

SOSA *selected* PRODUCTS

Sosa

2023





PREMIUM INGREDIENTS FOR MODERN SWEET AND SAVOURY GASTRONOMY

Catalonia is an area along the shores of the Mediterranean with a bountiful gastronomic heritage and scintillating food culture.

In the end of the 90s, the creative revolution spearheaded by Ferran Adrià at El Bulli put Catalonia at the heart of the global culinary map.



OUR MISSION IS TO INSPIRE AND BUILD
WORLDWIDE A COMMUNITY OF PEOPLE
AROUND INNOVATION AND CREATIVITY
AT THE SERVICE OF SUSTAINABLE AND
MODERN GASTRONOMY.





Chefs' essential needs

SOSA INGREDIENTS' PRODUCTS ARE SPECIFICALLY DESIGNED TO MEET CHEFS' NEEDS. WE HAVE CATEGORIZED THESE NEEDS IN THE FOLLOWING WAY.

CREATING DIFFERENT TEXTURES PG 5

Textures are important because they help to give the customer a rounded experience.

ACHIEVING INTENSE FLAVOURS PG 16

Sometimes it's tricky to create intense flavours because cooking or the preparation process can diminish them.

IMPROVING FREEZING AND PRESERVATION PG 23

It's very common to freeze products in pastry-making, but it does entail the risk that they lose their water content when they are defrosted (through syneresis).

STANDING OUT FROM THE COMPETITION AND MEETING NEW EXPECTATIONS PG 28

Pastry-making is changing and customers have new expectations. For instance, they might want less sweet, lighter products with more texture and fresher flavours. Pastry chefs also need to adapt to diets and food trends, such as veganism or gluten- and allergen-free products.



HOW TO CREATE *different textures*

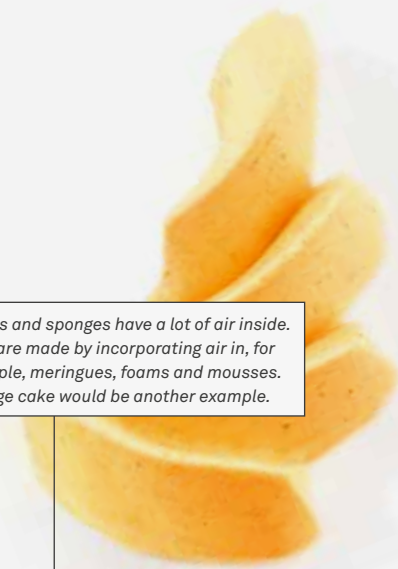
Pastries' textures are important because they help to give the customer a rounded experience. When a dessert includes contrasting textures (crispy, creamy or airy, for example), this can make it more interesting to eat, but it can also help to bring out the flavours in different ways.

For instance, if we want to make a flavour more noticeable, we can jelly it so it lingers longer in the mouth (as having to chew for longer makes the flavour stronger). On the other hand, if we want to add a subtler flavour, we could do this by giving the dessert a smooth, airy texture with a mousse or foam, for example.

THE FOUR MAIN TEXTURES THAT SOSA TEXTURING AGENTS AND INGREDIENTS CAN ACHIEVE



We can make any cold or hot liquids thicker or creamier with Sosa's range of thickeners, stabilizers and fibers. These products also freeze well.



Foams and sponges have a lot of air inside. They are made by incorporating air in, for example, meringues, foams and mousses. Sponge cake would be another example.

JELLY

CREAMY

AIRY

CRISPY

Sosa gelling agents help to make several types of texture. They can be firm, elastic or smooth, for example.

Crispy textures are dry, with a very low water content. We can make them using different ingredients and applications. We can use a texturing agent (like Maltosec, for instance) or add an ingredient straight in (such as a crispy or caramelized cantonese nuts).

JELLY TEXTURES

ANIMAL-ORIGIN GELLING AGENTS



38734 INSTANGEL

Instant gelatine from animal origin

- It can be activated cold by combining it vigorously with a liquid in a blender.
 - Jellies are smooth and quick to make (setting in 20 minutes).
- Perfect for: jellied foams, mousses and jellies more widely.*

Gelification



PLANT-BASED GELLING AGENTS



38697 GELLAN GUM

Plant-based gelling agent

It has a very similar texture to agar-agar. The difference is that gellan gum is suitable for higher temperatures, so it can be used in jellies for oven-baked fillings.

