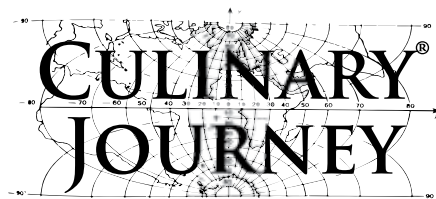


**FOOD SERVICE**  
g o u r m e t



# Losa



**COLD CONFIT®**



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The Losa logo is displayed in a white, elegant script font on a dark green rectangular background. The background of the entire top section of the page is a photograph of a large, modern industrial building with a grey roof and white walls, situated in a green, hilly landscape.

# Losa

## Our facilities







Map



Web





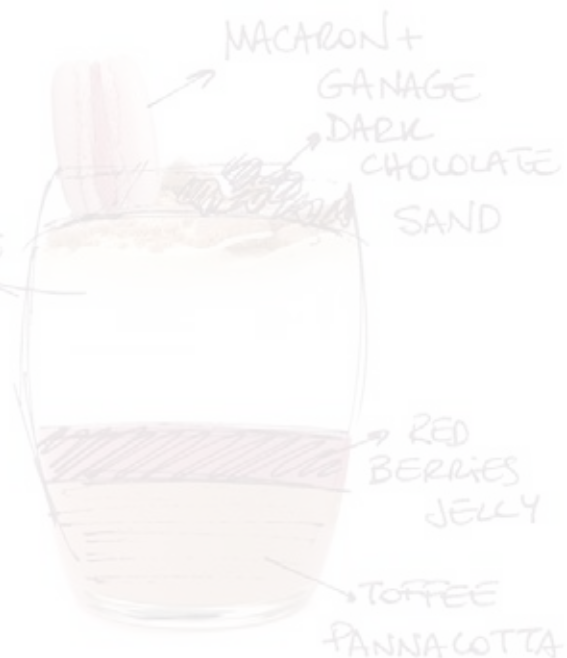
# Arula



**Courses**  
**Demonstrations**  
**Technical advice**  
**Tastings**



Videos





SUGARS SALTS  
& METAL FOOD







## Origin sugars



### 1 Sparks of natural brown sugar

origin Reunion Island

1 kg 00101001  6 u  
20 kg 00101008 



### 5 Coco sugar



origin Thailand

500 g 00102002  6 u



### 2 Muscovado sugar

origin Mauritius island

0,75 kg 00101007  6 u  
10 kg 00101011 



### 6 Maple syrup liquid

origin Quebec

- g  -u



### 3 Erable sugar

origin Quebec

650 g 00101003  6 u



### 7 Agave syrup



origin Mexico

1 kg 00101017  -u



### 4 Palm sugar


origin Cambodia

1 kg 00101005  6 u  
10 kg 00101009 



### 8 Demerara sugar

origin India

1 kg 00101015  -u





# Honeys

SUGARS SALTS  
& METAL FOOD



**Honey crispy**  
250 g  
00152508 6 u



**Orange tree honey**  
1,5 kg  
00100903 4 u



**Honey hive**  
200 g  
00100902



**Floral honey**  
1,5 kg  
00100901 6 u



**Acacia honey**  
1,5 kg  
00100914 4 u



**Forest honey**  
1,5 kg  
00100911 4 u



**Lavender honey**  
1,5 kg  
00100915 4 u



**Chestnut honey**  
1,5 kg  
00100912 4 u



**Lemon tree honey**  
1,5 kg  
00100913 4 u





# Technological sugars powder

## Sugars

**White sugar (national)**  
POD 100%

25 kg  
00100011

100% Sucrose. Common use

**Anti-humidity icing sugar powder**  
POD 100%

750 g  
00100306

10 kg  
00100305

Sucrose, vegetable fats, anti-caking agent, and antioxidant. Resistant to changes in humidity. Decoration for cake-making and desserts.

**Fructose powder**  
POD 144% / PAC 188%

1 kg  
00100807

15 kg  
00100806

25 kg  
00100805

100% fructose, derived from fruits and honey. Sweetener common in diet cake-making and foods for athletes.

**Icing sugar powder**  
POD 96%

750 g  
00100300

10 kg  
00100307

25 kg  
00100309

Sucrose and cornflour. Decoration for cake-making and desserts.

**Lactose powder**  
POD 16% / PAC 100%

750 g  
00100015

25 kg  
00100014

100% lactose. Used in ice cream making as a substitute for sucrose in order to reduce sweetness without varying the anti-crystallising power. Sweets, caramels and toffee without sweetness.

**Glucose powder**  
33 DE. / POD 24% / PAC 56%

600 g  
00100617

3 kg  
00100615

Dehydrated glucose syrup. It prevents the crystallisation of sugar in candies and gummy sweets. It provides elasticity and keeps products such as pastries, icing and truffles soft. 75 gr of powdered glucose substitutes 100 gr of liquid glucose.

## Bulking agents

**Maltodextrin powder**  
POD 15% / PAC 35%

600 g  
00100620

5 kg  
00100623

25 kg  
00100622

100% maltodextrin, derived from corn. Bulking agent for augmenting the volume of the food without significantly varying the organoleptic elements.

**Dextrose powder**  
POD 74% / PAC 171%

750 g  
00100507

3 kg  
00100506

25 kg  
00100505

100% Dextrose. Production of sweets and ice cream.

**Trehalose powder**  
POD 45%

700 g  
00100112

100% trehalose, derived from tapioca starch. Bulking agent. It protects and avoids the drying of membranes and proteins in the freezing process. It forms a protective anti-humidity barrier in products such as yogurts with biscuit inside..

**Palatinose powder**  
POD 33%

900 g  
00100114

100% isomaltulose, derived from sucrose. Sweetener substitute for sucrose. It is generally used in energy drinks and as a bulking agent.

### ANALYTICAL TABLE OF THE SUGARS

	Solids	PAC	POD
Sugar (sucrose),	100%	100%	100%
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%
Maltodextrin 18 DE	95%	35%	15%
Fructose	100%	188%	144%
Inverted sugar	70%	190%	125%
Trimoline	72%	190%	125%
Honey	80%	190%	130%
Lactose	100%	100%	16%
Starch	100%	0%	0%

## Polyols

**Maltitol powder**  
POD 80%

750 g  
00100810

15 kg  
00100811

100% maltitol, derived from the maltose taken from starch. 1:1 substitute for sucrose, having the same technical properties with the exception of temperature and browning, which is much higher in the case of maltitol.

**Fresh (xylitol) powder**  
POD 100%

750 g  
00100203

100% xylitol, derived from cellulose and other vegetable products. Sweetener with a refreshing effect, widely used in the chewing gum industry for its capacity to increase salivation and diminish bacterial growth. In contact with liquids, it forms a texture similar to snow and upon drying, it forms crunchy lumps.

**Granulated sorbitol**  
POD 60%

750 g  
00100656

100% sorbitol. Produced from glucose. Diet food sweetener. Anti-crystallisation. Moisturizing. Facilitates the durability of the emulsion and slows rancidity of fats in products such as icing, truffles or meat spreads. No browning occurs upon thermal treatment.

**Lactitol powder**  
POD 30%

1 kg  
00100308

Confectionery. Bulking agent. Sweetener in low-calorie products. Chocolates. Preserves texture. Dietary antifreeze.

**Mannitol powder**  
POD 60%

500 g  
00100004

3 kg  
00100007

100% mannitol, glucose derivative. Low-calorie sweetener. It liquefies at 180°C and caramelises very quickly, forming an opaque caramel, very hard and with little tendency to retain moisture.

# Technological sugars powder

## Vegetable fibres



### Polydextrose powder

4 kg  
00100621 2 u

100% polydextrose, derived from dextrose. Fibre that acts as a bulking agent substituting fat and sugar in cake productions. Thicker, stabilizer and moisturizer. Probiotic properties. Neutral flavour. Stable at extreme temperatures and pH variations. It gives a pleasant taste to soft drinks.



### Inulin

#### powder

600 g  
00100008 6 u   
3 kg  
00100013 2 u

100% inulin, derived from the fructose extracted from roots and tubers. Probiotic dietary fibre. It has the property of forming gels that retain large quantities of water. It is used as a bulking agent and fat substitute in ice cream, and cake making. Antifreeze properties.

## Technical sugars



### Fondant sugar powder

90° Brix / POD 90%

500 g  
00100541 6 u

Cane sugar, glucose syrup, water. Glazes. Cake decoration. Caramel.



### Isomalt powder

POD 50%

1 kg  
00100540 6 u   
4,5 kg  
00100543 2 u

100% isomalt, derived from sucrose. It may be substituted for sucrose in a 1:1 ratio without changing the physical characteristics of the final product. It provides half the calories of sucrose. Stable at high temperatures without browning (150°C). Sweets and cake production.

## Sweeteners



### Edulco (Sucralose) powder

POD 60000%

80 g  
00100113 22 u

100% sucralose, derived from sucrose. Calorie-free sweetener and inert to the body. Used in cooking and dietetic baking as a substitute for sucrose.



### Stevia powder

POD 30000%

100 g  
46500032

Steviol glycosides, natural flavouring. Calorie-free sweetener used as a substitute for sucrose.

## Liquid and paste technical sugars



### Fondant sugar paste

90° Brix / POD 90%

1,5 kg  
00100553 9 u  
8 kg  
00100551 2 u

Cane sugar, glucose syrup, water. Glazes. Cake decoration. Caramel.



### Liquid glucose

35-40 DE / 77,4° Brix / POD 45% / PAC 108%

1,7 kg  
00100609 6 u  
5,9 kg  
00100605 2 u  
25 kg  
00100608

Glucose syrup derived from starch. Prevents recrystallisation of the sugar in sweets and gummies. It provides elasticity and keeps products such as pastries, icings and truffles tender. 75 gr powdered sugar substitutes 100g liquid glucose.



### Cremsucre paste

67° Brix / POD 170% / PAC 190

7 kg  
00100207

Fructose, dextrose and sucrose. Moisturising, it keeps pastry products softer when substituting 10 -15% sucrose with Cremsucre. It maintains moisture in icing and truffles. Antifreeze for ice cream production.



### Liquid inverted sugar

67° Brix / POD 125% / PAC 190

1,4 kg  
00100214 6 u  
5,7 kg  
00100210 2 u  
25 kg  
00100212

Fructose and glucose. Moisturising, it keeps pastry products softer when substituting 10 -15% sucrose with inverted sugar. It maintains moisture in icing and truffles. Antifreeze for ice cream production.



### Liquid sorbitol paste

67° Brix / POD 60%

1,5 kg  
00100652 6 u  
5 kg  
00100654

100% sorbitol. Produced from glucose. Diet food sweetener. Anti-crystallising. Moisturizing. Facilitates the durability of the emulsion and slows the rancidity of the fats as in icing, truffles or gianduias.



### Liquid sugar fruit

80° Brix / POD 125%

1,5 kg  
00100001 6 u

Fruit sugars. (100% fruit). Sweetener. It respects flavour to the maximum.



SUGARS SALTS  
& METAL FOOD









## Flavoured sugars



### Vanilla sugar

	500 g 00102000		8 u
	2,5 kg 00102501		2 u



### Ananas sugar

	500 g 00102010		8 u
	2,5 kg 00102506		2 u



### Coco sugar

	500 g 00102002		8 u
	2,5 kg 00102507		2 u




### Cinamon sugar

	500 g 00102012		8 u
	2,5 kg 00102505		2 u



### Lime sugar

	500 g 00102004		8 u
	2,5 kg 00102504		2 u









### Coffee sugar

	500 g 00102014		8 u
	2,5 kg 00102518		2 u







### Strawberry sugar

	500 g 00102006		8 u
	2,5 kg 00102508		2 u
	5 kg 00102608		2 u



### Lemon sugar

	500 g 00102016		8 u
	2,5 kg 00102509		2 u



### Mandarin sugar

	500 g 00102008		8 u
	2,5 kg 00102502		2 u





### Passion fruit sugar

	500 g 00102018		8 u
	2,5 kg 00102509		2 u





### Toffee sugar

	500 g 00102020		8 u
	2,5 kg 00102520		2 u






### Rose sugar

	500 g 00102028		8 u
	2,5 kg 00102512		2 u









### Chocolate sugar

	500 g 00102022		8 u
	2,5 kg 00102516		2 u







### Violet sugar

	500 g 00102030		8 u
	2,5 kg 00102513		2 u
	5 kg 00102613		2 u







### Mint sugar

	500 g 00102024		8 u
	2,5 kg 00102510		2 u



### Tea sugar

	500 g 00102032		8 u
	2,5 kg 00102511		2 u




### Orange sugar

	500 g 00102026		8 u
	2,5 kg 00102503		2 u



### Lavender sugar




	500 g 00102034		8 u
	2,5 kg 00102514		2 u



# Caramel

## Caramel

### compound

	1,50 kg 52000000		4 u
	2,8 kg 52000002		2 u

This caramel paste gives you the perfect and balanced taste of caramel in any sweet applications..

## Caramelina

### colouring





	1 kg 59000061		6 u
---	------------------	---	-----

Caramelina is used as a colouring and also gives a strong caramel taste.

# Caramel sauce

## Dulce de leche repostero

### sauce

	1,5 kg 00153023		4 u
	2,8 kg 00153022		2 u
	5,4 kg 00153021		1 u

Dose: qs

## Caramel variegato

### compound

	2,5 kg 52000017		2 u
---	--------------------	---	-----

Dose: qs

## Topping caramel

### sauce

	1 kg 54150013		15 u
---	------------------	---	------

## Topping toffee




### sauce

	1 kg 54150014		15 u
---	------------------	---	------

# Desserts compound

## Caramel




### compound

	1,50 kg 52000000		4 u
	2,8 kg 52000002		2 u

Dose: 30/50 g/Kg

## Toffee

### compound

	1,5 kg 52000004		4 u
	2,5 kg 52000005		2 u

Dose: 80 g/Kg

## Pannetone

### compound

	1,5 kg 52000020		4 u
---	--------------------	---	-----

Dose: 80 g/Kg

## Speculoos

### compound

	1,5 kg 52000026		4 u
---	--------------------	---	-----

Dose: 80 g/Kg

## Cookie




### compound

	2,5 kg 52000015		2 u
---	--------------------	---	-----

Dose: 80 g/Kg

## Tiramisu





### compound

	1,5 kg 52000010		4 u
	2,5 kg 52000012		2 u

Dose: 70 g/Kg

## Dulce de leche concentrated

### paste

	1,5 kg 00153013		4 u
	2,8 kg 00153012		2 u
	5,4 kg 00153014		2 u

Dose: 100 g/kg



The new range of flavours in compound of our own production, with almost 60 references distributed in different families, has as main objective the recovering of the most authentic and characteristic flavours with the maximum presence of raw material.

# Concentrates

## Carob molasses

	700 g 44201900		- u
---	-------------------	---	-----

## Carob concentrate

	700 g 44201902		- u
---	-------------------	---	-----



## Sweets **crispy**



### Honey crispy

250 g  
00152508 6 u



### Caramel crispy

750 g  
00152508 6 u



### Mint crispy

750 g  
00152508 6 u



### Carrare sugar pearl grain

3,5 kg  
00152508 2 u



## Peta crispy



### Neutral peta crispy

750 g  
00152508 6 uni.  
4 kg  
00152508 2 uni.  
15 kg  
00152508  
40 kg  
58500008



### Chocolate peta crispy

900 g  
00152508 6 uni.  
5 kg  
00152508 2 uni.  
15 kg  
00152508  
40 kg  
58500018



### Chocolate peta crispy 51%

900 g  
00152508 6 uni.



### Milk chocolate peta crispy

900 g  
58500021 6 uni.



### White chocolate peta crispy

900 g  
00152508 6 uni.



### Strawberry peta crispy

900 g  
58500040 6 uni.



### Raspberry peta crispy

900 g  
58500044 6 uni.



### Yogurt peta crispy

900 g  
58500048 6 uni.



### Lime peta crispy

900 g  
58500046 6 uni.



### Gold peta crispy

900 g  
58500032 6 uni.



### Silver peta crispy

900 g  
58500038 6 uni.



### Copper peta crispy

800 g  
58500036 6 uni.



### Blue peta crispy

900 g  
58500042 6 uni.



### Sparkling sugar

### Crispy peta powder

750 g  
58500059 6 uni.



new

# Cristal Sweet decor



**Blue cristal**

500 g  
40020100 12 u



**Bronze cristal**

500 g  
40020101 12 u



**Yellow cristal**

500 g  
40020102 12 u



**Black cristal**

500 g  
40020103 12 u



**Gold cristal**

500 g  
40020104 12 u

**Pink cristal**

500 g  
40020106 12 u



**Turquoise cristal**

500 g  
40020108 12 u



**Green cristal**

500 g  
40020109 12 u



**Red cristal**

500 g  
40020110 12 u



**Purple cristal**

500 g  
40020111 12 u



**Silver cristal**

500 g  
40020105 12 u



**Orange cristal**

500 g  
40020107 12 u

# Pearl Sweet decor



**Bronze pearl**

500 g  
40020112 12 u



**Yellow pearl**

500 g  
40020114 12 u



**Black pearl**

500 g  
40020116 12 u



**Silver pearl**

500 g  
40020118 12 u



**Orange pearl**

500 g  
40020120 12 u



**Green pearl**

500 g  
40020122 12 u



**Magenta pearl**

500 g  
40020113 12 u



**Purple pearl**

500 g  
40020115 12 u



**Gold pearl**

500 g  
40020117 12 u



**Pink pearl**

500 g  
40020119 12 u



**Turquoise pearl**

500 g  
40020121 12 u

## Heart Sweet decor



**Blue heart**

350 g  
40020123



**Purple heart**

350 g  
40020125



**Yellow heart**

350 g  
40020127



**Pink heart**

350 g  
40020129



**Turquoise heart**

350 g  
40020131



**Magenta heart**

350 g  
40020133



**Bronze heart**

350 g  
40020124



**Lime heart**

350 g  
40020126



**Silver heart**

350 g  
40020128



**Orange heart**

350 g  
40020130



**Green heart**

350 g  
40020132



## Star Sweet decor



**Bronze star**

350 g  
40020134



**Lime star**

350 g  
40020136



**Silver star**

350 g  
40020138



**Turquoise star**

350 g  
40020140



**Magenta star**

350 g  
40020142



**Pink star**

350 g  
40020144



**Purple star**

350 g  
40020135



**Gold star**

350 g  
40020137



**Orange star**

350 g  
40020139



**Green star**

350 g  
40020141



**Blue star**

350 g  
40020143





# Salts of origin



SUGARS SALTS  
& METAL FOOD

We start our new catalogue with a tour through our mineral geography. Salts out of all parts of the world reflect the landscape in which they have been born. Each of them with its own characteristic of minerals, iodine, stones etc.



## 1 Creta salt flower

1 kg  
11000041 6 u



## 8 Smoked viking salt

1 kg  
11000021 6 u



## 2 Crystal salt diamond (Cashmere)

1 kg  
11000002 6 u



## 9 Red Alae salt (Hawaii)

1 kg  
11000025 6 u



## 3 Powdered salt diamond (Cashmere)

1 kg  
11000006 6 u



## 10 Pink Maras salt (Perú)

1 kg  
11000027 6 u



## 4 Camargue salt flower

1 kg  
11000009 6 u



## 11 Salt flakes (Murray River)

1 kg  
11000029 6 u



## 5 Guerande salt flower

1 kg  
11000011 6 u



## 12 Crystal Mediterranean salt

500 g  
11000037 6 u  
2,5 kg  
11000038 2 u



## 6 Portuguese salt flower

0,8 kg  
11000015 6 u



## 13 Miroir salt (Bolivia)

1 kg  
11000031 6 u



## 7 Delta de l'Ebre salt flower

1 kg  
11000035 6 u  
10 kg  
11010035



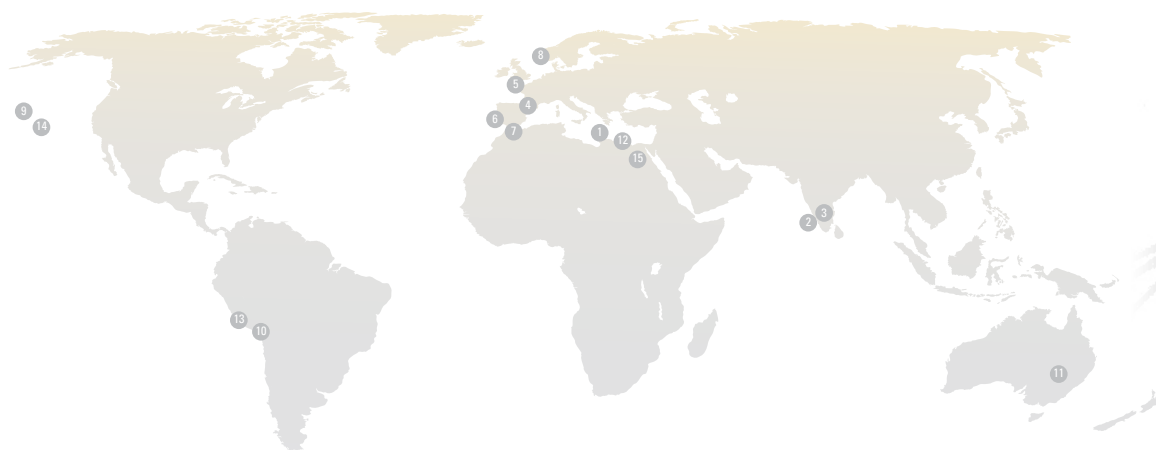
## 14 Black Palm Island salt (Hawaii)

1 kg  
11000033 6 u



## 15 Glitter salt (Egypt)

1 kg  
11000050 6 u





## Flavoured salts



### Mandarin salt

0,5 kg  
11020000



### Pear salt

0,5 kg  
11020002



### Lemon salt

0,5 kg  
11020004



### Black truffle salt

0,3 kg  
11020006



### Lime salt

0,5 kg  
11020008



### Smoked salt

0,5 kg  
11020010



### Italian cheese salt

0,5 kg  
11020012



### Ginger salt

0,5 kg  
11020014



### Cabernet wine salt

0,45 kg  
11020016



### Onion salt

0,5 kg  
11020018



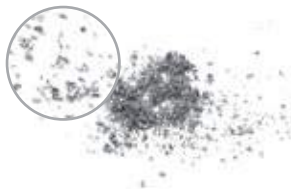


# Gold & Silver food



**Gold powder**

= 1 g  
21000000



**Silver powder**

= 1 g  
21000004



**Gold flakes**

= 1 g  
21000002



**Silver flakes**

= 1 g  
21000006



**Gold pieces**

= 1 g  
21000011



**Silver pieces**

= 1 g  
21000009



**Gold filament**

= 0,3 g  
21000007



**Gold sheet**

8 x 8 cm  
25 sheets  
21000010



**Silver sheet**

8 x 8 cm  
25 sheets  
21000008



**Brush**

for gold and silver  
21100004



**Metal shaker  
(powder)**

for gold and silver  
21100000



**Metal shaker  
(flakes)**

for gold and silver  
21100002





premium ingredients  
modern gastronomy



premium ingredients  
modern gastronomy

# MOUSSE

100% fruit

**Gelcrem Hot**  
Texturizer - Thickening Agent



+



**Orange Cubes**  
COLD CONFIT®



**Gelespessa (Xantana)**  
Texturizer - Thickening Agent



**Lemon Encenalls Copeaux**  
COLD CONFIT®



**Tricolor Violet**  
Freeze-dried



**Emulwhip**  
Texturizer - Emulsifying Agent



**Instangel**  
Texturizer - Mousse Stabilizer



**Madagascar Bourbon Vanilla**  
Extract - Seeds + Compound



**Pro-pannacotta (Iota)**  
Texturizer - Gelling Agent



**Goma Garrofi**  
Texturizer - Thickening Agent



**Mandarin Peel Fruit&Sauce**  
COLD CONFIT®



**Albumin**  
Texturizer - Airing Agent



+

have a Try it frozen!

Emulsion Foam Bubbles  
minola Nube Marshmelow  
Sauce Soup Coulis Vinaigres  
Juetell Cann... Macaroni Pâ  
ron Crumk... Cold Con  
inache Gia... amy Trufa  
ida Crema... ja Coulis  
rbuja Air... Foam Bubl  
m Sauce... e Marshm  
Juetell Canr... macaroni Pâ  
ron Crumble Powder Cold Cr  
inache Glandula Creamy T  
ida Crema Salsa Son

nitro Bavaoise Esponja  
Glasa Cobertura Juice Smou  
rification Caviar Coulant Crèn  
Jlt Glaze C... er Gummk  
armelade C... Jelly Chut  
iche Gland... moso Terrir  
greta Caramelo Decoración C  
ousse Semifrio Bavaoise  
Glaseado C... Cobertura  
pherificati... viar Coulan  
Jlt Glaze C... over Gumk  
armelade C... Jelly Chut  
iche Gland... oso Terrina  
ireta Carar... ación Con A.

alea... andado Mer... que  
Soft-Lank... spon... cak  
mel Pannacotta Puding Rc  
rshmallow  
ousse Sem  
iburguesa Tartar Broche  
ar Crocant Girlache... rag  
ompota Jalea Mantecado  
ioothle Sol  
Caramel Pi  
rshmallow...  
ousse Semifreddo Bavaoise  
iburguesa Tartar Brioché Ba  
ar Crocant Girlache Garrapl

Hojaldr...  
Caramel... Suga  
Crispy Tuile De  
bet Parfalt Biscui  
sad Brioc... e Rhum L  
a Gnocck... Spagheti  
ocho Cak... asa Batida  
Soufflé M... Hojaldre  
Pastry D... Caramel St  
Biscuit Crispy Tuile Dehyd  
am Sorbet Parfait Biscuit Glac  
ige Bread... Rincha Rhum Babà  
Gelatina G... etti Crujie  
Blzcocho... tilda De Pa

Sorbete Parta  
runchy Noug...  
ze Dried Gelatir  
Puff Pastry M  
ira Fryin... Terrin  
Deshidrat... do Flai  
leria Bat... o Zumo  
s Helado... orbete  
ratlon C... chy Nougat C  
reeze Dri... Gelatin Fake  
Puff Pa... Millefeuille  
ira Fryin... rine Burg  
Deshidrat... Fan Pann  
leria Bat... imo Air

Glace Granizat  
Al-Coating Crea  
Paste Gnocchu  
le Meringue So  
guers Tartar Tru  
annaco... a Puddin  
sion Espi  
cuit Glaci  
mel-Coat  
te Gnoc  
ingue So  
tartar Tri  
a Puddin  
ción Espi

**Sosa Ingredients S.L.**

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FLOURS BISCUITS  
& DECORATIONS



## Flour crêpe



Recipe: 500 gr flour of creppes /  
1 liter of water or milk.




### Sweet crêpe flour

	3 kg	00050562		2 u
	12 kg	00050563		



### Savoury crêpe flour (Bretones)

	3 kg	00050566		2 u
---	------	----------	---	-----



Recipe: 500 gr flour of creppes /  
1 liter of water or milk.

## Yeast



### Yeast powder

	0,25 kg	00030532		6 u
---	---------	----------	---	-----







## Flour improver new



### Flour improver





medium or high relative humidity

	350 g	00050581		- u
	12 kg	00050578		



### Flour improver

controlled fermentation

	350 g	00050582		
	12 kg	00050579		- u



## Potato starch new



### Potato starch

	2 kg	00050526		- u
---	------	----------	---	-----



## Glutinous rice starch new



### Glutinous rice starch

	500 g	00050586		6 u
---	-------	----------	---	-----



## Artisans



### PLAIN CONE S-1

45 x 170 mm

180 u 20200001

### S-2

50 x 190 mm

180 u 20200002

### S-3

55 x 220 mm

168 u 20200003

### S-4

60 x 240 mm

99 u 20200004

### S-6

80 x 400 mm

27 u 20200006

## Biscuit cone

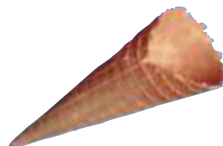
### Scandinavian



#### Cone Danish

45 x 170 mm

216 u 20230000



#### Cone Norwegian

50 x 130 mm

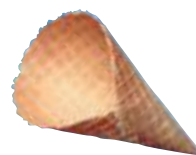
400 u 20230001



#### Cone Swede

60 x 150 mm

260 u 20230008



#### Cone Finnish

95 x 160 mm

120 u 20230010



FLOURS BISCUITS  
& DECORATIONS



## Machine



### STRIPED CONE 45

45 x 175 mm

351 u 20250001

### 50

50 x 200 mm

252 u 20250002

### 55

55 x 210 mm

210 u 20250003

### 60

60 x 250 mm

162 u 20250004

### 70

70 x 280 mm

120 u 20250005

## Extruded



#### Sweet cone BD-46

46 x 160 mm

300 u 20300001



#### Sweet cone BD-55

55 x 170 mm

240 u 20300002



#### Big double cone

50 x 97 x 130 mm

110 u 20300201

## Biscuit chocolate cone

### Mini chocolate cone S-0

200 u 22150000



### Crispy chocolate cone S-1

50 x 170 mm

40 u 24000001



### Chocolate cone S-1

45 x 170 mm

56 u 22150001



### Crispy chocolate cone S-2

50 x 170 mm

36 u 24000002



### Chocolate cone S-2

50 x 170 mm

48 u 22150002









## Mini cone catering



### Mini cone (sweet) S-0

24 x 75 mm

	360 u	red:	20200010
	360 u	blue:	20200012
	360 u	green:	20200014
	360 u	neutral:	20200000

### Mini cone (salted) S-0

24 x 75 mm


	360 u	black:	20202001
	360 u	neutral:	20202000



## Biscuit pack


### Mini tulip

60 x 35 mm


	45 u	20150000
--	------	----------

### Tulip

90 x 50 mm

	80 u	20150002
--	------	----------

### Marguerite


	96 u	20150004
---	------	----------

### Biscuit shot

	300 u	20300310
---	-------	----------


### Mini cane

50 x 30 mm

	208 u	20150010
---	-------	----------


### Medium cane

100 x 30 mm

	104 u	20150012
---	-------	----------

### Big cane


105 x 40 mm

	60 u	20150014
---	------	----------

## Biscuit pack chocolate


### Mini tulip

60 x 35 mm

	45 u	22150120
---	------	----------

### Tulip

110 x 65 mm


	64 u	22150100
---	------	----------

### Marguerite

	88 u	22150150
---	------	----------


### Flower

100 x 30 mm

	72 u	22150102
---	------	----------


### Mini cane

50 x 30 mm

	120 u	22150300
---	-------	----------


### Medium cane

100 x 30 mm

	60 u	22150301
---	------	----------


### Big cane

105 x 40 mm

	45 u	22150302
---	------	----------

### Biscuit shot




44 x 40 x 37 mm

	108 u	22150200
---	-------	----------



## Biscuits decoration

### Cubnet tubular

90 x 10 mm




	115 u	20370014		6 u
	2 kg	20370004		

### Biscuit heart

	145 u	20370012		6 u
---	-------	----------	---	-----

### Biscuit fan

50 x 65 x 10 mm

	60 u	20370010		6 u
	250 u	20370000		2 kg

# Biscuits decoration



FLOURS BISCUITS  
& DECORATIONS



## Neula crock

1,5 kg 20370110 3 u



## Maria biscuit pieces

1,3 kg 20370100 2 u



## Oreo biscuit pieces

2 kg 20370104 2 u



## Xocosoft

800 g 00340086 - u



## Speculos biscuit pieces

1,3 kg 20505000 2 u



## Chocolate biscuit dark granite

500 g 00340091 - u



## Brownies granite

1 kg 00340088 - u



## Granite tartuffino biscuit

800 g 00340095 - u



## Biscuit clear granite

500 g 00340093 - u



## Paillete feuilletine anti humidity Sosa

2,5 kg 20370115 4 u

new



## Crispy sauce



### Chocolate - profiteroles variegato

compound

2 kg  
52000054

2 u

Dose: qs



### Chocolate - cookies variegato

sauce

2,25 kg  
52000058

2 u

Dose: qs



### Chocolate - biscuit variegato

compound

2,25 kg  
52000052

2 u

Dose: qs

## Biscuit and puff pastry-*brisa*



### Salted tart shells

65 mm

240 u 38000205

45 mm

350 u 38000304

38 mm

350 u 38000302



### Sweet tart shells

45 mm

350 u 38000203

38 mm

350 u 38000202



### Tube puff pastry

120 mm

96 u 38000360



### Mini tube puff pastry

60 mm

297 u 38000361



### Assorted Salted tart shells

38 mm

350 u 38000310



### Mini tube puff pastry

60 mm

297 u 38000351



### Vol-au-vent

75 mm

72 u 38000104



### Vol-au-vent

38 mm

336 u 38000102

## Eggs and derivates



### Confit egg yolk

2,5 kg 00200905 2 u

5 kg 00200901 1 u.



