2kg
	37786	Orange Shavings - 1.25kg 
	37785	Lemon Shavings - 1.25kg
CRISPIES BITES OF CRUNCHY TEXTURE AND FRESH FRUIT FLAVOUR	39472	Lime crispy - 2-10mm - 200g
	38663	Passion Fruit crispy - 2-10mm - 200g
	37880	Mango crispy - 2-10mm - 250g
WET-PROOF CRISPIES BITESIZE PIECES OFFERING MOISTURE PROTECTION, A CRUNCHY TEXTURE AND A FRESH FRUIT FLAVOUR	38878	Wet proof crispy Passion Fruit - 400g
	38632	Wet proof crispy - Raspberry - 400g
FREEZE-DRIED FRUIT POWDER	37855	Freeze-Dried Raspberry Powder - 300g 
EMULSIFIER	38754	Soy Lecithin Powder - 400g 
AIRING TEXTURE	38976	Proespuma Cold - 700g 
	38461	Albuwhip - 500g 
	38984	Prosouffle - 500g
ICE CREAM STABILIZER	38980	Prosorbet 5 Cold/Hot Natur french - 500g 
A QUICK SETTING, SEMI-ELASTIC VEGAN GELLING AGENT	38678	Plant-Based Gelling Agent - 500g 
	38690	Kappa Gum - 600g
VEGAN GELLING AGENTS	38697	Gellan Gum - 500g 
	37850	Fruit NH Pectin - 500g 
	38970	Pro-Pannacotta (Iota) - 800g 
	38894	Pectin Jaune - 500g 
NON-VEGAN GELLING AGENTS	38670	Beef Gelatin - 750g 

ARE YOU A BAKER OR PASTRY MAKER?

WHAT ARE YOU LOOKING FOR?	OUR INDISPENSABLES	
CRUNCHY, CARAMELIZED TEXTURE	37853	Caramelized Cantonese Italian Hazelnuts - 600g
	39478	Caramelized Cantonese Peanuts - 600g
	37904	Cantonese Almonds - 600g 
INTENSE FLAVOUR NUT PASTE	36863	Pistachio Paste - 1kg
COLD CANDIED FRUIT: MORE FLAVOUR, LESS SUGAR	43202	Oranges Cubes- 2kg
	44581	Candied Lemon Cubes- 2kg
	37786	Orange Shavings - 1.25kg 
	37785	Lemon Shavings - 1.25kg
CRISPIES BITES OF CRUNCHY TEXTURE AND FRESH FRUIT FLAVOUR	43719	Raspberry crispy - 5-8mm - 200g 
WET-PROOF CRISPIES BITESIZE PIECES OFFERING MOISTURE PROTECTION, A CRUNCHY TEXTURE AND A FRESH FRUIT FLAVOUR	38878	Wet proof crispy Passion Fruit - 400g
	38632	Wet proof crispy Raspberry - 400g
	38778	Wet proof crispy Mango - 400g
FREEZE-DRIED FRUIT POWDER	38664	Passion Fruit Powder - 700g 
THICKENER	38674	Gelcrem Cold - 500g 
EMULSIFIER	38754	Soy Lecithin Powder - 400g 
	38850	Natur Emul - 500g 
AIRING TEXTURE	38461	Albuwhip - 500g 
ICE CREAM STABILIZER	38980	Prosorbet 5 Cold/Hot Natur french - 500g 
VEGAN GELLING AGENTS	38898	Nappage X58 Pectin - 500g 
	38697	Gellan Gum - 500g 
	37850	Fruit NH Pectin - 500g 
	38894	Pectin Jaune - 500g
NON-VEGAN GELLING AGENTS	38670	Beef Gelatin - 750g 
OXIDATION PREVENTION	37083	Ascorbic Acid - 1kg 
ACIDITY REGULATOR	37085	Citric Acid - 1kg 

Sosa Ingredients' nut range has been designed to be as comprehensive as possible. From raw nuts to pastes via our all-new caramelized Cantonese nuts, you will find products that add some real crunch to your creations! Products' origins are meticulously selected so that we can guarantee you optimal quality and intense flavours.

RAW NUTS

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

Production process: As well as sorting our whole nuts by size and origin, Sosa Ingredients uses specific machines to shell, slice, chop, grill, sliver and grind them too.

Recommended use: Ideal for macarons, Genoese cakes, mousses, fillings, creams and decorative toppings.



Natural Largueta Almonds
18/20

36911

1kg



36908 25kg



Marcona Blanched Almonds

36929

1kg



Raw Macadamia Nuts

36974

1kg



Raw Pecan Nuts

36975

1kg



Raw Walnut Halves

36971

1kg



Raw Green Pistachios

44146

1kg



Chopped Roasted Peanuts

36950

1kg



Pistachio Flour

44145

1kg



Roasted Almond Flour

37340

1kg



Raw marcona almond flour

37333

1kg



37332 10kg

MUST HAVE

CARAMELIZED CANTONESE NUTS

Traditional Asian caramelization produces a nut product with an intense flavour that is less sweet, more moisture-resistant and more aesthetically-pleasing than classic caramelized products (glossy shine, uniform caramelization).

Production process: The nuts are steeped for 24 hours in a sugar syrup, then fried in olive oil; surplus sugar is immediately eliminated, leaving a nut that is moisture-resistant and has a glossy shine.

Recommended use: Perfect for making cakes, inclusions in moist preparations, decorations or simply snacks.



MUST HAVE

Cantonesse Almonds

37904



39272 10kg



Cantonesse Italian Hazelnuts

37853



39244 10kg



Cantonesse Pistachios

41457



39244 10kg



Cantonesse Peanuts

39478



39244 10kg



MUST HAVE

Cantonesse Pecans

37928



36871 10kg



Cantonesse Macadamia Nuts

39477



37492 10kg



Cantonesse Slivered Almonds

38870



39244 10kg



Cantonesse Diced Hazelnuts

38021



39244 10kg



Cantonesse Sesame Seeds

37863



39244 10kg



Cantonesse Cocoa Nibs

39265



39244 10kg



“

SOSA TIPS

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

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

”



Did you know?

Sosa Ingredients cares deeply about protecting the environment and reducing its impact on the planet, which is why we have stopped using palm oil in our Cantonesse nuts.

CARMELIZED NUTS

Caramelized the traditional way using sugar and honey, these nuts have a powerful toasted flavour as well as a very pleasant undertone of sweetness.

Production process: Nuts and seeds are caramelized in sugar and honey using a traditional technique that applies direct heat to the product.

Recommended use: Perfect for making gateau bases or adding to mousses, or simply as a filling or snack.



Caramelized Pecans

38861

600g



Caramelized Sesame Seeds

39020

600g



Caramelized Hazelnuts

38483

600g

MUST HAVE



Caramelized Pumpkin Seeds

38949

600g



MUST HAVE



PRALINES WITH MULTIPLE FLAVOURS



Hazelnut praline à l'ancienne

37605

1.2kg

37606 6kg



Hazelnut praline 50%

37607

1.2kg

37608 6kg

MUST HAVE



Roasted almond praline

37602

1.2kg

37616 6kg



Pistachio praline 50%

37621

1.2kg

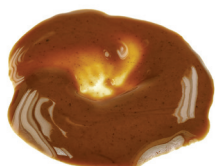
NUTS IN PASTE FORM

Pastes with no added sugar, an intense natural nut flavour and an easy-to-work-with smooth texture.*

Production process: The nuts are finely shredded and mixed with vegetable oil in order to obtain a paste that is more pleasant to work with.

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

*contains fruits' own natural sugar



Roasted Hazelnut Paste

36854

1kg



36862 5kg



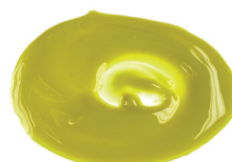
Raw Almond Paste

37521

1kg



37515 5kg



Pistachio Paste

44132

1kg



44136 5kg



MUST HAVE

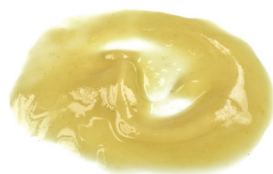
Walnut Paste

37513

1kg



37525 5kg



Macadamia Nut Paste

37524

1kg



37545 5kg



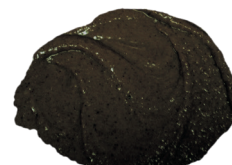
Peanut Paste

37541

1kg



37539 5kg



Black Sesame Seed Paste

37550

1kg



37550 5kg



Toasted almond Paste

36860

1kg



36860 5kg



SOSA INGREDIENTS' VISION FOR NUTS

ALMOND IN ALL ITS FORMS



CARAMELIZED CANTONESE NUTS

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



RAW NUTS

These top quality nuts guarantee you an intense flavour!



RAW NUT FLOUR

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



FLAVOURINGS

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



PASTE

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

SOSA INGREDIENTS' VISION FOR FRUIT

RASPBERRY IN ALL ITS FORMS



More Flavour

FRUIT & SAUCE

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

More Texture



PETA CRISPIERS

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



FREEZE-DRIED WHOLE

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



AROMA OF RASPBERRY



Less Sugar

Wet proof



Classic



CRISPIERS

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



POWDER EXTRACTS

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

CONCENTRATED PASTE

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



Less Fat

SOSA INGREDIENTS' VISION FOR FRUIT

ORANGE IN ALL ITS FORMS



CANDIED FRUIT

Orange candied at a low temperature, perfect for artisans/chocolatiers. The cooking technique results in soft fruit with a myriad of aromas and a long shelf life.