- Quick gelification
- Gelatine resistant to high temperatures
- High transparency
- Allows acidic liquids to jellify
- Plant-based

Gellan Gum is perfect for jellies used as gateau fillings.

Gelification

ANIMAL-ORIGIN GELLING AGENTS

Animal-origin gelling agents are proteins that are very commonly used in pastry-making to create stable jellied textures.

- They freeze very well.
- They have a very low gelling temperature, making them easier to use.
- They can be hydrated without being heated up (see, for example, Instangel).

PLANT-BASED GELLING AGENTS

Plant-based gelling agents are carbohydrates with a variety of origins (such as algae, citrus fruits or fermented bacteria).

- They can be heated to high temperatures.
- They offer different jellied textures.
- They offer an alternative.

JELLY TEXTURES

PLANT-BASED GELLING AGENTS

**37872** AGAR-AGAR

A plant-based gelling agent extracted from red algae

We can use agar-agar to make firm jellies that are suitable for heating (< 175°F or 80°C).

- Slow gelification
- Gelatine resistant to temperatures up to 175°F (80°C)
- A gelling potential 8 to 10 times higher than animal gelatines
- High transparency
- Allows acidic liquids to jellify

Ideal for hot and cold gelatines. Firm caviars, aspics and jellies designed to be sliced.

Gelification

**38678** VEGETABLE GELLING AGENT

Our plant-based gelling agent is a carrageenan mixed with carob gum to improve its elasticity

It allows you to create firm and elastic gelatines.

- Quick gelification
- Gelatine resistant to temperatures up to 158°F (70°C)
- Very elastic and firm texture
- Allows liquids with high-alcohol levels to be jellified

Its quick gelification make it ideal for use in a dipping glaze.

Gelification

**37857** VEGAN MOUSSE GELATINE

Mixture of agar-agar and tapioca starch

Specially formulated to work as a substitute for animal-origin gelatine in mousses. It has similar gelling properties.

- A vegan gelling agent
- Gels with a wide range of pH levels (3.5 to 7)
- A low gelling temperature
- Freezes without any risk of syneresis
- Makes a robust gelatine that slices cleanly and has a lovely mouthfeel

The perfect substitute for animal gelatine in mousses.

Gelification



JELLY TEXTURES

GELLING AGENTS TOP APPLICATIONS



ELASTIC JELLIES

Plant-based gelling agent

Coatings, Yule logs, etc.



SLOW GELIFICATION

Agar-agar

Aspics



HEAT-RESISTANT JELLIES

Gellan gum

Fillings for baked products



MOUSSES

Instangel

Mousses, jellies and jellied foams



PLANT-BASED MOUSSES

Vegan Mousse Gelatine

Plant-based mousses

CREAMY TEXTURES

THICKENERS



38674 GELCREM COLD

A thickener made from potato starch

Doesn't need to be heated to thicken. It creates a smooth, transparent, glossy texture when used with any liquid.

- Helps creams freeze
- Works with acidic products (including lemon cream)
- Easy to apply (combine cold with a liquid)
- Glossy, transparent results

Makes cold creams.

Texture

*Raspberry cold cream*

220 g	Raspberry purée
20 g	Simple syrup
10 g	Lemon juice
13 g	Gelcrem Cold
263 g	Total

Mix all the ingredients at cold temperature and blend for two minutes. Let rest in the fridge for one hour and blend again until you get a smooth, shiny cream.

CREAMY TEXTURES

FIBERS

**39460** INULIN HOT**A fiber extracted from roots and tubers**

Inulin creates a creamy sensation when it's mixed with a liquid. As such, it can be used to make fat-free creams and crèmes, and it can act as a partial or full substitute for fat in mousses, baked mixtures, ice creams, creams and other recipes. Sosa's range of texturing agents also includes Inulin Cold, which dissolves more effectively but creates a less creamy texture. *Used as a substitute for fats.*

Texture

**39461** INULIN COLD**A fiber extracted from roots and tubers**

It can be used cold with liquids, so long as it is stirred in vigorously. It adds a creamy texture and mild sweetness. *Used as a substitute for fats and sugars in meringues, sponges, creams, ice creams and so on.*

Texture

FIBERS

Fiber is naturally present in lots of plants, fruits and cereals such as, for example, chicory root, dandelion root, asparagus and leek. These fibers help make our recipes healthier, lighter and tastier. They are very good at absorbing water and have a minimal sweetening power. They can help to create a texture and mouthfeel very similar to fats.

