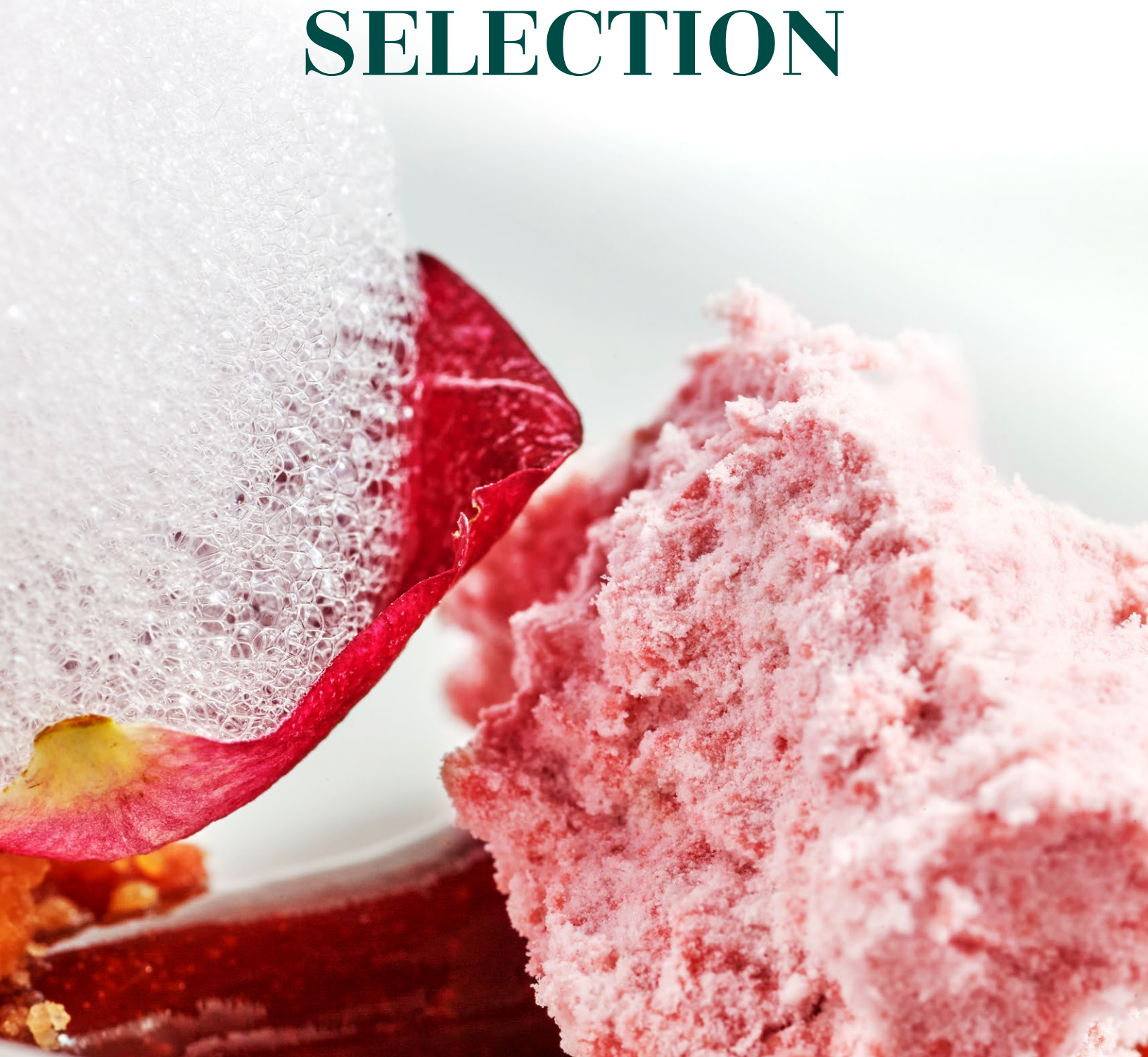




premium ingredients
modern gastronomy

SELECTION





SOSA Ingredients is a **world leading manufacturer and distributor of premium ingredients for cooking and pastry-making. We support food professionals in creating the gastronomy of the future with a range of natural, ethical ingredients.**

Founded in 1967, Sosa Ingredients still operates in Catalonia, Spain, offering **a wide range of products designed to meet chefs' needs and ambitions in more than 80 countries.** Sosa Ingredients include freeze-dried fruit, fruit powders and pastes, texturizing agents, colorants, flavorings, and technical sugars. **We aim to constantly improve and innovate, working towards more ethical gastronomy and to support the world's top chefs in their endeavors with our technical expertise.**