# Losa

C O C O A



## Bitter cocoa powder



### Cocoa powder

	500 g 00250110		6 u
	2,5 kg 00250112		1 u
	15 kg 00250113		1 u

## Cocoa Xocotassa



### Xocotassa

Instantaneous chocolate drink

#### powder

	750 g 00250101		6 u
	3 kg 00250102		2 u
	32 kg 00250103		

Dose: 180 g/L (milk)



### Xocotassa fondente

Instantaneous chocolate drink

#### powder

	3 kg 00250105		2 u
--	------------------	--	-----

Dose: 180 g/L (milk)



### White Xocotassa

Instantaneous chocolate drink

#### powder

	3 kg 00250108		2 u
--	------------------	--	-----

Dose: 180 g/L (milk)



### Organic Xocotassa

Instantaneous chocolate drink

#### powder

	750 g -		6 u
	3 kg -		2 u

Dose: 200-250 g/L

## Cantonese cacao nibs new



### Cantonese cacao nibs

	600 g 45152123		6 u
--	-------------------	--	-----














NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE

## ALMOND MOLLAR

THIS IS A BIG ALMOND, WIDE AND DARK  
BROWN COLOUR.  
IT IS SOFT AND EASY TO BREAK SHELL.



### Mollar almond shell

 1 kg	45000000	 16 u
 25 kg	45000002	



## NATURAL ALMOND MARCONA

ALMOND IS CHARACTERIZED BY ITS LARGE ROUND SHAPE. IT IS SWEETER AND LESS SOUR VARIETY. IT IS THE MOST APPROPRIATE AND DEMANDED ALMOND FOR NOUGAT AND CONFECTIONERY INDUSTRY.

		
S16 16/18 38/40	14/16 23/25 36/38	12/14 20/22 35/36







### Natural Marcona almond 16/18

 10 kg	45020002
 25 kg	45020004





### Natural Marcona almond 23/25

 1 kg	45020020	 16 u
 10 kg	45020022	
 25 kg	45020024	






### Natural Marcona almond 20/22

 10 kg	45020042
 25 kg	45020044

## PEELED AND ROASTED



### Blanched roasted Marcona almonds 23/25

 1 kg	45030200	 16 u
 10 kg	45030202	

## BLANCHED






### Marcona blanched almond 16/18

 1 kg	45030000
 10 kg	45030002
 25 kg	45030004





### Marcona blanched almond 23/25

 1 kg	45030010	 16 u
 10 kg	45030012	
 25 kg	45030014	




### Marcona blanched almond 20/22

 10 kg	45030022
 25 kg	45030024

## PROCESSED



### Marcona almonds blanched halves

 25 kg	45060202
---	----------

# NATURAL ALMOND LARGUETA

				
S14 18/20 36/38	13/14 20/22 35/36	12/13 27/30 34/35	11/12 30/35 33/34	10/11 36/40 32/33




NUTS SEEDS CARAMELIZEDS  
PRALINÉ & PURE PASTE

ALMOND IS CHARACTERIZED BY ITS ELONGATED SHAPE AND ITS FLAVOR. IT IS VERY EASY TO PEEL AND THEREFORE THE MOST APPROPRIATE TO TOAST AND CARAMELIZE.

## ROASTED



**Toasted Langueta almond with skin 20/22**

 1 kg 45020200  8 u



**Toasted Langueta almond with skin 27/30**

 1 kg 45020210  5 u



**Natural Langueta almond 18/20**

 1 kg 45020050  
 10 kg 45020052  
 25 kg 45020054



**Natural Langueta almond 20/22**

 1 kg 45020060  
 10 kg 45020062  
 25 kg 45020064



**Natural Langueta almond 27/30**

 1 kg 45020070  
 10 kg 45020072  
 25 kg 45020074





**Natural Langueta almond 30/35**

 1 kg 45020080  
 10 kg 45020082  
 25 kg 45020084



**Natural Langueta almond 36/40**

 10 kg 45020092  
 25 kg 45020094





NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE

## ALMOND VALENCIA

IT IS A MIXTURE OF DIFFERENT VARIETIES OF ALMOND.  
SWEET AND VERY USED TO MAKE MARZIPAN.



S14  
18/20  
36/38







12/14  
23/25  
34/36



B14  
SELECTED  
SELECTED



### Valencia almond 18/20

 1 kg	-	 16 u
 10 kg	-	
 25 kg	45020046	





### Valencia almond 23/25

 1 kg	-	
 10 kg	-	
 25 kg	45020047	







### Valencia almond Selected

 10 kg	-	
 25 kg	45020048	

## BLANCHED



### Valencia blanched almonds 18/20

 1 kg	45030030	 16 u
 10 kg	45030032	
 25 kg	45030034	





### Valencia blanched almonds 23/25

 1 kg	45030040	
 10 kg	45030042	
 25 kg	45030044	






### Valencia blanched almonds Selected

 10 kg	45030052	
 25 kg	45030054	

## PEELED AND ROASTED



### Roasted peeled Valencia almonds 23/25





 1 kg	45030220	 6 u
 10 kg	45030222	



# VALENCIA ALMOND PROCESSED






## Natural almond broken

-  1 kg 45060210  16 u
-  10 kg 45060212
-  25 kg 45060214



## Raw almond slices

-  600g 45060220  6 kg
-  10 kg 45060222






## Raw almond diced




-  1 kg 45060240  7 u
-  10 kg 45060242






## Raw almond flour

-  1 kg 45060000  14 u
-  10 kg 45060002

## Raw almond refined flour




-  1 kg 45060004  14 u
-  10 kg 45060005

## Raw Marcona almond flour

-  1 kg 45060006  14 u
-  10 kg 45060007



## Unpeeled almond flour

-  1 kg 45060008  14 u
-  10 kg 45060009







## Blanched almond halves

-  25 kg 45060206






## Blanched almond broken

-  1 kg 45060216  16 u
-  10 kg 45060218
-  25 kg 45060219






## Raw almond sticks

-  1 kg 45060230  16 u
-  10 kg 45060232

## PROCESSED ROASTED






## Roasted almond sticks

-  1 kg 45060234  7 kg
-  10 kg 45060236






## Roasted almond diced

-  1 kg 45060244  16 u
-  10 kg 45060246



## Roasted almond flour

-  650 g 45060010  10 u
-  10 kg 45060012



NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE



# ALMOND BIO



**Natural Valencia almond bio 18/20**

1 kg 45080000 16 u  
10 kg 45080002



**Blanched Valencia almond bio 18/20**

1 kg 45080010 16 u  
10 kg 45080012



**Raw almond slices bio**

600g 45080030 6 kg  
10 kg 45080032



**Raw almond sticks bio**

1 kg 45080036 16 u  
10 kg 45080038



**Raw almond diced bio**

1 kg 45080040 7 u  
10 kg 45080042



**Raw almond flour bio**

1 kg 45080050 14 u  
10 kg 45080052



**Unpeeled almond flour bio**

1 kg 45080056 14 u  
10 kg 45080058







# HAZELNUT NEGRITA



IT IS ONE OF THE VARIETIES WITH MORE ORGANOLEPTIC QUALITIES. LARGE QUANTITIES ARE PEELED DUE TO A BETTER GRAIN PERFORMANCE AND THE HIGH DEMAND IN THE CHOCOLATE INDUSTRY.


NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE

## Negrita hazelnut in shell

 1 kg	-	 9 u
 10 kg	-	
 25 kg		







## Natural Negrita hazelnut 9/11 mm

1 kg	45100033
10 kg	45100029
 25 kg	45050017





## Natural Negrita hazelnut with peel s/12

 1 kg	45050022	 9 u
 10 kg	45100023	
 25 kg	45050064	



## Roasted Negrita hazelnut s/12

1 kg	45100037
 10 kg	45100036
 25 kg	45050059





## HAZELNUT COMMON

MORE ROUNDED SHAPE, WIDELY USED, BOTH SHELL  
AND SIFTED, AS WELL AS PEELED



13/15



11/13



**Common hazelnut in shell**



1 kg

-



9 u



10 kg

-



25 kg



**Natural Common hazelnut 13/15 mm**



1 kg

-



9 u



10 kg

-



25 kg

**Natural Common hazelnut 11/13 mm**



10 kg

-



25 kg



## ROASTED



**Roasted Common hazelnut 11/12 mm**



1 kg

-



9 u



10 kg

-



**Roasted Common hazelnut 11/13 mm**



1 kg

-



9 u



10 kg

-

## HAZELNUT PROCESSED



**Roasted hazelnut diced**



1 kg

45060257



16 u



10 kg

45060258

## ROASTED



**Roasted hazelnut flour**



650 g

45060040



14 u






10 kg

45060042

# CALIFORNIA WALNUT

## Raw California walnut Halves

 800 g  45100040  9 u



# PECAN WALNUT

## Raw Pecan walnut

 800 g  45100042  16 u






## Pecan walnut flour

 650 g  45060066  16 u



# MACADAMIA NUT

## Raw Macadamia nut

 1 kg  45100041  16 u



# PROCESSED WALNUT

## Walnut diced

 1 kg  45060276  16 u



## Walnut flour

 650g  45060060  14 u



# PEANUT

## Roasted peanut

 1 kg  16 u



## Roasted peanut diced

 1 kg  45060270  16 u



NUTS SEEDS CARAMELIZEDS  
PRALINÉ & PURE PASTE



new



NUTS SEEDS CARAMELIZEDS  
PRALINÉ & PURE PASTE

## PISTACHIO



**Raw Iranian pistachio**

 1 kg 45100050  16 u



**Raw Catalan pistachio**

 1 kg 45050053  16 u



**Pistachio diced**

 1 kg 450600280  16 u





**Pistachio flour**

 650g 45060050  10 u

## PINE NUTS



**Raw national pine nuts**

 1 kg 45100030  10 u  
10 kg 45050032



**Raw Castilla pine nuts**

 1 kg -  10 u



**Pakistan pine nuts**

 1 kg -  10 u



**Chinese pine nuts**

 25 kg 45050033  10 u

## TOASTED MAIZE



**Toasted maize diced**

 1 kg 00050400  10 u



**Toasted maize flour**

 500 g 00050402  10 u

## SALAD MIX

**Salad mix**

 1 kg -  10 u

new





new

## Fried and salty



NUTS SEEDS CARAMELIZEDS  
PRALINÉ & PURE PASTE



**Salty sunflower seeds**

 1 kg -  16 u



**Fried salty Marcona almond s/16-18**

 1 kg -  16 u



**Fried salty Valencia almond**

 1 kg 45100082  16 u




**Fried salty hazelnut**

 1 kg -  16 u




**Fried salty peanut**

 1 kg 45100085  16 u



**Fried salty unpeeled pistachio**

 1 kg 45100084  16 u



**Fried salty Macadamia walnut**



 1 kg -  16 u

new

## Nuts & Flavors





**Hot smoke paprika Marcona almond**

 1 kg 45100201  16 u



**Tandoori Marcona almond**

 1 kg 45100202  16 u





**Marcona almond with italian cheese**

 1 kg 45100204  16 u



**Largueta grill almond**

 1 kg 45100205  16 u

# Snacks new



**Corn roseter (for popcorn)**

 1 kg    45040105     16 u



**Fried corn**

 1 kg    -     16 u





**Giant corn**

 1 kg    -     16 u



**Cocktail**

 1 kg    45040108     16 u



**Spicy cocktail**

 1 kg    45040107     16 u



**Fried chickpea**

 1 kg    -     16 u



**Fried beans**

 1 kg    -     16 u



**Salty peanut shell**

 1 kg    -     16 u



**Natural peanut shell**

 1 kg    -     16 u



**Salty roasted pistachio**

 1 kg    45040111     16 u



**Sunflower seed shell**

 1 kg    -     16 u

# Traditional caramelized



NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE



**Almond  
garrapiñada**

3 kg 45151002 2 u



**Hazelnut  
garrapiñada**

2,3 kg 45151005 2 u



**Marcona almond  
caramelized**

14/16

600 g 45151003 6 u

S 16

1 kg 45151008 6 u



**Hazelnut  
caramelized**

600 g 45151007 6 u



**Macadamia  
caramelized**

600 g 45151016 6 u



**National pine  
nuts caramelized**

1 kg 45151017 6 u



**Pecan nut  
caramelized**

600 g 45151012 6 u



**Pistachio  
caramelized**

1 kg 45151020 6 u







## Traditional caramelized





**Walnut halves  
caramelized**

 1 kg 45151015  6 u




**Peanut  
caramelized**

 600 g 45151023  6 u





**Almond caramelized  
diced**

 700 g 45152102  6 u





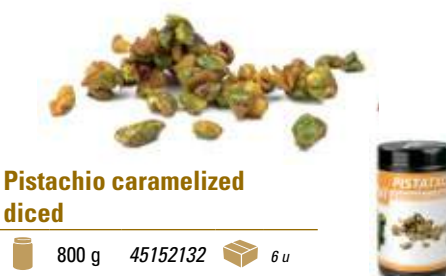
**Hazelnut caramelized  
diced**

 700 g 45152112  6 u





**Almond sticks  
caramelized**

 600 g 45152108  6 u





**Pistachio caramelized  
diced**

 800 g 45152132  6 u



**Walnut diced  
caramelized**

 800 g 45152133  6 u

# Cantonese caramelized



NUTS SEEDS CARAMELIZEDS  
PRALINÉ & PURE PASTE



**Cantonese hazelnut  
caramelized**

600 g 45151041 6 u



**Cantonese pistachio  
caramelized**

800g 45151042 6 u



**Cantonese  
Macadamia caramelized**

650g 45151043 6 u



**Cantonese almond  
caramelized**

600 g 45151045 6 u



**Cantonese peanut  
caramelized**

700 g 45151047 6 u



**Cantonese Pecan walnut  
caramelized**

500g 45151048 6 u



**Cantonese almond  
caramelized sticks**

700 g 45152157 6 u



**Cantonese walnut  
caramelized**


600 g 45151010 6 u







## Cantonese caramelized


### Cantonese almond diced caramelized

 700 g 45152151  6 u

### Cantonese pistachio diced caramelized

 800 g 45152152  6 u



### Cantonese California walnut diced caramelized

 800 g 45152154  4 u

### Cantonese hazelnut diced caramelized

 800 g 45152150  6 u



### Cantonese peanut diced caramelized

 700 g 45152153  6 u

### Cantonese Pecan walnut diced caramelized



 800 g 45152155  4 u

### Cantonese Macadamia walnut diced caramelized

 800 g 45152156  4 u

## Crocanti nuts

### Almond crocanti diced

 1 kg 45152000  16 u


### Hazelnut crocanti diced

 1 kg 45152010  16 u

### Roasted peanut crocanti diced

 1 kg 45152030  16 u

### Roasted soy crocanti diced

 1 kg 45152040  16 u





**Organic Fermentus<sup>®</sup> seed mix**

1 kg Rai02110



**Raw sesame**

1 kg 48000127 16 u



**Roasted sesame**

1 kg 48000126 16 u



**Black sesame**

1 kg 45100072 16 u



**Pumpkin seeds**

1 kg 45100071 16 u



**Organic sunflower seeds**

1 kg 45100070 16 u



**Mustard Karashi powder**

200 g 48000258 12 u



**Black quinoa**

1 kg 45100076 16 u



**White quinoa**

1 kg 45100075 16 u



**Black mustard**

1 kg 8 u



**Yellow mustard**

400 g 48000151 12 u



**Cumin**

175 g 48000116 12 u



**Coriander grain**

150 g 48000114 12 u



**Corn poppy seeds**

250 g 48000122 12 u



**Anis powder**

100 g 48000110 12 u



**Tricolor quinoa**

1 kg 45100088 16 u



**Chia**

1 kg 45100074 16 u



NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE



# Caramelized whole seeds




**Pumpkin seeds  
caramelized**

 600 g   45151036    6 u








**Sunflower seeds  
caramelized**

 600 g   45151030    6 u







**Black sesame  
caramelized**

 600 g   45151034    6 u

**Sesame  
caramelized**

 600 g   45151033    6 u




# Cantonese seeds







**Cantonese pipes  
caramelized sunflower**

 600 g   45151044    6 u








**Cantonese pipes  
caramelized pumpkin**

 600 g   45151055    6 u







**Cantonese sesame  
caramel**

 600 g   45151046    6 u

**Cantonese black sesame  
caramel**

 700 g   45151054    6 u




new

## Olive seeds



NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE



### Olive seeds

450 g  
00033011

6 u



new

## Cantonese olive seeds



### Cantonese olive seeds

800 g  
00033012

6 u



new

## Olive seeds flour



### Olive seeds flour

500 g  
00050591

6 u



## Pure seed paste



### Sunflower seeds pure paste

1 kg 45320000

4 u



### Raw sesame unpeeled pure paste

1 kg 45320004

6 u



### Pumpkin seeds pure paste

1 kg 45320001

4 u



### Roasted sesame seeds unpeeled pure paste

1 kg 45320006

5 u



### Black sesame pure paste

1 kg 45320008

4 u







NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE





## Pure nut paste



almond







### Pure raw almond paste

	1 kg	45300000		6 u
	5 kg	45300002		2 u



### Pure roasted almond paste

	1 kg	45300008		6 u
	5 kg	45300010		2 u



### Pure roasted unpeeled almond paste

	1 kg	45300012		6 u
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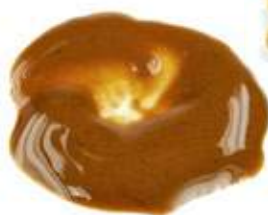
### Pure bitter almond paste

	1 kg	45300006		6 u
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### Pure roasted hazelnut paste

	1 kg	45300016		6 u
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### Pure hazelnut diced paste

	5 kg	45300052		2 u
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### Pure Italian hazelnut paste

	1 kg	45300020		6 u
	5 kg	45300021		2 u



hazelnut



# Pure nut paste



NUTS SEEDS CARAMELIZEDS  
PRALINÉ & PURE PASTE



## Pure walnut paste

1 kg 45300028 6 u

5 kg 45300027 2 u



## Pure Macadamia paste

1 kg 45300036 6 u

5 kg 45300037 2 u

walnut



pecan



## Pure Pecan nut paste

1 kg 45300032 6 u



## Pure Pecan nut caramelized paste

1 kg 45300034 6 u



## Pure National pine nut paste

1 kg 45300044 6 u



## Pure Chinese pine nut paste

1 kg 45300046 6 u

pine nut





# Pure nut paste



**Pure peanut  
diced paste**

1 kg 45300024 6 u



**Pure peanut paste**

1 kg 45300022 6 u  
5 kg 45300023 2 u

# pure paste



**Pure pistachio paste**

1 kg 45300040 6 u



**Pure pistachio paste  
for ice cream**

5 kg 45300041 2 u

With dye and aroma  
Dose: 80g/kg





# Pralinés 50% sugar nuts



NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE



## Pralinés à l'ancienne



## Pralinés 50% sugar nuts



## Premium pralinés 60/40 nuts



## Filling



# Pralicroc



NUTS SEEDS CARAMELIZED  
PRALINÉ & PURE PASTE



## Almond pralicroc

1,2 kg 45351000 6 u  
5,6 kg 2 u



## Hazelnut pralicroc

1,2 kg 45351002 6 u  
5,6 kg 2 u



## Pistacho pralicroc

1,2 kg 45351004 6 u  
5,6 kg 2 u

# Torró nuts



## Torró refined

1,2 kg 45370005 6 u  
5,6 kg 45370006 2 u



## Torró granulated

1,2 kg 45370001 6 u  
5,6 kg 45370012 2 u



## Topping torró

sauce  
1 kg 54150048 15 u



# Marzipan



## Marzipan almond 50

1,75 kg 45400000 4 u



## Marzipan almond 65

1,75 kg 45400002 4 u



## Marzipan bitter almond 65

1,75 kg 45400004 4 u

# Marzipan to mold



## Marzipan almond 35

1,75 kg 45400012 6 u



#### PROGIANDUIA:

Lets make crunchy chocolate creams, false truffles, ganache or that can incorporate crunch without moistening. Chocolate cream, easy to use, containing 0% water.

#### Progianduja pistachio and raspberry:

ingrédients:  
200 gr. pistachio progianduja  
250 gr. white chocolate  
20 gr. raspberry Crispys

preparation:  
Temper white chocolate at 29 ° C.  
- Mix the remaining ingredients and shape.  
- Allow to crystallize for 48 hours at a temperature of about 16 ° C.

## Pro-gianduja nuts

### Progianduja pistachio

2,25 kg 45355004 2 u



### Progianduja peanut

2,25 kg 45355000 2 u



### Progianduja hazelnut

2,25 kg 45355002 2 u



## Organic cold pressed nut oils

### Organic sweet almond oil

liquid

250 g 00351002 - u



### Organic macadamia nut oil

liquid

250 g 00351010 - u



### Organic walnut oil

liquid

250 g 00351008 - u



### Organic hazelnut oil

liquid

250 g 00351006 - u



### Organic coconut oil

liquid

1 kg 00351004 - u



## Cold pressed seed oils

### Organic argan oil

liquid

250 g 00351012 1 u



### Organic pumpkin seed oil

liquid

250 g 00351000 1 u



### Organic roasted sesame oil

liquid

250 g 00351014 1 u



Codi Autoritat de control: ES-ECO-019-CT Agricultura no UE



Codi Autoritat de control: ES-ECO-019-CT Agricultura no UE



V A N I L L A  
& S P I C E S



## Spices



### Pepper Jamaica

150 g  
48000144 12 u



### Black pepper Penja

250 g  
48000134 12 u



### Green pepper Madagascar

90 g  
48000160 12 u



### Long pepper Java

250 g  
48000146 12 u



### White pepper Penja

300 g  
48000132 12 u



### Pepper Sichuan

100 g  
48000148 12 u



### Galanga root

175 g  
48000128 12 u



### Green pepper Penja

100 g  
48000136 12 u



### Smoked white pepper Penja

300 g  
48000142 12 u



### Nutmeg

250 g  
48000122 12 u



### Galanga root powder

250 g  
48000255 12 u



### Pink pepper Curepipe

150 g  
48000138 12 u



### Cardamom (Origin Sri Lanka)

175 g  
48000130 12 u



### Clove (Origin Madagascar)

150 g  
48000112 12 u



### Sumac

250 g  
48000227 12 u  
3 kg  
48000254 2 u



### Tandoori Massala

250 g  
48000239 12 u



### Cardamom powder (Origin Sri Lanka)

250 g  
48000209 12 u



### Saffron freeze dried

10 g  
48000124



### Paprika sweet

300 g  
48000247 12 u



### Massala sweet

250 g  
48000239 12 u



### Anis powder

200 g  
48000206 12 u



### Smoked Paprika sweet

250 g  
48000251 12 u



### Paprika

200 g  
48000229 12 u



### Raz el hanout

250 g  
48000237 12 kg



### Smoked spicy red pepper

250 g  
48000252 12 u



### Red pepper Espelette A.O.C.

250 g  
48000231 12 u



### Curry of Madras (Tamil Nadu)

200 g  
48000233 12 u



### Spicy red pepper

200 g  
48000276 12 u



### Cayenne pepper

100 g  
48000140 12 u



### Organic ginger

175 g  
48000222 12 u  
10 kg  
48000244



new



# Vanilla



VANILLA  
& SPICES



## Vanilla Bourbon Madagascarr

stick

250 g 48000104



## Vanilla Tahiti

stick

250 g 48000103



## Vanilla Tahitensis Ecuador

stick

250 g 48000181

new



## Vanilla Bourbon

powder

500 g 48000200 6 u

10 kg 48000245



## Seeds of vanilla

seed

700 g 48000201



## Bourbon pure vanilla extract

seed+compound

1 kg 48000301

Dose: 20-40 g/kg



## Pure concentrated Madagascarr vanilla extract

natural aroma

7 g 46090037  
50 g 46090038



## Tahiti pure vanilla extract

seed+compound

1 kg 48000305

Dose: 20-40 g/kg



## Pure concentrated Tahiti vanilla extract

natural aroma

7 g 46090049  
50 g 46090050



### Vanilla

#### Bourbon Vanilla

aroma compound

1,5 kg 48000400 4 u

2,5 kg 48000402 2 u

Dose: 25 g/kg



#### Clear vanilla paste

aroma compound

5,8 kg 48000430 2 u

Dose: - g/kg



#### Italian vanilla paste

aroma compound

2,5 kg 48000406 2 u

Dose: 30-50 g/kg



#### Vanilla

crystallized

500 g 56050507 6 u



### Cinnamon



#### Cinnamon

stick

300 g 48000105 15 u

1 kg 48000106 5 u



#### Cinnamon

powder

400 g 48000203 6 u

10 kg 48000208



#### Cinnamon paste

compound

1,5 kg 48000408 6 u

5,7 kg 48000410 2 u

Dose: 30-50 g/kg



#### Cinnamon

natural aroma

7 g 46090000

50 g 46090001

1 kg 46090002



\*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

Dose Aroma:

2 g/kg 2 g = 70 drops approx.\*

Dose NATURAL Aroma:

0,2 g/kg 0,2 g = 6 drops approx.\*

### Ginger bread



#### Powdered ginger bread mix

powder

400 g 48000205 6 u



new

# Dried chillies



VANILLA  
& SPICES



## Dried Morita chilli

whole



100 g  
47490014



6 u

Fresh chilli: Jalapeño chico



## Dried Árbol chilli

whole



120 g  
47490006



6 u

Fresh chilli: De árbol



Units  
Scoville

15.000.000  
16.000.000

8.600.000  
9.100.000

2.000.000  
5.300.000

855.000  
1.041.427



## Dried Chipotle chilli

whole



160 g  
47490008



6 u

Fresh chilli: Jalapeño (smoked)



## Dried Guajillo chilli

whole



70 g  
47490000



6 u

Fresh chilli: Marisol



350.000  
580.000

100.000  
350.000

100.000  
200.000

50.000  
100.000

30.000  
50.000

Árbol  
Morita



## Dried Cascabel chilli

whole



100 g  
47490012



6 u

Fresh chilli: Mirasol



## Dried Pasilla chilli

whole



70 g  
47490002



6 u

Fresh chilli: Chilaca



10.000  
23.000

5000-8000

4500-5000

2500-8000

1500-2500

1000-1500

Chipotle

Cascabel  
Guajillo

Pasilla



## Dried Ancho chilli

whole



100 g  
47490004



6 u

Fresh chilli: Poblano



## Dried Mulato chilli

whole



100 g  
47490010



6 u

Fresh chilli: Poblano verde



500-2500

500-1500

100-500

0

Ancho  
Mulato



premium ingredients  
modern gastronomy



premium ingredients  
modern gastronomy

# FAT-FREE STRAWBERRY MOUSSE

Free Mold Soft  
Mold Maker - Components A+B



This are not strawberries,  
is strawberry mousse.  
We made our own molds  
thanks to Sosa Free Mold Soft.

Powdered Albumin  
Texturizer - Airing Agent



Instangel  
Texturizer - Stabilizer Agent for Mousse



Inulin  
Technological Sugars - Vegetable Fibers



Powdered Strawberry  
Scales/Seeds - Freeze-Dried



Maltosec  
Texturizer - Charging Agent



Cocoa Nibs  
Cantonese Caramelized



Gelcrem Cold  
Texturizer - Thickening Agent



Fruit Pectin NH  
Texturizer - Gelling Agent



Vegetal Gelling  
Texturizer - Gelling Agent



We got a maleable sheet for the base  
through mixing Sosa Maltosec  
with Cantonese Cocoa Nibs  
and other Sosa cantonese caramelized nuts.