Inulin is a soluble fiber, which means it's a probiotic ingredient that helps to generate good bacteria in our gut. In pastry-making, it works as a substitute for fats and helps to reduce pastries' calorie content, making them lighter but every bit as creamy.



→ Substitute for fats in mousses, ice creams, creams and crèmes

→ Partial substitution of sugar in meringues, mousses, ice creams, creams and crèmes

AIRY TEXTURES

WHIPPING PROTEINS



38461 ALBUWHIP

Powdered egg albumin

Albuwhip is a protein that helps whip any water-based liquid into a stable texture. It can act as a substitute for the water in egg white, so pastries' flavour is enhanced tenfold.

- 5 times more stable than fresh egg white
- 60% air retention
- 25% more whipping power than fresh egg white
- Acts as a substitute for the water in egg white in flavoured liquids
- Works with a wide range of pH levels
- Coagulates from 135°F (57°C)

Emulsion

Aeration



WHIPPING PROTEINS

Whipping proteins are isolated protein powders and can be animal- or plant-based. They can be used to beat any kind of fat-free liquid such as meringue or sponge mixes. As they act as a substitute for the water in egg white, they help to make products extra-intensely flavoursome.

IT'S
EASY!*Dried tomato meringue*

250 g	Water
15 g	Ground freeze-dried tomato
15 g	Albuwhip
100 g	Maltodextrin
50 g	Trehalose
2,5 g	Gelespessa
3 g	Salt
435,5 g	Total

Mix the water, salt, ground tomato and Albuwhip in a blender. Beat it in a stand mixer using the whisk fitting. Mix the other dried ingredients together and gradually add them to the previous beaten mixture. Leave to beat for approx. 10 minutes at a medium or high speed. Pipe into your chosen shape and dry it for 12 hours at 140°F (60°C).

AIRY TEXTURES

**38967** POTATOWHIP**Flavourless powdered potato protein**

It allows all types of non-fatty liquids to be whipped and applied to preparations that do not require coagulation.

- Suitable for vegans and vegetarians
- Incorporates large amounts of air effectively, and acts as an emulsifier and coagulant
- Acts as a substitute for the water in egg white in flavoured liquids
- Works with a wide range of pH levels
- Coagulates from 130°F (55°C)

It works as a vegan substitute for egg white when you want to whip and coagulate mixtures.

Emulsion

Aeration

Coagulation

*Almond biscuit*

15g	Potatowhip
330g	Water
150g	Sugar
100g	High protein flour
300g	Almond flour
50g	Trehalose
945g	Total

Mix the water and Potatowhip with an electric mixer for 1 minute. Whip the mixture with the whipping machine. Add the sugar and trehalose to the meringue and continue whipping for a further 3 minutes. Finally add the sifted flour and almond flour with a flexible spatula. Spread on a baking sheet and bake at 200 °C for 9 minutes.

CRISPY TEXTURES

ADDING TEXTURES WITH **INGREDIENTS****CRISPY AND CRISPY WET PROOF**

The Crispies range is made by lyophilizing (or freeze-drying) fruit juices. The results are very crispy and flavoursome, so Crispies can be used in lots of different ways. We also have the Crispy Wet proof range, which is coated with cocoa butter so it can be added to moist products without losing its crunch.

**PETA CRISPY**

These small pieces of sugar are filled with gas to create a popping sensation in the mouth. They are coated with chocolate or flavoured cocoa butter. We can use them in any recipe as a filling or topping.

**WHOLE FREEZE-DRIED**

These whole or sliced fruit and vegetables are dried using lyophilization and add flavour and a crispy texture to any recipe.

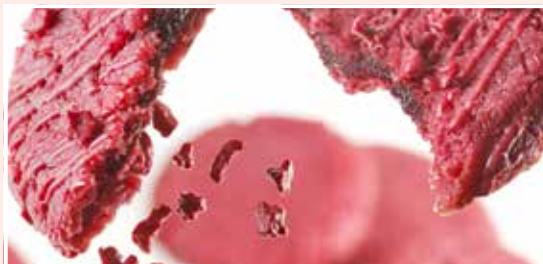
**CARAMELIZED NUTS AND SEEDS**

Sosa's nuts are caramelized using a traditional Cantonese technique. This entails candying the nuts in a jar, then frying them at a later date. This method creates a very closely controlled level of sweetness, a powerful flavour and good moisture resistance.