CONCENTRATED PASTE

Ingredients of 100% natural origin. Perfect for adding a orange flavour to a wide range of recipes. Adds colour and flavour using only small quantities.



FREEZE DRIED

Perfect for adding a crunchy texture with a fresh and clear orange taste for quick and easy decoration.



FRUIT AND SAUCE

A delicious orange syrup with real fresh orange cubes. Ideal for decorating plated creations, filling glass desserts or even making fillings.

SOSA INGREDIENTS' VISION FOR NUTS

PISTACHIO IN ALL ITS FORMS



RAW NUTS

Add an intense pistachio flavour. Ideal for macarons, genoese cakes, mousses, fillings, creams and decorative toppings.



PISTACHIO CARAMELIZED CANTONESE NUTS

Caramelized the traditional way using sugar and honey, these nuts have a powerful toasted flavour as well as a very pleasant undertone of sweetness.



NUTS & SEEDS PRALINE

Praliné paste with all the intense flavour of the Pistachio.



NUTS FLOUR

We carefully select our raw nuts so that we can offer you top quality products that come with an intense flavour guaranteed. This pistachio flour is Ideal for macarons.



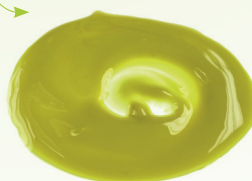
FLAVOUR

Perfect for adding a pistachio flavour to a wide range of recipes using only a small quantity. Our flavourings work as well in your cocktails as they do in your sorbets, creams and fillings, heightening the essence of every last one of them.



PASTE

Pastes with no added sugar, an intense natural pistachio flavour and an easy-to-work with smooth texture.



CONFIT FRUITS

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

FRUIT & SAUCES

A delicious range of syrups with real fresh fruit pieces easy to use (topping etc..)

Production process: In this range, once again our cold preserving technique (at 115°F or 45°C) guarantees you a flavour and texture that closely resembles that of fresh fruit.

Recommended use: This range offers you an ideal way to save time when preparing your products, decorating plated creations, filling glass desserts or even making fillings.



Cubed Mango
10 x 10mm

36844

1.5kg



Whole Red Berries
5 x 5mm

37241

1.5kg



Whole Strawberries
15 x 15mm

37240

1.5kg



Diced Tatin Apples
10 x 10mm

37724

1.3kg



CANDIED FRUIT

To add that perfect final touch to your products, we suggest our whole or chopped candied fruit range. It uses just the right amount of sugar to preserve fruits' fresh flavour while guaranteeing an optimal shelf-life.



Production process: Cold preserving is the secret behind excellent products. It uses a moderate quantity of sugar (at 50-70°b_x) to achieve both the shelf life you need and an intense fruit flavour.

Recommended use: Work perfectly with coatings, or as delicious inclusions to go into your pastries, brioches, snack cakes and panettone. They can also be used to decorate your chocolate bonbons, pastries or chocolate bars.



Oranges Cubes- 8 x 8mm

43202

2kg



Orange Strips - 80 x 6mm

43206

2kg



Orange Slices

43204

2kg



Orange Shavings

41532

1.25kg





Lemon Shavings

41531

1.25kg



**Candied Lemon Cubes
7 x 7mm**

44581

2kg



MUST HAVE



Lemon Strips - 80 x 6mm

44583

2kg



MUST HAVE



CRYSTALLIZED FLOWERS

Petals and flowers enhanced by crystallization to add a floral touch to your creations.

Production process: Flowers are candied in sugar.

Recommended use: Ideal for decoration (chocolate bonbons, pastries, bars), coating (orangettes) or cocktails.



Rose Petals

38933

300g

37576 1,5kg



Violet Petals

38931

500g



Violet Flowers - 1mm

38625

500g

37782 3kg



Rose Flowers - 1mm

39002

500g

37662 3kg

LEGEND

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

CONCENTRATED PASTES

CONCENTRATED PASTES

We have carefully created our top-quality concentrated pastes to help you make your finest pastries. Explore classic flavours such as strawberry and orange alongside exotic passion fruit and coconut, or even some audaciously indulgent notes such as dulce de leche and floral violet or licorice.

Production process: This range was made using a hot gradual reduction technique that breaks down fruit. The result is a homogeneous, easy-to-use texture and an intense fruit flavour.

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



Strawberry

39382

1.5kg



Wild Strawberry

39385

1.5kg



Mango

39392

1.5kg



Passion Fruit

39383

1.5kg



Orange

39387

1.5kg



Green Apple

37435

1.5kg



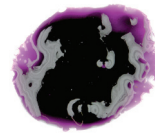
Yuzu

39381

1.5kg



MUST HAVE



Violet

37783

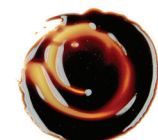
1.5kg



«Dulce de Leche»

39605

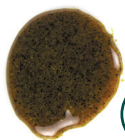
1.5kg



Licorice

39403

1.5kg



Bourbon Vanilla

37772

1.5kg



MUST HAVE



Raspberry

39384

1.5kg



MUST HAVE



Arabica Coffee

37540

1.2kg



37144 6kg

Did you know?

Because it cares about what goes into its products and its consumers' health, Sosa Ingredients has chosen to make natural ingredients one of its key concerns. It was with this in mind that a range of concentrated pastes with fewer ingredients has been developed, so that we can both limit waste and, even more importantly, avoid using preservatives in some of our products.



FREEZE-DRIED & CRISPIES

FREEZE-DRIED

As we developed these freeze-dried fruits and flowers, our ambition was to empower you to make all your culinary dreams a reality.

Production process: Freeze-drying transforms fruit by “sublimating” their water content, changing it from a solid to a gas without any liquid stage in between. This way, the fruit keeps all its excellent qualities. Heat increases are carefully controlled during the freeze-drying process to preserve the fruit’s flavours, nutrients and colours, thereby opening up plenty of potential usages for you.

Recommended use: In dry preparations, as inclusions for bars, chocolate bonbon decorations, last-minute dessert decorations and more.



Whole Strawberries

38014

60g



Wild Strawberries

38016

60g



Whole Raspberries

38640

75g



38637 375g



Whole Blackberries

38051

80g



38050 400g



Sliced Oranges

39476

60g



Corn

39488

120g



Halved Cherry Tomatoes

38149

50g



Sliced Beetroot

38140

30g



Blueberries

37953

50g



Sliced Apple

38041

50g



38040 250g



Mango cubes

38039

100g



Horned Violet Petals

39084

5g



Red Rose Petals

39492

5g



Fried onion crispy

38532

300g



Caramel crispy

38527

750g















37155 3,5kg

CRISPIES

We decided to create bite-size “crispy” versions of our freeze-dried fruit so that you can add some crunchy texture to dry preparations. Because we want to meet every one of your needs, we have also developed a range of wet proof crispies for use in moist preparations. They are coated in cocoa butter so that they keep all their excellent qualities while adding texture and originality to your products.

Production process: The ingredient is freeze-dried then broken down into pieces.

Recommended use: In dry preparations to add some crunch to chocolate bars and bonbons; for wet proof crispies, in moist preparations such as mousses and creams.

 <p>Mango-Passion Fruit - 2-10mm 38782</p> <p>250g (K)</p>	 <p>Mango - 2-10mm 37880</p> <p>250g (K)</p>	 <p>Passion Fruit - 2-10mm 38663</p> <p>200g (K) 37511 1kg</p>	 <p>Banana - 0-10mm 38957</p> <p>250g (K) (V) 37591 1,2kg</p>	 <p>Apricot - 1-4mm 40770</p> <p>250g (K) (V)</p>
 <p>Strawberry - 2-10mm 38643</p> <p>200g (K) (MUST HAVE)</p>	 <p>Cherry - 2-10mm 39262</p> <p>200g (K)</p> <p>39473 1,2kg</p>	 <p>Raspberry - 5-8mm 43719</p> <p>200g (K) (V) 48012 1,2kg</p>	 <p>Blackcurrants - 2-10mm 38531</p> <p>200g</p>	 <p>Yocrispy - 2-6mm 39090</p> <p>280g (K) (D) (V) 37792 1,4kg</p>
 <p>Lime - 2-10mm 39472</p> <p>200g (K) (V)</p>	 <p>Pineapple - 2-10mm 38943</p> <p>200g (K)</p>			

WET PROOF CRISPIES

 <p>Wet proof Mango 38778</p> <p>400g</p>	 <p>Wet proof Passion Fruit 38878</p> <p>400g</p>	 <p>Wet proof Strawberry 37921</p> <p>400g</p>	 <p>Wet proof Raspberry 38632</p> <p>400g 37266 2,3kg</p>	 <p>Wet proof Yocrispy 37926</p> <p>400g</p>
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SOSA TIPS

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



POWDER FLAVOURS & EXTRACTS

POWDER EXTRACTS - TASTE COLOUR

We have developed the Taste Colour concept so that you can bring some flavour to delicate preparations such as creams, ganaches and meringues where adding liquids might be tricky. Thanks to Taste Colour, you can even cook your creations without losing any of their intense taste. Our aim is to enhance your preparations' colour and flavour.

Production process: The ingredient is dried or freeze-dried then reduced into a fine powder.

Recommended use: Macarons, meringues, bonbon fillings, truffle coatings, sauces, shortbread or even pastry creams. There are so many ways to use them, all of which guarantee you authentic, aromatic flavours. The quantities required can vary depending on the product and application.