I have a Do 10 fat mousse

- Emulsion Foam Bubble
- minola Nube Marshmellow
- Sauce Soup Coulis Vinaigre
- juetti Cann
- ron Crumt
- inache Gla
- ida Crema
- irbuja Air
- izado Gom
- m Sauce
- juetti Canr
- ron Crumble Powder Cold C
- inache Gianduia Creamy
- ida Crema Salsa Sone
- litrio Bavaroise Esponja
- Glasa Cobertura Juice Smou
- rification Caviar Coulant Crèn
- Jit Glaze
- ermelade C
- iche Gland
- greta Carameljo Decoración
- ousse Semifrio Bavaroise
- Glaseado C
- pherificac
- jit Glaze
- ermelade C
- iche Gland
- greta Carar
- alea Mantecado Merengue
- Soft-Drink Spongecake Caki
- mel Pannacotta Pudding Rc
- rshmallow
- ousse Sem
- iburguesa Tartar Brioche t
- ar Crocant Grlache Garraç
- ompota Jalea Mantecado
- ioothie Sof
- Caramel P
- rshmallow
- ousse Semifreddo Bavaroise
- iburguesa Tartar Brioche Ba
- ar Crocant Grlache Garraç
- ojldre M
- amam Sugar
- Osby
- be Parta
- Brloc
- la Gnocci
- cho Cak
- Souflé M
- Pastry Dough
- Biscuit Crispy
- am Sorbet Parfait
- ige Bread
- Gelatina G
- o Bizcocho
- asa Batida
- HojaIdre
- Caramel St
- Tuile Dehyd
- Biscuit Glac
- Rhum Babà
- vetti Crujiei
- atida De Pa
- Sorbet Parta
- anchy Nougat
- ze Dried Gelatin
- 1 Puff Pastry M
- ira Frylin
- Terlin
- Deshidrai
- do Flai
- o Zumc
- orbete
- chry Nougat C
- Gelatin Fake
- Millefeuille
- rine Burgu
- lan Panr
- imo Airr
- glace Granizac
- A-Coating Crea
- Paste Gnocchu
- ile Meringue So
- guers Tartar Tru
- puddln
- slón Espi
- cuit Glaci
- mel-Coat
- te Gnocc
- ingue So
- fartar Tri
- a Puddn
- ión Espi

Sosa Ingredients S.L

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# Sosa

COLD CONFIT  
SEMI CONFIT & JAMS



## Fruit Syrup



**Boneless apricot halves**

 800 g  
44400004  12 u





**Baby pear**

 425 g  
44400006  12 u



**Baby pineapple**

 830 g  
44400004  12 u



**Pear halves**

 2650 g  
44400008  6 u



**Mandarin section**

 850 g  
44400012  12 u



**Lychee**

 2650 g  
-  6 u



**Baby apple**

 850 ml  
44400002  12 u





# Fruit Syrup Cold Confit



**COLD CONFIT**  
SEMI CONFIT & JAMS



**Lychee-rose syrup**

1,25 kg  
44201000

4 u



**Blackberry syrup**

1,25 kg  
44201002

4 u



**Strawberry syrup**

1,5 kg  
44201008

4 u



**Amarena syrup**

1,5 kg  
44201022

4 u



**Loquat syrup**

1,4 kg  
44201024

4 u



**new**

**"Cabello de ángel" spaghetti squash preserve**



**"Cabello de ángel"  
spaghetti squash  
preserve**

5,8 kg  
44261200

2 u



## Gelées

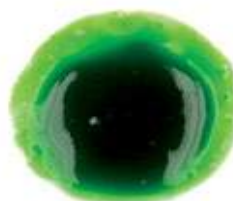


### Mint jelly

cold confit

1,5 kg  
44200500

4 u



## Vegetables jam



VEGETABLE 68%  
SUGAR 25%

### Tomato jam

concentrated

1,5 kg  
44200440

4 u



VEGETABLE 68%  
SUGAR 31%

### Carrot jam

concentrated

1,5 kg  
44200442

4 u



VEGETABLE 140%  
SUGAR 23%

### Tomato and basil jam

concentrated

1,5 kg  
44200444

4 u



## Flowers jam



### Rose jam

concentrated

1,5 kg  
44200423

4 u



## Mushroom jam



MUSHROOM 128%  
SUGAR 25%

### Mushroom jam

concentrated

1,5 kg  
44200460

4 u



# Concentrated fruits jam

Jams made with the Cold Confit technique, with concentrations at 40° and high pressures, maximum amount of fruit and minimum sugar added, respecting the flavour to the maximum.





## Concentrated fruits jam



**Fig jam**

1,5 kg  
44200407

4 u

FRUIT  
93%  
SUGAR  
16%



**Peach jam**

1,5 kg  
44200424

4 u

FRUIT  
106%  
SUGAR  
23%



**Apricot & pieces jam**

1,5 kg  
44200407

4 u

FRUIT  
120%  
SUGAR  
39%



**Pear jam**

1,5 kg  
44200418

4 u

FRUIT  
105%  
SUGAR  
16%



**Strawberry jam**

1,5 kg  
44200409

4 u

FRUIT  
129%  
SUGAR  
31%



**Raspberry jam**

1,5 kg  
44200408

4 u

FRUIT  
146%  
SUGAR  
17%



**Wild fruit jam**

1,5 kg  
44200410

4 u

FRUIT  
134%  
SUGAR  
28%



**Blackberry jam**

1,5 kg  
44200413

4 u

FRUIT  
108%  
SUGAR  
17%



**Blueberry jam**

1,5 kg  
44200411

4 u

FRUIT  
150%  
SUGAR  
18%



**Amarena jam**

1,5 kg  
44200446

4 u

FRUIT  
180%  
SUGAR  
20%



**Plum jam**

1,5 kg  
44200417

4 u

FRUIT  
157%  
SUGAR  
18%



**Cherry jam**

1,5 kg  
44200412

4 u

FRUIT  
129%  
SUGAR  
20%



50° BRIX

## Fruit & Sauce



COLD CONFIT  
SEMI CONFIT & JAMS



**Mandarin peel 5x5 mm**

1,5 kg  
44200105

4 u

PIECE  
FRUIT  
55%



**Lemon peel cubs 5x5 mm**

1,5 kg  
44200125

4 u

PIECE  
FRUIT  
51%



**Grapefruit peel 5x5 mm**

1,5 kg  
44200155

4 u

PIECE  
FRUIT  
55%



**Orange peel 5x5 mm**

1,5 kg  
44200110

4 u

PIECE  
FRUIT  
55%



**Yuzu peel 7x7 mm**

1,5 kg  
44200157

4 u

PIECE  
FRUIT  
55%



## Encenalls copeaux



**Lemon encenalls copeaux**

cold confit

1,25 kg  
44201500

4 u



**Grapefruit encenalls copeaux**

cold confit

1,25 kg  
44201504

4 u



**Orange encenalls copeaux**

cold confit

1,25 kg  
44201502

4 u





## Fruit & Sauce 50° BRX





# 50° BRIX Fruit & Sauce



**COLD CONFIT**  
SEMI CONFIT & JAMS



**Whole wild berries**  
**5x5 mm**

1,5 kg  
44200135

4 u



PIECE  
FRUIT  
55%



**Amarena cherry**  
**1,5x1,5 cm**

1,5 kg  
44200137

4 u



PIECE  
FRUIT  
55%



**Whole strawberry**  
**1,5x1,5 cm**

1,5 kg  
44200128

4 u



PIECE  
FRUIT  
60%



**Whole blueberry 5x5 mm**

1,5 kg  
44200139

4 u



PIECE  
FRUIT  
55%



**Whole blackcurrant**  
**5x5 mm**

1,5 kg  
44200149

4 u



PIECE  
FRUIT  
55%



**Raspberry 1,5x1,5 cm**

1,5 kg  
44200151

4 u



PIECE  
FRUIT  
66%



## Citrus confit



### Orange eights

cold confit



1,5 kg  
44200728

4 u



### Orange cubs

cold confit



1,5 kg  
44200702

4 u



### Blood orange slices

cold confit



1,5 kg  
44200742

4 u



### Grapefruit eights

cold confit



1,5 kg

4 u



### Orange stripes

cold confit



2 kg  
44200704

2 u



### Orange slices

cold confit



1,5 kg  
44200706

4 u



### Orange cubs

antic confit



1,5 kg  
44200703

4 u



### Blood orange eights

cold confit



1,5 kg  
44200744

4 u



### Grapefruit slices

cold confit



1,5 kg

4 u



### Lemon stripes

cold confit



1,5 kg  
44200712

4 u







## Lemon slices

cold confit

1,5 kg  
44200746

4 u



## Lemon cubs

cold confit

1,5 kg  
44200710

4 u



## Limequat halves

cold confit

1,5 kg  
44200734

6 u



## Cidar cubs

cold confit

1,5 kg  
44200716

4 u



## Orange peel paste

cold confit

1,5 kg  
44200903

6 u

2,5 kg  
44200902

2 u



# Fruit confit



## Lemon eights

cold confit

1,5 kg

4 u



## Kumquat halves

cold confit

1,5 kg  
44200734

6 u



## Amarena

cold confit

1,7 kg  
44200738

4 u



## Whole apricot

cold confit

1,5 kg  
44200736

6 u



## Lemon peel paste

cold confit

1,5 kg  
44200905

6 u

2,5 kg  
44200904

2 u





## Candied olive



### Olive Cold Confit

candied Cold Confit

1 kg 44200750 10 u



### Candied dry olive

candied Cold Confit

1 kg 44200751 10 u



## Vegetables Cold Confit



### Candied pearl onion

cold confit

1,73 kg 44200806 4 u

## Chestnut



### Marron Cold Confit

confit

1,7 kg 44201203 6 u



### Cookeed Chestnut

whole

1 kg 45450007 10 u

## Ginger



### Candied ginger stripes

1,3 kg 44307005 1 u  
2 kg 44307010 1 u

new



### Coated sugar ginger cubs 12x15 mm

700 g 44307008 2 u  
5 kg 44307013 1 u

new



### Candied ginger cubs 15x15 mm

1 kg 44307006 12 u  
5 kg 44307011 1 u

new



### Coated sugar ginger cubs 7x7 mm

750 g 44307007 2 u  
5 kg 44307012 1 u

new



### Dried ginger slices

2 kg 44040015 2 u



### Coated sugar ginger diced 3-6 mm

600 g 44307009 2 u  
5 kg 44307014 1 u

new



### Concentrated ginger confit jam

1,5 kg 44200448 4 u



### Organic ginger powder

175 g 48000222 12 u  
10 kg 48000244 1 u



# Natural flowers glacée



## Mini petal violet bicolor

natural crystallized

- g - u



## Mini petal yellow violet

natural crystallized

- g - u



## Mini petal rose bicolor

natural crystallized

- g - u



## Mini petal yellow rose

natural crystallized

- g - u



# Crystallized flowers



## Whole mini rose

crystallized

200 g  
41100001 6 u  
 1,5 kg  
41100018 2 u



## Whole violet

crystallized

400 g  
41100007 6 u  
 2,5 kg  
41100021 2 u



## Rose petal

crystallized

300 g  
41100003 6 u  
 1,5 kg  
41100019 2 u  
 4 kg  
41100025



## Violet petal

crystallized

500 g  
41100009 6 u



## Rose blossom (1 mm)

crystallized

500 g  
41100005 6 u  
 3 kg  
41100020 2 u



## Violet blossom (1 mm)

crystallized

500 g  
41100011 6 u  
 3 kg  
41100023 2 u



## Jasmine blossom (1 mm)

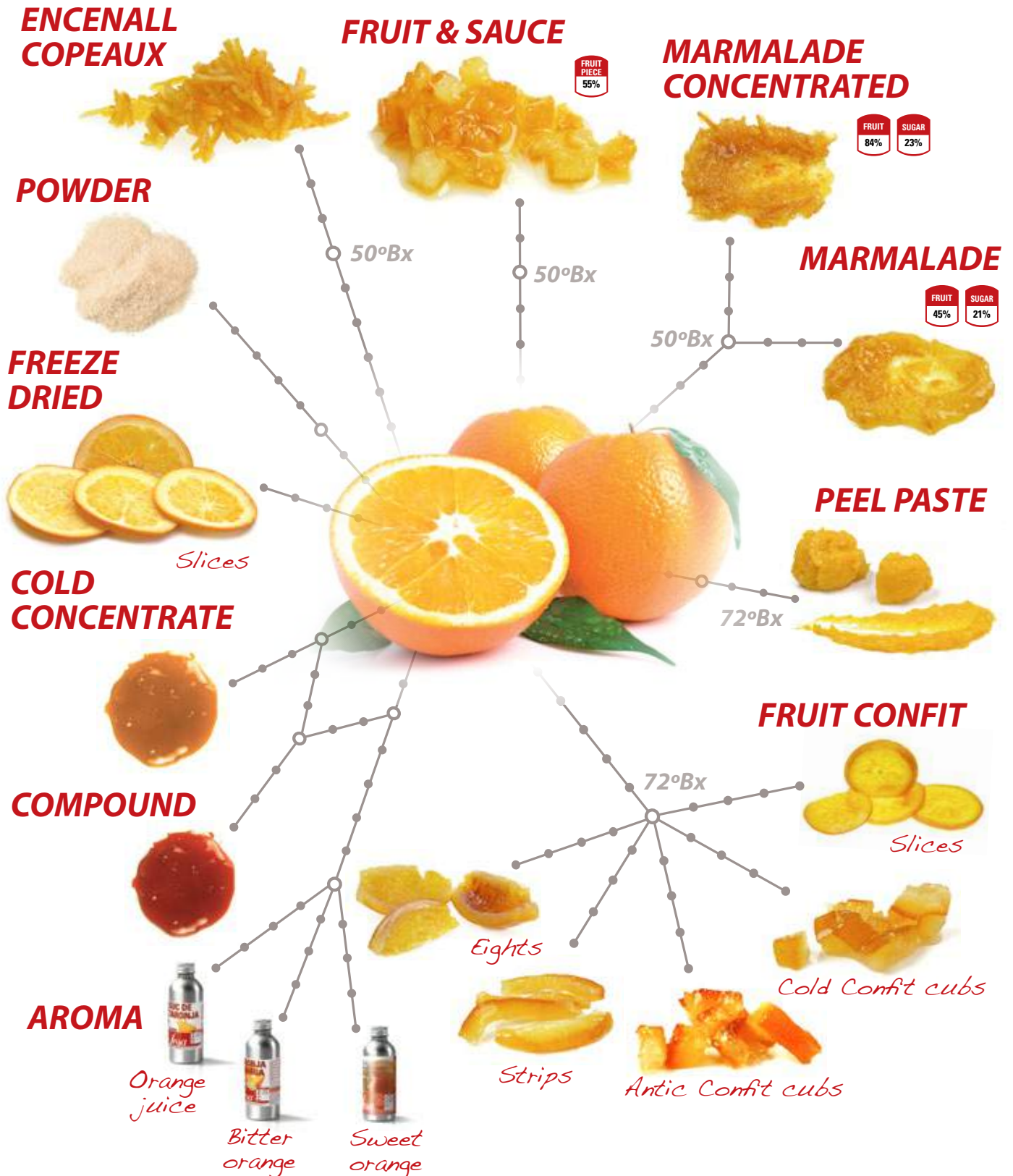
crystallized

500 g  
41100017 6 u  
 3 kg  
41100024 2 u



# Losa

## Premium Fruit Declination







COMPOUNDS TOPPINGS  
& CONCENTRATED PASTE



## Fruit compound

### Acid fruit



#### Lemon

	1,5 kg 44600019		4 u
	2,5 kg 44600018		2 u

\*natural colouring

	500 g 44600104		- u
---	-------------------	---	-----

\* natural aroma and colouring  
without preservatives







#### Grapefruit

	1,5 kg 44600020		4 u
---	--------------------	---	-----

\*natural colouring





#### Mandarin

	1,5 kg 44600022		4 u
	2,5 kg 44600023		2 u

\*natural colouring



#### Orange

	1,5 kg 44600014		4 u
	2,5 kg 44600015		2 u



\*natural colouring

	500 g 44600107		- u
---	-------------------	---	-----

\* natural aroma and colouring  
without preservatives



#### Lime

	1,5 kg 44600056		4 u
---	--------------------	---	-----

\*natural colouring

	500 g 44600102		- u
---	-------------------	---	-----

\* natural aroma and colouring  
without preservatives



#### Yuzu

	1,5 kg 44600024		4 u
---	--------------------	---	-----

\*natural colouring

	500 g 44600109		- u
---	-------------------	---	-----

\* natural aroma and colouring  
without preservatives

### Sweet fruit



#### Amarena

	1,25 kg 44600012		6 u
---	---------------------	---	-----

\*natural colouring



#### Cherry

	1,5 kg 44600010		4 u
---	--------------------	---	-----

\*natural colouring







#### Banana

	1,5 kg 44600030		4 u
	2,5 kg 44600033		2 u

\*natural colouring



#### Watermelon

	1,5 kg 44600029		4 u
	2,5 kg 44600028		2 u

\*natural colouring







#### Fig

	1,5 kg 44600053		4 u
	2,5 kg 44600052		2 u

\*natural colouring



#### Apricot

	1,5 kg 44600047		4 u
	2,5 kg 44600046		2 u

\*natural colouring







#### Melon

	1,5 kg 44600039		4 u
	3 kg 44600038		2 u

\*natural colouring



#### Green apple

	1,5 kg 44600042		4 u
	2,5 kg 44600043		2 u

\*natural colouring







#### Pear

	1,5 kg 44600048		4 u
---	--------------------	---	-----

\*natural colouring



#### Peach

	1,5 kg 44600045		4 u
	3 kg 44600044		2 u

\*natural colouring



#### Date

	1,5 kg 44600050		4 u
---	--------------------	---	-----

\*natural colouring



# Fruit compound



COMPOUNDS TOPPINGS  
& CONCENTRATED PASTE

## Wild fruit




### Wild strawberry

 1,5 kg 44600003	 4 u
 2,5 kg 44600002	 2 u



\*natural colouring

 1,5 kg 44600003	 4 u
--	---


\*artificial colouring

 500 g 44600100	 - u
---	---

\* natural aroma and colouring  
without preservatives



### Strawberry

 1,5 kg 44600001	 4 u
 2,5 kg 44600000	 2 u



\*natural colouring

 1,5 kg 44600001	 4 u
--	---

\*artificial colouring

 500 g 44600103	 - u
---	---

\* natural aroma and colouring  
without preservatives



### Wild fruits

 1,5 kg 44600004	 4 u
 2,5 kg 44600007	 2 u






\*natural colouring

 500 g 44600106	 - u
---	---

\* natural aroma and colouring  
without preservatives




### Raspberry

 1,5 kg 44600009	 4 u
 2,5 kg 44600008	 2 u



\*natural colouring

 1,5 kg 44600059	 4 u
--	---

\*artificial colouring



### Blueberry

 1,5 kg 44600013	 4 u
--	---



\*natural colouring



### Blackcurrant

 1,5 kg 44600005	 4 u
--	---



\*natural colouring



### Blackberry

 1,5 kg 44600006	 4 u
--	---



\*natural colouring

## Exotic fruit



### Pineapple







 1,5 kg 44600036	 4 u
--	---



\*natural colouring



### Coconut

 1,25 kg 44600049	 4 u
 2 kg 44600040	 4 u
 15 kg 44600041	 2 u



\*natural colouring



### Kiwi

 1,5 kg 44600026	 4 u
--	---



\*natural colouring



### Pasion fruit

 1,5 kg 44600031	 4 u
 2,5 kg 44600032	 2 u



\*natural colouring

 500 g 44600101	 - u
---	---

\* natural aroma and colouring  
without preservatives



### Mango

 1,5 kg 44600034	 4 u
 2,5 kg 44600035	 2 u



\*natural colouring

 500 g 44600110	 - u
---	---

\* natural aroma and colouring  
without preservatives





## Fruit variegato



### Wild strawberry variegato

3 kg  
44600078

2 u



### Strawberry variegato

2,25 kg  
44600070

2 u



### Wild fruits variegato

2,5 kg  
44600077

2 u



### Peach-pasion fruit variegato

2,25 kg  
44600072

2 u

4,8 kg  
44600073

2 u



### Peach variegato

5 kg  
44600071

2 u



### Orange variegato

5,7 kg  
44600076

2 u



## Mint



### Green mint

compound

1,5 kg  
47000000

4 u

2,5 kg  
47000002

2 u

Dose: 30-50 g/kg



### Traditional green mint

aroma compound

1,25 kg  
47000003

6 u

2,5 kg  
47000005

2 u

Dose: 30-50 g/kg



### White mint

aroma compound

1,5 kg  
47000010

4 u

Dose: 30-50 g/kg



## Coffee compound



### Arabian coffee

compound

1,5 kg  
45500400

6 u

5 kg  
45500402

Dose: 20 g/kg



### Espresso coffee

compound

2,5 kg  
45500404

2 u

Dose: 50 g/kg



## Vanilla&Cinnamon compound



### Bourbon Vanilla

aroma compound

1,5 kg  
48000400

4 u

2,5 kg  
48000402

2 u

Dose: 25 g/kg



### Clear vanilla paste

aroma compound

5,8 kg  
48000430

2 u

Dose: - g/kg



### Italian vanilla paste

aroma compound

2,5 kg  
48000406

2 u

Dose: 30-50 g/kg



### Cinnamon

natural aroma

7 g 46090000

50 g 46090001

1 kg 46090002

# Chocolate compound



COMPOUNDS TOPPINGS  
& CONCENTRATED PASTE



## Chocolate compound

2,4 kg  
00290000 2 u  
Dose: 80 g/kg



## White chocolate compound

2,5 kg  
00290005 2 u  
Dose: 80 g/kg



# Cocoa: pro-gianduia

## PRO-GIANDUIA

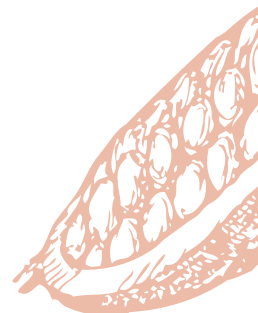
Pro-ganache allows producing crispy chocolate creams from false truffles or ganache without humidity, that may have crispies without moister. If you want to make them with different flavours, you can add natural flavours, avoiding humidity and extending shelf life of products without using preservatives.

### Coffee bonbon for covering:

Ingredients: 100g. Pro-white ganache, 100gr. Pro-black ganache, 300gr. 66% black chocolate São Tomé 20gr. Coffee crispies.  
Preparation: Temper black chocolate at 32 ° C. Mix with the remaining ingredients. Mould. Crystallize and let rest 48 hours at 16 °C.

### Mango filling:

Ingredients: 200g Pro-white ganache, 100g Milk Chocolate 40%, ripe mango flavour Sosa, mango crispies.  
Preparation: Temper chocolate, mix flavour and pro-ganache. Add crispies and let crystallize for 24 hours at 16 °C. Fill in the bonbons and close them.



## White pro-gianduia pro-ganache paste

2,25 kg  
45355010 2 u



## Pro-gianduia pro-ganache paste

2,1 kg  
45355012 2 u



# Chocolate crispy sauce



## Chocolate sauce peta crispy

sauce  
2,5 kg  
52000250 2 u  
Dose: qs



## Chocolate crispy sauce

2 kg  
00290050 2 u  
Dose: qs



## Pure straciatella sauce

sauce  
1,25 kg  
00290052 6 u  
Dose: qs



## Straciatella

sauce  
2,25 kg  
00290054 2 u  
5 kg  
00290057 2 u  
Dose: qs



## Chocolate sauce cookies crispy

sauce  
2,25 kg  
52000050 2 u  
Dose: qs



## Chocolate sauce biscuit crispy

sauce  
2,5 kg  
52000052 2 u  
Dose: qs



## Chocolate sauce profiteroles

sauce  
2 kg  
52000054 2 u  
Dose: qs



## Chocolate sauce coconut

sauce  
2 kg  
44600075 2 u  
Dose: qs



## Dairy compound



### Capuccino

compound

1,5 kg  
00153025

4 u



Dose: 30-50 g/kg



### Cream

compound

2,8 kg  
00153000

2 u



Dose: 30-50 g/kg



### Leche merengada

compound

2,5 kg  
00153011

2 u



5,7 kg  
00153010

2 u

Dose: 30-50 g/kg



### Italian cream

compound

2,8 kg  
00153005

2 u



Dose: 30-50 g/kg



### Crema catalana

compound

1,5 kg  
00153017

4 u



2,8 kg  
00153016

2 u

5,7 kg  
00153015

2 u

Dose: 30-50 g/kg

## Dulce de leche



### Dulce de leche concentrated

compound

1,5 kg  
00153013

4 u



2,8 kg  
00153012

2 u

5,4 kg  
00153014

2 u

Dose: 100 g/kg



### Dulce de leche repostero

sauce

5,4 kg  
00153021

2 u



Dose: qs

## Liquorice



### Liquorice compound

1,5 kg  
48000412

4 u



Dose: 30-50 g/kg



## Rhubarb

### Rhubarb

compound

1,5 kg  
47050000

4 u



Dose: 50 g/kg



## Flowers compound



### Natural rose

compound

1,5 kg  
41600002

4 u



Dose: 30-50 g/kg

\*natural colouring



### Violet

compound

1,5 kg  
41600000

4 u



2,5 kg  
41600001

2 u

Dose: 30-50 g/kg

\*natural colouring




## Alcohol compound







### Málaga


	1,5 kg 00405000		4 u
	3 kg 00405001		2 u

 Dose: 80 g/kg





### Caipiriña

	1,25 kg 00405010		4 u
	2,5 kg 00405011		2 u

 Dose: consult




### Variegato de Málaga


	1,5 kg 00405050		4 u
---	--------------------	---	-----

 Dose: qs





### Piña colada


	1,5 kg 00405012		4 u
	6 kg 00405013		2 u

 Dose: consult



### Rum and raisins


	1,25 kg 00405002		4 u
---	---------------------	---	-----

 Dose: 80 g/kg







### Whisky


	1,5 kg 00405014		4 u
---	--------------------	--	-----

 Dose: consult



### Mojito


	1,5 kg 00405004		4 u
	2,5 kg 00405005		2 u

 Dose: consult



### Marc de champagne


	1,5 kg 00405016		4 u
---	--------------------	--	-----

 Dose: consult



### Beer


	1,25 kg 00405006		6 u
---	---------------------	---	-----

 Dose: consult



### Bloody Mary


	1,45 kg 00405018		4 u
---	---------------------	--	-----

 Dose: consult



### Gin Tonic

	1,5 kg 00405008		4 u
---	--------------------	---	-----



 Dose: consult




## Fiction compound





### Cola


	1,5 kg 52000200		4 u
---	--------------------	---	-----

 Dose: 80 g/kg





### Sky


	1,5 kg 52000205		4 u
---	--------------------	--	-----

 Dose: 30-50 g/kg





### Choco-mint

	1,5 kg 52000215		4 u
---	--------------------	---	-----

 Dose: 30-50 g/kg



### Variegato black chocolate peta crispy

	2,25 kg 52000250		2 u
---	---------------------	--	-----

 Dose: - g/kg



### Chewing gum

	1,5 kg 52000210		4 u
---	--------------------	---	-----

 Dose: 30-50 g/kg



## Toppings



**Topping curacao blue**



1 kg  
54150022



15 u



**Topping raspberry**



1 kg  
54150024



15 u



**Topping strawberry**



1 kg  
54150026



15 u



**Topping kiwi**



1 kg  
54150030



15 u



**Topping mango**



1 kg  
54150032



15 u



**Topping passion fruit**



1 kg  
54150034



15 u



**Topping banana**



1 kg  
54150038



15 u



**Topping lemon**



1 kg  
54150042



15 u



**Topping coco**



1 kg  
54150046



15 u



**Topping amarena**



1 kg  
54150050



15 u



**Topping wild berries**



1 kg  
54150052



15 u



**Topping crema catalana**



1 kg  
54150077



15 u



**Chocolate cream**

sauce



1 kg 54250120



15 u



**Chocolate cream hazelnut**

sauce



1 kg 54250122



15 u



**White chocolate cream**

sauce



1 kg 54250124



15 u



**Topping chocolate**

sauce



1 kg 54150018



15 u





FREEZE DRIED  
& C R I S P I E S





## Olives **freeze-dried**



### Green olive

freeze-dried slices



100 g  
44050390



12 u



### Black olive

freeze-dried slices



75 g  
44050392



6 u



### Whole green olive

freeze-dried



100 g  
44050391



6 u



### Whole black olive

freeze-dried



100 g  
44050394



6 u



## Olive **flour**



### Green olive flour

freeze-dried



400 g  
00050524



6 u



### Black olive flour

freeze-dried



150 g  
44050393



12 u



### Refined olive flour

freeze-dried



500 g  
00050522



- u



# Freeze dried herbs and plants



FREEZE DRIED  
& CRISPIES

The technologie of freeze drying offers the best way to have in a dry texture the natural flavour of herbs and plants.