SCAN FOR FURTHER INFORMATION

Raspberry cookies

We can include **Crispy Wet proof** in cookies to give them a nice finishing touch. Cookies can stay in displays for a few days, during which Crispy Wet proof retains all its crispy qualities.

*Mini gateaux*

The **Cantonese** range is perfect for adding a crispy texture and intense nutty flavour to pastries. As well as adding a distinctive touch to your products, it stays crispy over the long term because it doesn't absorb moisture.



CRISPY TEXTURES

OUR TOP INGREDIENTS FOR ADDING TEXTURES



38914

RASPBERRY
PETA CRISPIES

Texture



37879

RASPBERRY
CRISPIES

Texture



38632

RASPBERRY
WET PROOF CRISPIES

Texture



37921

STRAWBERRY
WET PROOF CRISPIES

Texture



37928

CANTONESE
PECAN NUTS

Texture

Bonbon fillings

If your bonbon ganaches are very moist, the **Wet proof** range offers an ideal way of adding intense flavour and a crispy texture that lasts.

*Plated desserts*

Whole freeze-dried products are perfect for adding a crispy texture with your flavour of choice to any dessert.



HOW TO CREATE *intense flavours*

Our customers can sometimes encounter problems when they want to create intense flavours in a product. We hereafter will analyze the most common issues people come across and the solutions Sosa can provide.

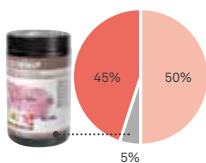
Flavour can be added to a recipe in two ways:

using **texturing agents**

using **ingredients**

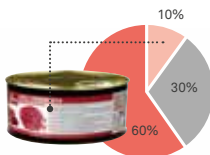
HOW TO CREATE INTENSE FLAVOURS

Sosa's variety of products offers lots of ways of enhancing creations' flavours. Let's compare different options for flavouring a meringue:



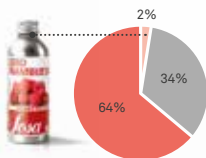
Option 1: A meringue flavoured with fruit purée and Albuwhip

■ Sugar ■ Fruit purée ■ Albuwhip
 Flavour: +++ Colour: +++



Option 2: Meringue flavoured with concentrated paste

■ Sugar ■ Concentrated paste ■ Egg white
 Flavour: ++ Colour: ++



Option 3: Meringue flavoured with flavouring

■ Sugar ■ Flavouring ■ Egg white
 Flavour: + Colour: ✖

You can also mix and match these products to create even more flavour. For instance, start with the first option and add a flavouring to make it even more intense.

TEXTURING AGENTS



38461 ALBUWHIP

Powdered egg albumin

- 5 times more stable than fresh egg white
- 25% more whipping power than fresh egg white
- Works with acidic products

Acts as a substitute for the water in egg white in flavoured liquids.

Emulsion Aeration



Meringue made with Albuwhip and strawberry purée

With Albuwhip or Potatowhip, we can whip any liquid (such as a strawberry purée, for instance) to create a very stable, highly flavoursome meringue.

HOW TO FIND A SUBSTITUTE FOR THE WATER IN EGG WHITE FOR A BETTER FLAVOUR

Egg white is 90% water and 10% a protein called 'albumin'. When we replace water with fruit purées or flavoured liquids and combine them with Albuwhip or Potatowhip, we can add flavour to preparations such as meringues which are essential basics in pastry-making. This wouldn't be possible if we only used egg whites.



Egg white meringue

It's not possible to add a fruit purée flavouring to meringues made with egg white because they won't whip up properly.



38967 POTATOWHIP

Deodorized potato protein powder

- Suitable for vegetarian and vegan diets
- Good aerating properties
- Works with acidic products
- Coagulates

A vegan substitute for egg white for whipping and coagulating products.