Sosa Ingredients are developed with contemporary cuisine's four foundational principles in mind: **more texture and more flavor; less fat and less sugar.**

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

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LEGEND

PACKAGING:  Bottle  Narrow tub  Bucket/Large tub  Jar  Case



Kosher



Plant-based pastries



Gluten-free

TECHNICAL TERMS

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

TEXTURIZING AGENTS

Sosa Ingredients' range of texturizing agents lets you bring your most innovative and spontaneous creations to life. Designed with real-life challenges in mind, Sosa texturizing agents address the specific needs of pastry, high-end dessert and chocolate professionals. From emulsifiers to aerating agents, thickening agents, stabilizers and a host of other products, our range has everything you need to achieve your culinary dreams.

ACIDS

Use our acids range to control acidity levels and prevent certain foods from oxidizing.

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



Ascorbic Acid

48643

1kg



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



Citric Acid Powder

48676

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 measure of between 1g and 10g per kg dependant on use.

ANIMAL-BASED GELLING AGENTS

With our animal-based 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.

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



Beef Gelatin Powder

48655

750g / 1 u=1.8g

A powdered gelatin of animal origin (bovine). For optimal use, mix the product with hot liquid while stirring briskly. Suitable for use with all types of liquids, can be frozen, and its bloom level* is 220. The texturizing agent goes back to its initial state after it has been activated and its temperature changed. You can use this product to make soft, flexible gels. The recommended measure is 8-16g/kg.



Gold Gelatin Sheets

48646

2kg / 1u = 2.3g

This animal-based (pork) gelatin sheet has a bloom level* 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 and can be frozen. The recommended measure 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.

ANIMAL-BASED GELLING AGENTS *Continued*



Instangel

48639

500g / 1 u=1.2g

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

PLANT-BASED GELLING AGENTS

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

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



Agar Agar Powder

48669

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 measure is 2-15g/kg.



Gellan Gum

48690

500g



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



Fruit Pectin NH

48667

500g



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



Yellow Pectin

48654

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 measure is 8-15g/kg (for jams and toppings) or 15-25g/kg (for pastes).

TEXTURIZING AGENTS

PLANT-BASED GELLING AGENTS *Continued*



Pectin Nappage X58

48675

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.



Vegan Mousse Gelatin

48656

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%.



Pro-Pannacotta (Iota)

48650

800g



A powdered gelling agent made from seaweed (iota carrageenan). 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 measure is 2-15g/kg.



Vegetal Gelling Agent

48648

500g



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.



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 more. Our aim is to stabilize your water- and fat-based mixtures.

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



Soy Lecithin Powder

48644

400g



A powdered emulsifier made from soy. 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 measure is 5-8g/L.



Natur Emul

48645

500g



Powdered emulsifier made of citrus fibers. For optimal use, mix the product with a liquid. Suitable for use with all aqueous liquids, can be frozen and is of natural origin. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make mayonnaise without eggs. The recommended measure is 0.5 to 2%.

AERATING AGENTS

When your goal is to add lightness and airy textures to your preparations without altering their flavor, our Aerating range has the right product for your creations.

Recommended use: Can be used to make coulis, sauces, syrups, soups, purées, creams and more.



Proespuma Hot

48658

500g



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



Proespuma Cold

48660

700g



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

TEXTURIZING AGENTS

WHIPPING AGENTS

Boost whipped stability in your creations with our range of whipping agents.

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



Albuwhip

48688

500g



Powdered egg whites. 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 measure is 80-100g/kg.



Potatowhip

48691

400g



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

THICKENING AGENTS

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

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



Gelcrem Hot

48640

500g



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



Gelcrem Cold

48652

500g



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 measure is 40-80g/kg.



Gelespessa (Xanthan Gum)

48657

500g



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

THICKENING AGENTS *Continued*



Carob Gum

48686

650g



A thickener made from seeds of the carob tree (Locust). For optimal use, mix the product with hot or cold liquid, with strong agitation. It can produce very viscous solutions on an aqueous basis without masking the taste. The recommended measure is 0.2 to 1%.



Guar Gum

48682

750g



A thickener and stabilizer made from seeds of leguminous seeds. For optimal use, mix the product with hot or cold liquid, with strong agitation. It can be used to thicken sauce and stabilize emulsion, mousse and ice-cream. The recommended measure is 0.2 to 1%.