**Oregano freeze dried**

20 g  
47800008 6 u



**Rosemary freeze dried**

70 g  
47800000 12 u



**Tarragon freeze dried**

40 g  
47800012 12 u



**Dill freeze dried**

40 g  
47800010 12 u



**Salad herbs freeze dried**

70 g  
47800021 12 u



**Thyme freeze dried**

35 g  
47800002 12 u



**Parsley freeze dried**

50 g  
47800004 12 u



**Basil freeze dried**

40 g  
47800006 12 u



**Juniper powder**

150 g  
48000253 12 u



**Green mint freeze dried**

60 g  
47800014 6 kg





## Freeze dried shoots and sprouts

new



**Basil cress freeze-dried**

7,5 g  
47900108

12 u



**Coriander cress freeze-dried**

10 g  
47900118

12 u



**Honey cress freeze-dried**

4 g  
47900120

12 u



**Radish cress freeze-dried**

10 g  
47900136

12 u



**Lemon cress freeze-dried**

9 g  
47900111

6 u



**Black radish cress freeze-dried**

10 g  
47900134

6 u



**Parsley cress freeze-dried**

7,5 g  
47900126

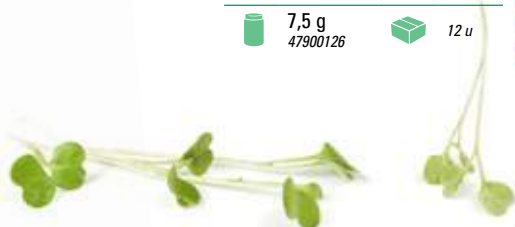
12 u



**Red mustard cress freeze-dried**

6 g  
47900128

12 u



**Rucula cress freeze-dried**

11 g  
47900132

12 u



**Red beet cress freeze-dried**

5 g  
47900138

12 u



**Forest cress freeze-dried**

10 g  
47900142

12 u



**Pea cress freeze-dried**

10 g  
47900139

12 u



**Salicornia cress freeze-dried**

15 g  
47900136

12 u



**Deco cress freeze-dried**

5 g  
47900131

12 u





new

# Freeze dried shoots and sprouts



FREEZE DRIED  
& CRISPIES



**Green olives cress  
freeze-dried**

3,7 g  
47900119 12 u



**Sunflower sprouts  
freeze-dried**

36 g  
47900129 12 u



**White radish sprouts  
freeze-dried**

35 g  
47900137 12 u



**Purple radish sprouts  
freeze-dried**

20 g  
47900123 6 u



**Chives freeze-dried**

10 g  
47900130 12 u



**Garlic sprouts  
freeze-dried**

19 g  
47900107 6 u



**Citra leaves  
freeze-dried**

6 g  
47900103 12 u



**Balloon leaves  
liofilizado**

3,5 g  
47900145 12 u



**Tangy leaves  
freeze-dried**

3 g  
47900127 12 u



**Acid leaves freeze-dried**

4,5 g  
47900143 12 u



**Shiso green leaves  
freeze-dried**

5,5 g  
47900115 6 u



**Shiso purple leaves  
freeze-dried**

4,5 g  
47900152 12 u



# Freeze-dried vegetables



## Mini radicchio (red chicory)

freeze-dried

52 g  
47900133

6 u



new



## Sliced mini cauliflower

freeze-dried

35 g  
47900135

12 u



new



## Adzuki bean sprout

freeze-dried

200 g  
47900141

12 u



new



## Zucchini with flower

freeze-dried

12 g  
47840028

12 u



new



## Whole green asparagus

freeze-dried

35 g  
47400003

6 u



## Whole white asparagus

freeze-dried

25 g  
47400005

6 u



## Celery

freeze-dried

10 g  
47400002

6 u



## Spinach

freeze-dried

40 g  
47400006

6 u



## Tomato slices

freeze-dried

25 g  
47400009

6 u



## Cherry tomato halves

freeze-dried

50 g  
47400010

6 u



## Parsnip

freeze-dried

50 g  
47400017

6 u



## Red beet slices

freeze-dried

40 g  
47400013

6 u



## Kidney beans

freeze-dried

150 g  
47400016

12 u



## Onion slices

freeze-dried

20 g  
47400019

6 u



## Mini cucumber

freeze-dried

90 g  
47900113

12 u



new



# Freeze dried vegetables



## Peas

freeze-dried

100 g  
47400012

12 u



## Corn

freeze-dried

200 g  
47400001

6 u



## Green asparagus slices

freeze-dried

30 g  
47400004

12 u



## Broccoli

freeze-dried

30 g  
47400011

6 u



## Green jalapeño

freeze-dried

20 g  
47400029

6 u



## Red jalapeño

freeze-dried

75 g  
47400030

12 u



## Shallots

freeze-dried pieces

50 g  
47400020

12 u



## Chives

freeze-dried

20 g  
47400021

12 u



## Bell pepper green

freeze-dried

15 g  
47400027

6 u



## Bell pepper red

freeze-dried

50 g  
47400028

12 u



## Spring onions

freeze-dried

25 g  
47400022

6 u



## Fried onions crispy

freeze-dried

300 g  
47400023

6 u



## Pearl onion

freeze-dried

60 g  
47400031

6 u



## Garlic

freeze-dried pieces

100 g  
47400025

12 u



## Wild garlic

freeze-dried

60 g  
47400026

12 u







FREEZE DRIED  
& CRISPIES

# Freeze-dried roast vegetables

new



## Slices of roast pepper

in a wood-fired oven



40 g  
47140000



- u



## Whole roast pepper

in a wood-fired oven



200 g  
47140001



- u



## Roast aubergine

in a wood-fired oven



25 g  
47140002



- u



## Roast onion

in a wood-fired oven



150 g  
47140003



- u



# Freeze dried truffle



## Black Truffle freeze dried

slices

5 g 49010022 15 u



## Black Truffle freeze dried

shavings

5 g 49010020 18 u

FREEZE DRIED  
& CRISPIES



## Black Truffle freeze dried

powder



# Freeze dried mushrooms



## Mushrooms (bolete)

whole freeze dried

50 g 49020003 6 u



## Mushrooms (bolete)

slices freeze dried

40 g 49020002 6 u



## Mushrooms (bolete)

powder freeze dried

100 g 49020000 6 u



## Morels

whole freeze dried

20 g 49020007 6 u



## "Llanega blanca" (hygrophorus glyociclus)

whole freeze dried



## "Llanega negra"

whole freeze dried



## Black chanterelle

whole freeze dried

20 g 49020006 6 u



## Assorted of mushrooms

wholes freeze dried

30 g 49020005 6 u



# Freeze-dried flowers

new

## Freeze-dried Apple blossom

5 g  
47840010

12 u



## Freeze-dried Sweet mint

20 g  
47840018

12 u



## Freeze-dried Electric blossom

22 g  
47840022

12 u



## Freeze-dried Bean blossom

7 g  
47840012

12 u



## Freeze-dried Oregano blossom

5 g  
47840024

12 u



## Freeze-dried Salty blossom

15 g  
47840014

6 u



## Freeze-dried Jasmine blossom

11 g  
47840020

12 u



## Freeze-dried orange tagete

10 g  
47840026

12 u



## Freeze-dried pink rose petals

15 g  
47840042

12 u



## Freeze-dried yellow rose petals

15 g  
47840036

12 u



## Freeze-dried ochre rose petals

15 g  
47840038

12 u



## Freeze-dried purple rose petals

15 g  
47840040

12 u



## Freeze-dried white rose petals

15 g  
47840034

12 u



## Freeze-dried red rose petals

15 g  
47840030

12 u





# Freeze dried flowers



**Petals marygold**

25 g 47840006 6 u



**Violet Cornuta**

10 g 47840002 6 u



## Dry flowers



**Petal marygold**

40 g 41200010 6 u



**Chamomile flower**

100 g 41200014 6 u



**Hibiscus**

100 g 41200012 6 u



**Lavender**

100 g 41200015 6 u



**Roses buds**

150 g 41200012 6 u



**Petal blueberry**

40 g 41200016 6 u



**Petal red rose**

80 g 41200013 6 u



**Jasmine**

60 g 41200017 6 u



**Mix of dried flowers**

50 g 41200022 6 u



## Dried fruit



**Dehydrated papaya**

1 kg

new



**Dehydrated mango**

1 kg

new



**Tropical cocktail**

1 kg

new



**Dehydrated strawberries**

2,5 kg  
44040017

2 u



**Dried Cranberry**

1,2 kg  
44040031

- u



**Dehydrated cherries**

1 kg

new



**Strip dried apricot**

1 kg

new



**Strip dried peach**

1 kg

new



**Dried apricot**

3 kg  
44040003

2 u



**Dried banana**

2,5 kg  
44040011

2 u

# Dried fruit



FREEZE DRIED  
& CRISPIES



**Dried apple**

2,5 kg  
44040007

2 u



**Boneless date**

1 kg

new



**Dried coconut cubs**

2,5 kg  
44040013

2 u



**Coconut slices**

250 g  
44050120

6 u



**Coconut mashed**

800 g  
44050105

2 u



**Ocellaire dried figs**

1 kg

new



**Dried fig**

2,5 kg  
44040005

2 u



**Dried pieces fig**

2,5 kg  
44040021

2 u



**Dried plum**

3 kg  
44040001

2 u





## Dried fruit



**Boneless plums**

1 kg

new



**Malaga raisins**

1 kg

new



**Thompson raisins**

1 kg

new



**Dried sultanina grape**

2,5 kg  
44040019

2 u



**Dried white grape**

2,5 kg  
44040009

2 u



**Dried sultanas grape**

5 kg  
44050007

1 u



## Chestnut



**Pilonga dried chestnut**

whole

1 kg

- u



**Chestnut**

freeze dried

300 g  
440500361

6 u



**Chestnut dried flour**

powder

800 g  
45450010

14 u



**Montblanc marron paste**

paste

1,5 kg  
44201205

9 u



**Montblanc chestnut puree**

paste

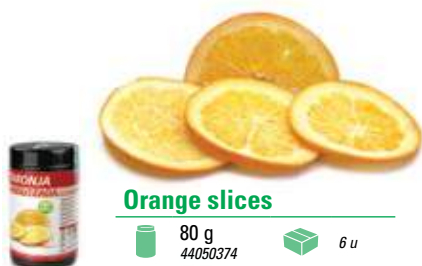
1,3 kg  
45450013

4 u

# Freeze dried fruit



FREEZE DRIED  
& CRISPIES



**Orange slices**

80 g  
44050374

6 u



**Lemon slices**

60 g  
44050372

6 u



**Apple slices**

50 g  
44050369

6 u



**Pear slices**

60 g  
44050358

6 u



**Banana slices**

100 g  
44050379

6 u



**Kiwi slices**

75 g  
44050380

6 u



**Pineapple triangles**

45 g  
44050376

6 u



**Mango cubs**

150 g  
44050359

6 u



**Pasion fruit halves**

70 g  
44050378

6 u



**Lychee pieces**





400 g  
44050396

2 u

## Freeze dried fruit



### Whole raspberry

	75 g 44050300		6 u
	375 g 44050800		2 u







### Whole blackcurrant

	80 g 44050350		12 u
	1 kg 44050850		2 u



### Whole amarena

	80 g 44050360		6 u
	1 kg 44050383		2 u





### Whole blackberry

	80 g 44050356		6 u
	400 g 44050856		2 u





### Strawberry cuts

	75 g 44050325		6 u
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### Strawberry slices 5-7 mm

	250 g 44050304		2 u
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### Whole strawberry

	60 g 44050352		6 u
	280 g 44050851		2 u





### Wild strawberry

	80 g 44050354		6 u
	2 kg 44050854		1 u



### Whole blueberry

	60 g 44050335		12 u
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## Fruit crispy

Kosher is referring to the food which fulfills the requirements of the Jewish law. Kosher in Hebrew means "suitable, appropriate", related to "correct, legitimate"



### Lime crispy 2-10 mm

300 g  
44050539 6 u



### Mango-pasion fruit crispy 2-10 mm

250 g  
44050554 6 u



### Fig crispy 2-5 mm

300 g  
44050527 6 u  
1,4 kg  
44050627 2 u



### Banana crispy 0-10 mm

250 g  
44050518 6 u  
1,2 kg  
44050602 2 u



### Apricot crispy 1-5 mm

200 g  
44050520 6 u  
1,2 kg  
44050600 2 u



### Pineapple crispy 2-10 mm

200 g  
44050522 6 u  
1 kg  
44050610 2 u



### Passion fruit 2-10 mm

200 g  
44050516 6 u  
1 kg  
44050608 2 u

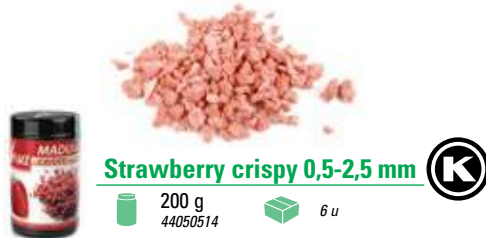


### Mango crispy 2-10 mm

250 g  
44050541 6 u



## Fruit crispy



## Wet proof crispy





## Wet proof crispy



### Yogurt wetproof

crispy

400 g  
44050900

6 u



## Freeze dried dairy products



### Yogurt

crispy

280 g  
00152500 6 u  
1,4 kg  
00152602 2 u



### Yogurt with strawberry

crispy

150 g  
00152513 6 u



### Yogurt with pomegranate

crispy

150 g  
00152514 6 u



### Capuccino

crispy

250 g  
00152502 6 u  
1,2 kg  
00152612 2 u



## Freeze dried coffee

### Freeze dried espresso coffee

freeze dried

250 g  
45500200 6 u



The different cultures of coffee beans and the technology of coffee. Freeze dried coffee and coffee flavour gives you the real taste of espresso.





## Southern seaweed dried



### Sea lettuce seaweed dried

dried


 25 g 47155000


 100 g 47155001



### Green seaweed Aonori dried

dried


 25 g 47155002


 100 g 47155003



### Seaweed Ogonori dried

dried


 25 g 47155004


 100 g 47155005



### Mix seaweed dried


dried


 25 g 47155006


 100 g 47155007

### Seaweed specie dried

dried

 20 g 47155009

 40 g 47155016

 200 g 47155010



## The flavours of sea



### Powdered sea water

Condiment powder

 250 g 09500000  12 u

The iodine flavour of sea low sodium.

Use like salt and can cause a heating effect in the mouth or liquid where applicable. Seasoning. Do not ingest directly.



### Umami of sea


flavour of sea in powder

 250 g 09500006  12 u



### Freeze Dried Oyster Meet

powder

 250 g 09500002  12 u



### Freeze Dried Mussel Meet


powder

 250 g 09500004  12 u



### Freeze dried prawn


powder

 25 g 09500008



### Seaweed dehydrated

powder

 250 g 09500011  12 u



### Freeze dried cuttlefish ink

powder

 250 g 09500014 1 u





E X T R A C T  
P O W D E R S



## Mint



### Natural extract of green mint

powder

500 g  
47200000

6 u



## Tea



### "Matcha E" green tea

powder

350 g  
47200038

6 u

1 kg  
47200037

2 u

new



### "Matcha A" Bio green tea

powder

350 g  
47200034

- u

1 kg  
47200031

- u



### "Matcha C" Bio green tea

powder

350 g  
47200033

- u

1 kg  
47200032

- u



## Powdered flowers natural extracts



### Chamomile natural extract

powder

500 g  
47200010

6 u



### Jasmine natural extract

powder

300 g  
47200016

6 u



### Red fruits-hibiscus natural extract

powder

500 g  
47200004

6 u



## Liquorice



### Powdered liquorice roots

250 g  
48000211

12 u



### Natural extract of liquorice powder

250 g  
47200002

6 u



## Wasabi



### Green wasabi powder (Origin Japan) 🇯🇵

200 g  
48000213

12 u





# Powdered natural extracts



EXTRACTS  
POWDERS



## Carrot

natural extract in powder

500 g  
47300002

6 u



## Celery

natural extract in powder

350 g  
47300000

6 u



## Artichoke

natural extract in powder

400 g  
47300006

6 u



## White asparagus

natural extract in powder

500 g  
47300008

6 u



## Tomato

natural extract in powder

750 g  
47300014

6 u



## Cauliflower

natural extract in powder

400 g  
47300004

6 u



## Tomato flakes

natural extract in powder

300 g  
47300013

6 u



## Roasted peppers

natural extract in powder

- g  
47300019

6 u



## Japanese Murasaki-imo purple potato

natural extract in powder

- g

- u



## Pumpkin

extract in powder

- g

6 u



## Corn

natural extract in powder

- g

- u



## Red beet

natural extract in powder

300 g  
47300016

12 u



## Fruit in powder



**Orange in powder**

600 g  
44050434

6 u



**Lemon stabilized**

750 g  
44050427

6 u



**Lemon in powder**

600 g  
44050432

6 u



**Apple in powder**

700 g  
44050401

6 u



**Peach in powder**

600 g  
44050436

12 u

3 kg  
44050437

2 u



**Banana in powder**

700 g  
44050403

2 u



**Pineapple in powder**

700 g  
44050407

2 u



**Wild fruit in powder**

700 g  
44050411

2 u



**Strawberry  
scales-pipettes**

500 g  
44050415

6 u



# Fruit in powder



**Raspberry in powder**

300 g  
44050302 6 u  
10 kg  
44050308



**Strawberry in powder**

500 g  
44050306 2 u



**Pasion fruit in powder**

700 g  
44050409 6 u



**Mango in powder**

700 g  
44050405 6 u



**Lime in powder**

600 g  
44050440 6 u



**Coconut milk in powder**

400 g  
44050413 6 u



**Lemon flakes**

300 g  
44050438 6 u



**Pineapple flakes**

450 g  
44050439 6 u





## Liofruit

### Stabilized fruit in powder



#### Liofruit Ace

1 kg  
52020000

6 u



#### Liofruit Lemon

1 kg  
52020011

6 u



#### Liofruit Peach

750 g  
52020014

6 u



#### Liofruit Watermelon

750 g  
52020005

6 u



#### Liofruit Raspberry

750 g  
52020018

6 u



#### Liofruit Strawberry

700 g  
52020009

6 u



#### Liofruit Melon

750 g  
52020012

6 u



#### Liofruit Pineapple

750 g  
52020002

6 u



soups  
sauces  
battered  
ice creams  
slushy

**Ice cream:**

1L of water or milk / 500g liofruit

**Slushy:**

1L of water or milk / 250g liofruit



## Powdered smoke



EXTRACT  
POWDERS



### Powdered smoke

natural aroma



500 g  
52005003



6 u



### Oak smoke aroma

powder



500 g  
52005006



6 u



### Grilled

powder



400 g  
52005005



6 u



## Powdered essence of meat



### Grilled

powder



400 g  
52005005



6 u

Dose: 5 g/kg



### Boiled beef

powder



200 g  
46181002



12 u

Dose: 5 g/kg



### Boiled chicken

powder



200 g  
46181004



12 u

Dose: 5 g/kg



### Lamb

powder



200 g  
46181006



12 u

Dose: 5 g/kg



## Wine and vinegar powder



### Type cabernet wine



200 g  
00405500



12 u



### Balsamic vinegar



250 g  
00405504



12 u



### Apple vinegar



300 g  
00405502



12 u



## Dulce de leche



### Dulce de leche

powder



500 g  
00152000



6 u



7 kg  
00152002



## Powdered cheese and dairy products



### Emmental cheese type

natural powder aroma

500 g  
00151516 6 u  
15 kg  
00151517



### Gouda cheese type

natural powder aroma

500 g  
00151510 6 u



### Blue cheese type

natural powder aroma

500 g  
00151518 6 u  
25 kg  
00151618



### Italian cheese type

natural powder aroma

500 g  
00151520 6 u



### Cheddar type cheese

natural powder aroma

500 g  
00151508 6 u



### Mascarpone freeze dried

natural powder

400 g  
00151502 6 u



### Mediterranean acid yogurt

natural powder

1 kg  
00151002 6 u



### Quark type cheese

aroma powder

2,5 kg  
00151500 6 u



### Acid free yogurt

natural powder

2,5 kg  
00151000 6 u



### Fresh cream freeze dried

natural powder

400 g  
00150410 6 u  
2 kg  
00150411 2 u



### Milk 1 % fat

natural powder

500 g  
00150512 6 u  
15 kg  
00150516  
25 kg  
00150510



### Milk 26 % fat

natural powder

500 g  
00151507 6 u  
15 kg  
00150518  
25 kg  
00150505



### Butter

natural powder

400 g  
00150103 6 u



### Goat cheese

natural powder aroma

500 g  
00151512 6 u



### Living yogurt

powder living ferment

1 kg  
00151013 6 u



### Mozzarella cheese

natural powder aroma

500 g  
00151514 6 u  
15 kg  
00151515 1 u





# Losa

COLOURINGS



## Natural colouring **in powder** hidrosolubles



### **Black**

natural powder

20 g 59400100



### **Violet**

natural powder

60 g 59400104



### **Brown**

natural powder

80 g 59400106



### **Brown pale**

natural powder

60 g 59400108



### **Pink**

natural powder

70 g 59400110



### **Red Burgundy**

natural powder

50 g 59400112



### **Red cherry**

natural powder

60 g 59400114



### **Red Hibiscus**

natural powder

50 g 59400116



### **Betterave**

natural powder

60 g 59400126



### **Green mint**

natural powder

60 g 59400122



new

# Natural colouring in powder

hidrosolubles



## Green olive

natural powder

70 g 59400120



## Yellow Mustard

natural powder

60 g 59400124



## Lemon yellow

natural powder

60 g 59400128



## Orange Carotene

natural powder

70 g 59400130



## Orange Paprika

natural powder

60 g 59400132



## Orange skin

natural powder

70 g 59400134



## hidrosolubles / liposolubles



## White liposoluble

natural powder

60 g 59400102



## Black liposoluble

natural powder

30 g 59300015





# Liquid natural colouring



## Straw yellow

liquid

100 g 59400006

1 kg 59400015



## Yellow banana

liquid

100 g 59400008



## Yellow Mustard

liquid

100 g 59400010



## Orange Carotene

liquid

100 g 59400018



## Orange skin

liquid

100 g 59400016



## Orange Paprika

liquid

100 g 59400022

1 kg 59400050



## Red natural

liquid

100 g 59400040

1 kg 59400041



## Red Burgundy

liquid

100 g 59400038

1 kg 59400049



## Magenta natural

liquid

100 g 59400044

1 kg 59400045



## Green kiwi

liquid

100 g 59400028



## Green Chlorophyll

liquid

100 g 59400030

1 kg 59400037



## Green mint

liquid

100 g 59400024

1 kg 59400027



## Blue natural

liquid

100 g 59400054

1 kg 59400064



## White natural

liquid

100 g 59400046

1 kg 59400047



## Brown Malta

liquid

100 g 59400052



## Black coal

liquid

100 g 59400048

Approximate colour result.

# Colouring moving colors



## Lombarda moving

liquid

100 g 59400004

PH Basic Neutral Acid



## Sambucus moving

liquid

100 g 59400002

PH Basic Neutral Acid



## Dracula moving

liquid

100 g 59400000

PH Basic Neutral Acid

Approximate colour result.

new

# COLOR PASTE



**Red hot**  
paste

200 g 59100600



**Strawberry red**  
paste

200 g 59100602



**Mint green**  
paste

200 g 59100604



**Lemon yellow**  
paste

200 g 59100606



**Egg yellow**  
paste

200 g 59100608



**Orange**  
paste

200 g 59100610



**Brown**  
paste

200 g 59100612



**Violet**  
paste

200 g 59100614



**Blue**  
paste

200 g 59100616



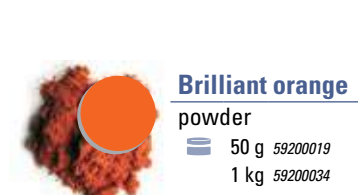
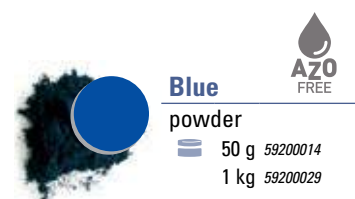
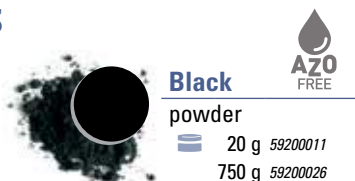
**White**  
paste

200 g 59100618



Colorant paste, soluble or dispersible  
in water, fat, toppings, etc.  
Indicated for pastry and confectionery

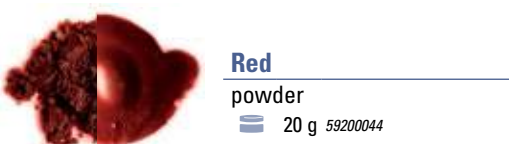
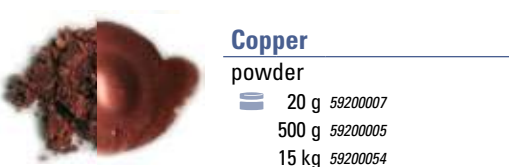
## Colouring powder



Approximate colour result.



## Metallic colouring



Approximate colour result.



## Lac (soluble) colouring



### Orange

powder

30 g 59300003  
200 g 59300053



### Brown

powder

30 g 59300013  
200 g 59300063



### Yellow

powder

30 g 59300001  
200 g 59300051



### Green

powder

30 g 59300011  
200 g 59300061



### Red

powder

30 g 59300005  
200 g 59300055



### Burgundy

powder

30 g 59300007  
200 g 59300057



### Blue

powder

30 g 59300009  
200 g 59300059



Approximate colour  
result.



## Fluorescent colouring



### Glow

powder

100 g 59200050



premium ingredients  
modern gastronomy

# Losa

premium ingredients  
modern gastronomy

## Montblanc mousse

Chestnut Confit  
COLD CONFIT®



Vegetable  
Gelling Agent  
in powder



Powdered  
Instangel

Esmeralda Bio  
white chocolate



Montblanc  
Chestnut  
puré



Freeze dried strawberry  
in powder

Strawberry  
Fruit & Sauce

Gelespessa

Icing Sugar



Powdered  
Albumin



Grated Coconut



Powdered  
Coconut Milk



Instangel

Vainilla Bourbon  
concentrate paste



Albuwhip

Maltosec

Emulsion Foam Bubb  
minola Nube Marshmellow  
Sauce Soup Coullis Vinaigret  
uetti Cann Macaroni Pã  
ron Crumt  
inache Gia  
ida Crema  
rbuja Air  
izado Gom  
m Sauce  
Chocolate and  
Apple Purée

itino Bavaoise Esponja  
Glasa Cobertura Juice Smo  
rification Caviar Coulant Crèn  
jit Glaze C  
armelade C  
iche Gland  
gretta Caramelo Decoración  
ousse Semifrio Bavaoise  
Glaseado C  
pherificac  
jit Glaze C  
armelade C  
iche Gland  
ireta Carar

alea Mantecado Merengue  
Soft-Drink Spongecake Caki  
mel Pannacotta Pudding R  
rshmallow  
ousse Sem  
iburguesa Tartar Brioche  
ar Crocant Girlache Garraj  
ompota Jalea Mantecado  
ioothie Sof  
Caramel Pi  
rshmallow  
ousse Semifreddo Bavaoise  
iburguesa Tartar Brioche Ba  
ar Crocant Girlache Garrapi

Hojaaldré M.  
Caramel Suga  
Crispy Tuile De  
bet Parfait Biscu  
ad Brloc ve Rhum  
a Gnocci Spaghetti  
ocho Cak  
Soufflé M  
Pastry C  
Biscuit Crispy Tuile Dehyd  
Foaming milk  
ige Bread  
Gelatina G  
Bizcocho

Sorbete Parta  
runchy Nougat  
ze Dried Gelatin  
Puff Pastry M  
ira Fryin  
Deshidrat  
leria Bat  
s Helado  
ration C  
reeze Ch  
Puff Pa  
ira Fryin  
Deshidrat  
leria Bat  
Al-Coating Crea  
Paste Gnocchu  
le Meringue So  
annacot a Puddin  
sion Espi  
cuit Glac  
mel-Coat  
Chocolate mousse  
Millefeuille  
rino Burgu  
flan Pann  
imo Air  
glace Granizad  
Al-Coating Crea  
Paste Gnocchu  
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sion Espi  
cuit Glac  
mel-Coat  
Chocolate mousse  
Millefeuille  
rino Burgu  
flan Pann  
imo Air



DEEP FRIED  
TEXTURES





## Tempuras



### Wheat tempura

	500 g 00050800		6 u
	10 kg 00050801		

**Properties:** Mix flour and impeller  
**Use:** The crispiest of all



### Orient tempura

	500 g 00050802		6 u
	2,25 kg 00050803		2 u

**Properties:** Wheat, corn and yeast.  
**Use:** Tempura with yolk.



### Protempura

	300 g 00050804		6 u
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**Properties:** Wheat bran and flour  
**Use:** For crispier batters



### Soft tempura

	500 g 00050806		6 u
	2,25 kg 00050807		2 u

**Properties:** Wheat, corn, egg and yeast.  
**Use:** Battered type "Romana".

new

## Fry glu



### Fry glu

	500 g 00050809		6 u
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**Dose:**  
250 g/L water

**Properties:** Mix of and texturizers for replacing egg when coating in batter. It has a sealing effect and holds stuffing really well.  
**Use:** Mix in cold while strongly shaking.  
**Application:** Coat ingredients with this powder before coating in batter.  
**Observations:** White powder. Mix with cold liquid.  
**Elaborations:** Croquettes and other coatings in batter, where the inside can well be liquid.



# Air bag



DEEP FRIED  
TEXTURES



## Puffed rice

200 g  
00050300

6 u



## Pork air bag

flour

600 g  
58400000

6 u

3 kg  
58400014

2 u



## Pork air bag

grainy

750 g  
58400002

6 u

3,25 kg  
58400012

2 u



## Corn air bag

grainy

750 g  
58400004

6 u



## Potato air bag

grainy

750 g  
58400006

6 u



## Potato air bag

flour

650 g  
58400005

6 u



## Free air bag

powder

600 g  
58400018

6 u

Dose:  
200 g/L

**Properties:** Mix of rice starch and Kuzu. It turns crunchy when mixed with any liquid, dried and then fried.

**Use:** Whip in cold temperature by stirring strongly, then boil. Shape or stretch between 1 and 3 mm and dry it for 12 hours at 50°C. Deep-fry at 220°C for 5 seconds.

**Observations:** Avoid mixing with oily substances or liquids with high levels of sugar.





DEEP FRIED  
TEXTURES

# PANKO · BREAD FOR FRY





nuevo



## WHEAT PANKO



### Wheat Panko flakes

	200 g	09111002		- u
	1,2 kg	09111016		
	20 kg	09111013		- u






### Granulated wheat Panko

	300 g	09111017		- u
	1,2 kg	09111022		
	12,5 kg	09111033		



### Wheat Thin Panko

	500 g	09111015		- u
	1,5 kg	09111020		



## CORN PANKO



### Wheat corn flake




	400 g	00050614		- u
	1,2 kg	00050612		



## OAT PANKO



### Panko oat flake

	500 g	09111038		- u
	1,5kg	09111039		





## POTATO PANKO



### Potato panko flakes

1,25 kg 09111030 - u



### Square potato

1 kg 09111031 - u



### Potato Panko crumb

500 g 09111034 - u

1,5kg 09111035



### Potato Panko strips

500 g 09111036 - u

1,5kg 09111037



## PEA PANKO



### Panko pea crumb (pea)

300 g 09111040 - u

1,2kg 09111041



## RICE PANKO



### Rice Panko flake

300 g 09111042 - u

1,2kg 09111043



# TEXTURES



What we usually call “texturizers” or “texturas” presents a recently implanted gastronomic neologism in order to describe an ancient gastronomic and confectionary phenomenon: The modification of texture or consistence of primary aliments in order to create a new way of consuming them. Almost the whole span of traditional or modern pastry could be included into this description, as well as bread making itself or even a big part of culinary elaborations. Ice cream is a texture, as well as puff pastry. Bread is a texture of flour based on the technology of fermentation; a sauce, a mousse, a macarron, even fresh pasta is a texture. Therefore, we could state, that the history of elaborating food, from the Palaeolithic times on, consists in a constant development of Texturizers in which we could transform primary ingredients.

In the strict sense, this neologism applies on the products and applications, fruit of the incorporation of new texturizers into gastronomy and pastry for the last 10 years. However, we have to keep in mind that these “new” texturizers will enter some day into the canon and it’s important to understand that its technologic function doesn’t really differ so much from the ancient ones. There will be new elaborations, maybe the most famous ones, thanks to the applications developed by the vanguardian cuisine, but these new texturizers will also be applied on the ancient elaborations and even create different

ones. Altogether, this “magma” will be over the next years part of the canon of classic gastronomy.

**Texturizers are taste and colourless texture modifiers which respect the organoleptic characteristics of the ingredients to be transformed to its maximum**

Texturizers, in a strict sense, are a series of ingredients modifying uncoloured and tasteless Texturizers, which origins can be tracked back to the process of alimentary industrialisation starting at the end of XIX century and have played an enormous role in the stabilization, conservation and creation of new ways of ingesting food.

In gastronomic applications it’s very important that the texturizing purpose isn’t accompanied by any flavour, in order to increase and respect fully the flavours one wish to modify.

In Its total, these new texturizers have the following basic criteria in common in order to understand the modern gastronomy:

- Flavour neutrality
- Maximum respect for the flavour to texturize
- Maximum efficiency in texture to be developed
- In case of mixed elaborations, the goal is always to degrease the degree of difficulty regarding the dosage of application



**HONEY AND RIPE TOMATO ICE CREAM**  
*Procrema*

**BASIL CURD**  
*Propannacota (lota)*

**RASPBERRY CURD**  
*Gelcrem cold*



Consult application videos on **www.sosa.cat**

We offer you a wide range of videos as reference to consult different applications and use of our products; a useful tool as base of inspiration creating new recipes.