Emulsion Aeration Coagulation



TEXTURING AGENTS



38850 NATUR EMUL

Emulsifier in powder made from citrus fibers

- A natural, vegan emulsifier
- Suitable for people with egg allergies
- Works with acidic products
- Can be used hot or cold
- Freezes better, with no syneresis
- Makes highly stable emulsions

A substitute emulsifier for egg yolk.

Emulsion



HOW TO USE AN ALTERNATIVE EMULSIFIER TO EGG YOLK FOR A PURER FLAVOUR

Egg yolk is often used as an emulsifier in pastry-making, yet this ingredient can change your recipe's flavour. To create a purer flavour, we can use Natur Emul to emulsify mixtures without adding egg yolk.



39460 INULIN HOT

A fiber extracted from roots and tubers

- Natural origin
- Helps to reduce the fat content while retaining a creamy texture
- Add solids to reduce the amount of sugar required
- Prevents syneresis during freezing

Texture



HOW TO USE ALTERNATIVES TO FAT FOR A BETTER FLAVOUR

Fats play a very important role in pastry-making in that they stabilize textures, help to merge flavours together and retain air. The fats used most often in pastry-making are cream, butter and egg yolk – but all of these bring a flavour of their own. These flavours can distract from the effect we wanted to create for our dessert in, for example, a fruit crèmeux. We can use inulin as a substitute for cream and increase the amount of fruit purée we use to generate a purer, more intense flavour.



INGREDIENTS TO CREATE INTENSE FLAVOURS

Sosa has an extensive range of ingredients which add flavour to your creations. Let's explain the different ways Sosa's ingredients can be used to add flavour to creations.



CONCENTRATED PASTES

Concentrated pastes can be used to flavour and colour a wide range of products, including ice creams, creams and mousses.

- All it takes is a small amount to add lots of flavour and colour.
- A wide range of natural concentrated pastes.
- Easy to incorporate into recipes.

IDEAL DOSAGE 10% OF THE WHOLE RECIPE



FLAVOURINGS

This range of liquid flavourings offers an easy, straightforward way of adding flavour.

- All it takes is a small amount to add lots of flavour.
- Natural flavours.
- Doesn't change the colour or texture.

IDEAL DOSAGE 0.2% - 2%



TASTE COLOUR

Taste Colour is a Sosa concept which brings together all our extracts and freeze-dried products. They add flavour and colour without any need for extra water (something you couldn't achieve with a fruit purée in, for example, a strawberry flavoured chocolate).

- A wide range of flavours.
- Lets you flavour fats without adding water.
- 100% natural ingredients.





NUTS AND SEEDS PASTES

These pastes contain no added sugar and offer an intense and original nutty flavour. They have a smooth texture and are easy to use.

- An easy way to add nuts straight into numerous recipes.
- Ideal for flavouring ice creams, ganaches and cream.
- 100% natural ingredients.



CONFITS

This range of confits made using Cold Confit techniques retains fruit's flavour and colour, as well as the Brix levels needed to preserve it long-term.



FRUIT&SAUCE

Semi-confit fruit in sauce is an ideal way of easily adding flavour and texture to dessert toppings or fillings.



IT'S EASY!

Raspberry chocolate

- | | |
|---------------|------------------------|
| 1000 g | 30% white chocolate |
| 200 g | Raspberry Taste Colour |
| 100 g | Cocoa butter |
| 1300 g | Total |

Melt the white chocolate and the cocoa butter to 45 °C. Add them to the chocolate refiner machine. Add the raspberry powder (Taste Colour) and conch the chocolate about 3 hours in order to refine the powder well. Temper and use.

OUR TOP INGREDIENTS TO CREATE INTENSE FLAVOURS



39382
STRAWBERRY NATURAL
CONCENTRATED PASTE

Flavour



39381
YUZU NATURAL
CONCENTRATED PASTE

Flavour



38256 **37003**
NATURAL
RASPBERRY FLAVOUR

Flavour



38276 **37014**
NATURAL
PISTACHIO FLAVOUR

Flavour



37487
CONFIT
ORANGE STRIPS

Flavour



37855
FREEZE-DRIED
RASPBERRY POWDER

Flavour

Diplomate cream

The **Concentrated pastes** range is perfect for flavouring your ice creams, creams, mousses, glazes and desserts, as well as adding colour to the elaboration.



Ice creams

Our **Flavourings** range work as well in your cocktails as they do in your sorbets and ice creams, creams and fillings, heightening the essence of every last one of them.