Xanthan Gum

48642

500g



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

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.



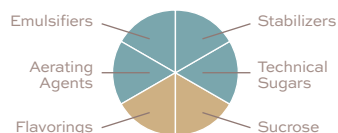
Procrema 100 Hot/Cold Natur 48674

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 flavored water) and stir in vigorously. Once it has been mixed into liquid, it is advisable to cool for 8 hours so it can mature (40°F or 4°C) and components are perfectly hydrated before being frozen. To successfully quantify ice cream*, you need to incorporate around 20% extra solids such as sucrose or dextrose. The recommended measure is 10%.

Components for an ice cream



Prosorbet 100 Cold Natur 48665

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 flavored water). Once it has been mixed into liquid, it is advisable to cool for 8 hours so it can mature (40°F or 4°C) and components are perfectly hydrated before being frozen. To make a well-balanced sorbet, you need to add around 20% extra solids such as sucrose or dextrose. The recommended measure is 10%.

Components for a sorbet



BULKING AGENTS

Bulking agents helps to reduce sugars and fats to reduce sweetness and fat, while improving texture and taste.

Recommended use: To reduce fat and/or sweetness in ice creams, sponge cakes, mousse, ganache, creams, etc.



Maltodextrin Powder 12DE

48671

500g



A sugar derived from corn and also used as a bulking agent (to increase the volume of your preparations). It has a very low sweetening power and its technical characteristics are as follows:

SP 15%, AFP 23%, 12DE.



Hot Inulin

48692

500g



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%.



Maltosec

48683

500g



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



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 processes are 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.



Glucose Syrup DE 40

48647

1.5kg



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%.



Glucose Syrup DE 60

48649

1.5kg



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

DE 60, 88°B, SP 67.5%, AFP 114%.



Dextrose Powder

48684

650g



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

SP 74%, AFP 171%.



Inverted Sugar

48663

1.4kg



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

72°B, SP 125%, AFP 190%.



Maltitol Powder

48678

750g



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

SP 80%.



Refined Isomalt Powder

48662

900g



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%.



Trehalose Powder

48687

700g



Sugar derived from tapioca starch, also used as a bulking agent (increasing mixtures' volume). Its sweetening power is low and its technical characteristics are as follows:

SP 45%, AFP 100%.



Glycerin

48679

1.3kg



A liquid emulsifier and anti-freeze for ice cream products, made from plant glycerol. For optimal use, mix the product with your ice cream either hot or cold. Suitable for use with any fatty, liquid mixtures. The texturizing agent is not able to go back to its initial state after it has been activated and its temperature changed. You can use this product to make ice creams, sorbets or ganaches. The recommended measure is 2-3g/kg as an emulsifier and 5-10g/kg as an antifreeze.



FREEZE-DRIED & CRISPIES

The range of freeze-dried products and crispies is a collection of products that allow the incorporation of flavors with crunchy textures in an infinite number of sweet and savory preparations. As we developed these freeze-dried fruits, vegetables and flowers, our ambition was to empower you to make all your culinary dreams a reality.

WHOLE FREEZE-DRIED

The whole freeze dried range of fruits, vegetable and flowers will help you to bring crunchy textures and maximum purity of flavors.

Production process: Freeze-drying transforms fruits, vegetables and flowers by “sublimating” their water content, changing it from a solid to a gas without any liquid stage in between. Heat is carefully controlled during the freeze-drying process to preserve flavors, nutrients and colors for high-quality products with many potential applications in your creations.

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



Freeze-Dried Whole Raspberries

48668

75g



Freeze-Dried Whole Corn

48651

120g



Freeze-Dried Red Rose Petals

48659

5g



FREEZE-DRIED CRISPIES

Bite-size “crispy” versions of our freeze-dried fruit add crunchy textures to dry preparations.

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

Recommended use: Crispies add crunchy texture to dry preparation such as chocolate bars and bonbons.



Strawberry - 2-10mm

48661

200g



Raspberry - 5-8mm

48653

250g



COATED “WET-PROOF” CRISPIES

Freeze-dried pieces coated with cocoa butter for moisture protection, with crunchy textures and fresh flavors.

Production process: For use in moist applications. Coated with cocoa butter to preserve all their properties, while providing flavour and crunchy texture.

Recommended use: In dry preparations for flavour and crunchiness, and in wet preparations, such as mousses or creams, for moisture-proof crunchiness.