# Texturizers classification

## EMULSIFIERS



Lecitina de soja  
Emulsifying paste  
Sucro emul  
Glicerina  
Natur emul  
Liquid lecithin  
Cremor tártaro  
Glicemul  
Emulwhip  
Wax concept

## AIRING AGENTS



Baking powder  
Proespuma Cold  
Proespuma Hot  
Bubble  
Prosoufflé  
Whipping proteins

## THICKENING AGENTS



Goma xantana  
Goma Xantana Clear  
Gelespessa (Xantana)  
CMC  
Ultratex 3  
Puré Sosa  
Gelcrem hot  
Gelcrem cold  
Gelcrem universal  
Goma Arábica  
Goma Garrofi  
Goma Tara  
Goma Guar  
Goma Tragacanto  
Goma Konjac  
Pomada  
Promochi (Kuzu)

## GELLING AGENTS



Vegetal gelling  
Freeze veggie gel  
Elastic  
Agar Agar  
Agar Agar pure  
Metilgel  
Gelburguer  
Kappa  
Propannacotta (lota)  
Goma Gellan  
Pectina Jaune slow set  
Pectina Jaune rapid set  
Pectina xoco nappage X58  
Fruit Pectin NH  
Pectina Sugar Free  
Pectina Acid Free

## SPHERIFICATION



Alginat  
Clorur  
Gluconolactat  
Kit pH

## GELATIN

Gelatin hot in powder  
Silver/tray gelatin sheets  
Beef gelatin  
Fish gelatin  
Instangel  
Instangel fast  
Instangel beef  
Apple gelatin  
Neutral gelatin cold  
Concentrated neutral Nappage

## CREAMS

Traditional pastry custard powder  
Cold pastry custard powder  
Hot powdered pastry custard

## STABILIZERS

### FOR ICE CREAM



Procrema 5 Bio  
Procrema 15 Hot  
Procrema 35 Hot  
Procrema 50 Hot  
Procrema 100 Hot  
Procrema 50 Cold  
Procrema 100 Cold  
Procrema complete Cold  
Prodiet  
Prosorbet 5 soft neutral hot  
Prosorbet 7 soft neutral hot  
Prosorbet 100 Cold  
Neutral ice cream mix  
Profruit 100

### FOR MILK SHAKES

Promilk shake

### FOR MOUSSE

Neutral instant mousse  
Goma Guar  
Promousse

## PRESERVATIVES

Potassium sorbate granulated  
Liquid preservative

## FOILS

Sugar vel

## CHARGING AGENTS



Inulina  
Trehalose  
Maltosec

## EFFERVESCENT



Peta crispies neutral  
Peta crispies chocolate  
Fizz powder

## CRUNCHY

Florentine base  
Snack cover

## FREE MOLD

Free mold

## ANTIOXIDANTS

Antioxidant powder  
Natural liquid antioxidant for fat

## ENZYMES

Enzymatic fruit peeler  
Curdling agent

## DRYING

Dry sec

## ACIDS

Tartaric acid  
Citric acid  
Ascorbic acid

# Texturizers emulsifiers

## EMULSIFIERS

An emulsion is a more or less stable union of fatty and watery molecules. An emulsion is instable at the beginning and with the time the drops of the dispersed part tend to form groups, separating from the other part. It's what happens e.g., when you let rest a mixture of water and oil previously shaken. In order to avoid this phenomenon of dispersion, we use emulsifiers which situate itself at the outer limit layer between the drops and the homogenous phase.

The gastronomy and overall pastry, is a long lasting "love story" between these two types of molecules, apparently irreconcilables which unite in a gastronomic elaboration.

However, it will be difficult to find a gastronomic or pastry application without an emulsion. Practically, all traditional sauces try to solve a problem of emulsion and a quick enumeration of emulsions in kitchen and pastry indicate the importance of this subject: sauces mayonnaises, creams, ice creams, airs, soufflés, bundt cakes, ganache, mousse etc.

Our range of emulsifiers covers the necessities of emulsions in modern gastronomy, under the principle of maximum respect for the emulsified flavours.



### Lecitina de soja

**Dose:**  
**5-8 g/L**

Soy lecithin

500 g 59000016	6 uni.
2 kg 59000013	2 uni.
10 kg 59000017	1 uni.



**Properties:** Emulsifier, helps incorporation of air, in excess can alternate flavour  
**Use:** Mix in cold and bat in order to introduce air  
**Application:** Any kind of liquid  
**Observations:** Difficulties with alcohols and certain infusions  
**Elaborations:** **Airs / Ice creams**



### Emulsifying paste

**Dose:**  
**5-10 g/L**

Emulsifying paste. Mix of glicemul and sucroemul on water base

1 kg 59000000	6 u
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**Properties:** Very stable emulsions  
**Use:** Apply directly in cold  
**Application:** Any kind of liquid elaboration with some fat content  
**Observations:** White- ivory colour, slightly sweet flavour, neutral aroma  
**Elaborations:** **Emulsified vinaigrette / Fruit or vegetable mayonnaise without egg**  
 You can add a thickening agent in order to acquire a higher consistency (E.g. xantana, guar gum, ...)



### Sucro Emul

**Dose:**  
**5 g/kg max.**

Product derived from the esterification between saccharose and fatty acids

150 g 59000028	
500 g 59000009	6 uni.



**Properties:** Emulsifier.  
**Use:** Dissolve in the watery part of the elaboration and add to the rest afterwards  
**Application:** Any kind of liquid with some water content  
**Observations:** In the field of gastronomy it permits the elaboration of hot and alcoholic airs  
**Elaborations:** **Increases the volume of bread dough and bundt cakes, stabilizes lactic mixes, ice cream, pastry custards, airs, etc.**

## Texturizers emulsifiers



### Glicerina

Glycerine. Vegetable glycerol

	1,5 kg 59000004		6 uni.
	20 kg 59000006		1 uni.

 **Dose:**  
**5-10 g/kg** antic-freezing agent

 **Dose:**  
**2-3 g/kg** emulsifier



**Properties:** Anti-freezing agent, emulsifier, helps union between fat molecules and water  
**Use:** Mix with desired preparation  
**Application:** Ice cream, ganaches, any kind of elaboration containing water and fat  
**Elaborations:** **Ice cream / Sorbets / Bundt cakes / Pralinés / Trufas / Mousses**



### Natur emul

Citrus fibre powder with xanthan

	500 g 59000025		6 u
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 **Dose:**  
**2-15 g/kg**

**Properties:** Moisturizing, stabilising and emulsifying. Fat substitute  
**Use:** Apply directly, cold or hot, stirring to incorporate  
**Application:** Any type of batter or liquid.  
**Observations:** Subtly yellowish powder. Partially soluble in fat, very soluble in liquid.  
**Elaborations:** It is used in confectionery and sauces to substitute some of the fat / Beverage stabilizer and texture enhancer, providing the sensation of pulp in the mouth / Sauce thickener and emulsifier / Emulsifier sponge cake and batters.



### Liquid lecithin

Liquid lecithin

	200 g 59000012		
	4,5 kg 59000008		1 u

 **Dose:**  
**5-8 g/L**

**Properties:** Fat emulsifying.  
**Use:** Apply directly, cold or hot, stirring to incorporate  
**Application:** Any type of fats and/or liquids  
**Observations:** Amber coloured liquid, difficult to dissolve in hard alcohol.  
**Elaborations:** **Water-fat emulsions / Oil- and liquid-based froths / Chocolate and bonbon emulsifier.**



### Cremor tártaro

Potassium bitartrate

	1 kg 59000023		- u
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 **Dose:**  
**1 -3 gr/ Kg**

**Properties:** Stabilizer and emulsifier, impedes crystallization of sugar  
**Use:** Apply directly in cold and incorporate blending  
**Application:** Any kind of liquid  
**Observations:** White smooth powder  
**Elaborations:** In combination with bicarbonate, increases volume of pastry dough/ helps stabilizing whipped egg whites and cream/ Avoids crystallization of sugar in caramel elaborations.



# Texturizers emulsifiers



## Glicemul



Dose:  
30-60 g/kg



Emulsifier derived from fat



- Properties:** Increases the fusion point of fat and creates with them more or less solid textures  
**Use:** Dissolve in hot, from 60°C on, and acts in cold  
**Application:** Always with a fatty medium, liposoluble  
**Observations:** Thermo-reversible, comes in little flakes  
**Elaborations:** Texturized oils / Nut butters

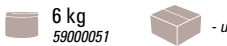


## Emulwhip



Dose:  
10-20 g / kg total batter.  
For fatty batters, from  
5 to 10g/kg total.

Emulsifier in concentrated paste



- Properties:** Emulsifier, stabilizer and multi-functional batter agent  
**Use:** Apply directly in cold when beating.  
**Application:** Any type of beaten or whipped batter  
**Observations:** White concentrated paste with a neutral flavour  
**Elaborations:** All kinds of cake, cream, ice cream, whipped butter, beaten eggs, meringues and all the preparations calling for the incorporation of air.



## Wax concept



Dose:  
0,5-3 g / 100 g

Natural bees wax



- Properties:** Thickener and coating agent  
**Use:** Dissolve it in fat to 65°  
**Observations:** Drops of cream colour



## Milk protein concentrate



Dose:  
0,5-2 %

powder



# WHIPPING PROTEINS



## Albuwhip

Substitute for egg white, foaming agent

500 g 00200510	6 uni.
5 kg 00200512	1 uni.
10 kg 00200514	1 uni.

- Properties:** Egg white protein  
**Use:** Mix in cold  
**Application:** Any kind of liquid  
**Observations:** Gives 25% more foam and is 5 times more stable than fresh egg white  
**Elaborations:** Meringues / Macarons / Marshmallows / Souffles / Sponge cakes / Mousses  
**Dose:** 80-100 g/kg



## Lactiwhip

Hydrolyzation of milk protein

500 g 00200520	6 uni.
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- Properties:** Foaming effect  
**Use:** Mix in cold  
**Application:** Any kind of liquid  
**Observations:** Substitute for Albumina  
**Elaborations:** Meringues / Macarons / Foams  
**Dose:** 5-20 g/kg

## Sojawhip

Soluble vegetal protein which derives from soy protein.

500 g 00200524	6 uni.
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- Properties:** Whipping effect, increases airing effect. Emulsifier and texturizer.  
**Use:** May be used for both cold and hot applications  
**Application:** Substitute for albumin for people allergic to egg  
**Observations:** Creates more stable foams  
**Elaborations:** Desserts, drinks, foams, candies, pastry, glazed products, meringues, mousses and marshmallow  
**Dose:** 10-40 g/kg

	Dose	Mousse	Meringue	Marshmallow	Coagulated	Foam	Air	Macaron	Sponge cake	Interaction with Xantana	Soufflé	Observations
Albuwhip	80-100g/kg	✓	✓	✓	✓	✓ unstable		✓	✓		✓	
Lactiwhip	5-20g/kg	✗	✓	✓	✗	✓	✓	✗	✗	✓	✗	Strengthens emulsion in pâte à bombe
Sojawhip	10-50g/kg	✓	✓	✓	✗	✓ more stable than Albuwhip		✗	✗	✓	✗	Leaves taste with the same dose for Albuwhip

# Texturizers airing agents

## AIRING AGENTS

The airing agents are on one side derived from emulsifiers.

In general, emulsions permit through agitation the incorporation of air molecules.

On the other side, albumin also works as an airing agent, acting in the whipping of meringues, mousses, marshmallows, etc.



### Baking Powder

Chemical rising agent. Baking powder.

1 kg  
59000010

6 u



Dose:

2-12 g / kg dough, depending on application.

**Properties:** Increases dough volume during cooking. Enhances fluffiness.

**Use:** Mix with flour before mixing with the other ingredients of the formula

**Área de aplicación:** Any type of pastry dough, often added to omelettes to increase fluffiness

**Observations:** White powder

**Elaborations:** Sponges cake, biscuits, cakes, omelettes



### Proespuma Cold

Stabilizer for cold foams

700 g  
57001002

6 uni.

6 kg  
57001004

1 uni.



Dose:

50-100 g/kg



**Properties:** Foaming effect

**Use:** Dissolve in cold

**Application:** Any kind of liquid or semi-liquid elaboration

**Elaborations:** Cold foams with siphon



### Proespuma Hot

Stabilizer for hot foams

500 g  
57001001

6 uni.

2,5 kg  
57001037

2 uni.



Dose:

50 g/kg



**Properties:** Foaming effect, foam and emulsifier

**Use:** Dissolve in desired preparation

**Application:** Any kind of liquid or semi-liquid elaboration

**Elaborations:** Hot foams with siphon



### Bubble

Powdered preparation from egg whites and xanthan.

500 g  
00200522

1 uni.



Dose:

20 gr./L

**Properties:** Base to make edible bubbles.

**Use:** Mix 20g of preparation in 1L of liquid, vacuum pack to eliminate air bubbles. Apply Foam kit Pro to produce bubbles, leave for a few minutes to stabilize and recover the bubbles generated with the help of a skimmer.

**Application:** Completion of colourful dishes and desserts providing a subtle and elegant taste.

**Observations:** Sosa flavourings can be added.

**Elaborations:** Bubbles from honey, beetroot, cocoa, etc.



### Prosouffle

Powdered preparation from egg whites and xanthan.

500 g  
00200518

1 uni.



Dose:

100 gr./kg

new

**Properties:** Stable base for soufflé.

**Use:** Mix in cold, grind and whip.

**Application:** Any type of fat free fluid without enzymes.

**Observations:** 25% more whipper and 5 times more stable than the egg

**Elaborations:** Stable soufflés





# Texturizers thickening agents

## THICKENING AGENTS

A thickening agent is a texturizer which allows us to obtain more or less viscose solutions without forming gels.

The Sosa range of thickening agents offers a variety from the least to the most thickened with different textures: coulis, pastry custards, pomada etc. in order to adapt to any gastronomic need, always respecting to a maximum the flavour of the texturized element.



### Goma Xantana

Carbohydrate (bacterial fermentation of corn starch)

200 g  
58050091  
500 g  
58050018

6 uni.



Dose:  
2-5 g/kg



**Properties:** Thickening agent, emulsifier, suspensor  
**Use:** Dissolves in cold or hot, mix with turmix  
**Application:** Any kind of liquid with water content higher than 80%  
**Observations:** Resistant to heat and freezing, thermo irreversible  
**Elaborations:** Sauces / Raw coulis / False vinaigrettes / Soups / Syrups



### Goma Xantana Clear

500 g  
58050044

6 uni.

Shares all the characteristics with xantan gum but presents an increased transparency



### Gelespessa (Goma Xantana)

Carbohydrate (bacterial fermentation of corn starch)

500 g  
58050011  
2,5 kg  
58050039

6 uni.  
2 uni.



Dose:  
6-15 g/kg



**Properties:** Thickening agent, emulsifier, suspensor  
**Use:** Dissolve in cold or hot, mix with turmix  
**Application:** Any kind of liquid with water content higher than 80%  
**Observations:** Heat resistant, allows freezing, thermo irreversible  
**Elaborations:** Sauces / Raw coulis / Vinaigrettes / Texturized soups / Suspensor effect

### Colourful vinaigrette

- » 250 g Modena vinegar
- » 2 g Gelespessa
- » 250 g Raspberry pure
- » 2 g Gelespessa

- As need
- » Salt
- » Pepper
- » Olive oil

Combine vinegar and 2 g Gelespessa and mix with a hand blender until thick. Do the same with de raspberry pure.

Mix olive oil and the previous mixtures in order to achieve a sort of colourful vinaigrette.

# Texturizers thickening agents



## CMC

Carboxymethyl cellulose

600 g  
58050066

6 u



Dose:

1.5 - 2.5 gr. / kg.- L.

**Properties:** Thickening agent, anti-caking agent, hardener.

**Use:** Apply directly, cold or hot, stirring to incorporate.

**Application:** Any liquid, fondant, marzipan.

**Observations:** White powder. Always mix with the solids from the recipe to prevent lumps from forming when it comes into contact with liquids. In the case of making gum paste from fondant, knead well, cover the dough tightly and let set 24 hours.

**Elaborations:** Hardener for fondant, sugar paste and marzipan in order to facilitate modelling and drying / Improves elasticity in bread dough / Mixed with liquid, dietary glue is obtained, suitable for cake decorations, or protective agent to cover fruit / Stabilizer for ready-to-bake products.



new

## Ultratex 3

500 g  
58050086

6 u



Dose:

-

**Properties:** Modified tapioca starch

**Use:** Texturizer and thickener in cold

**Application:** Add to liquid and beat until blended

**Observations:** The resulting mixture can be dried to create thin and crunchy slices

**Elaborations:** All kinds of sauces, purées, toppings and bakery applications



# Texturizers thickening agents



## Puré Sosa

350 g  
58050073 6 u

**Properties:** Corn starch  
**Use:** Thickener  
**Application:** Both for cold and hot temperatures. Mixed with liquids  
**Observations:** Tomato-like flesh texture  
**Elaborations:** Ideal for thickening juices, fruit and vegetable purées, coulis, etc.

new

Dose:  
q/s



## Gelcrem Hot

Refined corn starch, treated at high temperatures

500 g  
58050040 6 uni.

**Properties:** Thickening agent resists high temperatures and is stable to put in the oven, allows freezing  
**Use:** Mix in cold and heat until boiling  
**Application:** Any kind of liquid or semi-liquid elaboration  
**Observations:** Thickening agent resists high temperatures and is stable to put in the oven, allows freezing  
**Elaborations:** Cooked creams as e.g. pastry custards / Hot creams / Bechamel

Dose:  
20-50 g/L



## Gelcrem Cold

Modified potato starch

500 g  
58050026 6 uni.  
15 kg  
58060026 1 uni.

**Properties:** Thickening agent gives a creamy texture (as e.g. pastry cream) in cold  
**Use:** Mix in cold or hot  
**Application:** Substitute for corn starch, for any kind of liquids  
**Observations:** Viscosity stable in the oven, stable in acid mixes

Dose:  
40-80 g/L



**Aplicaciones óptimas:** Creams as e.g. raw pastry cream / Cold creams  
**Otras elaboraciones:** Texturized soups



### Lemon curd

- » 200 g Lemon juice
- » 300 g Whole eggs
- » 300 g Sugar
- » 22 g Gelcrem Hot

Mix all ingredients and heat until boiling point stirring constantly with a whisk. Remove from the heat and blend with a hand mixer. Cool down and use.



### Raspberry curd

- » 400 g Raspberry pure
- » 100 g Simple syrup (TPT)
- » 30 g Lemon juice
- » 25 g Gelcrem Cold

Mix all ingredients with a hand mixer at high speed until get a creamy texture without crumbs.



# Texturizers thickening agents



## Gelcrem universal

new



Dose:



350 g  
58050049



6 u

**Properties:** Thickener which provides a creamy texture.

**Use:** Both for cold and hot temperatures

**Application:** Direct and easy application.

**Observations:** Heat-resistant for oven in creams and jams (3-4%)

**Elaborations:** Creamy desserts / Hot chocolate



## Goma Tragacanto

new



Dose:

- g/kg



700 g  
58050070



6 u

## Goma Arábica



Dose:

Necessary quantity

Arabian gum. Polysaccharide with natural origin



500 g  
58050037



6 u



10 kg  
58070037



1 u

**Properties:** Thickening agent, emulsifier and stabilizer

**Use:** Apply in cold or hot

**Application:** Any liquid elaboration

**Observations:** Insoluble in alcohol and fat

**Elaborations:** Stabilizing foams / Emulsions / Chewable candy / Agent de remplissage



# Texturizers thickening agents



## Goma Garrofi

Carob bean gum

750 g  
58050048

6 u



Dose:  
5-10 g/kg



**Properties:** Thickening agent, stabilizer  
**Use:** Mix and heat  
**Application:** Any kind of elaboration with a liquid base  
**Observations:** Difficulties with alcohols  
**Elaborations:** Soups / Sauces / Cream stabilizer / Ice cream and pastry elaborations



## Tara

Polysaccharide

700 g  
58050058

6 u



Dose:  
1-8 g/kg



**Properties:** Thickening agent, stabilizer, protecting shield  
**Use:** Mix with the other solids and pour over liquid, heat up to 80°C  
**Application:** Any kind of liquid  
**Observations:** Reduces syneresis problems  
**Elaborations:** Sauces



## Goma Guar

Guar gum. Plant, *Cyamopsis tetragonolobus*

750 g  
58050055

6 uni.



Dose:  
2-10 g/kg



**Properties:** Thickening agent.  
**Use:** Mix with liquid and bring to boil, cool down  
**Application:** Any kind of elaboration independent from acidity degree  
**Observations:** Stable to freezing  
**Elaborations:** Sauces / Nectars / Pastry elaborations / Sausages



GLUTINOUS LYCHEE SHEET  
Promochi (Kuzu)

# Texturizers thickening agents



## Goma Konjac

Konjac gum

600 g  
58050060

6 u

3 kg  
58050067

2 u

**Properties:** Thickener, stabilizer, gelling agent. Great capacity to absorb water.

**Use:** Dissolve in cold. Or dissolve in cold and heat to 80°C. Stir vigorously in all cases. If possible, mix with the solids of the recipe to avoid lumps

**Application:** Any liquid

**Observations:** White-beige powder. Has the ability to produce synergies with various additives. Synergy with sucrose and sweet products. Improved by the addition of calcium oxide

**Elaborations:** Konjac+Kappa (thermo-reversible elastic gel) / Konjac+xanthan (very elastic gel) / Konjac+starch (increase in viscosity that stays both cold and hot) / Thermo-irreversible gelatines with the ability to stick to themselves / Cold jams / Thermo-irreversible sauces and gels.

Dose:  
0,5-5 g/kg



## Pomada

Vegetable origin

500 g  
58050042

6 u

15 kg  
58070042

1 u

**Properties:** Thickening agent.

**Use:** Mix with liquid and shake, let stay for at least 6 hours

**Application:** Any kind of liquid

**Observations:** Doesn't allow freezing

**Elaborations:** Pomadas

Dose:  
200 g/kg



## Promochi (Kuzu)

Powdered kuzu root

750 g  
58050005

6 uni.

**Properties:** Thickening agent, gelling agent, substitute for flours and starches

**Use:** Dissolve in water before using

**Application:** Substitute for corn starch, applicable with all kinds of liquids

**Observations:** Without gluten

**Elaborations:** Mochis / Veils / False potatoes

Dose:  
45-180 g/kg



### Kuzu-mochi potato

- » 500 g Creamy mashed potatoes
- » 100 g Promochi
- » As needed Water (pour diluer le Promochi)
- » As needed Veal gravy

Dissolve water and ProMochi and combine with the potato pure. Heat the pure and mix with a spatula stirring constantly until the mixture will be very sticky.

Remove from the casserole and put in a square frame making some pressure. Keep in the fridge until the mixture will be in a very hard texture. Cut the mixture in cubes. Put the potatoes in the veal gravy and heat until 80°C

Potatoes will be ready when became soft.





# Texturizers gelling agents

## GELLING AGENTS

Within this group, we find a range of substances which permit the elaboration of gelatines that are used for the production of pre-cooked food. The majority are products already used for unmemorable times and have now been extracted and de-flavoured in order to not add any additional taste to the desired gels. They differ, basically, in the texture (softer, harder, brasher...) and in the posterior temperature of jellification.

Sosa's gelling agent range reaches from the purest ones to the most complex mixes, taking maximum advantage of the gelling possibilities, in order to allow the most special applications.



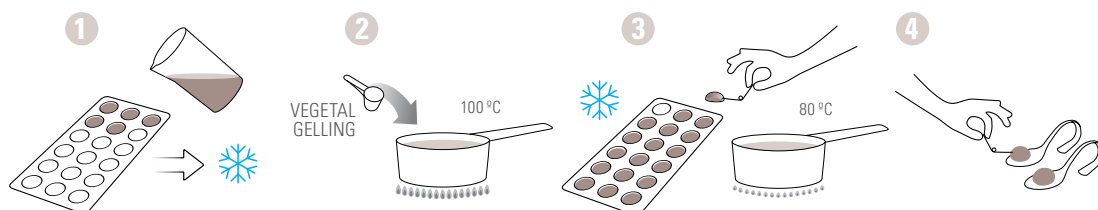
### Vegetal gelling

Mix of carrageen and carob bean gum  
Vegetable origin

500 g 58050000 6 uni.  
10 kg 58070000 1 uni.

**Properties:** Transparent and elastic gelatine  
**Use:** Dissolve in cold and bring to 65°C (better to boil), jellifies from 60°C on  
**Application:** Any kind of liquid with water content higher than 80%  
**Observations:** Doesn't allow freezing, thermo reversible  
**Elaborations:** False spherification / False pâte fruits / Veils  
Cold spaghetti / Gelatine until 60°C / Nappage

Dose:  
50 g/kg



### Freeze veggie gel

Mixutre of carrageenans, carobin gum and xanthan gum. Vegetal origin

500 g 58050078 6 u

**Propiedades:** Transparent gelatin resistant to freezing.  
**Modo de uso:** Mix powder with the rest of solid ingredients, add liquid and shake. Heat mixture at least at 80°C. Gelification starts when letting set and temperature gets under 40°C.  
**Observaciones:** Not effective with alcohol or oil.  
**Elaboraciones:** False spherificacions, false pâte de fruit, other gelatin preparations in cold for pastry.

Dose:  
100 g/kg



### Elastic

Mix of carob bean gum and carrageen

750 g 58050036 6 uni.

**Properties:** Very elastic gelling agent  
**Use:** Pour the powder with the rest of the solids over the liquid, heat  
**Application:** Any liquid elaboration  
**Observations:** Resists freezing  
**Elaborations:** Elastic gelatines

Dose:  
25-50 g/kg



# Texturizers gelling agents



## Agar-agar


Carbohydrate, type of an algae.

 **Dose:**  
**2-15 g/kg** depending on  
desired hardness degree

 **500 g**  
58050115  **6 uni.**

 **20 kg**  
58060115  **1 uni.**



**Properties:** Gelling.  
**Use:** Mix in liquid, bring to boil, let cool down  
**Application:** Any liquid elaboration  
**Observations:** Heat resistant (90°C), not resistant to freezing, thermo reversible, jellifies less in acid mediums, gelatine not very elastic

 **Optimal elaborations:** **Hard caviar / Hot gelatines (≤90°C)**  
**Other elaborations:** Gelatines / Purees / Veils / Foams



## Agar-agar pure

Carbohydrate. Type of algae.



 **500 g**  
58050122  **6 u**



Same properties as Agar Agar.



**new**

## Metilgel

Methylcellulose, cellulose derived from vegetable

 **300 g**  
58050020  **6 uni.**

 **1,8 kg**  
58050021  **2 uni.**

 **6 kg**  
58070020  **1 uni.**


**Properties:** Gel in hot  
**Use:** Hydrate in cold and let stay until mix reaches 4°C, apply heat  
**Application:** Any kind of liquid or semi-liquid  
**Observations:** Resists freezing

**Elaborations:** **Air / Foam / Glue / Gnocchi / Spaghettis**

 **Dose (hot):**  
**15 g/kg** foam effect

 **Dose (cold):**  
**20 g/kg** thickening agent

 **Dose (hot):**  
**30 g/kg** glue

 **Dose (hot):**  
**20 g/kg** gelling agent



## Gelburguer

Mixture of alginate, calcium and retardant

 **500 g**  
58050031  **6 uni.**

 **20 kg**  
58070031  **1 uni.**

**Properties:** Agglutinative effect  
**Use:** Mix with desired product  
**Application:** Any kind of food  
**Observations:** Can be difficult to use with food rich in calcium

**Elaborations:** **Burger / Tartar / Terrinas**

 **Dose:**  
**10-15 g/kg**



## Kappa

Carrageen

 **250 g**  
58050089 

 **600 g**  
58050062  **6 uni.**

**Properties:** Gelling agent.  
**Use:** Pour the powder mixed with the rest of the solids over the liquid and heat  
**Application:** Any kind of liquid application  
**Observations:** Produce multiple synergies. Kappa + Konjac (gel strength). Gels from 60 °.

**Elaborations:** **Cold gelatines / Foams**

 **Dose:**  
**1-10 g/kg**



# Texturizers gelling agents



## Pro-pannacotta (lota)

Carrageen, derived from a type of red algae

300 g  
58050090  
800 g  
58050064

6 uni.

Dose:  
2-15 g/kg

**Properties:** Soft gel  
**Use:** Apply in room temperature, heat up to 80°C, better boil  
**Application:** Any kind of liquid  
**Observations:** Doesn't allow freezing, heatable until about 50°C  
**Elaborations:** Pannacotta / Flan / Pudding / Cuajadas / Drinkable jelly



## Goma Gellan

Gellan Gum. Polysaccharide obtained by the fermentation of a bacterium

500 g  
58050117  
10 kg  
58070117

6 uni.  
1 uni.

Dose:  
10-20 g/kg



**Properties:** Gelling agent.  
**Use:** Apply in room temperature, heat to 80°C – better bring to boil  
**Application:** Any kind of liquid  
**Observations:** Rigid gel, resists high temperatures  
**Elaborations:** Sheet / Raviolis / Oily gelatines / Croissant fillings / Cubes of plum cake



## Pectina Jaune slow set

Obtenido de la piel de cítricos

500 g  
58030017

6 u

Dose:  
Jams and marmalades : 8-15 g/kg.  
Fruit spread: 15-25 g/kg

**Properties:** Citric HM pectin with retardant salts  
**Specifications:** PH adequate: 3.2-3.5  
Minimum of 60% sugar added + acid  
**Application:** Mix the pectin with the sugar. Add to the pulp stirring vigorously. Bring to a boil and add the acid.  
**Observations:** Slow gelling. Final effect in 24h.  
Opaque and thermo-irreversible gels. Can be baked.  
**Elaborations:** Fruit moulds in the traditional style. Also for traditional jams.



## Pectina Jaune rapid set

Obtenido de la piel de cítricos

500 g  
58030003

6 u

Dose:  
8-15 g/kg Jams and confitures  
15-25 g/kg Fruit spread

**Properties:** Citric HM pectin.  
**Use:** Mix the pectin with the sugar. Add to the pulp stirring vigorously. Bring to a boil and add the acid.  
**Application:** PH adequate: 3.1-3.5  
Minimum 50% added sugar + acid  
**Observations:** Faster gelling than Jaune Slow set pectin.. Final effect in 24h.  
Thermo-irreversible gels. Can be baked.  
**Elaborations:** Traditional jams. Also for sliced fruit spreads.



# Texturizers gelling agents



## Pectina xoco nappage X58

500 g  
58030018

6 u



Dose:

Nappage 8-15 g/kg

**Properties:** Measured LM pectin with retardant salts

**Use:** Mix with the sugar, bring to a boil and add the acid.

**Application:** PH adequate >4

Minimum 50-60% added sugar.

**Observations:** Slow gelling. Final effect in 24h.

Firm, brilliant, elastic, thermo-reversible gels.

Optimum for freezing and thawing. Optimum temperature for nappage is 50-55°C.

**Elaborations:** For chocolate nappage, gels with milk. Suitable for products rich in calcium.



## Fruit pectin NH

Pectato de sodio

500 g  
58030000

6 uni.

2 kg  
58030002

2 uni.



Dose:

8-20 g/kg nappage

30-40 g/kg fruit spread (+ citric acid)

**Properties:** Measured LM pectin with retardant salts

**Use:** Mix with the sugar, bring to a boil and add the acid.

**Application:** PH adequate 3,5 - 3,7

Minimum 40% added sugar + acid.

**Observations:** Slow gelling. Final effect in 24h.

Firm, brilliant, elastic, thermo-reversible gels.

Optimum for freezing and thawing.

**Elaborations:** For fruit nappage, fruits gels, jams and fruit non-traditional spreads in which acid incorporation is not a problem.