HOW TO FREEZE AND DEFROST PRODUCT

*without any
problems*

HOW TO FREEZE AND DEFROST PRODUCT WITHOUT ANY PROBLEMS

When you freeze a product, it will often lose water during defrosting. This is called *syneresis* and it changes products' textures, giving them an unpleasant feel and making them look unattractive.

There are 3 main ways of avoiding syneresis:

1

Quantify the recipe correctly

Recipes have solid and liquid extracts, and it's important the two are well balanced. Generally speaking, pastry recipes need to be about 30% dry to avoid problems with defrosting. This percentage can vary depending on the type of recipe and the ingredients, but it's a good general guideline.

2

Use freezable texturing agents

Some texturing agents can withstand freezing better than others. For instance, plant-based gelling agents often experience syneresis when they defrost. Pectins, on the other hand, are an example of a product which is much better at avoiding it.

Knowing which texturing agents are freezable makes it more likely your recipe will work.

3

Complement your recipes with stabilizers

Stabilizers such as Guar gum or Carob gum are very good at protecting the water in a recipe to avoid syneresis.

All it takes is a little bit of this stabilizer to improve a recipe's freezability.

*"Quantify your recipes
the right way"*

INGREDIENTS FOR AVOIDING SYNERESIS

**39460** INULIN HOT**A fiber extracted from roots and tubers**

Inulin is used as a bulking agent, which means it helps to balance out a recipe's solids. It also creates a creamy texture. Inulin Cold can also be used cold. It dissolves more effectively, but it doesn't create a creamy texture like Inulin Hot does and it adds 10% extra sweetness.

We recommend Inulin Cold for meringues and Inulin Hot for mousses.

Texture

**39461** INULIN COLD**A fiber extracted from roots and tubers**

It can be used cold with liquids, so long as it is stirred in vigorously. It adds a creamy texture and mild sweetness.

Used as a substitute for fats and sugars in meringues, sponges, creams, ice creams and so on.

Texture



MAIN FREEZABLE TEXTURING AGENTS



38674 GELCREM COLD

Made from potato starch

Doesn't need to be heated to thicken.
Completely freezable.

Stabilisation

Texture



GELCREM: A SUBSTITUTE FOR NATIVE STARCH

Native starches such as cornstarch are frequently used to thicken cream, but they have the disadvantage of not freezing well. Starches modified using technology (rather than genetic modification techniques) are adapted to respond better to certain conditions such as freezing.



37857 VEGAN MOUSSE GELATINE

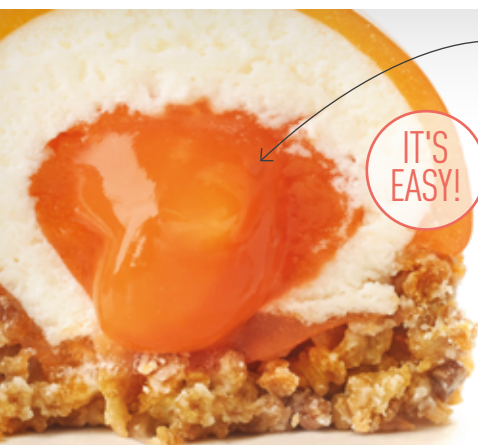
Mixture of agar-agar and tapioca starch

Specially formulated to work as a substitute for animal-origin gelatine in mousses. It has similar gelling properties.

- A vegan gelling agent
- Gels with a wide range of pH levels (3.5 to 7)
- A low gelling temperature
- Freezes without any risk of syneresis
- Makes a robust gelatine that slices cleanly and has a lovely mouthfeel

The perfect substitute for animal gelatine in mousses.

Gelification



Carrot and blood orange cream

FREEZABLE

- 230g Carrot juice
- 230g Blood orange juice
- 40g Gelcrem Cold
- 500g Total**

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

MAIN FREEZABLE TEXTURING AGENTS



37627 PROCREMA 100 COLD HOT NATUR

Mixture of stabilizers, thickeners, proteins, fibers and sugars

Helps to stabilize ice cream easily and directly, adding 10% solids to the recipe.

- Natural origin
- Easy formulation
- Can be used hot or cold
- High ice cream stability
- Improves ice cream emulsion

Stabilize ice cream naturally both hot and cold.