Strawberry
38650

250g  

39373 8kg



Raspberry
37855

300g  

36826 10kg



Passion Fruit
38664

700g 

37287 3kg



Mango
38780

600g 



'Matcha C' Japanese Green Tea
39041

350g  

37727 1kg



'Matcha E' Green Tea Organic, Japanese Origin
39042

350g 

37725 1kg



Carrot
38618

500g  



Tomato
37865

450g   



Beetroot
38998

300g   



Black Olive
38025

150g



Yopols Mediterranean
39092

800g  

37796 15kg



Forest Fruits
38665

700g 



Apple
38787

700g 



Roasted Red Pepper
38617

600g



Balsamic Vinegar
43880

250g



Green Olive Flour
38722

400g 



Roasted
38479

400g



Smoke
39006

500g 

37666 10kg



“Because Colour is Flavour”

Sosa has created fruit- and/or vegetable-based powder extracts that add some extra flavour and colour to your preparations: Taste Colours.

These ingredients provide you with an intensely flavourful palette of soft, pastel shades.

























These water- and fat-soluble products are available as fine powders. Because they are officially classed as ingredients, you're free to use as much or as little as you want and don't have to worry about regulations.

To find out more about the different ways you can use these shades, request a Colour Booklet!



POWDER FLAVOURS & EXTRACTS

TASTE COLOUR APPLICATION IDEAS

	BISCUIT	MERINGUE	MACARON	ROYAL ICING
 <p>Raspberry 37855</p> <p>300g </p> <p>36826 10kg</p>	 <p>100g/kg</p>	 <p>100g/kg</p>	 <p>20g/kg + 14g/kg food colour beetroot</p>	 <p>150g/kg</p>
 <p>Strawberry 38650</p> <p>250g  </p> <p>39373 8kg</p>	 <p>100g/kg</p>	 <p>100g/kg</p>	 <p>20g/kg + 10g/kg red food colouring</p>	 <p>140g/kg</p>
 <p>Passion Fruit 38664</p> <p>700g </p> <p>37287 3kg</p>	 <p>200g/kg</p>	 <p>200 g/kg + 8 g/kg yellow food colour</p>	 <p>20g/kg + 10g/kg yellow food colouring</p>	 <p>270g/kg</p>
 <p>Mango 38780</p> <p>600g </p>	 <p>150g/kg</p>	 <p>150g/kg</p>	 <p>300g/kg + 6g/kg orange food colouring + 4g/kg yellow food colouring</p>	 <p>150g/kg</p>
 <p>Carrot 38618</p> <p>500g  </p>	 <p>150g/kg + 2g/kg orange food colouring</p>	 <p>150g/kg + 2g/kg orange food colouring</p>	 <p>20g/kg + 8g/kg orange food colouring</p>	 <p>90g/kg</p>
 <p>Tomato 37865</p> <p>450g   </p>	 <p>200g/kg</p>	 <p>200g/kg</p>	 <p>20g/kg + 4g/kg red food colouring + 4g/kg orange food colouring</p>	 <p>160g/kg</p>

GELATIN

CHOCOLATE

COCOA BUTTER

ICE CREAM

PASTRY CREAM



80g/kg

150g/kg + 70g/kg
cocoa butter

100g/kg

50g/kg

50g/kg



70g/kg

200g/kg + 100g/kg
cocoa butter

100g/kg

50g/kg

50g/kg



70g/kg

180g/kg + 70g/kg
cocoa butter

100g/kg

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

150g/kg



70g/kg

180g/kg + 70g/kg
cocoa butter

100g/kg

100g/kg

100g/kg



70g/kg

200g/kg + 70g/kg
cocoa butter

100g/kg

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

80g/kg



80g/kg

150g/kg + 70g/kg
cocoa butter

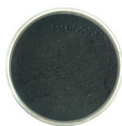
100g/kg

50g/kg

100g/kg

COLOURING

HIDROSOLUBLE COLOURING



Black natural powder

37883

20g



39266 200g



Hibiscus red natural powder

38560

50g



38560



Mint green natural powder

43726

40g



38583 500g



Violet natural powder

38563

50g



38563



Yellow lemon natural powder

39439

70g



37194 1Kg

LIPOSOLUBLE COLOURING



Carotene orange natural liquid

37994

100g



Carmin natural liquid

37995

100g



37995



Clorophyll green natural liquid

37996

100g



37996



Yellow tumeric natural liquid

37997

100g



37997

FOOD COLOUR



Food colour blue

37897

200g



36850 2,5Kg



Food colour orange

37898

300g



37898



MUST HAVE

Food colour red

37899

200g



36852 2,5Kg



MUST HAVE

Food colour green

37900

200g



36853 2,5Kg



MUST HAVE

Food colour yellow

37896

200g



36849 2,5Kg



FLAVOURS & ESSENCES

FLAVOURINGS

Because we always aim to please you and provide solutions for your creative ambitions, we have carefully made these delicate flavourings using natural ingredients. From classic bitter almond to timeless rose water, all these products' designs are based on real needs gastronomy professionals have told us about.

Production process: Our flavourings are blended to reveal each product's finest flavour by releasing intense aromatic notes.

Recommended use: Our flavourings work as well in your cocktails as they do in your sorbets, creams and fillings, heightening the essence of every last one of them.



Quantity for natural flavouring:
0.2g/kg 0.2g = approx. 6 drops*

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



Bitter Almond

38242

50g



37014 1kg



MUST HAVE

Coconut

38252

50g



37001 1kg



Rose Water

37946

100g



36874 1kg



MUST HAVE

Raspberry

38256

50g



37003 1kg



MUST HAVE

Pistachio

38276

50g



37014 1kg



MUST HAVE

Yuzu

38294

50g



37797 1kg



Bergamot

38289

50g



37020 1kg



Lavender

38397

50g



37003 1kg



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

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



Violet

38404

50g

37065 1kg



Rose

39001

50g

37661 1kg



Smoky Fat

38333

50g

37038 1kg



Black Truffle

38413

50g

37070 1kg



AERATED DEEP-FRIED PRODUCTS

Aerated textures created by frying products.

Production process: These are made using pork rind or potato starch. These are processed into pieces or powder.

Recommended use: Use as a snack or to coat or bread all kinds of food, creating a very crispy crust.



Air Bag Pork Grainy

41934

600g

37088 3,25kg



Air Bag Potato Grainy

38449

750g



Air Bag Pork Flour

38451

600g

37087 3kg



Air Bag Potato Flour

38450

650g



TEXTURIZING AGENTS

Sosa Ingredients' range of texturizing agents lets you bring your most innovative and spontaneous creations to life. We used the real-life issues professionals had told us about as our basis as we designed and made our texturizing agents. They have been created in response to very specific needs. From emulsifiers to airing agents, thickening agents, stabilizers and a host of other products, our range has everything you need to achieve your culinary dreams.

EMULSIFIERS

To meet your needs, we have developed a range of emulsifiers for all situations, whether you are working at hot or cold temperatures, with or without ice cream products and so on. Our aim is to stabilize your water- and fat-based mixtures.

Production process: The emulsifiers in our range have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for balancing out preparations such as sauces, mayonnaises, creams, ice creams, ganaches, mousses or even soufflés.

MUST HAVE



Soy Lecithin
38754

400g (K) 

37400 2 kg

A powdered emulsifier made from soya. For optimal use, mix the product with hot liquid. Suitable for use with all liquids, can be frozen and is of natural origin. The texturizing agent goes back to its initial active state after it has been activated and its temperature changed. You can use this product to make foams and airs. The recommended dose is 5-8g/L.



Sucro Emul
39034

500g (K)

A powdered emulsifier obtained through the esterification of fatty acids and sucrose. For optimal use, mix the product with hot or cold liquid. Suitable for use with any fatty, liquid mixtures, can be frozen. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make foams, airs and creams. The recommended dose is a maximum of 5g/kg.

MUST HAVE




Natur Emul
38850

500g (K) 

Powdered emulsifier made of citrus fibers. For optimal use, mix the product with a liquid. Suitable for use with all aqueous liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make mayonnaise without eggs. The recommended dose is 2-15g/L.

MUST HAVE



Glycerine
37302

1.3kg (K)

39421 6kg

A liquid emulsifier and anti-freeze for ice cream products, made from plant glycerol. For optimal use, mix the product with your ice cream either hot or cold. Suitable for use with any fatty, liquid mixtures. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make ice creams, sorbets or ganaches. The recommended dose is 2-3g/kg.

MUST HAVE



Wax Concept
39087

500g 

Emulsifier pastilles made using refined beeswax. For optimal use, mix the product with a liquid while heating. Suitable for use with fatty and/or milky liquids, can be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. Thanks to its thickening qualities, you can use this product to make creams, butters and pastes. The recommended dose is 5-30g/kg.



Glicemul
39497

400g

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

AIRING AGENTS

If you have water- or fat-based preparations you want to stabilize and aerate at the same time, our range of aerating agents meets your needs whether your products are hot or cold!

Production process: The aerating agents in our range have been designed using specific processes to suit the way they are extracted.

Recommended use: Ideal for meringues, mousses, espumas and more.

MUST HAVE



Proespuma Hot

38973

500g

(K)

A powdered airing agent for the preparation of espumas. For optimal use, mix the product with a liquid while heating. Suitable for use with all liquids, can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to hot-siphon espumas, foams and airs. The recommended dose is 50g/kg.

MUST HAVE



Proespuma Cold

38976

700g

(K) D

A powdered airing agent for the preparation of espumas. For optimal use, mix the product with cold liquid. Suitable for use with all liquids, can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to cold-siphon espumas, foams and airs. The recommended dose is 50-100g/kg.