Wet-Proof Passion Fruit

48677



Wet-Proof Strawberry

48666



Wet-Proof Raspberry

48664



PETA CRISPIES (POP ROCKS)

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

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

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



Neutral Peta Crispy

48641



51% Chocolate Peta Crispy

48673



TASTE COLOR (FLAVORS IN POWDER)



TASTE COLOR POWDER EXTRACTS

Bring flavor to delicate preparations such as creams, ganaches and meringues with Taste Color. Thanks to Taste Colour, you no longer need to add liquids to add flavor. You can even cook your creations without losing any intensity of flavor.

Recommended use: Macarons, meringues, bonbon fillings, truffle coatings, sauces, shortbread or even pastry creams. There are many applications, all of which guarantee authentic, aromatic flavors.



Raspberry

48672



Passion Fruit

48670



FOOD COLOR (NATURAL COLORING POWDER)



NATURAL FOOD COLORING EXTRACTS

Add vibrant hues to your creations with high quality natural food coloring powders.

Recommended use: Use for preparations such as sponge cake, croissant, meringue, macaron, royal icing, jelly, chocolate, cocoa butter, ice cream, custard, and pasta.



Blue Food Coloring Powder

48680

200g



Orange Food Coloring Powder

48693

300g



Pink Food Coloring Powder

48685

200g



Purple Food Coloring Powder

48689

200g



Red Food Coloring Powder

48681

200g





PLANTS FOR FANTASTIC FLAVOR

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

























Our goal is to **support and guide chefs all around the world in making the impossible possible, using modern gastronomy's four fundamental principles: more texture, more flavor, less sugar and less fat!**

Now, SOSA is ready to support chefs in a new challenge:
Offering **plant-based pastry solutions.**

SOSA's plant-based range of ingredients allows you to
redesign your classic recipes, vegan-style.




FOR MAKING GEL TEXTURES

 Fruit Pectin NH 48667  500g 	 Vegetal Gelling Agent 48648  500g 	 Pro-Pannacotta 48650  800g 	 Gellan Gum 48690  500g 
 Agar-Agar Powder 48669  500g 	 Pectin Nappage X58 48675  500g 	 Vegan Mousse Gelatin 48656  500g 	 Yellow Pectin 48654  500g 

FOR MAKING EMULSIONS

 Soy Lecithin Powder 48644  400g 	 Natur Emul 48645  500g 
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FOR ACIDIFICATION

 Ascorbic Acid 48643  1kg 	 Citric Acid Powder 48676  1kg 
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FOR STABILIZING

 Procrema 100 Hot/Cold Natur 48674  500g 	 Prosorbet Cold Natur 48665  500g 
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FOR THICKENING

 Xanthan Gum 48642  500g 	 Gelcrem Hot 48640  500g 	 Gelcrem Cold 48652  500g 	 Carob Gum 48686  750g 	 Gelespessa 48657  500g 
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FOR BULKING

 Maltosec 48683  500g 	 Hot Inulin 48692  600g 	 Maltodextrin 48671  500g 
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FOR WHIPPING

 Potatowhip 48691  400g 
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PLANTS FOR FANTASTIC FLAVOR

TECHNICAL SUGARS



**Glucose Syrup
DE 40**

48647

1.5kg



**Glucose Syrup
DE 60**

48649

1.5kg



Dextrose Powder

48684

650g



Invert Sugar

48663

1.4kg



Maltitol

48678

750g



**Refined Isomalt
Powder**

48662

900g



Trehalose Powder

48687

700g



Glycerin

48679

1.3kg



FREEZE DRIED WHOLE FRUIT



**Freeze-Dried Whole
Raspberries**

48668

75g



**Freeze-Dried
Whole Corn**

48651

120g



**Freeze-Dried Red
Rose Petals**

48659

5g



FREEZE DRIED CRISPIES



**Strawberry
2-10mm**

48661

200g



**Raspberry
5-8mm**

48653

250g



WET-PROOF CRISPIES



**Wet-Proof Passion
Fruit**

48677

400g



**Wet-Proof
Strawberry**

48666

400g



**Wet-Proof
Raspberry**

48664

400g



TASTE COLOR (FLAVOR IN POWDER)



Raspberry

48672

300g



Passion Fruit

48670

700g



FOOD COLOR (NATURAL COLORING POWDER)



Blue Food Coloring Powder

48680

200g



Orange Food Coloring Powder

48693

300g



Pink Food Coloring Powder

48685

200g



Purple Food Coloring Powder

48689

200g



Red Food Coloring Powder

48681

200g



OUR SERVICES



SOSA DEMOS

Our team of professional chefs provides demonstrations to illustrate the use of our products. Demo content can range from essential basics to the latest trends in gastronomy (pastry making, baking, chocolate work, ice cream making, sweet and savory applications, plant-based cuisine and texturization).