Stabilisation

Texture



37643 PROSORBET 100 COLD NATUR

Mixture of stabilizers, thickeners, fibers and sugars

Helps to stabilize sorbet easily and directly, adding 10% solids to the recipe.

- Natural origin
- Easy formulation
- Cold-processed to maintain the fresh taste of the fruits
- High sorbet stability
- High anti-crystallising power

Stabilize sorbet naturally in cold.

Stabilisation

Texture



STABILIZERS

Stabilizers enable products to retain their structure during storage and can be frozen. They retain products' water content and help to emulsify and incorporate air into products. They also reduce ice creams' melting point, which means the ice creams retain their structure for longer. Our stabilizer range works hot or cold to stabilize emulsions, foams, mousses and ice creams.

IT'S EASY!

Matcha tea sorbet

- 1000 g Rice milk
- 100 g Prosobet 100 Cold Natur
- 20 g Liquid glycerine
- 20 g Matcha C Bio tea
- 200 g Sugar
- 1340 g Total

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

HOW OUR
CUSTOMERS
STAND OUT
FROM THE
COMPETITION
AND MEET

*new
expectations*

HOW OUR CUSTOMERS STAND OUT FROM THE COMPETITION AND MEET NEW EXPECTATIONS



Customers are now looking for new food experiences. This means our customers have to constantly innovate to meet new expectations and attract consumers. Sosa has a wide range of products to respond to this need.

Food experiences



CRISPIES

The freeze-dried and crispies ranges let you incorporate flavoured crunchy textures into an endless variety of products. The Peta Crispy range creates a popping mouthfeel.



CARAMELIZED CANTONESE NUTS

This unique caramelization technique lends products nuts' original intense flavour but is less sweetening than conventional methods, better at resisting moisture and more aesthetic (with a lacquered shine and homogenous sugar coating).



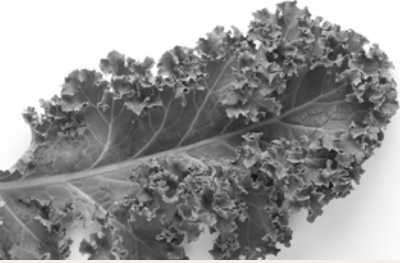
FRUIT&SAUCE

This delicious range presents semiconfit fruit in sauce. The Cold Confit technique uses temperatures of 115°F (45°C) to guarantee flavours and textures retain much of the original fresh fruit's quality. It's an ideal time-saver when you're making pastries, decorating dishes or looking for a filling.

SCAN FOR FURTHER INFORMATION



Veganism



There is increasing demand for pastries that don't use any animal products. Not using animal products is a technical challenge, because we have to find a replacement for pastry's basic ingredients such as animal gelatine, eggs and cream.



SUBSTITUTES FOR EGG

Eggs are a key pastry-making ingredient because, as well as adding flavour, they have very important technical properties. Their main functions are emulsifying, aerating and coagulating mixes. Another reason to swap out egg is to avoid allergens. We will shortly see a few products that can be used as egg substitutes.



38850 NATUR EMUL

Emulsifier in powder made from citrus fibers

Helps to fulfil egg yolk's emulsifying properties without adding flavour. An emulsifier that doesn't include any animal protein. *Ideal for ganaches, sponges, mousses or any other kind of emulsion.*

Emulsion



38967 POTATOWHIP

Deodorized potato protein powder

Replaces egg whites, whipping up in the same way. Perfect for meringues that don't contain animal protein. You can also use it to whip fruit purées and juices. This enhances their flavour. *A vegan substitute for egg white for whipping and coagulating products.*

Emulsion

Aeration

Coagulation



SUBSTITUTES FOR ANIMAL GELATINE

Animal gelatine is a basic pastry-making ingredient. It is used for gelling mousses and glazes, stabilizing creams, fruit fillings and jellies more generally. Sosa offers a vegan substitute for animal gelatine's various applications. It even offers better results.



37857 VEGAN MOUSSE GELATINE

Mixture of agar-agar and tapioca starch

Specially formulated to work as a substitute for animal-origin gelatine in mousses. It has similar gelling properties.

- A vegan gelling agent
- Gels with a wide range of pH levels (3.5 to 7)
- A low gelling temperature
- Freezes without any risk of syneresis
- Makes a robust gelatine that slices cleanly and has a lovely mouthfeel.