Bubble

38513

500g

(K)

Egg white- and xanthan gum-based powder. For optimal usage, mix 23g of preparation with 1 L of liquid and store in a vacuum pack to stop air bubbles forming. Use a bubble-maker to form the mix into bubbles, leave these to set for a few minutes and collect them using a skimmer. This texturizing agent is ideal for giving your dishes and plated desserts an amazing finish and a subtle, elegant flavour. The recommended dose is 23g/L.



Prosouffle

38984

500g

(K) (V)

An egg white- and xanthan gum-based powder for stable soufflé bases. For optimal use, mix while cold, shake, then beat until stiff. Can be used with certain types of fat- and enzyme-free liquid. This texturizing agent enhances whisking by 25% and is five times more stable than eggs. The recommended dose is 100g/kg.



TEXTURIZING AGENTS

WHIPPING AGENTS

We have developed a range of whipping agents to boost your egg white-based preparations stability.

Production process: The whipping agents in our range have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making meringues, macarons, mousses, soufflés, brioches, cakes and more.

Albuwhip
38461

   500g  

46064 12,5g




Egg albumin powder. For optimal results, use this product together with, or instead of, fresh egg whites. Whisking effect 25% stronger and holds 5 times more stable than fresh egg white. Suitable for use with all liquids (preferably aqueous), should be mixed cold, can be frozen and is of animal origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make meringues, macarons, mousses, soufflés, brioches and various cakes. The recommended dose is 80-100g/kg.

Sojawhip
39028

  300g 

Airing powder derived from soya protein. For optimal use, mix the product with a liquid and use it as a plant-based alternative to albumen. Suitable for use with all liquids, can be used hot or cold, cannot be frozen and is of natural origin. Cannot be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make mousses, meringues and glazes. The recommended dose is 10-40g/kg.

Potatowhip
44180

   300g  

44179 6,25kg

A powdered airing agent derived from potato protein. For optimal use, mix the product with a liquid and use it as a plant-based alternative to albumen. Can be used hot or cold. This texturizing agent gives preparations an aerated, foamy texture, but it can also emulsify and coagulate them. You can use this product to make sponge cakes, macarons, marshmallows, mousses, biscuits and more. We recommend adding 1-4% of your mixture's weight to emulsify or aerate it, or up to 8% to coagulate.

Potatowhip Cold
43124

   450g  

NEW

Flavorless, neutral-colored aerating and emulsifying powder derived from potato protein. For best results, mix the product with a liquid and use it as a plant-based alternative to egg white in cold preparations. Its neutral taste helps to intensify your products' flavor. Its emulsifying properties improve texture, stability and mouthfeel. It makes liquids such as fruit purées and infusions whippable. It can be used to make meringues, cold sauces and mousses. The recommended quantity for use is 3-5%.

THICKENING AGENTS

Our range of thickening agents allows you to thicken preparations without altering their taste. You can select a product depending on your required application: hot, cold, not thick to very thick, etc.

Production process: Our thickening agents have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making coulis, sauces, syrups, soups, purées, creams and more.

Flaxfiber
42151

   600g 

NEW

Fiber derived from brown and blond flax seeds (*Linum usitatissimum* L.) by extracting their mucilage.

Due to its composition, it has thickening, stabilizing and emulsifying properties and acts as a suspending agent. Replaces the stabilizing and thickening function of xanthan gum with a 1:2 ratio.

It is flavorless and colorless.

Easily soluble/dispersible in water, hot or cold, in a wide pH range.

Can be used in sauces, coulis, ice creams, sorbets, mousses and meringues. We recommend using a dose between 0.5 and 4%.



Pure Xanthan Gum

38696

500g (K)

Powder thickener composed of carbohydrates (fermented corn starch). For optimal use, mix the product with liquid. Suitable for use with all aqueous liquids. Can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make coulis, sauces, soups and syrups. The recommended dose is 2-5g/kg.



MUST HAVE

Gelespessa

37874

500g (K)

36838 2,5kg

Powder thickener composed of carbohydrates (fermented corn starch). For optimal use, mix the product with liquid. Suitable for use with all aqueous liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make coulis, sauces and purées. The recommended dose is 6-15g/kg.



MUST HAVE

Gelcrem Hot

38673

500g (K)

37297 3kg

44602 12,5kg

Thickener composed of refined corn starch. For optimal use, mix the product with a liquid while heating. Suitable for use with all liquids, can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make various hot creams without adding eggs or milk products. The recommended dose is 20-50g/kg.



MUST HAVE

Gelcrem Cold

38674

500g (K)

44603 12,5kg

Thickener composed of potato starch. For optimal use, mix the product with cold liquid. Suitable for use with all liquids, can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make various cold creams without adding eggs or milk products. The recommended dose is 40-80g/kg.



Ultratex 3

39062

400g

A thickener made with tapioca starch. For optimal use, add the product into the liquid while it is cold, then whisk by hand or beat with a stand mixer. This texturizing agent can be used for all sorts of cold sauces, purées and creams. The recommended dose is 2-80g/L.



MUST HAVE

Guar Gum

38689

750g (K)

A powdered emulsifier made from pulses. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make coulis, sauces and purées. The recommended dose is 2-10g/kg.



MUST HAVE

Carob Gum

38687

650g (K)

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



Kudzu

38977

400g

Powder thickener made using kudzu root. For optimal use, mix the product with a liquid while heating. Cannot be frozen and is of natural origin. You can use this product to make firm or elastic-textured gels, coulis, sauces and purées. The recommended dose is 45-180g/kg.

TEXTURIZING AGENTS

ICE CREAM STABILIZERS

For your ice creams, we suggest a range of ice cream stabilizers for hot or cold use, with minimal or complete bases depending on your requirements. To optimize the choices available to you, we have also made great efforts to provide natural or organic alternatives.

Production process: The ice cream stabilizers in our range have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making ice cream and sorbets. Making an ice cream requires a combination of several different components, but sometimes these are already present in stabilizers. To help you make your choice, each product in this range comes with symbols giving detailed information about what has gone into it.



Procrema 100 cold/hot natur

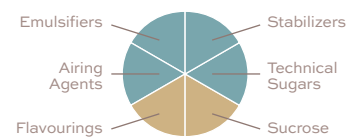
37627

3kg



A mix of stabilizers, thickening agents, proteins, fibers and sugars that naturally stabilize ice cream while hot or cold. For optimal use, mix hot or cold (max. temp. 175 °F or 80 °C) in any liquid (purées, stocks, creams or flavoured water) and stir in vigorously. Once it has been mixed into liquid, it is advisable to cool for 8 hours so it can mature (40 °F or 4 °C) and components are perfectly hydrated before being frozen. To successfully quantify ice cream*, you need to incorporate around 20% extra solids such as sucrose or dextrose. The recommended dose is 10%

Components for an ice cream



Prosorbet 100 natur cold

37643

3kg



A mix of stabilizers, thickening agents, fibers and sugars that naturally stabilize cold sorbets. For optimal use, stir vigorously with any cold liquid (purées, stocks, creams or flavoured water). Once it has been mixed into liquid, it is advisable to cool for 8 hours so it can mature (40 °F or 4 °C) and components are perfectly hydrated before being frozen. To make a well-balanced sorbet, you need to add around 20% extra solids such as sucrose or dextrose. The recommended dose is 10%.

Components for a sorbet



Prosorbet 5 cold/hot Natur

38980

500g

A powder base for making sorbets. For optimal use, mix your base with the rest of the ingredients (sugars, emulsifiers, airing agents and flavouring) either hot or cold. Suitable for use with all aqueous or milky liquids. You can use this product to make sorbets. The recommended dose is 5g/kg.

Components for a sorbet



Procrema 5 Bio hot

39410

700g

BULKING AGENTS

We have selected the perfect product for when you need to reduce your fatty products to a powder for ease of use.

Production process: Our bulking agents have been designed using specific processes to suit the way they are extracted.

Recommended use: To reduce fatty products to a powder.



Maltosec

38772

500g



Tapioca maltodextrin enables fatty products to be reduced to a powder. For optimal use, mix the product with a fatty liquid. Suitable for use with all fatty liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make powdered fats. Dose as sufficient.



ACIDS

We recommend that you use our acids range to control your preparations' acidity levels and prevent certain foods from oxidizing.

Production process: Our acids have been designed using specific processes to suit the way they are extracted.

Recommended use: For making fruit salads, fruit syrups, Macedonia salads, jams, fruit pastes and more.



Ascorbic Acid

37083

1kg



Ascorbic acid of natural origin can be used to acidify food or to prevent oxidation, particularly in fruit and vegetables. For optimal use, apply directly. This acid is also liquid-soluble. You can use this product to make fruit washes, fruit syrups, Macedonia salads, juices, etc.



Citric Acid

37085

1kg



Citric acid of natural origin allows for the acidity of products to be regulated and may serve as a replacement for lemon juice in dishes. For optimal use, apply directly. This acid is also liquid-soluble. You can use this product to make dishes that require acidity, preserves, fruit pastes, fruit washes and any other fruit dishes. We recommend using a dose of between 1g and 10g per kg dependant on use.

TEXTURIZING AGENTS

GELLING AGENTS

With our gelling agents range, we aim to supply you with products that enable you to create varied textures ranging from flexible to firm or brittle.

Production process: Our gelling agents have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making fruit pastes, jams, glazes, inclusions, pannacottas, jellied mousses and more.



Elastic
38599

550g



A powdered gelling agent made from seaweed and locust bean gum, providing an elastic effect. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, can be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make stretchy or springy gels and shrouds. The recommended dose is 20-50g/kg.