## Pectina Sugar free

500 g  
58030019

6 u



Dose:

Jams: 5-10 g/L

Fruit spread: mínimo 10 g/L

**Properties:** Measured LM pectin with calcium salts

**Use:** Apply with vigorous stirring. Bring to boil. Add the acid.

**Application:** PH adequate: 3.2-3.5

No minimum of added sugar is required.

**Observations:** It does not require sugar, but acts better when added together with a bulking agent sweetener like isomalt, but it may present syneresis. Thermo-reversible. Final effect in 24 hours.

**Elaborations:** Sugar-free or low-sugar jams, fruit spread, sauces, fruit gels.



## Pectina Acid Free

500 g  
58030012

6 uni.



Dose:

6 g/L flan

3g /L custard

20g/L nappage

30g/L fruit spread

**Properties:** Measured LM pectin with calcium salts

**Use:** Mix with the sugar stirring vigorously. Bring to a boil.

**Application:** adequate in non-acidic media, rich in calcium.

No minimum of added sugar is required.

**Observations:** Firm gel. Freezable. No syneresis. Thermo-reversible.

**Elaborations:** Custard, flan, mock fruit spread, Nappage, dairy drinks... Indicated for dairy products and those rich in calcium.



### SPHERIFICATION

Spherification is a gelling technique which permits to encapsulate liquid contents inside a thin gel, simulating themes, caviar etc. Its spectacularness together with an explosion of flavour, activated in the mouth, has already converted this innovation into a classic in pastry and modern gastronomy.

#### DIRECT SPHERIFICATION

Three basic baths are used to elaborate direct spherification:

- The first bath consists of incorporating alginate in the product we want to create the sphere with. The blender will be used for this, leaving it to rest until its total loss of air. The level of acidity of the product must be taken into account: if its pH is lower than 4, the right quantity of sodium citrate has to be added in the same bath. If we add too much, the product will acquire a bad taste.
- In the second bath we put Clorur, 5 to 8 g per litre, depending on the size of the sphere. In the third and last bath, water will be used to rinse the spheres, basically to clear the bad taste given by calcium chloride. The reaction of alginate occurs when both products (alginate and chloride) start forming a jelly-shaped sphere which will gradually gel in the inside too. The more time it is left in the bath, the more it will gel, until it completely turns into gelatine.
- The pH of the sphere liquid must be taken into consideration. If the pH of the liquid is not between 4 and 6, it will have to be rectified by using sodium citrate (pH Kit). Once the pH is between these two parameters we can elaborate the sphere without any problem. ente para sacar el mal sabor que produce el cloruro cálcico.

#### REVERSE SPHERIFICATION

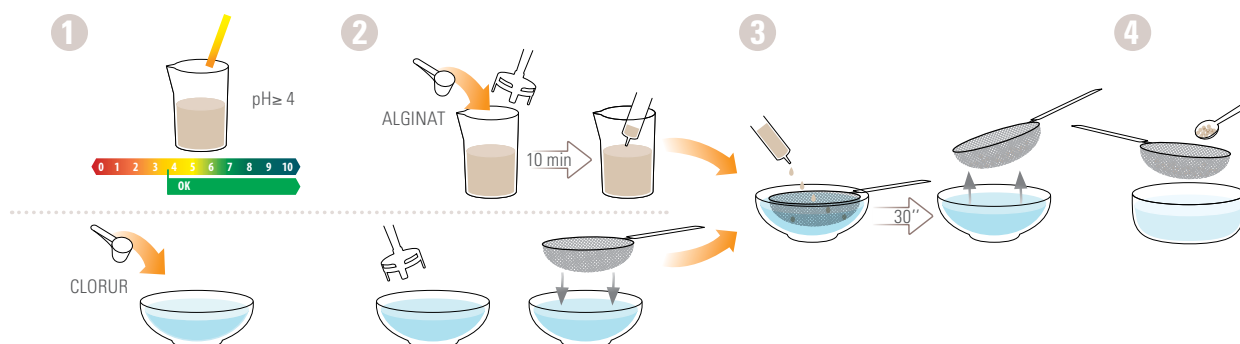
If we want to create spheres of liquids which by nature contain calcium, such as dairy products, we have to apply the reverse spherification, inverting the first two baths. The same applies to products to which we add gluconolactate.

We work with 3 different baths:

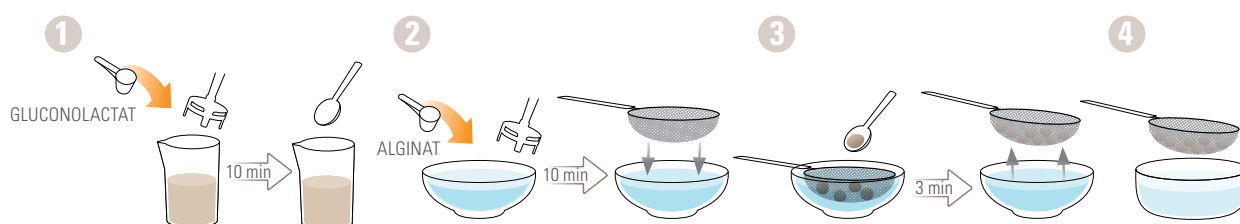
- In the first one we put the product with own calcium or mixed with gluconolactate. If the product does not have a proper density, we incorporate 6 g of gelespesa (2 g Xanthan)/ kilo. In order to have enough weight to immerse into the second bath.
- In the second bath, we mix one litre of mineral water (without calcium) with 5 g of alginate.
- In the third and last bath we put water to wash the spheres.

Thanks to the reversed baths, the spheres will always remain liquid in the inside, since the reaction is contrary to direct spherification. Keep in mind that, if we elaborate spheres before head, they have to be preserved in a slightly dense liquid, as they tend to stick together. This technique produces osmotic spheres, that is to say, its membrane has microscopic holes which absorb the flavour of the medium.

#### DIRECT SPHERIFICATION



#### REVERSE SPHERIFICATION



### Kit pH

Sodium citrate and test stripes

- 200 g  
59030011
- 750 g  
59030010
- 6 uni.

Dose:  
depending on the pH

Sodium citrate, comes out from fruit. It's an essential constituent of mostly soft drinks, that provides a note of acidity and enhances the flavour. Used as an antioxidant, and also for spherifications as a pH corrective, reducing the acidity.

- Properties:** Increases de pH (from acid to basic)
- Use:** Mix with the liquid you would like to change the pH
- Application:** Pre-elaborations for direct spherifications
- Observations:** If the liquid is very acid, the spherification will be very difficult to achieve despite applying the pH corrector

**Elaborations:** Direct spherification

Kit dose table pH to achieve the optimum pH value of the product to spherification

initial value of pH	dose of Kit pH
2,5	0,85 g/100g
3	0,3 g/100g
3,5	0,1 g/100g
4 - 5	ideal value

# Texturizers gelling agents

SPHERIFICATION



## Alginat

Sodium alginate

Dose:  
5 g/kg

	150 g 58050006		
	750 g 58050016		6 uni.
	10 kg 58070016		1 uni.

Product derived from different types of algae (Fucus, Laminaria, Macrocystis...). It's known for its particular characteristic to form gels in the presence of calcium. As any other kind of hydrochloride, it needs some water content in order to hydrate.

- Properties:** Gelling agent when interacting with calcium containing media
- Use:** Mix with desired elaboration (direct spherification), mix in water bath (inverse spherification)
- Application:** Any kind of liquid with a pH  $\geq 4$  and water content higher than 80% (direct spherification)
- Observations:** For itself, it acts as a thickening agent. To do the inverse spherification, always use mineral water. It is difficult to dissolve in fatty mediums as it encounters incompatibilities. It can result problematic in alcoholic mediums, depending of the degree of alcohol and lack of water.

**Elaborations:** Direct spherification / Reverse spherification



## Clorur

Sodium Clorur

Dose:  
8-10 g/kg

	200 g 58050023		
	750 g 58050017		6 uni.



Dans la technique de la sphérification est utilisé pour provoquer la réaction de l'Alginat

- Properties:** Calcic salt
- Use:** Mix clorur with mineral water
- Application:** Bath for carrying out direct spherification
- Elaborations:** Direct spherification



## Gluconolactat

Calcium gluconate and lactic calcium

Dose:  
20 g/kg

	150 g 58050033		
	500 g 58050029		6 uni.
	10 kg 58070029		1 uni.



Mix of two salts, which allows to incorporate calcium into a medium without adding any flavour. It helps us to add enough calcium in order to react with Alginat and create a sphere.

- Properties:** Enriches calcium
- Use:** Mix with elaboration you would like to enrich
- Application:** Product mixes for inverse spherifications which are poor in calcium
- Observations:** Completely tasteless
- Elaborations:** Reverse spherification



## EV00 caviar spheres



EV00 (Extra Virgin Olive Oil) caviar spheres

180 g  
00500004 - u





## Creams



### Traditional pastry custard powder



**Dose:**  
250 g / 1 L of milk

Mixture of sugar, starch, freeze-dried egg yolk, flavourings and colours

 2,5 kg  
58120010

 2 u

- Properties:** Powdered product for the production of traditional custard  
**Use:** Dissolve the powder with milk. Bring to a boil while stirring.  
**Application:** Whole milk  
**Observations:** Aromatic powder of orangey colour. Made from cornflour, intense cinnamon and lemon flavours. Not freezable  
**Elaborations:** Custard



### Cold pastry custard powder



**Dose:**  
250 g / 1 L of milk

Mixture of sugar, starch, freeze-dried egg yolk, flavourings and colours

 2,5 kg  
58120012

 2 u

- Properties:** Powdered product for the production of cold custard  
**Use:** -  
**Application:** Whole milk  
**Observations:** Aromatic powder of orangey colour. Freezable.  
**Elaborations:** Cold custard



### Hot powdered pastry custard



**Dose:**  
250 g / 1 L of milk

Sugar, starch, freeze-dried egg yolk, flavouring and colour

 2,5 kg  
58120014

 2 u

- Properties:** Powdered product for the production of hot custard  
**Use:** Dissolve the powder with milk. Bring to a boil while stirring  
**Application:** Whole milk  
**Observations:** Aromatic powder of orangey colour. Freezable.  
**Elaborations:** Custard



# Gelatine Nappage



## Apple gelatine

Preparation from apple juice, sugar, carrageenan and preservative

 3 kg  
58100000

 4 u



Dose:

Quantum satis

**Properties:** Traditional glaze

**Use:** Heat the gelatine until slightly melted. Apply directly to the product or brush on.

**Application:** Croissants, cakes, fruit bands, mousses...

**Observations:** Slight apple taste. 65°Bx. Thermo-reversible. Prevents oxidation of fruit since it isolates it from the air.

**Elaborations:** Glossy finish for pastries and baked goods in general.



## Neutral gelatine Cold

Preparation of water, sugar, pectin, xanthan gum and preservative

 6 kg  
58100009

 1 u



Dose:

Quantum satis

**Properties:** Glaze for cakes and brioche

**Use:** Heat the gelatine until slightly melted. Apply directly to the product or brush on.

**Application:** Cakes, fruit bands, mousses...

**Observations:** Neutral flavour. 65° Bx. Thermo-reversible. Prevents oxidation of fruits since it isolates it from the air.

**Elaborations:** Glossy finish for pastries and baked goods in general.



## Concentrated neutral Nappage

Preparation with concentrated apple juice, pectin, sugar and preservative.

 3 kg  
58100007

 4 u



Dose:

**When hot, mix 1 kg of product with 750g of water or fruit pulps and apply with a brush. When cold, mix 1 kg of product with 1 kg of water or fruit pulps. In pistol, mix 1 kg of product with 500g of water or fruit pulps.**

**Properties:** Nappage for baked goods

**Use:** Mix with the same amount of water or pulp and heat to 90°C. Let cool slightly before glazing.

**Application:** Nappage finish for general pastry production.

**Observations:** Gives a quick-drying and perfect shine. It is freezable.

**Elaborations:** For decoration with fruit, flavourings and colours for washes and coatings in baking and pastry

# Gelatines with animal origin traditional instant hot

Thermoreversible between 35° - 40°    Freezeble    Gelling temperature <15  
Dissolves at 45°    Soft and flexible gel



## Silver gelatine sheets

Gelatine with animal origin pork

2 kg  
58000016

1 un = 2 g



new



## Gelatine hot in powder

Gelatine with animal origin pork

500 g  
58000007    6 un

1 un = 1,8 g



## Beef gelatine

Gelatine with animal origin beef

750 g  
58000001    4,5 kg

1 un = 1,8 g



new



## Fish gelatine

Gelatine from fish animal origin

600 g  
58050077    - kg

1 un = 1,2 g

### 180 BLOOM



Dose:

5-10 u / kg  
10-20 g/kg

Gelation speed:

Slow

Hydrate in cold water for some minutes  
Dryn well and heat in liquid until completely dissolved. Acts in about 20 min.

### 220 BLOOM



Dose:

8-16 g / kg

Gelation speed:

Intermediate

Dissolves in hot liquid with strong agitation

### 220 BLOOM



Dose:

8-16 g / kg

Gelation speed:

Intermediate

Dissolves in hot liquid with strong agitation

### 250 BLOOM



Dose:

7-14 g / kg

Gelation speed:

Intermediate

Dissolves in hot liquid with strong agitation

*pannacotta*



*gelatine*



*chaud  
froid*



*glazed*



*marshma*

*foam*



### BLOOM GRADES

measurement of required force to reduce a celindre 12.7mm of diameter on a elaborated gel surface, cooling a solution of 6.67% at 10°C for 17h



# Gelatines with animal origin instant cold

Thermoreversible between 35° - 40° Freezable Gelling temperature <15  
Dissolves in cold with strong agitation or mixing in hot Soft and flexible gel



TEXTURES

*Sponge*



**180 BLOOM**



**Instangel**

Gelatine with animal origin pork

500 g  
58000008

6 uni.

1 un = 6 g



*interior  
mousse*



**180 BLOOM**



**Instangel fast**

Gelatine from pork animal origin

400 g  
58000014

6 uni.

1 un = 5 g



*mousse*



Dose:  
30-50 g / kg

Gelation speed:  
**Very fast**

Apply in cold  
acts in 10 minuts aprox.



**220 BLOOM**



**Instangel beef**

Gelatine with animal origin beef

500 g  
58000015

6 uni.

1 un = 4,5 g



*aspic*



Dose:  
20-45 g / kg

Gelation speed:  
**Fast**

Dissolves in cold with  
strong agitation

## EQUIVALENT TABLE OF ANIMAL GELATINES

Silver gelatine sheets (un) *	Gelatine hot in powder (g) *	Beef gelatine (g) *	Fish gelatine (g) *	Instangel (g)	Instangel fast (g)	Instangel beef (g)
1	1,8	1,8	1,2	6	5	4,5
2	3,6	3,6	2,4	12	12	9
3	5,4	5,4	3,6	18	18	12,5
4	7,2	7,2	4,8	24	24	18
5	9	9	6	30	30	22,5
6	10,8	10,8	7,2	36	36	27
7	12,6	12,6	8,4	42	42	31,5
8	14,4	14,4	9,6	48	48	36
9	16,2	16,2	10,8	54	54	40,5
10	18	18	12	60	60	45

### \* Gelatine mass

Mix powdered gelatine with cold water in proportion1 (gelatine) to 5 (water). Hydrate for 20 minuts minimum in order to get a gelatine mass. Can be conserved for 3 days at 5°C.

# Texturizers stabilizers for ice creams

## STABILIZERS

Stabilizers for ice creams or foams are complex mixes of stabilizers, emulsifiers, gelling agents and airing agents which create the texture of ice cream, sorbet, mousse or perfect foams, very easy to apply, always with the maximum of respect for the flavour to be texturized.



### Procrema 5 BIO

Mixture of stabilizers, emulsifiers, fat and sugars.  
Used for eco-friendly dishes.

1,5 kg  
57000010

2 u

new



Dosificación:  
5 g/L



### Procrema 15 Hot

Mixture of stabilizers, emulsifiers, fats and sugars

3 kg  
57001021

2 u

new



Dose:  
15 g/L



### Procrema 35 Hot

Mixture of stabilizers, emulsifiers, fats and sugars

3 kg  
57001025

2 u

new



Dose:  
35 g/L



### Procrema 50 Hot

Mixture of stabilizers, emulsifiers, fats and sugars

3 kg  
57001030

2 u



Dose:  
50 g/L



### Procrema 100 Hot

Mixture of stabilizers, emulsifiers, fats and sugars

3 kg  
57001020

2 uni.

15 kg  
57001019



Dose:  
100 g/kg

**Properties:** Ice cream stabilizer

**Use:** Dissolve in cold with vigorous stirring. Pasteurize.

**Application:** Any liquid or semi-liquid preparations, dairy-based.

**Observations:** White powder. Once mixed with the liquid, it should be heated to 80°C to be activated and it is best allow to stand for 8 hours to mature before freezing.

**Elaborations:** Dairy-based ice creams



# Texturizers stabilizers for ice creams



## Procrema 50 Cold

Mixture of stabilizers, emulsifiers, fats and sugars

3 kg  
57001009

2 u

Dose:  
50 g/L



## Procrema 100 Cold

Mixture of stabilizers, emulsifiers, fats and sugars

3 kg  
57001010

2 uni.

15 kg  
57001011

Dose:  
100 g/kg



- Properties:** Ice cream stabilizer  
**Use:** Dissolve in cold with vigorous stirring, do not heat.  
**Application:** Any liquid or semi-liquid preparations, dairy-based.  
**Observations:** White powder. Once mixed with the liquid, it is best allow to stand for 8 hours to mature before freezing.  
**Elaborations:** Dairy-based ice creams



## Procrema complete Cold

Complete mixture of stabilizers, emulsifiers, fats, milk and sugars.

5,60 kg  
57001007

1 u

Dose:  
300 g/kg  
(Pulps or juices)

- Properties:** Complete stabilizer for ice creams  
**Use:** Dissolve in cold, stirring vigorously, do not heat.  
**Application:** Mix with pulp, water with concentrated pulp, or juice to get the desired taste  
**Observations:** White powder. Once mixed with the liquid, it should be heated to 80°C to be activated and it is best allow to stand for 8 hours to mature before freezing.  
**Elaborations:** All types of dairy ice creams



## Prodiet

3 kg  
57001008

1 u

new

Dose:  
500 g/kg

- Properties:** Stabilizer for ice creams with fructose and skimmed milk  
**Use:** Dissolve in cold until blended, then pasteurize  
**Application:** For any liquid or semiliquid preparations  
**Observations:** White powder. Once mixed with liquid, heat at 80°C.  
 Better results when letting set in cold for 8 hours before freezing  
**Elaborations:** Ice creams

### Olive oil semi sorbet

- » 700 g Water
- » 300 g Extra virgin olive oil
- » 60 g Glycerin
- » 4 g Emulsifying paste
- » 4 g Salt
- » 100 g Prosorbet 100 Cold

Combine liquid ingredients on one hand and solids on the other. Mix both parts and blend the mixture with an immersion blender.

Let in the fridge for 3 hours.

Mix again the mixture. Put in the ice cream machine.





# Texturizers stabilizers for ice creams



## Prosorbet 5 neutro hot

Neutral base for the elaboration of sorbets

500 g  
57000000

6 uni.

new

Dose:  
5 g/kg



## Neutral Prosorbet 7 Soft hot

Neutral base for the elaboration of sorbets

500 g  
57000002

6 uni.

new

Dose:  
7 g/kg



## Prosorbet 100 Cold

Neutral base for the elaboration of sorbets

3 kg  
57001000

2 uni.

15 kg  
57001013

Dose:  
100 g/kg



**Properties:** Stabilizer for sorbets elaborated in cold  
**Use:** Mix with base  
**Application:** Any kind of liquid or semi-liquid elaboration, based on water or fruit juices  
**Observations:** Mix of stabilizers, emulsifiers, fat and sugars  
**Elaborations:** **Sorbets**



## Neutral ice cream Mix

Dairy-based mixture, cream, sugars and emulsifiers.

10 kg  
52500552

12 u

Dose:  
**Use directly or mix 50 gr. Sosa ice cream paste.**

**Properties:** Liquid preparation for the production of ice cream  
**Use:** Place in the freezer. Maintain at -18°C  
**Application:** Mix with Sosa concentrated paste to provide the desired taste.  
**Observations:** White liquid.  
**Elaborations:** **Dairy-based ice creams.**



## Profuit 100

Neutral base for the production of semi-sorbets.

500 g  
57000004

6 uni.

3 kg  
57001016

2 uni.

15 kg  
57001017

1 uni.

Dose:  
100 g/kg

**Properties:** Stabilizer for fruit sorbets.  
**Use:** Dissolve in cold, stirring vigorously, do not heat.  
**Application:** Mix with juice or fruit pulp and sugar to prepare the semi-sorbet.  
**Observations:** White powder. Once mixed with the liquid, it should be heated to 80°C to be activated and it is best allow to stand for 8 hours to mature before freezing.  
**Elaborations:** **Water or fruit-based frozen dessert.**



# Texturizers stabilizers for milk shakes



## Promilk shake

Mixture of powdered lyophilized substances, sugars, fats, emulsifiers, proteins and gums.

500 g  
57001034

6 uni.

Dose:  
100 g/L

**Properties:** Stabiliser for dairy smoothies  
**Use:** Apply directly in cold and incorporate by stirring  
**Application:** Fruit pulp or juices, infusions.  
**Observations:** White powder. Mix in cold, do not heat.  
**Elaborations:** Fruit smoothies and/or infusions.

# Texturizers stabilizers for mousse



## Neutral instant mousse

Mixture of sugars and animal gelatine.

600 g  
58020002

6 u

3 kg  
58020000

2 u

Dose:  
160 g/kg. Total

**Properties:** Mousse stabilizer.  
**Use:** Dissolve in cold liquid and stir vigorously. Add the semi-whipped cream.  
**Application:** Fruit pulp or juices, infusions.  
**Observations:** White powder, it acts in cold 20 minutes after hydrating. Do not heat over 40°C. Freezable  
**Elaborations:** Mousse and bavaois.



## Goma Guar

Guar gum. Plant, *Cyamopsis tetragonolobus*

750 g  
58050055

6 uni.

Dose:  
2-10 g/kg



**Properties:** Thickening agent.  
**Use:** Mix with liquid and bring to boil, cool down  
**Application:** Any kind of elaboration independent from acidity degree  
**Observations:** Stable to freezing  
**Elaborations:** Sauces / Nectars / Pastry elaborations / Sausages



## Texturizers stabilizers for mousse

### Promousse

Neutral base for preparation of mousses



3 kg  
57001005

2 uni.

Dose:  
70-100 g/kg



- Properties:** Thickening agent and stabilizer  
**Use:** Mix with turmix for complete incorporation  
**Application:** Any kind of liquid as e.g. milk, whipped cream, fruit pulps ...  
**Observations:** No heat necessary.  
 Adds a creamy aspect to the mix and gives a pleasant softness without the use of egg.  
**Elaborations:** Mousses / Semi-cold

## Preservatives new



### Potassium sorbate granulated



2 kg  
57500101

2 u

Dose:  
0.5-2g/kg

- Properties:** Preservative that acts against fungi and yeast.  
**Use:** It works much better in products with PH below 6,5.  
**Application:** Dissolve in hot or cold liquid.

### Liquid preservative

Antioxidant preservative



1 kg  
59030007

- u

Dose:  
2.5-8g/L g/kg

- Properties:** Mix of potassium sorbate and ascorbic acid.  
**Application:** Dissolve in hot or cold liquid.

## Foils new

### Sucrevel

Powdered preparation of sugar and egg whites



500 g  
58601000

- u

Dose:  
150g / 125g of water.



- Properties:** Base for sugar decoration  
**Use:** Mix 150g of the preparation with 125ml boiling water and immediately beat with an electric mixer at high speed about 4 minutes.  
 Roll out thinly on silicone or mat, pass the comb or make filigree. Let dry 30 minutes to overnight.  
**Application:** Decorations cakes, cupcakes, etc.  
**Observations:** Sosa colouring can be added to make coloured sugar veils.  
**Elaborations:** All kinds of sheets and decorations.



# Texturizers charging agents

## CHARGING AGENTS

Charging agents allow absorbing fat or liquids in order to create dry or crunchy textures. People are surprised by dry textures of flavours which appear usually as liquid or paste.



### Maltosec

Maltodextrin from tapioca

500 g  
58050030

1 uni.

**Properties:** Converts fat in powder

**Use:** Mix with fat

**Application:** Any kind of fat

**Observations:** Soluble in cold and hot

**Elaborations:** "Polvorones"/ Rocks / Powders / Sand / Crunchy nut elaborations



**Dose:**  
**C.S.**



### Trehalosa

Disaccharide from tapioca starch

700 g  
00100112

6 uni.

**Properties :** It delays the retrogression of starch. High water retention water. High glass transition temperature. It delays the denaturation of proteins. Resistant to freezing, it is a cryoprotectant, and prevents the formation of ice crystals on ice-cream. It enhances flavours and prevents oxidation of fruit and vegetables allowing them to dry and giving them a very crunchy texture. It is not involved in Maillard reactions. Stable in heat and acid. It repels moisture in dry productions like sweets, dried caramelised fruit, biscuits, sablé cookies and dried meringues. Delays dessication and increases the volume of whipped doughs like sponge cakes, mochi, sushi, etc. It acts as a stabiliser in whipped cream, mousse and meringues. It prevents syneresis due to absorption of sugar in gummy sweets and mix in fruit. It allows for crunchy sweets to be made starting at 120°C. To a maximum of 2%, it helps to increase volume and crunch in puff pastry.

**Use:** Use between 10%-30% as a substitute for normal sugar. In some productions like dried meringues, up to 100% of the sugar content can be replaced.

**Application:** Any production with aqueous content, and also high levels of fat.

**Observations:** POD 45%, PAC 100%

**Elaborations:** Cooking and bakery in general.



**Dose:**  
**10-30%** generally as a substitute for sucrose.



### Inulina

Dietary fibre with prebiotic activity derived from fructose extracted from roots and tubers.

700 g  
00100008

6 uni.

3 kg  
00100013

2 uni.

**Properties :** It has a gel forming property that retains large amounts of water.

**Use:** Dissolve in liquid at 70°C for it to completely break up.

**Application:** Any production with aqueous or fatty content.

**Observations:** Once incorporated into the liquid, leave the mixture to stand at 5° for 2 hours so its works properly. It can be frozen afterwards. It is thermoreversible between 35 and 40°C. It prevents syneresis while defrosting

**Elaborations:** **Substitute for fats in mousse, ice-cream and creams. Fat-free creams. Bulking agent**



**Dose:**  
**50-200 g** for kg of liquid



FAT FREE MOUSSE  
Inulina

## Texturizers effervescent



### Peta crispies neutral

	750 g 58500002		6 uni.
	4 kg 58500004		2 uni.
	15 kg 58500006		
	40 kg 58500008		



### Peta crispies chocolate

	900 g 58500012		6 uni.
	5 kg 58500014		2 uni.
	15 kg 58500016		
	40 kg 58500018		



PETA CRISPIES SPHERE  
Promousse  
Peta crispies chocolat



### Fizz Powder

	700 g 58500020		6 uni.
	15 kg 58500022		

## Texturizers crunchy



### Florentine base

Powdered preparation from sugars and powdered milk.

	500 g 00152004		6 u
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Dose:  
100g / 50g of water.

- Properties:** Base for the preparation of biscuits such as Florentines.
- Use:** Mix while stirring vigorously, boil until 112°C, put into moulds, add sliced almonds (optional) and bake at 180°C until it turns golden.
- Application:** Florentines and crisp biscuits
- Observations:** You can make the classic Florentine or use it to make all sorts of crunchy caramel. With different nuts, etc..
- Elaborations:** Florentine biscuits and other crisps.



### Snack Cover

	500 g 58600100		6 u
	3 kg 58600101		2 u

Dose:



new

# Free mold

Non-edible product



## Free mold soft

Manufacture of soft silicone moulds, suitable for food use, freezing and cooking.

1 kg  
92100003

6 u

Dose:  
**10% catalyst with respect to silicone**



## Free mold hard

Manufacture of hard silicone moulds, suitable for food use, freezing and cooking.

1 kg  
92100001

6 u

Dose:  
**10% catalyst with respect to silicone**

Two-component material which consists of:

Component "A": Silicone suitable for contact with food

Component "B": Curing agent, catalyst

**Properties:** Liquid paste that hardens as the catalyst acts. A flexible, soft, non-stick material resistant to a wide range of temperatures is obtained.

**Use:** The surface of the original must be clean and residue-free. Pour 100g of Component "A" and 10g of Component "B" in a clean container and mix well until component "B" is completely dispersed throughout the base. Do not mix for a long period of time and do not expose the mixture to temperatures over 35°C. It is always preferable to mix small amounts in order to guarantee a good mixture of component "A" and component "B".  
The catalyst material will cure within a period of 18-24 hours at a temperature of 22-24°C forming a flexible rubber mould that can easily be separated from the original.

**Application:** Manufacture of silicone moulds, suitable for food use, freezing and cooking.

**Observations:** We recommend removing trapped air by putting the mixture in an empty chamber, leaving it to fully expand and immediately thereafter it will collapse. Keep the mixture in the empty chamber for a further 1-2 minutes and then inspect it; if no air bubbles appear, then you can use it. When you de-aerate the mixture into the vacuum, there will be an increase of 3-5 times the volume, so you should use large enough container.  
If you do not have a vacuum de-aerator, you can minimise air blocking by mixing a small amount of component "A" and component "B" and then immediately use a paint brush to apply a 1 or 2mm layer over the original. Maintain room temperature until the surface is free from bubbles and the layer has started to cure. Mix another amount of component "A" and component "B" and pour the mixture over the original as soon as possible, preventing air blocking.

**Elaborations:** Exact copies of any type of figure for filling with mouse, chocolate, sweets, gelatine, ice-cream, etc.





## Antioxidants



### Antioxidant powder

Maltodextrin, xanthan gum, ascorbic acid.

500 g  
59030014

6 u

**Properties:** Antioxidant agent

**Use:** Dissolve in hot or cold liquid

**Application:** Manipulate oxidable foods

**Observations:** White powder, insoluble in fats

**Elaborations:** It can be added to easily oxidable fruit juices such as apple or grape / By immersion, it prevents oxidation while handling food / By brushing, it prevents oxidation of finished products.

 **Dose:**  
**30-50 g/L**



### Natural liquid antioxidant for fat

Natural antioxidant (Tocoferol)

250 g  
57900000

6 u

**Properties:** Soluble in fat.

**Use:** Dissolve in hot or cold liquid.

 **Dose:**  
**2-2.5 g/kg**

## Enzymes



### Enzymatic fruit peeler

500 g  
58300005

2 u

**To peel citrus fruits:**

Prick the peel of the citrus fruit so the solution can penetrate it properly.

Dissolve one part enzyme in 10 parts water, put the citrus fruit in a bag covered in this solution and vacuum pack it.

Wait for 20 minutes and peel.

Rinse the fruit with cold water to remove any residual enzyme.