The perfect substitute for animal gelatine in mousses.

Gelification



37872 AGAR-AGAR

A plant-based gelling agent extracted from red algae

We can use agar-agar to make firm jellies that are suitable for heating (< 175°F or 80°C).

- Slow gelification
- Gelatine resistant to temperatures up to 175°F (80°C)
- A gelling potential 8 to 10 times higher than animal gelatines
- High transparency
- Allows acidic liquids to jellyfy.

Ideal for hot and cold gelatines. Firm caviars, aspics and jellies designed to be sliced.

Gelification



Lighter, healthier pastry-making



39460 INULIN HOT

A fiber extracted from roots and tubers

Inulin is a bulking agent that enables us to reduce pastries' sugar content while enhancing their creaminess. For example, we can add inulin to a mousse to reduce its total sugars by 20% to 30%. This reduces its sweetness considerably, makes it creamier and gives you a lighter, healthier result.

Used as a fat substitute.

Texture



FIBERS

Fibers such as inulin will be central to pastry-making's future. Fibers help us to:

- Add solids to reduce sugar
- Create creaminess without adding fats



42151 FLAXFIBER

Fiber from brown and golden flax seeds, from which the mucilage is extracted

Outstanding thickening, stabilizing, emulsifying and holding capabilities.

- It can act as a substitute for xanthan gum's stabilizing and thickening properties when used in a 1:2 ratio.
- It is neutral in flavour and colour.
- Readily soluble/dispersible in hot or cold water across a wide pH range.

Thickener for hot or cold, sweet or savoury sauces. Stabilizer and emulsifier for ice creams and sorbets. Helps stabilize meringues and mousses.

Emulsion

Stabilisation

Texture



IT'S
EASY!

Orange crèmeux

250 g	Orange purée
50 g	Inulin Hot
30 g	Sugar
320 g	Total

Blend the orange purée with the sugar and the inulin in a rainy way. Let set up for an hour in fridge for the use.

IDEAL FOR PASTRY



37879

RASPBERRY CRISPIES

Perfect for adding some crunch to chocolate bars and bonbons.



38674

GELCREM COLD

Ideal for making freezable creams. It thickens without heating.



38678

VEGETABLE GELLING AGENT

Very elastic and firm texture. Ideal for fruit veils. Quick and easy gelification.



38697

GELLAN GUM

Gellan Gum is perfect for jellies used as gateau fillings.



38734

INSTANGEL

Perfect for jellied foams, mousses and jellies more widely.



38850

NATUR EMUL

Ideal for ganaches, sponges, mousses or any other kind of emulsion.



38256 37003

NATURAL RASPBERRY FLAVOUR

Cocktails, sorbets, ice creams, creams and fillings.



39382

STRAWBERRY NATURAL CONCENTRATED PASTE

Easy to use fruit pastes. A low dosage is enough for adding extra flavour and colour to creams, mousses and ice creams.



IDEAL FOR SAVOURY



37872

AGAR-AGAR

Hot and cold gelatines.
Solid caviar, aspics,
gratable gelatines...



38674

GELCREM COLD

Ideal for making cold
creams and thickened
soups.



38461

ALBUWHIP

Ideal for making
meringues, mousses,
soufflé, foams...



38850

NATUR EMUL

Perfect for egg free
mayonnaise or any other
kind of emulsion.



38678

VEGETABLE
GELLING AGENT

Veils, coatings, rolls...



IDEAL FOR ICE CREAMS



38850

NATUR EMUL

Great emulsifier, a flawless
option for ice cream
making.



39381

39382

CONCENTRATED PASTES RANGE

Perfect for flavouring ice creams
and sorbets adding colour.



37921

38632

WET PROOF
CRISPIES RANGE

Crunchy fruit chunks that
resist humidity. Ideal for
toppings.



37928

CANTONESE RANGE

Intense caramelized nuts
flavour, crunchy texture
resistant to humidity.

DISCOVER TECHNICAL INSIGHTS AND PLANT-BASED RECIPES IN OUR PLANT-BASED PASTRY-MAKING INDISPENSABLES BOOKLET

plant-based
PASTRY-MAKING
INDISPENSABLES



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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

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Sosa

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