MUST HAVE

Plant-Based Gelling Agent
38678

500g



37300 10kg

A powdered gelling agent derived from seaweed and locust bean gum. For optimal use, mix the product with liquid while heating. Suitable for use with all aqueous liquids, cannot be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make firm or springy gels (for toppings). The recommended dose is 50g/kg.



MUST HAVE

Gellan Gum
38697

500g



37314 10kg

A powdered gelling agent derived from a bacterial fermentation process. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams) which can go into the oven. The recommended dose is 10-20g/kg.



MUST HAVE

Gelbinder
37873

500g



36837 20kg

A gelling and binding agent which provides a 'gluing effect'. For optimal use, mix the product with the foods to be bound together. Suitable for use with all foods, and can be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make bound products, such as burgers, tartares or terrines. The recommended dose is 10-15 g/kg.



MUST HAVE

Vegan Mousse
37857

500g



A mixture of agar-agar and tapioca starch specifically formulated for giving vegan mousses a firm texture. For optimal use, add the powder to the cold mousse's cream base. Mix and heat to 195-210°F (90-100°C), stirring all the while. Leave to cool to 120-140°F (50-60°C) and combine with the aerated mixture using large, rounded movements. Pour out into molds or other recipients and leave to cool. Can be frozen without causing mixtures to break. Can be used for mousses with a high pH level (3.5 to 7), as well as vegan fruit or citrus, chocolate or nut mousses. The recommended quantity is 1.5 to 2.5%.



MUST HAVE

Agar-Agar
37872

500g



A powdered gelling agent made from seaweed. For optimal use, mix the product with liquid while heating. Suitable for use with all aqueous liquids, cannot be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams). The recommended dose is 2-15g/kg.



Kappa Gum

38690

600g



A powdered gelling agent made from seaweed. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, cannot be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams). The recommended dose is 1-10g/kg.



MUST HAVE

Pro-Pannacotta

38970

800g



A powdered gelling agent made from seaweed. For optimal use, mix the product with liquid while heating. Suitable for use with all liquids, cannot be frozen and is of natural origin. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make soft, flexible gels (pannacotta type). The recommended dose is 2-15g/kg.



Pectin Jaune

38894

500g

A powdered gelling agent made from citrus peel. For optimal use, mix the product with liquid with a pH below 7 while heating and stirring briskly. Suitable for use with all aqueous liquids, cannot be frozen. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams), or firm, springy gels (for toppings). The recommended dose is 8-15g/kg (for jams and toppings) or 15-25g/kg (for pastes).



MUST HAVE

Nappage X58 Pectin

38898

500g



A powdered gelling agent made from LM pectin starch, ideal for chocolate toppings. For optimal use, mix the product with liquid while heating. Suitable for use with all types of fatty or milky liquids, can be frozen and is relatively slow-acting (24 hours). The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make chocolate toppings or calcium-rich products. The recommended dose is 8-15g/kg.



MUST HAVE

Fruit NH Pectin

37850

500g



36822 20kg

A powdered gelling agent made from sodium pectate. For optimal use, mix the product with liquid with a pH below 7 while heating. Suitable for use with all aqueous liquids, can be frozen. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make firm, rigid gels (like pastes, jellies and jams), or firm, springy gels (toppings). The recommended dose is 8-20g/kg (for toppings) or 30-40g/kg (for pastes, jellies and jams).



Metigel

38818

300g



Methylcellulose, derived from plant cellulose. Unlike other gelling agents, Metigel acts on contact with heat. If kept cold, it acts as a thickener. Methylcelluloses' viscosity can vary significantly, which has an effect on how products ultimately gel together. For optimal use, hydrate while cold until the mixture reaches 40°F (4°C) and apply heat. The recommended dose for gelling (while hot) and thickening (cold) is 20g per kg.



MUST HAVE

Rapid Set Medium Pectin

38897

500g



A powder gelling agent made using citrus peel. This pectin is particularly suitable for making jams, using a quantity of 0.5 to 1.5%. For optimal use, mix the pectin and sugar and stir these vigorously into the purée. Bring to the boil and add in the acid. Once the pectin has been activated and its temperature changed, your product cannot revert to its original state. The pH has to be between 3.1 and 3.5, with at least 50% added sugar (once acid has been included). You may use this product to make heat-resistant jams, fruit pastes and fruit inserts. The recommended dose is 0.5-1% for jam and fruit inserts, or 1-1.5% for fruit pastes.



TEXTURIZING AGENTS

GELLING AGENTS - SPHERIFICATION

To help you create innovative products, we have designed a spherification range so that you too can achieve this key molecular gastronomy capability.

Production process: Our gelling agents have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for spherification, creating a jelly texture.

MUST HAVE




Alginat
38467

750g

K

A sodium alginate-based gelling agent. Enables spherification (basis of Molecular Gastronomy). For optimal use, mix the product with cold liquid with a pH above 4, then make spheres with a chloride base. Suitable for use with all aqueous liquids, cannot be frozen. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product for direct or reverse spherification. The recommended dose is 5g/kg.

MUST HAVE




Chloride
38548

750g

K

An ingredient that enables alginate to react (in order for spheres to be made on the basis of Molecular Gastronomy). For optimal use, mix chloride with mineral water in order to bathe the alginate preparation. Suitable for use with all aqueous liquids, cannot be frozen. It should always be used with alginate. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product for direct or reverse spherification. The recommended dose is 8-10g/kg.

MUST HAVE



Gluconolactat
38683

500g

K

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



GELLING AGENTS OF ANIMAL ORIGIN

With our animal-origin gelling agents range, our aim is to provide you with products that will enable you to make varied textures ranging from flexible to firm or brittle.

Production process: Our gelling agents have been designed using specific processes to suit the way they are extracted.

Recommended use: Perfect for making soft, flexible pannacotta-type gels.

MUST HAVE



Beef Gelatin

38670

750g / 1 u=1.8g

37291 3,5kg



A powdered gelatin of animal origin (bovine). For optimal use, mix the product with hot liquid while stirring briskly. Suitable for use with all types of liquids, can be frozen, and its bloom level** is 220. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make soft, flexible gels. The recommended dose is 10-20g/L.

MUST HAVE



Instangel

38734

500g / 1 u=1.2g

39411 10kg



A powdered gelatin of animal origin (pork). For optimal use, mix the product with cold liquid. Suitable for use with all types of liquids, can be frozen, is rapid-acting (20 minutes), and its bloom level** is 180. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make soft, flexible gels (pannacotta type). The recommended dose is 30-60g/kg.



Silver 180 Gelatin Sheets

37295

2kg



This animal-based (pork) gelatin sheet has a bloom of 180. For optimal use, hydrate in cold water for a few minutes. Drain thoroughly and heat in liquid until completely dissolved. Acts in approx. 20 minutes. Suitable for use with all types of liquids, can be frozen, and its bloom level** is 220. The recommended dose is 5-10 u/kg or 10-20g/kg.

MUST HAVE



Gold 230 Gelatin Sheets

37294

2kg



This animal-based (pork) gelatin sheet has a bloom of 230. For optimal use, hydrate in cold water for a few minutes. Drain thoroughly and heat in liquid until completely dissolved. Acts in approx. 20 minutes. Suitable for use with all types of liquids, can be frozen, and its bloom level** is 220. The recommended dose is 5-10 u/kg or 10-20g/kg.



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

SUGARS

At Sosa Ingredients, we offer a wide range of sugars to meet all your preferences and requirements. Whether you are looking for technical or single-origin sugars, Peta Crispies or something else, we always have the one you need.

PETA CRISPIES

With our Peta Crispies range, you can easily add an original touch to your creations by giving them unexpected, scintillating flavours and textures.

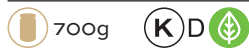
Production process: Inspired by the principle of sparkling water, CO₂ is captured in sugar granules and is released upon contact with moisture.

Recommended use: To be used directly as a decoration (plated dessert) or as an inclusion (in bars, chocolate bonbons or moist fillings).



Peta crispy neutral

39496



37574 15kg



51% Chocolate Peta crispy

37923



White Chocolate Peta crispy

45040



Bronze Dark Chocolate Peta crispy

37924



White Chocolate Raspberry Peta crispy

38914



Peta crispy strawberry

38915



White Chocolate Lime Peta crispy

40928



Peta crispy Yopop

39093







































TECHNICAL SUGARS

Our technical sugars let you completely control how their intrinsic characteristics are used in your products. You can choose their sweetening power, their melting point and their anti-freezing power to suit your needs.

Production process: Specific to each sugar depending on its origin.

Recommended use: The ideal substitution for classic sugar when making ice creams, spun sugar, crystallized sugar balls, vegan desserts and more.