**For peeled fruit: (to get rid of the pith)**

Dissolve one part enzyme in 10 parts water, put the citrus fruit in a bag covered in this solution and vacuum pack it.

Put the bag in a water bath at 40°C.

Wait for 20 minutes and check that the pith comes off easily.

Rinse the fruit with cold water to remove any residual enzyme.

 **Dose:**  
**1 part enzyme x  
10 parts water**



### Curdling agent

An enzyme that accelerates casein in milk forming curd to make cheese.

It only works with fresh milk. Liquid.

10 un  
58300007

2 u

**Method:**

Heat the milk to 37°C on a low heat.

Add Calcium Chloride (optional (1 tablet/50L of milk), in the event that you would like it to curdle quicker and to be more consistent).

Once it has reached the correct temperature, remove the milk from the heat and add the curdling agent (the dosage is added later on).

Stir and leave to rest for 1 hour until it curdles.

Cut the curd with a long knife, forming 4 x 4 dices.

Strain it using a clean cloth and colander and leave it to rest for at least 4 hours.

 **Dose:**  
**1 tablet 50 L of fresh  
curdled milk**

# Drying Inedible product



## Dry sec

Silica gel

120 g  
57020002

2 u

**Properties:** Anti-moisture product

**Use:** Introduce a sachet inside the container where the food you want to protect from moisture is stored and seal hermetically

**Application:** Nuts, lyophilized, salt and sugar, sweets, crisps, biscuits ...

**Observations:** **Product not edible, do not open sachet, do not allow contact with liquids.**

**Elaborations:** Protect any product from moisture.



**Dose:**

**1 sachet per container.**

# Acids



## Tartaric acid

Organic Acid

3 kg  
46500028

6 u

**Properties:** Acidity regulator, natural antioxidant and preservative. The mouth feel is defined by one of the principal acids, together with citric- and malic acid.

**Use:** Apply directly in cold and incorporate blending

**Application:** Any kind of liquid

**Observations:** White smooth powder

**Elaborations:** Acidity corrector for wines and effervescent drinks. Acts as well as stabilizer for the colour of fruits and products elaborated on a fruit base (marmalades, effervescent drinks, wine ...)



**Dose:**

**Quantum satis.**

**Recommended 1g / Kg.**



## Citric acid

Natural citric acid.

1 kg  
46500022

6 u

**Properties:** Acidity regulator. It can substitute lemon juice in preparations.

**Use:** Direct application. Soluble in liquids.

**Application:** Used as a flavouring and acidifier in foods. Increases the gelling capacity of pectin.

**Observations:** White powder.

**Elaborations:** All sorts of recipes which require acidic application: jams, fruit spreads, preparations with fruits, fruit washes...



**Dose:**

**Quantum satis. Recommended between 1-10 g / kg depending on the application.**



## Ascorbic acid

Natural ascorbic acid

1 kg  
46500020

6 u

**Properties:** Acidulant, antioxidant and enhancer for bread.

**Use:** Direct application. Soluble in liquids.

**Application:** Used as an antioxidant or acidifier in foods, especially fruits and vegetables.

**Observations:** White powder.

**Elaborations:** All types of products that require an antioxidant: fruit washes, fruit in heavy syrup, fruit salads, juices...



**Dose:**

**Quantum satis. Recommended 0,05g/L as a preservative in juices and drinks. From 3 to 5% in antioxidants washes for fruits and vegetables.**



FLAVOURS  
& ESSENCES





# Essence of sweets



## Honey

aroma

7 g 46110015  
50 g 46110016  
1 kg 46110017



## Floral honey

aroma

7 g  
50 g 46110019  
1 kg 46110020



## Burned sugar

aroma

7 g 46110006  
50 g 46110007  
1 kg 46110008



## Caramel

aroma

7 g 46110009  
50 g 46110010  
1 kg 46110011



## Toffee

aroma

7 g 46110012  
50 g 46110013  
1 kg 46110014



## Sugar cane

aroma

7 g 46110021  
50 g 46110022  
1 kg 46110023



# Essence of bread



## Breadcrumbs

aroma

7 g 46110003  
50 g 46110004  
1 kg 46110005



## Bread crust

aroma

7 g 46110000  
50 g 46110001  
1 kg 46110002



# Essence of cocoa



## Cocoa

aroma

7 g 46150000  
50 g 46150001  
1 kg 46150002



## Bitter chocolate

aroma

7 g -  
50 g 46150004  
1 kg 46150005



## White chocolate

aroma

7 g -  
50 g 46150007  
1 kg 46150008



# Essence of nuts



## Bitter almond natural aroma

7 g 46020000  
50 g 46020001



## Roasted hazelnut natural aroma

7 g 46020003-  
50 g 46020004  
1 kg 46020005



## Peanut natural aroma

7 g 46020006  
50 g 46020007  
1 kg 46020008



## Pistachio natural aroma

7 g 46020015  
50 g 46020016  
1 kg 46020017



## Chestnut natural aroma

7 g 46020018  
50 g 46020019  
1 kg 46020020



## Roasted peanut natural aroma

50 g 46020010



## Essences of seeds



### Mustard natural aroma

7 g -  
50 g -  
1 kg -



### Mustard aroma

7 g 46040006  
50 g 46040007  
1 kg 46040008



### Cola nut natural aroma

7 g 46040012  
50 g 46040013  
1 kg -



### Sesame natural aroma

7 g 46040009  
50 g 46040010  
1 kg 46040011



### Star anis natural aroma

7 g 46040000  
50 g 46040001  
1 kg 46040002



## Essences of flowers



### Violet

#### aroma

7 g 46080009  
50 g 46080010  
1 kg 46080011



### Violet

#### natural aroma

7 g -  
50 g 46080014  
1 kg 46080013



### Chamomile

#### natural aroma

7 g 46080003  
50 g 46080004  
1 kg 46080005



### Rose

#### aroma

7 g 46080024  
50 g 46080025  
1 kg 46080026



### Marygold

#### natural aroma

7 g 46080027  
50 g 46080028  
1 kg -



### Lila

#### aroma

7 g 46080030  
50 g 46080031  
1 kg 46080032



### Orange blossom

#### natural aroma

7 g 46080015  
50 g 46080016  
1 kg 46080017



### Jasmine

#### natural aroma

7 g 46080018  
50 g 46080019  
1 kg 46080020



### Damask rose

#### natural aroma

7 g 46080021  
50 g 46080022  
1 kg 46080023



### Geranium

#### natural aroma

7 g 46080006  
50 g 46080007  
1 kg 46080008



### Lavender

#### natural aroma

7 g 46080000  
50 g 46080001  
1 kg 46080002



### Elderflower

#### natural aroma

7 g 46080033  
50 g 46080034  
1 kg -



## Floral water



### Rose water

#### aromatic natural water

100 g 41500000 10 u  
1 kg 41500004 15 u



### Orange blossom water

#### aromatic natural water

100 g 41500002 10 u  
1 kg 41500006



# Essence of spices



## Black pepper

natural aroma

7 g 46090013  
50 g 46090014  
1 kg 46090015



## Nutmeg

natural aroma

7 g 46090010  
50 g 46090011  
1 kg 46090012



## White pepper

natural aroma

7 g -  
50 g -  
1 kg -



## Green pepper

natural aroma

7 g 46090043  
50 g 46090044  
1 kg 46090045



## Chili

natural aroma

7 g -  
50 g 46090041  
1 kg -



## Jamaica pepper

natural aroma

7 g 46090046  
50 g 46090047  
1 kg 46090048



## Chili

liposoluble aroma

7 g -  
50 g 46095001  
1 kg 46095002



## Turmeric

natural aroma

7 g 46090058  
50 g 46090004  
1 kg 46090005



## Pure concentrated Tahiti vanilla extract

natural aroma

7 g 46090049  
50 g 46090050



## Clove

natural aroma

7 g 46090016  
50 g 46090017  
1 kg 46090018



## Cardamom

natural aroma

7 g 46090003  
50 g 46105002  
1 kg 46125002



## Pure concentrated Madagascar vanilla extract

natural aroma

7 g 46090037  
50 g 46090038



## Cumin

natural aroma

7 g 46090019  
50 g 46090020  
1 kg 46090021



## Incense

natural aroma

7 g 46090031  
50 g 46090032  
1 kg -



## Cinnamon paste compound

1,5 kg 48000408 6 u  
5,7 kg 48000410 2 u

Dose: 30-50 g/kg



## Curry

natural aroma

7 g 46090022  
50 g 46090023  
1 kg -



## Curry Madras

aroma

7 g 46090025  
50 g 46090026  
1 kg 46090027



## Black pepper

natural aroma

7 g 46090013  
50 g 46090014  
1 kg 46090015



## Myrrh

natural aroma

7 g 46090034  
50 g 46090035  
1 kg 46090036



## Tandoori

natural aroma

7 g 46090028  
50 g 46090029  
1 kg -



## Nutmeg

natural aroma

7 g 46090010  
50 g 46090011  
1 kg 46090012



## Saffron

natural aroma

7 g 46090052  
50 g 46090053  
1 kg 46090054



## Coriander

natural aroma

7 g 46090006  
50 g 46090007  
1 kg 46090008



## Tonka bean Coumarin free

liposoluble aroma

7 g -  
50 g 46095004  
1 kg 46095005



## Chili

natural aroma

7 g 46090040  
50 g -  
1 kg -



## Tonka bean

natural aroma

7 g 46090055  
50 g 46090056  
1 kg 46090057



According to EU recommendations do not exceed recommended dose. 0.2 g / kg  
No sales to EEUV

new



## Essences of herbs and plants



### Black tea

natural aroma

7 g 46140054  
50 g 46140055  
1 kg 46140056



### Oregano

natural aroma

7 g 46140015  
50 g 46140016  
1 kg 46140017



### Glacial mint

natural aroma

7 g 46140033  
50 g 46140034  
1 kg 46140035



### Dill

natural aroma

7 g 46140000  
50 g 46140001  
1 kg 46140002



### Tarragon

natural aroma

7 g 46140021  
50 g 46140022  
1 kg 46140022



### Sweet mint

natural aroma

7 g 46140036  
50 g 46140037  
1 kg 46140038



### Basil

natural aroma

7 g 46140003  
50 g 46140005  
1 kg 46140004



### Fennel

natural aroma

7 g 46140024  
50 g 46140025  
1 kg 46140026



### Green mint

natural aroma

7 g 46140039  
50 g 46140040  
1 kg 46140041



### Basil

aroma liposoluble

7 g -  
50 g 46145001  
1 kg 46145002



### Juniper

natural aroma

7 g -  
50 g 46140029  
1 kg 46140028



### Garden mint

natural aroma

7 g 46140073  
50 g 46140074  
1 kg -



### Fresh basil

aroma

7 g -  
50 g 46140007  
1 kg -



### Thyme

natural aroma

7 g 46140051  
50 g 46140052  
1 kg 46140053



### Lemon balm

natural aroma

7 g 46140042  
50 g 46140043  
1 kg 46140044



### Patchulli

aroma natural

7 g 46140009  
50 g 46140010  
1 kg 46140011



### Thyme

aroma liposoluble

7 g -  
50 g 46145007  
1 kg 46145008



### Rosemary

natural aroma

7 g 46140045  
50 g 46140046  
1 kg 46140047



### Lemon verbena

natural aroma

7 g 46140012  
50 g 46140013  
1 kg 46140014



### Common sage

natural aroma

7 g 46140048  
50 g 46140049  
1 kg -



### Rosemary

aroma liposoluble

7 g -  
50 g 46145004  
1 kg 46145005



### Green tea

natural aroma

7 g 46140071  
50 g 46140072  
1 kg -



### Lemon grass

natural aroma

7 g 46140018  
50 g 46140019  
1 kg 46140020



### Tabacco

natural aroma

7 g 46140057  
50 g 46140058  
1 kg 46140059



### Ylang-Ylang

natural aroma

7 g -  
50 g -  
1 kg -



# Essences of tea



## Green tea

natural aroma

7 g 46140071  
50 g 46140072  
1 kg -



## Rooibos

natural aroma

7 g 46140062  
50 g 46140063  
1 kg -



## White tea Pai Mu Tan

natural aroma

7 g 46140065  
50 g 46140066  
1 kg -



## Black tea

aroma

7 g 46140054  
50 g 46140055  
1 kg 46140056



## Tea with jasmine

natural aroma

7 g 46140068  
50 g 46140069  
1 kg -



# Essences of vegetables



## Green tomato

aroma

7 g 46170027  
50 g 46170028  
1 kg 46170029



## Green pepper

aroma

7 g 46170018  
50 g 46170019  
1 kg 46170020



## Cucumber

aroma

7 g 46170012  
50 g 46170013  
1 kg -



## Ripe tomato

aroma

7 g 46170024  
50 g 46170025  
1 kg 46170026



## Raw onion

natural aroma

7 g 46170006  
50 g 46170007  
1 kg -



## Fresh aillet liposoluble

natural aroma

7 g -  
50 g 46175001  
1 kg 46175002



## Red beans cooked

aroma

7 g 46170015  
50 g 46170016  
1 kg -



## Fried onion

aroma

7 g -  
50 g -  
1 kg -



## Fresh aillet

natural aroma

7 g 46170000  
50 g 46170001  
1 kg 46170002



## Artichoke

natural aroma

7 g 46170039  
50 g 46170040  
1 kg -



## Roasted onion

natural aroma

7 g 46170010  
50 g 46170009  
1 kg -



## Fried garlic

aroma

7 g -  
50 g 46170004  
1 kg -



## Carrot (sand)

natural aroma

7 g 46170036  
50 g 46170037  
1 kg -



## Cooked onion

natural aroma

7 g 46170011  
50 g -  
1 kg -



## Rhubarb

aroma

7 g 46170033  
50 g 46170034  
1 kg 46170035



## Celery

natural aroma

7 g -  
50 g 46170031  
1 kg 46170032



## Green peas

aroma

7 g 46170021  
50 g 46170022  
1 kg -



## Essences of mushrooms



### Black truffle

aroma

7 g 46030006  
50 g 46030007  
1 kg 46030008



### White truffle

aroma

7 g 46030003  
50 g 46030004  
1 kg 46030005



### Black truffle

aroma liposoluble

7 g -  
50 g 46035007  
1 kg 46035008



### White truffle

aroma liposoluble

7 g -  
50 g 46035004  
1 kg 46035005



### Black truffle

aroma pur

7 g -  
50 g 46030010  
1 kg -



### Bear yeast

aroma

7 g 46030012  
50 g 46030013  
1 kg 46030014



### Mushroom (boletus edulis)

aroma

7 g 46030000  
50 g 46030001  
1 kg 46030002



### Mold

aroma

7 g 46030015  
50 g 46030016  
1 kg 46030017



### Mushroom (boletus edulis)

aroma liposoluble

7 g -  
50 g 46035001  
1 kg 46035002



## Essences of roots



### Liquorice

natural aroma

7 g 46130000  
50 g 46130001  
1 kg 46130002



### Wasabi

natural aroma

7 g 46130006  
50 g 46130007  
1 kg 46130008



### Ginger

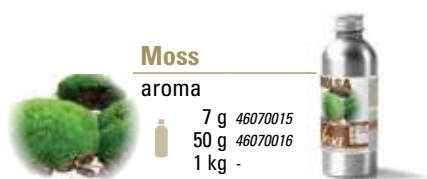
natural aroma

7 g 46130003  
50 g 46130004  
1 kg 46130005





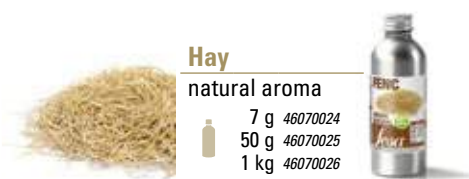
# Essences of trees and landscape



## Moss

aroma

7 g 46070015  
50 g 46070016  
1 kg -



## Hay

natural aroma

7 g 46070024  
50 g 46070025  
1 kg 46070026



## Laurier

natural aroma

7 g 46070003  
50 g 46070004  
1 kg 46070005



## Humid land

aroma

7 g 46070012  
50 g 46070013  
1 kg -



## Oak

natural aroma

7 g 46070009  
50 g 46070010  
1 kg 46070011



## Mediterranean forest

natural aroma

7 g 46070018  
50 g 46070019  
1 kg -



## Eucalyptus

aroma natural

7 g 46070000  
50 g 46070001  
1 kg 46070002



## Orient

natural aroma

7 g 46070021  
50 g 46070022  
1 kg -



## Mediterranean pine

natural aroma

7 g 46070006  
50 g 46070007  
1 kg 46070008



# Essences of smoke



## Fatty smoke

aroma

7 g 46220000  
50 g 46220001  
1 kg 46220002



\*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

**Dose Aroma:**

**2 g/kg** 2 g = 70 drops approx.\*

**Dose NATURAL Aroma:**

**0,2 g/kg** 0,2 g = 6 drops approx.\*

## Essence of olive



### Green olive

aroma

7 g 46010134  
50 g 46010135  
1 kg 46010136



### Black olive

aroma

7 g 46010128  
50 g 46010129  
1 kg -



### Olive oil

natural aroma

7 g 46010126  
50 g 46010127  
1 kg -



## Essences of fiction memory



### Cola

aroma

7 g 46210003  
50 g 46210004  
1 kg 46210005



### Cookie

aroma

7 g 46210006  
50 g 46210007  
1 kg 46210008



### Energy drink

aroma

7 g 46210021  
50 g 46210022  
1 kg 46210023



### Chewing gum

aroma

7 g 46210009  
50 g 46210010  
1 kg 46210011



### Cotton Candy

aroma

7 g 46210018  
50 g 46210019  
1 kg 46210020



### Bitter

aroma

7 g 46210012  
50 g 46210013  
1 kg -



### Choco-mint

aroma

7 g 46210001  
50 g 46210002  
1 kg -



### Tonic water

aroma

7 g 46210015  
50 g 46210016  
1 kg 46210017



## Essences of meat and animals



### Smoked bacon

aroma

7 g 46180000  
50 g 46180001  
1 kg 46180002



### Hot dog

aroma

7 g 46180003  
50 g 46180004  
1 kg 46180005



### Iberian ham

aroma

7 g 46180018  
50 g 46180019  
1 kg -



### Veal

aroma natural

7 g 46180029  
50 g 46180028  
1 kg -



### Foie gras

aroma

7 g 46180012  
50 g 46180013  
1 kg 46180014



### Chicken fond

natural aroma

7 g 46180024  
50 g -  
1 kg -



### Fondo de cerdo

natural aroma

7 g 46180006  
50 g -  
1 kg -



### Fried fat

natural aroma

7 g 46180015  
50 g 46180016  
1 kg -



### Roast

aroma

7 g 46180038  
50 g 46180037  
1 kg -



### Beef fond

natural aroma

7 g 46180021  
50 g -  
1 kg -



### Lamb

aroma

7 g 46180035  
50 g 46180034  
1 kg -



### Chicken dark meat

aroma

7 g 46180030  
50 g 46180031  
1 kg -



# Essence of fruits

## Acid fruit

### Orange juice

aroma

7 g 46000100  
50 g 46000101  
1 kg 46000102



### Sweet orange

natural aroma

7 g 46000103  
50 g 46000104  
1 kg 46000105



### Sweet orange

aroma liposoluble

7 g 460005000  
50 g 460005001  
1 kg 460005002



### Bitter orange

natural aroma

7 g 46000106  
50 g 46000107  
1 kg 46000108



### Grapefruit

natural aroma

7 g 46000109  
50 g -  
1 kg 46000111



### Mandarin

natural aroma

7 g 46000112  
50 g -  
1 kg 46000114



### Bitter mandarin

natural aroma

7 g 46000115  
50 g 46000116  
1 kg 46000114



### Lemon

natural aroma

7 g 46000121  
50 g 46000122  
1 kg 46000123



### Lemon juice

aroma

7 g 46000118  
50 g 46000119  
1 kg 46000120



### Curaçao

aroma

7 g 46000130  
50 g 46000131  
1 kg -



### Lemon

aroma liposoluble

7 g -  
50 g 460005004  
1 kg 460005005



### Lime Kaffir

natural aroma

7 g 46000124  
50 g 46000128  
1 kg 46000129



### Lime

natural aroma

7 g 46000127  
50 g 46000125  
1 kg 46000126



### Bergamot

natural aroma

7 g 46000136  
50 g 46000137  
1 kg 46000138



### Yuzu

natural aroma

7 g 46000133  
50 g 46000134  
1 kg 46122098



### Cidar

natural aroma

7 g 46000139  
50 g 46000140  
1 kg -



## Sweet fruit

### Golden apple

natural aroma

7 g 46010003  
50 g 46010004  
1 kg 46010005



### Fruity fruity

aroma

7 g 46010138  
50 g 46010137  
1 kg -



### Green apple

aroma

7 g 46010000  
50 g 46010001  
1 kg 46010002





# Essence of fruits



## Cooked apple

aroma

7 g 46010006  
50 g 46010007  
1 kg 46010008



## Fig

aroma

7 g 46010054  
50 g 46010055  
1 kg 46010056



## Pear

natural aroma

7 g 46010009  
50 g 46010010  
1 kg 46010011



## Grape

aroma

7 g 46010012  
50 g 46010013  
1 kg 46010014



## Pasa

aroma

7 g -  
50 g 46010010  
1 kg 46010011



## Amarena

aroma

7 g 46010027  
50 g 46010028  
1 kg 46010029



## Cherry

aroma

7 g 46010018  
50 g 46010019  
1 kg -



## Cherry

natural aroma

7 g -  
50 g 46010022  
1 kg -



## Peach

aroma

7 g 46010030  
50 g 46010031  
1 kg 46010032



## Apricot

aroma

7 g 46010036  
50 g 46010037  
1 kg 46010038



## Watermelon

aroma

7 g 46010039  
50 g 46010040  
1 kg 46010041



## Pomegranate

aroma

7 g 46010042  
50 g 46010043  
1 kg 46010044



## Melon

aroma

7 g 46010045  
50 g 46010046  
1 kg 46010047



## Melon cantaloup

aroma

7 g 46010048  
50 g 46010049  
1 kg 46010050



## Quince

aroma

7 g 46010051  
50 g 46010052  
1 kg 46010053



## Banana

natural aroma

7 g 46010063  
50 g 46010064  
1 kg -



## Green banana

aroma

7 g 46010057  
50 g 46010058  
1 kg 46010059



## Ripe banana

aroma

7 g 46010060  
50 g 46010061  
1 kg 46010062



# Essence of fruits

## Wild fruit



### Green strawberry

aroma

7 g 46010066  
50 g 46010067  
1 kg 46010068



### Ripe strawberry

aroma

7 g 46010069  
50 g 46010070  
1 kg 46010071



### Ripe strawberry

natural aroma

7 g 46010072  
50 g 46010073  
1 kg 46010074



### Wild strawberry

aroma

7 g 46010075  
50 g 46010076  
1 kg 46010077



### Wild strawberry

natural aroma

7 g 46010078  
50 g 46010079  
1 kg 46010080



### Blackcurrant

aroma

7 g 46010081  
50 g 46010082  
1 kg 46010083



### Blackberry

aroma

7 g 46010087  
50 g 46010088  
1 kg 46010089



### Raspberry

aroma

7 g 46010090  
50 g 46010091  
1 kg 46010092



### Raspberry

natural aroma

7 g 46010093  
50 g 46010094  
1 kg 46010095



### Wild fruit

aroma

7 g 46010096  
50 g 46010097  
1 kg -



## Exotic fruit



### Green mango

aroma

7 g 46010099  
50 g 46010100  
1 kg -



### Ripe mango

aroma

7 g 46010102  
50 g 46010103  
1 kg 46010104



### Coconut

natural aroma

7 g 46010105  
50 g 46010106  
1 kg 46010107



### Lychee

aroma

7 g 46010108  
50 g 46010109  
1 kg 46010110



### Passion fruit

aroma

7 g 46010111  
50 g 46010112  
1 kg 46010113



### Kiwi

aroma

7 g 46010114  
50 g 46010115  
1 kg 46010116



### Pineapple

aroma

7 g 46010117  
50 g 46010118  
1 kg 46010119



### Baked pineapple

aroma

7 g 46010120  
50 g 46010121  
1 kg 46010122



### Mango Alphonso

aroma

7 g -  
50 g 46010142  
1 kg -



## Essence of chestnut



### Chestnut

#### aroma

7 g	46020018
50 g	46020019
1 kg	46020020



## Essence of coffee



### Espresso coffee

#### aroma

7 g	-
50 g	46020013
1 kg	46020014



## Essence of dairy



### Mediterranean yogurt

#### aroma

7 g	46160000
50 g	46160001
1 kg	46160002



### Butter

#### natural aroma

7 g	46160003
50 g	46160004
1 kg	46160005



### Fresh cream

#### aroma

7 g	46160007
50 g	46160008
1 kg	46160009



### Tiramisu

#### aroma

7 g	46160010
50 g	46160011
1 kg	46160012



### Crema catalana

#### aroma

7 g	46160016
50 g	46160017
1 kg	46160018



### Leche merengada

#### aroma

7 g	46160013
50 g	46160014
1 kg	46160015



### Zabaione

#### aroma

7 g	46160019
50 g	46160020
1 kg	-



### Cream caramel

#### aroma

7 g	46160022
50 g	46160023
1 kg	46160024





# Essences of sea



## Lobster

aroma

7 g 46190009  
50 g 46190010  
1 kg 46190011



## Oyster

aroma

7 g 46190003  
50 g 46190004  
1 kg 46190005



## Prawn

aroma

7 g 46190012  
50 g 46190013  
1 kg 46190014



## Prawn Head

aroma

7 g 46190000  
50 g 46190001  
1 kg 46190002



## Anchovy

aroma

7 g 46190018  
50 g 46190019  
1 kg -



## Smoked Salmon

aroma

7 g 46190006  
50 g 46190007  
1 kg 46190008



## Sea urchin

aroma

7 g 46190015  
50 g 46190016  
1 kg -



## Fish

aroma

4 g 46190024  
50 g 46190025  
1 kg -



## Cooked tuna

aroma

7 g 46190021  
50 g 46190022  
1 kg 46190023



## Mussel

aroma

7 g 46190032  
50 g -  
1 kg -



## Crayfish

aroma

7 g 46190028  
50 g -  
1 kg -



\*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

**Dose Aroma:**

**2 g/kg** 2 g = 70 drops approx.\*

**Dose NATURAL Aroma:**

**0,2 g/kg** 0,2 g = 6 drops approx.\*

## Essences of alcohols



### Anis

aroma

7 g 46230019  
50 g 46230020  
1 kg 46230021



### Vermouth

natural aroma

7 g 46230013  
50 g 46230014  
1 kg -



### Brandy

aroma

7 g 46230015  
50 g 46108016  
1 kg 46108018



### Brandy pure

aroma

7 g -  
50 g -  
1 kg 46230017



### Whisky

aroma

7 g 46230000  
50 g 46230001  
1 kg 46230002



### Rum

aroma

7 g -  
50 g -  
1 kg 46230027



### Vodka

aroma

7 g 46230028  
50 g 46230029  
1 kg 46230030



### Muscatel

aroma

7 g 46230031  
50 g 46230032  
1 kg 46230033



### Gin

natural aroma

7 g 46230009  
50 g 46230010  
1 kg 46230011



### Marc de cava

aroma

7 g 46230022  
50 g 46230023  
1 kg 46230024



### Type Porto wine

aroma

7 g 46230043  
50 g 46230044  
1 kg 46230045



### Type cabernet wine

aroma

7 g 46230037  
50 g 46230038  
1 kg -



### Beer

aroma

7 g 46230003  
50 g 46230004  
1 kg -



### Black Beer

aroma

7 g 46230006  
50 g 46230007  
1 kg -



### Type chardonnay wine

aroma

7 g 46230034  
50 g 46230035  
1 kg 46128022



### Type riesling wine

natural aroma

7 g 46230040  
50 g 46230041  
1 kg 46230042



new

# Essences of alcohols



## German herbal liqueur

aroma

7 g 46230052  
50 g 46230051  
1 kg 46230050



## Rancio wine

aroma

7 g 46230055  
50 g 46230054  
1 kg 46230053



## Fernet

aroma

7 g 46230058  
50 g 46230057  
1 kg 46230056



## Type Px sweet wine

aroma

7 g 46230061  
50 g 46230060  
1 kg 46230059



## Type Port wine

aroma

7 g 46230064  
50 g 46230063  
1 kg 46230062



## Amaretto

aroma

7 g 46230067  
50 g 46230066  
1 kg 46230065



## Herbs liqueur

aroma

7 g 46230070  
50 g 46230069  
1 kg 46230068



## "Piña colada"

aroma

7 g 46230079  
50 g 46230078  
1 kg 46230077



## "Jerez" (Sherry)

aroma

7 g 46230085  
50 g 46230084  
1 kg 46230083



## Sweet anisette

aroma

7 g 46230088  
50 g 46230087  
1 kg 46230086



\*Number of drops taking as reference the average density which has the complete range of products. In general, natural flavours have a higher density.

### Dose Aroma:

2 g/kg 2 g = 70 drops approx.\*

### Dose NATURAL Aroma:

0,2 g/kg 0,2 g = 6 drops approx.\*



## Basics

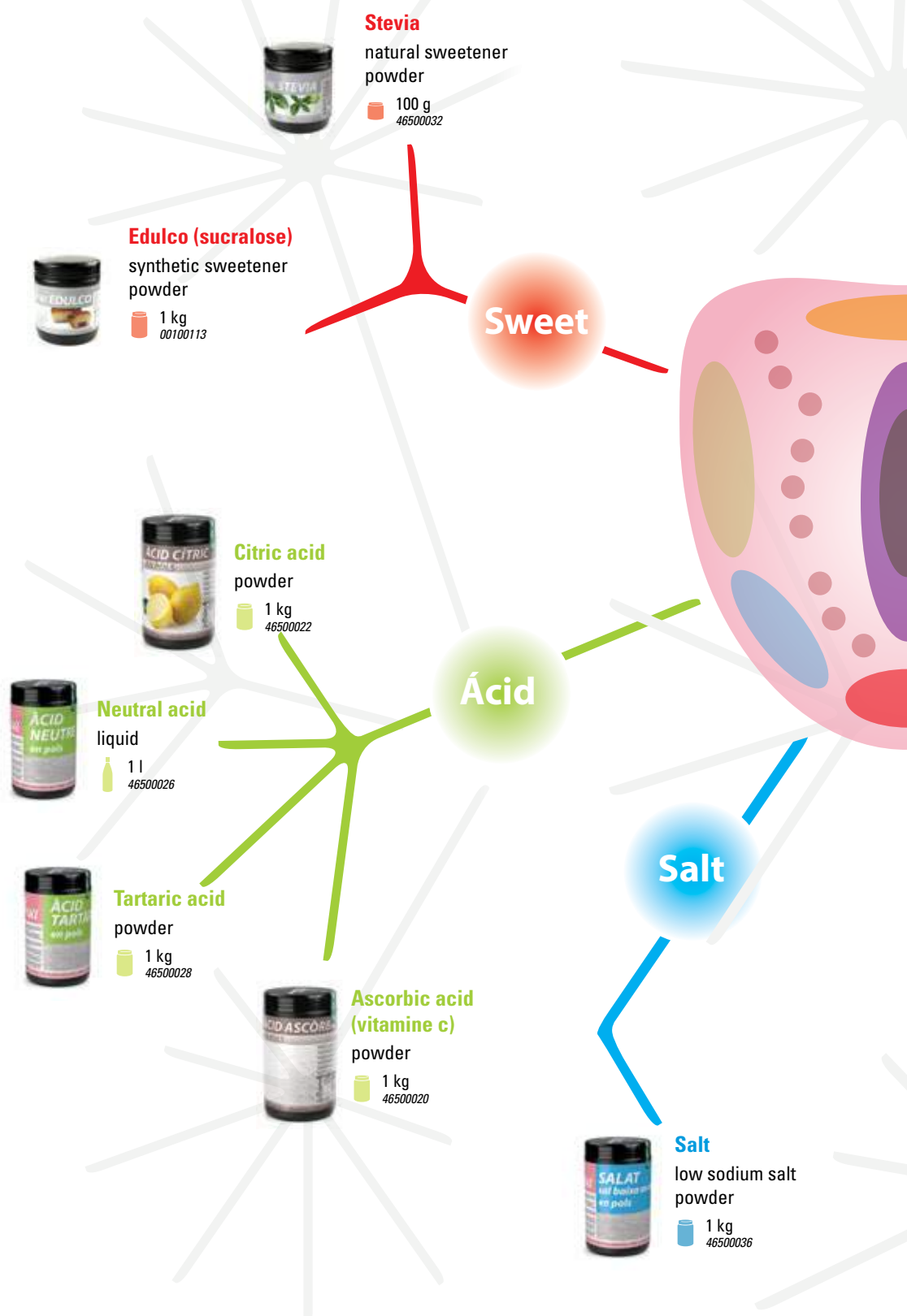
Basics is an enlargement of a range of ingredients that is based on the study of the basic retro-taste of the human palate.