IN-PERSON

Our team holds in-person demos at our facilities for hands-on training in using our products. We also offer personalized demos on site at your organization. Contact your Sosa sales representative to learn more and register.

ONLINE

We have created a library of demos released in 3 languages (subtitled) on our YouTube channel, available any time. To access online demos and be the first to hear when new demos are released, follow us on social media and visit us on Youtube: [@SOSAINGREDIENTS](#)

SUPPORT

Our team is here for you. Here are just some of the ways we support our customers in their evolution towards more creative and inclusive dessert and pastry making.

SOSA LIBRARY

We have an extensive library full of sweet and savory recipes, technical contents, Top Applications files, development notes, technical specifications, videos, and more accessible on our website. In addition, we also offer recipe development on demand. Contact your sales representative to request this via email.

TECHNICAL CONSULTANCY

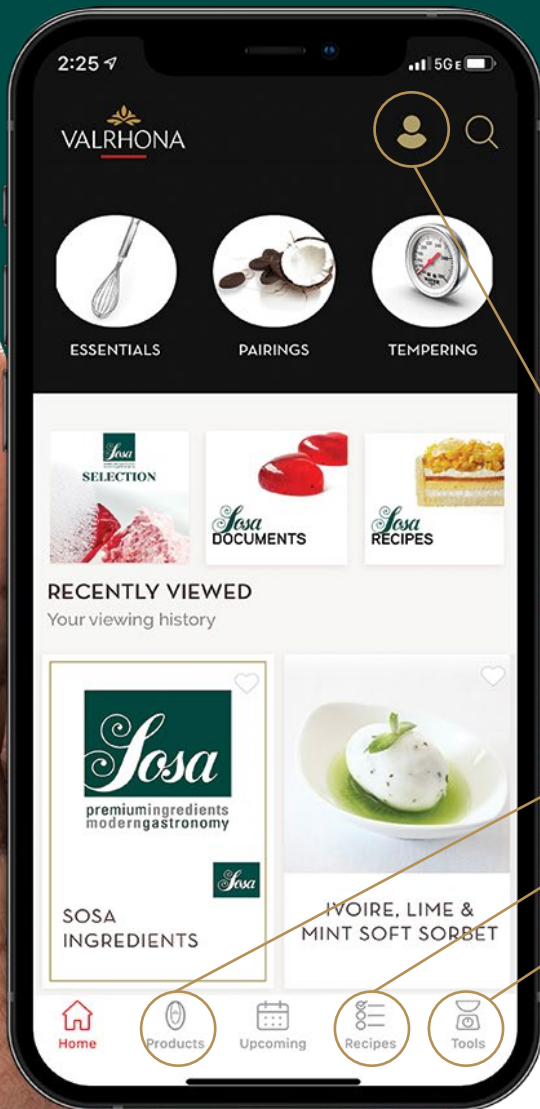
We are available 24/7 by email to answer any technical queries related to our products. We can travel to specific locations to help our customers on their premises. Contact us at www.sosa.cat

Sosa | SELECTION

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App Store



SOSA ON THE APP

All SOSA products that become available in the U.S. will launch on the Valrhona App for iOS, as well as on the Valrhona Professionals website under Partner Brands.

DOWNLOAD RECIPES AND SPEC SHEETS

Recipes and spec sheets will be available on the app to all sales personnel and distributors for easy reference.

OPTIMAL RECIPE GUIDE

This new tool allows you to input applications and textures you want to make, and then identifies SOSA products which are ideally suited to your needs

WEBINARS AND CHEF TUTORIALS

Gain insights with our expansive collection of tutorials by Valrhona Selection's expert pastry chefs

EXPLORE THE VALRHONA APP:

- Log in to your personalized account for a customized experience
- Browse and save Sosa & Valrhona products
- Discover and save exclusive recipes
- Utilize all our powerful **new** tools to develop recipes, research pairings, find equivalencies and more

Download your
new essential pastry
toolkit now



Losa


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