MUST HAVE		<p>Maltodextrin Powder 38771</p> <hr/> <p> 500g  </p> <hr/> <p> 12,5kg</p>	<p>A sugar derived from corn and also used as a bulking agent (to increase the volume of your preparations). It has a very low sweetening power and its technical characteristics are as follows: SP 15%, AFP 35%, 18 DE.</p>
MUST HAVE		<p>Maltitol Powder 38770</p> <hr/> <p> 750g  </p> <hr/> <p> 12,5kg</p>	<p>A sugar derived from starch, which can replace traditional sucrose. Often used as a flavour enhancer, its colouring temperature is nevertheless higher than that of sucrose. Its technical characteristics are as follows: SP 80%, PAC 99%</p>
MUST HAVE		<p>Dextrose Powder 39462</p> <hr/> <p> 650g  </p> <hr/> <p> 3kg</p>	<p>A sugar derived from starch, which can be used as a preservative in a variety of baking, ice cream or confectionery preparations. It has a low sweetening power and its technical characteristics are as follows: SP 74%, AFP 171%.</p>
MUST HAVE		<p>Trehalose Powder 39054</p> <hr/> <p> 700g  </p>	<p>Sugar derived from tapioca starch, also used as a bulking agent (increasing mixtures' volume). Its sweetening power is low and its technical characteristics are as follows: SP 45%, AFP 100%.</p>
MUST HAVE		<p>Isomalt Powder 39463</p> <hr/> <p> 900g  </p> <hr/> <p> 4,5kg  20kg</p>	<p>A sugar derived from sucrose (traditional sugar), which may be used to create sugar or caramel sculptures due to its stability at high temperatures. It is two times less calorific than traditional sucrose and its technical characteristics are as follows: SP 50%.</p>
MUST HAVE		<p>Hot Inulin 39460</p> <hr/> <p> 500g  </p> <hr/> <p> 3kg</p>	<p>Plant fibers extracted from chicory root can also serve as a bulking agent (increasing your mixtures' volume) if used as a fat substitute in pastries. They are ideal for making low-calorie pastries and ice cream, and their technical characteristics are as follows: SP 0%, AFP 5%.</p>
		<p>Cold Inulin 39461</p> <hr/> <p> 500g   </p> <hr/> <p> 10kg</p>	<p>Plant fiber extracted from chicory root, used as a bulking agent to reduce or replace fats and sugars and add fiber. Add to a hot or cold liquid, then leave to rest at 40°F (5°C) for 2 hours. Flavour includes a hint of sweetness. Technical characteristics are as follows: SP 10%, AFP 6%.</p>

SUGARS



Glucose Powder DE 33

39464

500g



37311 3kg

A sugar derived from starch, which can be used as a preservative in a variety of baking, ice cream or chocolate preparations. It has a very low sweetening power and its technical characteristics are as follows:

33 DE, SP 24%, AFP 56%.



Liquid Invert Sugar

37110

1.4kg



37111 7kg

MUST HAVE

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

67°B, SP 125%, AFP 190%.



Liquid Glucose DE40

37305

1.5kg



37308 7kg

MUST HAVE

Sugar derived from starch, can be used as a preservative in various pastry, ice cream and chocolate preparations. Its sweetening power is low and its technical characteristics are as follows:

DE 35-40, 77.4°B, SP 45%, AFP 76%.

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

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



LEGEND

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



OUR FAVOURITES

Learn how to use these products with our youtube videos demos. You will find recipes and lots of tips.

Scan here and find video masterclasses for these products

MUST HAVE



PLANT-BASED GELLING AGENT

38678 500 g



MUST HAVE



NAPPAGE X58 PECTIN

38898 500 g



PASSION FRUIT CRISPY

38663 200 g



MUST HAVE



ALBUWHIP

38461 500 g



MUST HAVE



VEGAN MOUSSE

37857 500 g



MUST HAVE



FRUIT NH PECTIN

37850 500 g



MUST HAVE



AGAR-AGAR

37872 500 g



MUST HAVE



GELCREM COLD

38674 500 g



MUST HAVE



GELCREM HOT

38673 500 g





INDISPENSABLES

Go to Indispensables Sosa to find recipes, tips and inspiration for the indispensables products.

Find more than 100 recipes on

[INDISPENSABLES-SOSA.COM](https://www.indispensables-sosa.com)

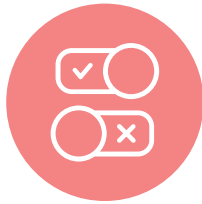


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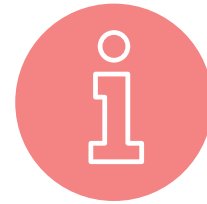
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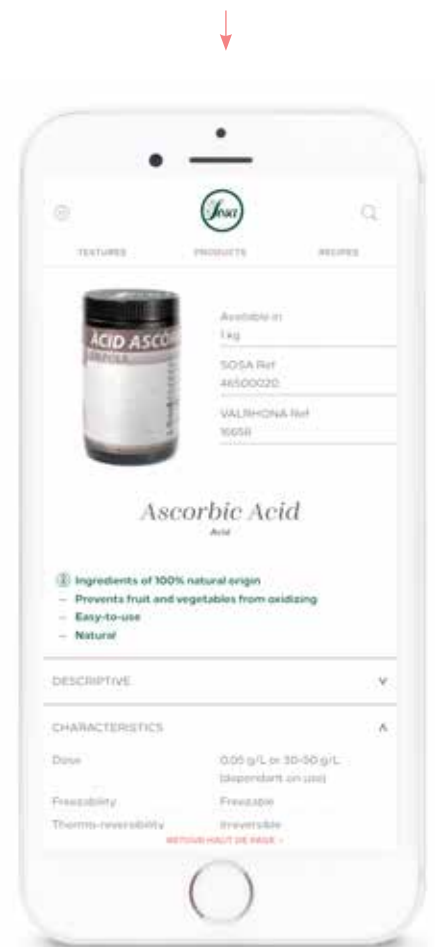
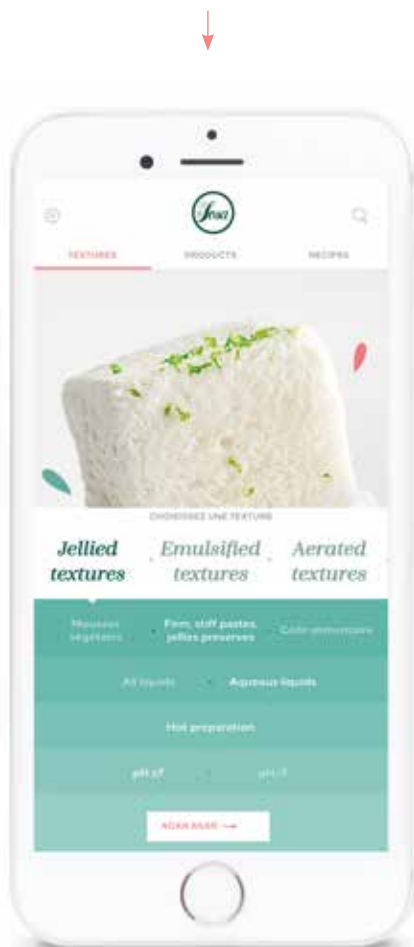
Help choosing the right product



Creative inspiration, with more than 100 recipes for pastry chefs and restaurateurs



All the practical and technical info you might need about our indispensables products



Push back the limits of creativity

LEMON CURD



MUST HAVE



Gelcrem Hot

38673

 500g

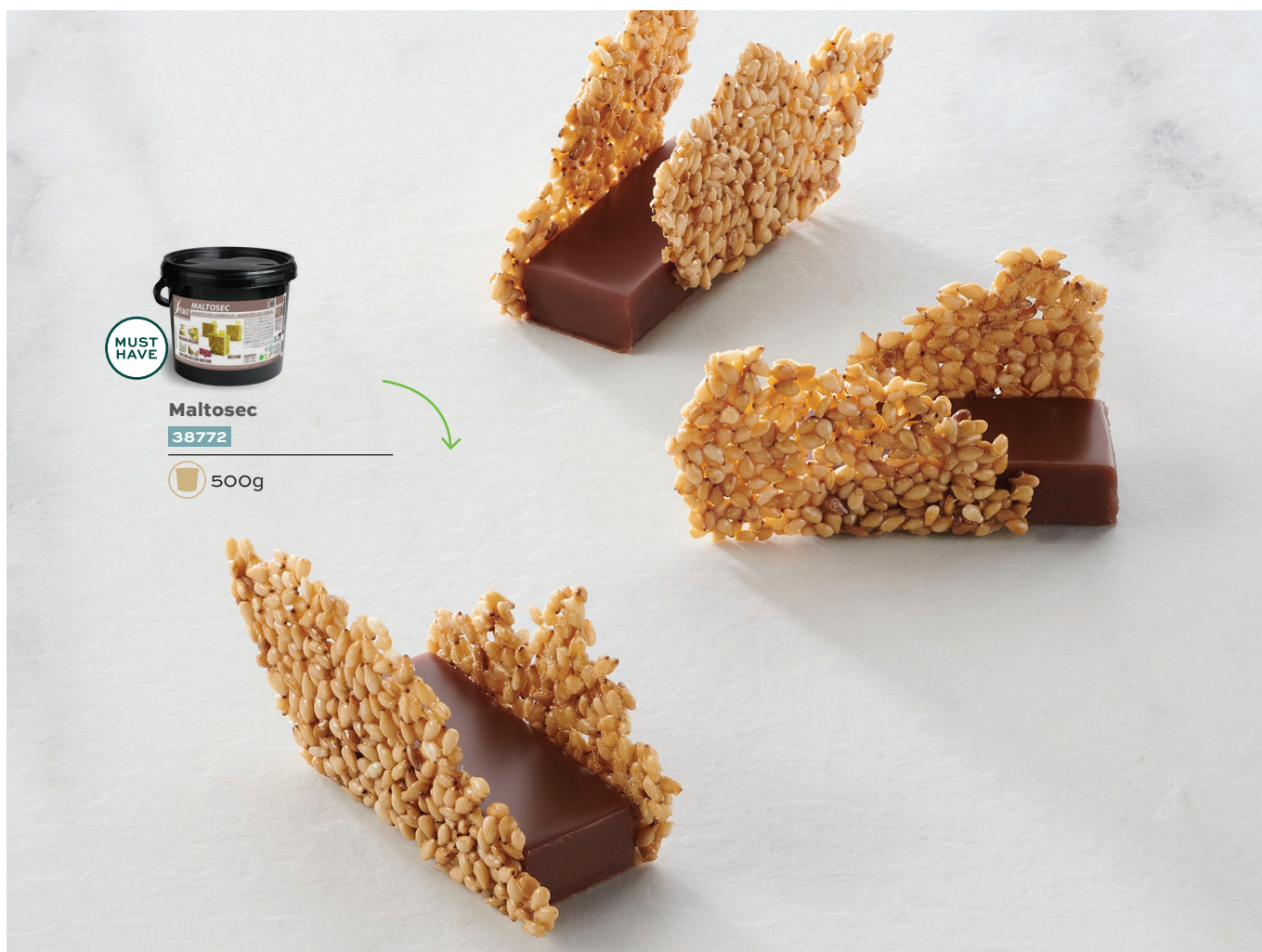
INGREDIENT

- 150 g Lemon juice
- 180 g Water
- 90 g Sugar
- 40 g Sosa Gelcrem Hot
- 5 g Lemon zest
- 70 g Sosa Deodorized Coconut oil

ELABORATION

Combine the lemon juice, water, Gelcrem, sugar and lemon zest. Bring the mix to boil. Remove from the heat and cool at 45°C. Add the coconut oil and mix using a stick blender. Cool down down to 4°C and keep in the fridge for 12 hours before using.

CRUNCHY SESAME



INGREDIENT

- 200 g Sosa Roasted white sesame
- 24 g Sosa Maltosec
- 14 g Water

ELABORATION

Combine the ingredients in a bowl and mix until get an homogeneous mixture. Roll down in between 2 parchment papers and bake at 110 °C for about 15 to 20 minutes.

RASPBERRY GLAZE



INGREDIENT

- 200 g Raspberry purée
- 20 g Sosa Fruit NH Pectin
- 500 g Water
- 200 g Sugar
- 20 g Lemon juice
- 0,05 g Sosa Water-soluble Red Colouring Powder

ELABORATION

Heat the water up to 40 °F. Mix pectin with sugar and add to the warm water slowly. Stir until completely dissolved. Bring to boil for 3 minutes. Remove from heat and add raspberry purée, lemon juice and colouring. Let set in the fridge overnight and use at 35-40 °C.

RASPBERRY MOUSSE



INGREDIENT

- 500 g Raspberry purée
- 35 g Sosa Albuwhip
- 24 g Sosa Instangel
- 50 g Sugar
- 200 g Cream 35%

ELABORATION

Blend the raspberry pulp with the Albuwhip and Instangel. Whip until very fluffy (like a meringue). Aside, whip the sugar with the cream until it has a semi-whipped texture. Combine the cream with the previous meringue. Distribute in the desired molds and freeze. Demold and defrost before serving.

HAZELNUT GLAZE



INGREDIENT

- 300 g Water
- 220 g Cream 35%
- 350 g Sugar
- 130 g Sosa Toasted hazelnut paste
- 15 g Sosa Nappage X58 pectin

ELABORATION

Heat the cream and the water up 40 °C. Aside mix the sugar and the pectin, and pour on the first elaboration like a rain way. Stir well during the process in order to properly dilute. Bring to boil. Add the hazelnut paste and blend. Leave it set in the fridge. Heat up 35 °C and glaze.

CHOCOLATE AND WATER CREAMY



INGREDIENT

- 350 g Water
- 40 g Sosa Hot Inulin
- 60 g Sugar
- 200 g Sosa 64% Dark chocolate couverture
- 5 g Natur Emul

ELABORATION

Mix the inulin with the sugar and naturemul and pour in the form of rain over the water, mixing. Heat to 65 °C to ensure that the inulin dissolves properly and pour over the chocolate. Blend with an electric mixer for one minute. Distribute in the desired container or mold with contact film. Refrigerate for 2 hours until inulin absorbs moisture and freeze if required.

PASSION FRUIT MACARON SHELL



MUST
HAVE



Potatowhip

44180

300g

INGREDIENT

- 250 g Sosa Marcona almond flour
- 250 g Sosa Icing sugar
- 200 g Water (1)
- 14 g Sosa Potatowhip
- 1,5 g Sosa Gelespessa
- 250 g Sugar
- 110 g Water (2)
- 0,5 g Sosa Yellow colouring
- 1,0 Sosa Passion fruit aroma

ELABORATION

For a better hydration of Potatowhip, mix it with the water (1) for two minutes with an immersion blender. Divide this mixture into two parts. One part has to be mixed with the almond flour; the icing sugar; the colouring and the aroma in a bowl to create the marzipan. Put the second part in a whipping machine, add Gelespessa and whip until a very firm meringue is obtained. Put the water (2) and the sugar in a sauce pan and heat up to 118 °C. Pour the syrup in the meringue slowly, as

an Italian meringue. Once all the syrup in, keep whipping until it gets cold. Add the meringue in the marzipan and stir gently until completely combined. Put the dough in a piping bag with nozzle and dose the macarons on a silicone mat. Let the macarons rest at room temperature until dry. Bake at 140 °C for 14 minutes. Once baked let them cool at room temperature.

PECAN NUT MOUSSE



INGREDIENT

- 280 g Sosa Pecan nut paste
- 380 g Rice beverage
- 7 g Sosa Natur Emul
- 15 g Sosa Vegan Mousse gelatine
- 150 g Water
- 7,5 g Sosa Potatowhip
- 130 g Sugar
- 40 g Sosa Inulin Cold
- 1,5 g Salt

ELABORATION

Combine the nut paste with the Natur Emul. On the other side, mix the rice beverage and the Vegan Mousse Gelatine and bring to boil. Remove from the heat and pour onto the first mixture. Emulsify. Besides, combine the water, the salt and the Potatowhip. Whip the mixture. At half whipping point, add the mixture of sugar and inulin little by little. Keep whipping for about 10 minutes more. When the first mixture reach 55-60 °C, pour it into the meringue

with the machine at low speed until fully incorporated. Use immediately.

APRICOT SPHERE



INGREDIENT

- 500 g TPT syrup
- 25 g Plant-Based Gelling Agent
- 250 g Apricot pulp

ELABORATION

Pour the puree into sphere molds and freeze. Separately, mix the syrup with the gelatin cold and bring to a boil. Dip the frozen spheres punctured in a needle to get a gel coat. Let the spheres thaw before serving.

FRUITS AND ORANGE BLOSSOM ASPIC



MUST
HAVE



Agar-Agar

37872

500g

INGREDIENT

- 200 g Water
- 40 g Liquid glucose
- 10 g Orange blossom water
- 2 g Sosa Agar Agar
- 8 g Mango
- 8 g Kiwi
- 8 g Pomegranate
- 0,01 g Freezedry rose petals

ELABORATION

Mix the water with glucose and agar agar and bring up to a boil. Cool down to 60 °C and add the orange blossom water. Stir well and fill the molds. Insert the rose petals and fruits building the aspic.

MINT FINANCIER



Mint green natural powder

43726

40g

INGREDIENT

- 75 g Sosa Almond flour
- 50 g Sosa Powdered sugar
- 50 g Soft flour
- 5 g Sosa Baking Powder Std
- 50 g Sosa Cremsucre
- 100 g Butter 82%
- 160 g Pasteurized egg white
- 5 g Sosa Mint green natural extract

ELABORATION

Mix the butter with the freeze-dried mint and blend well. Aside, combine the egg white with the powder sugar and stir well by the paddle. Add the solids in and keep stirring for a minute. Last step, pour the butter in and emulsify until get a regular texture. Fill the desired molds and bake up 165°C for 18 minutes.

BLACKCURRANT MERINGUE



INGREDIENT

- 120 g Blackcurrant purée
- 35 g Water
- 16 g Sosa Albuwhip
- 120 g Sugar
- 30 g Sosa Trehalose
- 1 g Sosa Citric acid

ELABORATION

Mix the Albuwhip with the citric acid and the blackcurrant purée. Whip. Add the sugar and trehalose in three parts as a French meringue. Pour on a Silpat in the desired shape and dehydrate at 50°C for 6 hours.

CARROT AND BLOOD ORANGE CREAM



INGREDIENT

- 230 g Carrot juice
- 230 g Blood orange juice
- 30 g Sosa Gelcrem Cold
- 15 g Lemon juice

ELABORATION

Mix all the ingredients and blend for 2 minutes. Rest for 30 minutes in the fridge and blend for one minute more to get a smooth and shiny texture.

BITTER ALMOND CURD



MUST HAVE



Natur Emul

38850

500g

INGREDIENT

- 300 g Water
- 80 g Sugar
- 180 g Sosa Roasted almond paste
- 30 g Sosa Gelcrem Hot
- 3 g Sosa Natur Emul
- 0,5 g Sosa Bitter almond aroma

ELABORATION

Mix the water with the sugar and Gelcrem and bring up to boil. Aside, mix the paste with Natur Emul and stir until completely dissolved. Combine both elaborations, add the aroma and blend until get a nice and stable emulsion. Keep in the fridge overnight before use.

MANGO AND PASSION FRUIT BONBON



Wet proof crispy Mango

38778

 400g

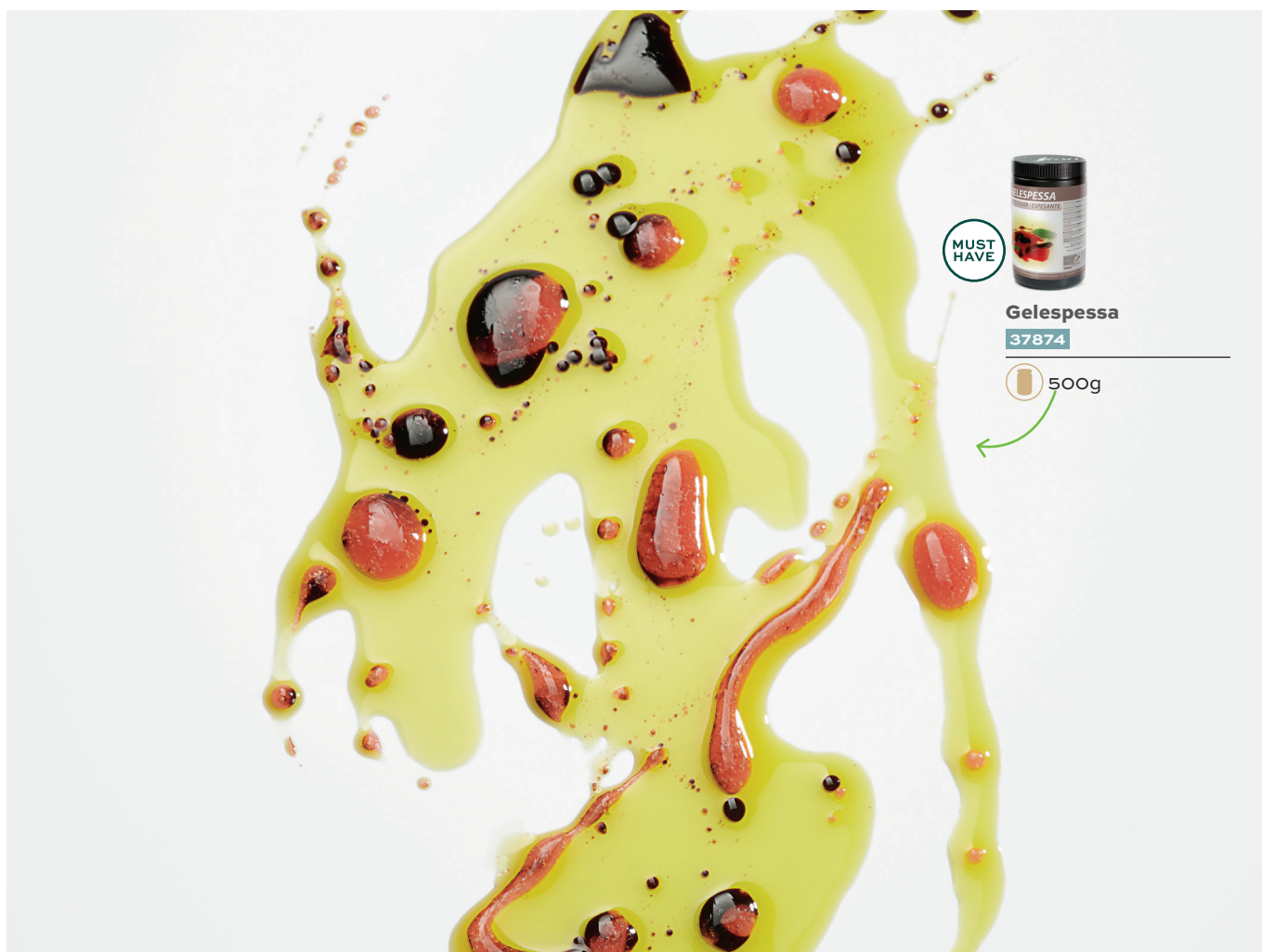
INGREDIENT

- Passion fruit and milk chocolate ganache
- Milk chocolate
- 20 g Sosa Cocoa butter
- 4 g Sosa Yellow colouring
- 8 g Sosa Red colouring
- 40 g Sosa Wet proof Mango
- 20 g White chocolate 33%

ELABORATION

Mix the cocoa butter with the colouring and divide it into various shades of yellow, orange and red. Temper and, using an air gun, paint the moulds in such a way as to reproduce the colour of a mango. Temper the white and milk chocolate. Make a thin layer of white chocolate and then mould the moulds with milk chocolate. Fill the moulds halfway with ganache. Finish with crispy and cover with a last layer of chocolate. Leave to crystallize and unmould.

BALSAMIC, STRAWBERRY & PISTACHIO VINAIGRETTE



INGREDIENT

- 100 g Strawberry Gel*
- 80 g Balsamic Gel**
- 150 g Pistachio oil

***Strawberry Gel**

- 80 g Strawberry purée
- 10 g Water
- 10 g Caster sugar
- 0,5 g Sosa Gelespessa

****Balsamic Gel**

- 80 g Balsamic vinegar
- 0,5 g Sosa Gelespessa

ELABORATION

To serve, place the ingredients randomly on a plate, dish, or in a bowl. Mix them a little or a lot, depending on the visual effect you wish to achieve.

** Use the sugar and water to make a syrup. Combine with the strawberry purée, then add the Gelespessa. Mix using an immersion blender then leave to rest for a few moments. Store in the refrigerator.*

*** Mix the vinegar and Gelespessa together; the leave to rest.*

VEGETABLE MILLE-FEUILLES



MUST
HAVE



Gelbinder

37873

 500g

INGREDIENT

- 100 g Pumpkin
- 100 g Celery
- 100 g Zucchini
- 10 g Sosa Gelbinder
- 20 g Sosa Maltodextrin

ELABORATION

Cut the vegetables 1 mm by the mandolin and blanch for a minute in boiling water. Chill in cold water and drain. Build the terrine alternating layers of not drained vegetables and mix of Gelbinder and maltodextrin. Press the terrine and set for an hour before use.

RASPBERRY COOKIE

MUST
HAVE

Freeze-Dried Raspberry
Powder

37855

300g

INGREDIENT

- 5 g Sosa Red Food Colour colouring
- 100 g Sosa Deodorized coconut fat
- 40 g Sosa Freeze-dried raspberry powder
- 100 g Sugar
- 30 g Sosa Trehalose
- 40 g Egg
- 5 g Sosa Guérande flower salt
- 220 g Plain flour

ELABORATION

Mix all the solids with the soft butter and stir well by the paddle. Add the egg and keep stirring until well mixed. Keep the dough in the fridge for 4 hours. Make 30 g discs and bake them at 140 °C for 8 minutes. Press the cookies to get a marbled effect and bake them for 4 minutes more.

VANILLA ICE CREAM WITH CANTONESE PECANS



INGREDIENT

- 800 g Milk
- 200 g Excellence 35% cream
- 50 g Sosa Dextrose
- 100 g Sosa Procrema 100 cold/hot natur
- 150 g Sugar
- 10 g Sosa Natural Vanilla Extract
- 12 g Sosa Bourbon vanilla
- 10 g Sosa Glycerin
- 200 g Cantonese pecans

ELABORATION

Mix the liquid and solid ingredients in a stand mixer for 2 minutes. Leave this base to mature for at least 5 hours in the refrigerator at 40 °F (4 °C). Stir the mixture again and put it in the ice cream maker. Churn it, add in the Cantonese pecans and mix them in thoroughly so they are well distributed. Quickly cool to 5 °F (-15 °C).

RASPBERRY SORBET



MUST HAVE



Prosorbet 100 natur cold

37643

3kg

INGREDIENT

- 1000 g Raspberry purée 10% sugar
- 100 g Sosa Dextrose
- 100 g Sosa Prosorbet 100 Natur Cold
- 5 g Sosa Neutral acid

ELABORATION

Mix the ingredients and blend with a blender. Let it rest for at least 6 hours and churn with an ice cream machine. Keep it in the freezer at -15°C.

PLANTS FOR FANTASTIC FLAVOUR

SOSA Ingredients is a world leading manufacturer and distributor of premium ingredients for cooking and pastry-making.

Its objective is to support and guide chefs all around the world to make the impossible possible using modern gastronomy's four fundamental principles: more texture, more flavour, less sugar and less fat!

Now, SOSA has been served up a new challenge: Offering **plant-based pastry solutions to the food professionals who want them.** With this in mind, SOSA is ready to **redesign your classic recipes vegan-style using its range of ingredients.**



FOR MAKING GEL TEXTURES



MUST HAVE

Fruit NH Pectin

37850

500g



MUST HAVE

Plant-Based Gelling Agent

38678

500g



MUST HAVE

Pro-Pannacotta (Iota)

38970

800g



Kappa Gum

38690

600g



MUST HAVE

Gellan Gum

38697

500g



MUST HAVE

Agar-Agar

37872

500g



MUST HAVE

Nappage X58 Pectin

38898

500g



MUST HAVE

Vegan Mousse

37857

500g

FOR MAKING EMULSIONS



MUST HAVE

Soy Lecithin

38754

400g



MUST HAVE

Natur Emul

38850

500g



MUST HAVE

Sojawhip

39028

300g



MUST HAVE

Potatowhip

44180

300g

FOR AIRING

FOR STABILIZING



MUST HAVE

Procrema 100 cold/hot natur

37627

3 kg



MUST HAVE

Prosorbet 100 natur cold

37643

3 kg

FOR THICKENING



Pure Xanthan Gum

38696

500g



MUST HAVE

Gelcrem Hot

38673

500g



MUST HAVE

Kudzu

38977

400g



MUST HAVE

Gelespessa

37874

500g



MUST HAVE

Gelcrem Cold

38674

500g



MUST HAVE

Guar Gum

38689

750g



MUST HAVE

Carob Gum

38687

650g

BULKING AGENTS



MUST HAVE

Maltosec

38772

500g



MUST HAVE

Hot Inulin

39460

500g



MUST HAVE

Cold Inulin

39461

500g

Sosa

Sosa Ingredients

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