Basic tastes allow us reinforce or refine our dishes with sweet, sour, salty, umami, pungent, astringent and bitter notes, without adding a specific taste, ie as a neutral manner.

Basic tastes are a complement to a Food BALANCE beyond an ingredient contribution of these retro-tastes.

In fact, this range makes it possible to apply to its limit salty taste with less salt, sweet taste with less sugar sweet, bitter taste without particular bitter and spicy taste without chili taste, etc.

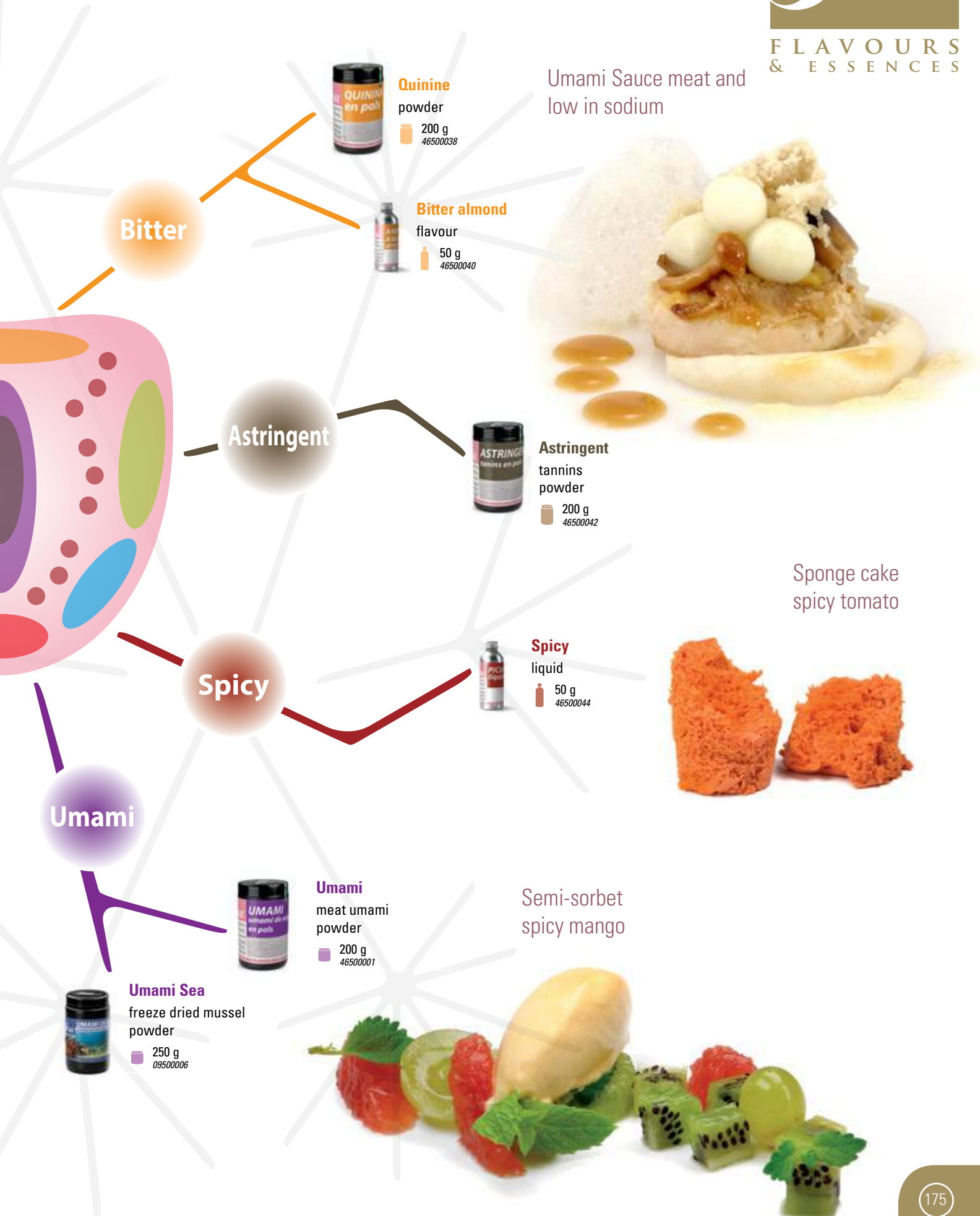
A new range for haute cuisine and innovative patisserie.



# Basics



FLAVOURS  
& ESSENCES



## The alphabet of flavours **box**

The alphabet of flavours box is our latest creation for the world of gastronomy. With more than 190 essences, it's an ideal alphabet of flavours for learning sensorial analysis. It's also a great instrument to experience pairing flavours and also to improve creative flavour pairing.



46600011

### FLAVOUR LITERACY OBJECTIVES

1. To train the gastronomic sector in sensorial analysis.
2. To facilitate the creation of new combinations stemming from a previous olfactory analysis of their components.
3. Analysis of pairings among flavours..
4. To incentivise nuances and complexities of the flavours of gastronomy.
5. To use it as an ingredient..

*In this case the essence is water- and fat-soluble and, therefore, it can be used in both water and fat bases.*



# The alphabet of flavours **box**

Customize your  
box with... **15**  
o **40** essences

## Customized box 15

15 essences  
46600014 1 box


1 Fill each square with the essence's number.

2 Fill in the information requested at the bottom of the page.

3 Send us the filled in document the way you prefer: email, fax, online, etc.

4 When we receive your form, we will process your order and confirm the delivery time and the final price.

*Download the form to place the order.*

## Customized box 40





















40 essences  
46600013 1 box























# The alphabet of flavours **box**















THE ALPHABET OF SWEETS		
	1	CARAMEL
	2	HONEY
	3	SUGAR BURNT
	4	CANE SUGAR
	5	TOFFEE
THE ALPHABET OF COCOA BEAN		
	6	COCOA
	7	BITTER CHOCOLATE
	8	WHITE CHOCOLATE
THE ALPHABET OF NUTS		
	9	BITTER ALMOND
	10	TOASTED HAZELNUT
	11	PEANUT
	12	COFFEE
	13	PISTACHIO
	14	CHESTNUT
THE ALPHABET OF SEEDS		
	15	STAR ANIS
	16	MUSTARD
	17	SESAME




















THE ALPHABET OF SPICES		
	18	CINNAMOM
	19	CARDAMOM
	20	CLOVE
	21	CUMIN
	22	CORIANDER
	23	CURRY
	24	INCENSE
	25	MYRRH
	26	NUTMEG
	27	BLACK PEPPER
	28	GREEN PEPPER
	29	JAMAICA PEPPER
	30	MADAGASCAR VANILLA
	31	TAHITI VANILLE
	32	TANDOORI
	33	CHILI
	34	SAFFRON
	35	TONKA BEAN
	36	TURMERIC
THE ALPHABET OF HERBS AND PLANTS		




















	37	DILL
	38	BASIL
	39	PACHOULY
	40	YLAN-YLANG
	41	LEMON VERBENA
	42	LEMON GRASS
	43	ORIGANO
	44	TARRAGON
	45	FENNEL
	46	ARTICHOKE
	47	JUNIPER
	48	PEPPERMINT
	49	SPEARMINT
	50	WILD MINT
	51	LEMON BALM
	52	ROSEMARY
	53	COMMON SAGE
	54	THYME
	55	BLACK TEA
THE ALPHABET OF VEGETABLES		
	56	FRESH GARLIC



















	57	ONION
	58	VEGETABLE
	59	COOKED RED BEAN
	60	GREEN PEPPER
	61	GREEN PEA
	62	RIPE TOMATO
	63	GREEN TOMATO
	64	CELERY
	65	LAND CARROT
	66	RHUBARB
THE ALPHABET OF FLOWERS		
	67	LAVENDER
	68	CHAMOMILLE
	69	GERANIUM
	70	JASMINE
	71	ORANGE BLOSSOM
	72	VIOLET
	73	DAMASK ROSE
	74	MARIGOLD
	75	LILAC
THE ALPHABET OF MUSHROOMS		

# The alphabet of flavours **box**

THE ALPHABET OF MUSHROOMS		
	76	BOLETUS EDULIS
	77	MOLD
	78	ALE YEAST
	79	WHITE TRUFFLE
	80	BLACK TRUFFLE
THE ALPHABET OF ROOTS		
	81	LIQUORICE
	82	GINGER
	83	WASABI
	84	VETIVER
THE ALPHABET OF BREAD		
	85	BREAD CRUST
	86	BREADCRUMB
	87	BISCUIT
THE ALPHABET OF TREES AND LANDSCAPE		
	88	SAUCIN
	89	EUCALYPTUS
	90	BAY LAUREL
	91	MEDITERRANEAN PINE















	92	ORIENT
	93	OAK
	94	HAY
	95	TABAC
	96	TERRE HUMIDE
	97	MOSSA
	98	MEDITERRANEAN FOREST
THE ALPHABET OF FRUITS		
	99	RIPE MANGO
	100	GREEN BANANA
	101	KIWI
	102	APPLE COOKED
	103	COCONUT
	104	LYCHEE
	105	RASPBERRY
	106	PEACH
	107	WATERMELON
	108	GRAPE
	109	CHERRY
	110	RIPE BANANA

	111	APPLE GOLDEN
	112	PINEAPPLE COOKED
	113	PASSION FRUIT
	114	MELON
	115	MELON CANTALOUPE
	116	POMEGRANATE
	117	PEAR
	118	SOUR CHERRY
	119	GREEN APPLE
	120	GREEN STRAWBERRY
	121	GREEN MANGO
	122	ORANGE JUICE
	123	PINEAPPLE
	124	LEMON JUICE
	125	LIME
	126	ARICOT
	127	WOODLAND STRAWBERRY
	128	RIPE STRAWBERRY
	129	BLACKBERRY
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DROPLETS® IS A GOURMET  
INGREDIENT ABLE TO PROVIDE ALL  
THE FRESHNESS OF FLAVOR CHOSEN.

DROPLETS®  
— By —  
JAVIER DE LAS MUELAS

NON ALCOHOLIC 100% NATURAL

## FRESH FLAVOURS

### FRESHLY CUT CELERY

46990014 - 50 G

*Freshly cut celery* transformed into droplet shapes bursting with flavour. What could be easier to create appetisers with citrus fruits and sherry, adding freshness to a Bloody Mary or preparing a fine Stilton cream cheese infused with celery flavour.

### HOT CHILI PEPPER

46990052 - 50 G

At last we can create cocktails and spicy dishes with complete precision. Droplets® *Hot Chili Pepper* is clean, crystalline, without vinegary notes, offering us a tasty spiciness that evokes freshly cut jalapeño peppers. Using the precise drops, our creations will always have just the right aroma and spiciness.

### SWEET VIOLETS

46990006 - 50 G

As its name suggests, this Droplets® variety reproduces the intense flavour of violets. A delicious aroma to create delicate Gin&Tonics, floral cocktails without adding sugar - unlike liqueurs and syrups that are rich in sugar - and of course, as an ingredient in making pastries.

### FRESH GINGER

46990057 - 50 G

Citric fruits, spicy, fresh and forthright. This special root is able to liven up recipes that are flat and short on flavour. *Fresh Ginger*, as its name suggests, accurately reproduces the flavour and aroma of freshly cut ginger. However, it offers us one essential advantage: the ability to measure the exact amount necessary of an ingredient that is usually difficult to control with precision.

### ORANGE BLOSSOM HONEY

46990056 - 50 G

A fresh, delicate orange honey that does not sweeten. This is the appeal of Droplets® *Orange Blossom Honey*, to be able to add a significant amount of honey to recipes that are not sweet. It is possible to make a *Honey Martini* which is perfectly dry or serve a Kentucky Bourbon adorned with delicate notes of honey, without the need to sweeten it. A honey with limitless possibilities.

### MEDITERRANEAN ROSEMARY

46990051 - 50 G

The freshness of rosemary is present, increasingly in the cocktail world and, in an ancestral way, in the kitchen. A herbal element that gives us a clear Mediterranean air, the main difficulty being to graduate the intensity of this protagonist; to get just the right amount. Droplets® *Mediterranean Rosemary* offers us the possibility of standardizing the intensity, providing us with a simple way to recreate a perfect harmony.

## MATURE FLAVOURS

### OAK SMOKE

46990007 - 50 G

This Droplets® variety has endless applications, providing just the right intensity of smoked oak wood notes. It offers a very attractive range of possibilities in teas and infusions, rum cocktails, whisky blends or as a seasoning for seafood and fish dishes.

### GREEN CARDAMOM

46990050 - 50 G

*Green Cardamom*, a classic ingredient in oriental cuisine, has an intense flavour, is slightly spicy and somewhat herbal. It is currently very popular in the cocktail world, combining it with green apple, passion fruit or aged rum blends. *Green Cardamom* makes it easier to integrate this spice, instantly and accurately, into all kinds of cocktails.

### TONKA BEAN

46990004 - 50 G

The Tonka bean is a seed, found mainly in South America, with a spectacular, yet delicate aroma. Its flavour reminds us of almond, vanilla, cloves and cinnamon. Delicious in drinks containing aged distillates, tropical fruits, such as passion fruit, or in cakes and sponges.

### VAN GOGH ABSINTHE

46990011 - 50 G

This Droplets® variety recreates one of society's most mythical drinks: absinthe. This legendary distillate, marked by a history of prohibition, has an attractive aniseed flavour perfectly suited to creating numerous cocktails, sauces and dressings. In the case of *Van Gogh Absinthe*, we are able to add the unique scent and flavour of absinthe without adding alcohol. This means it can be used in both alcoholic and non-alcoholic cocktails, as well as enhancing traditional dishes.

### DARJEELING TEA & CHAMOMILE

46990012 - 50 G

Attempting creations with a prominent chamomile or tea flavour inherently involves difficulties. Consequently, Droplets® *Darjeeling Tea & Chamomile* has been created to enable us, in a simple, accurate way, to add the defined, elegant taste of tea and chamomile to our creations. Highly recommended for fruity or floral cocktails, cold desserts with cut fruit, as well as sorbets and sweet cream sauces.

### INDIAN SPICES

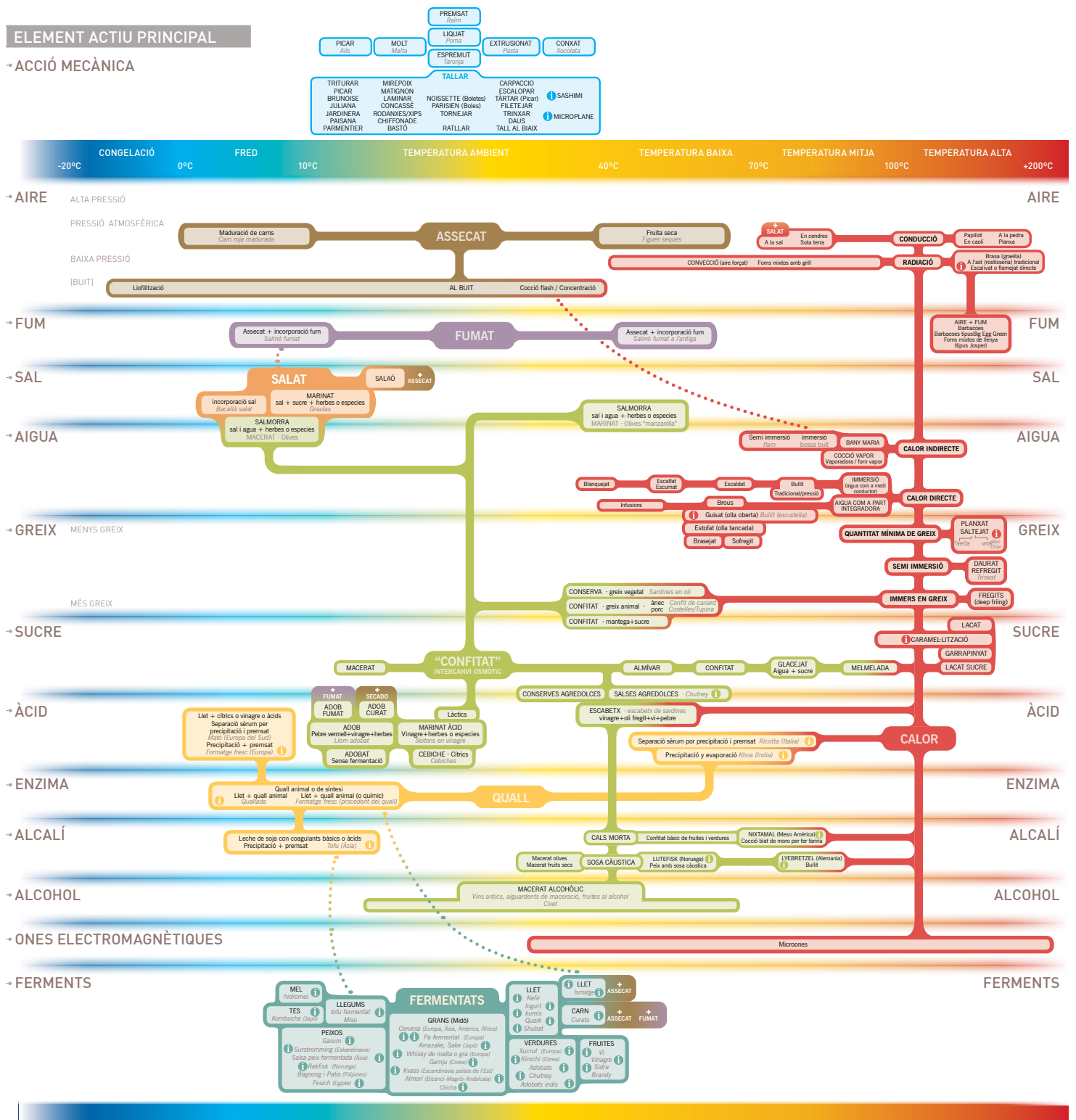
46990013 - 50 G

*Masalas*, or spice blends crafted in India, provide fascinating flavours and create exotic harmonies. These *masalas* not only add flavour, but often also produce earthy textures and contain salt, thereby making them unsuitable for certain creations. Droplets® *Indian Spices*, however, has the advantage of not contributing texture, virtually adding no colour and not being salty, while maintaining all the *masala's* aromatic intensity. It is perfect for use in teas, juices, long drinks, soups, etc.



As per table below, we classify these techniques into the following families. All of them, as shown on the attached map, have a high level of complexity and correlation and they form a unique cultural corpus, the foundation of all food cultures of the world.

## → ACCIÓ MECÀNICA





# CULINARY<sup>®</sup> JOURNEY

by *Sosa*



A CULINARY JOURNEY  
THROUGHOUT GASTRONOMY'S  
GEOGRAPHY AND HISTORY

· FOOD SERVICE ·





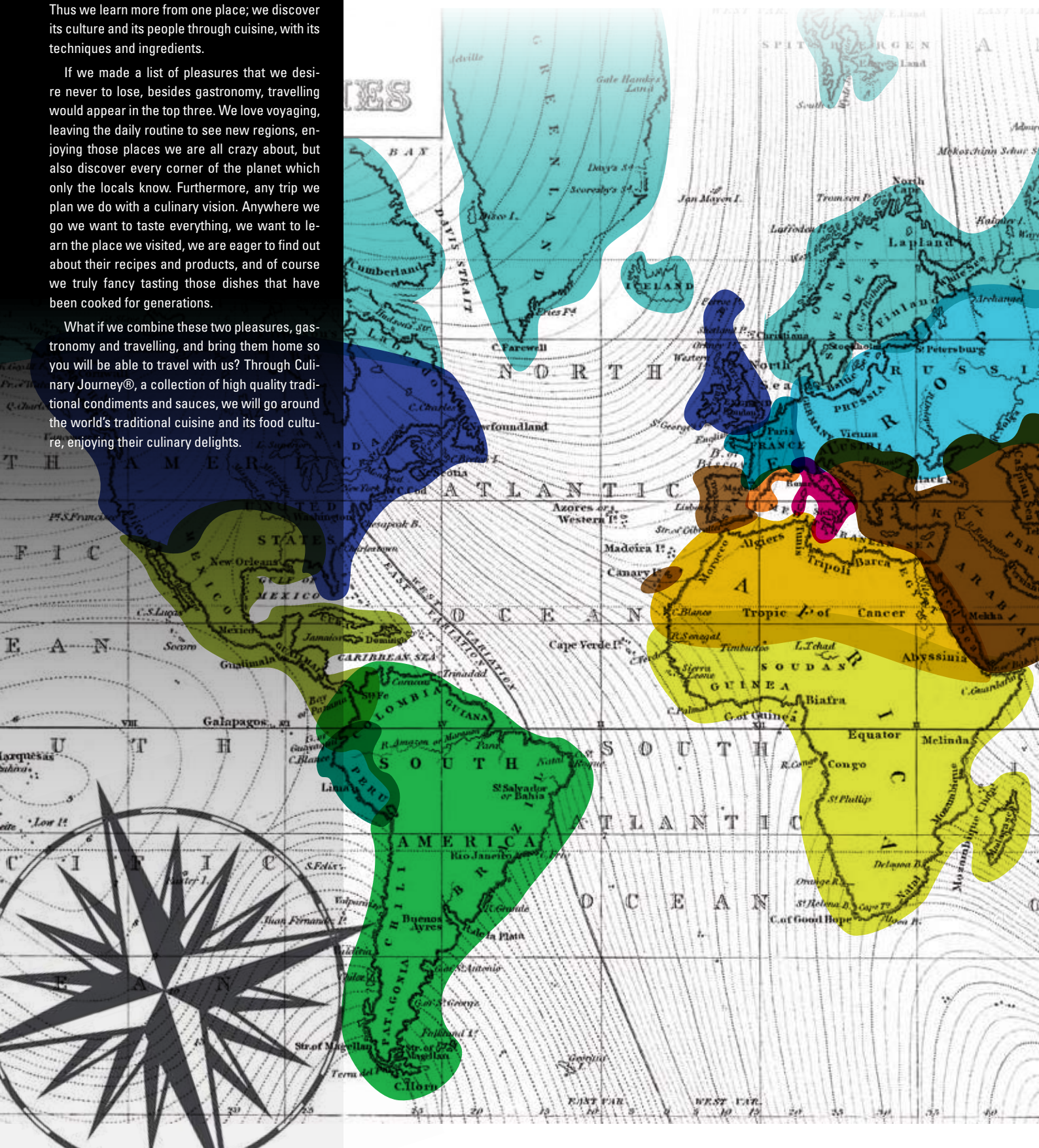
# CHART OF GASTRONOMY ZONES

Gastronomy is one of our most cultivated pleasures, we love trying, tasting, cooking... but most of all, we do love sharing it. We enjoy discovering and learning what is behind that peculiar ingredient, that delicious product, that characteristic recipe or that region that attracts our attention. Thus we learn more from one place; we discover its culture and its people through cuisine, with its techniques and ingredients.

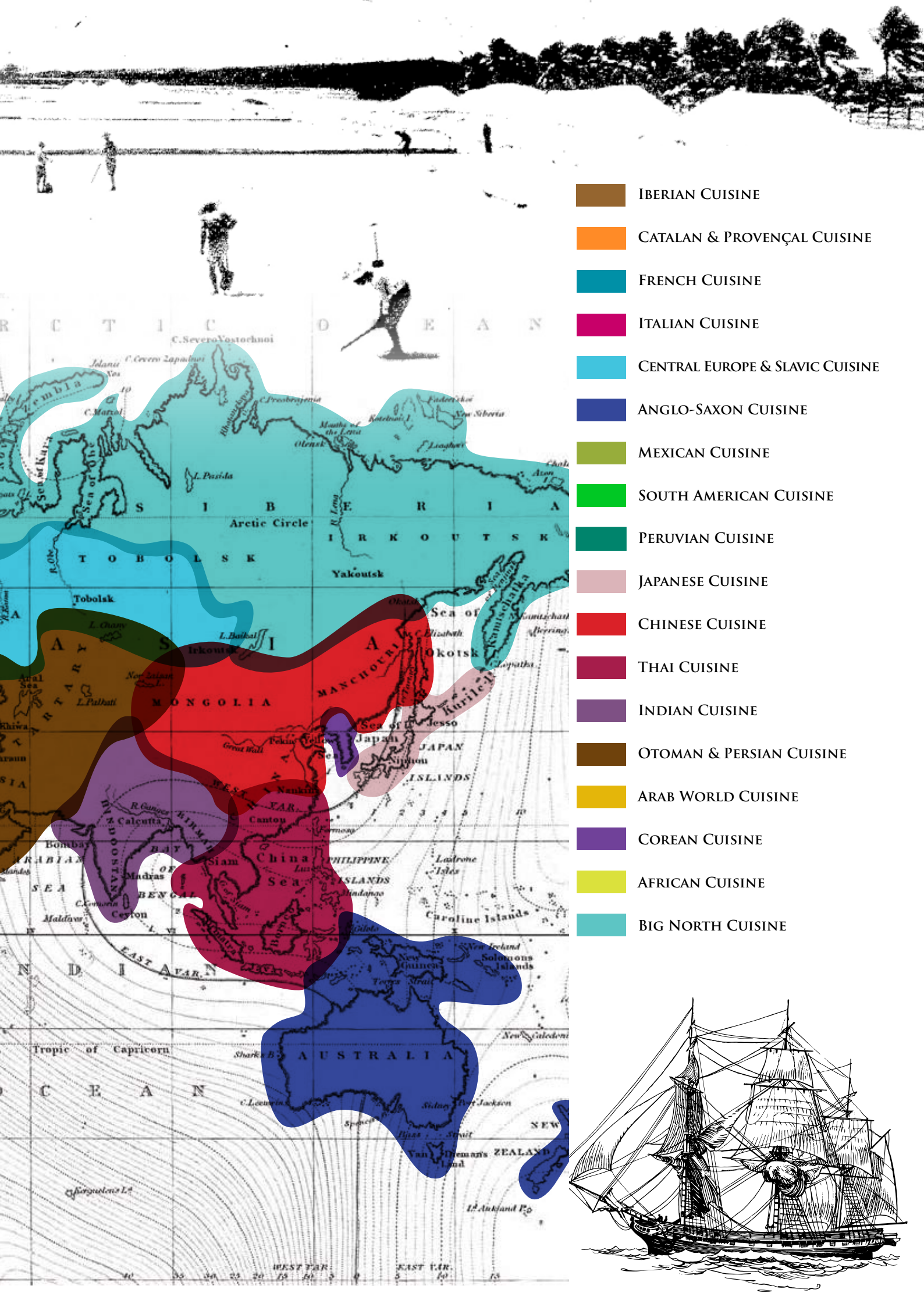
If we made a list of pleasures that we desire never to lose, besides gastronomy, travelling would appear in the top three. We love voyaging, leaving the daily routine to see new regions, enjoying those places we are all crazy about, but also discover every corner of the planet which only the locals know. Furthermore, any trip we plan we do with a culinary vision. Anywhere we go we want to taste everything, we want to learn the place we visited, we are eager to find out about their recipes and products, and of course we truly fancy tasting those dishes that have been cooked for generations.

What if we combine these two pleasures, gastronomy and travelling, and bring them home so you will be able to travel with us? Through Culinary Journey®, a collection of high quality traditional condiments and sauces, we will go around the world's traditional cuisine and its food culture, enjoying their culinary delights.

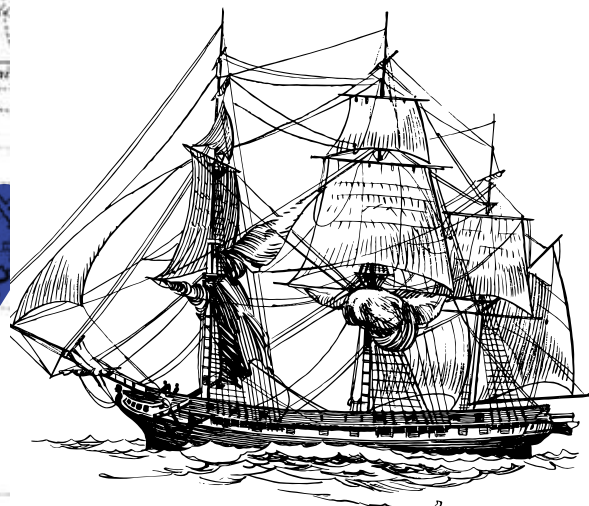
# A CULINARY JOURNEY THROUGHOUT GASTRONOMY'S GEOGRAPHY AND HISTORY







- IBERIAN CUISINE
- CATALAN & PROVENÇAL CUISINE
- FRENCH CUISINE
- ITALIAN CUISINE
- CENTRAL EUROPE & SLAVIC CUISINE
- ANGLO-SAXON CUISINE
- MEXICAN CUISINE
- SOUTH AMERICAN CUISINE
- PERUVIAN CUISINE
- JAPANESE CUISINE
- CHINESE CUISINE
- THAI CUISINE
- INDIAN CUISINE
- OTOMAN & PERSIAN CUISINE
- ARAB WORLD CUISINE
- COREAN CUISINE
- AFRICAN CUISINE
- BIG NORTH CUISINE





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Sosa

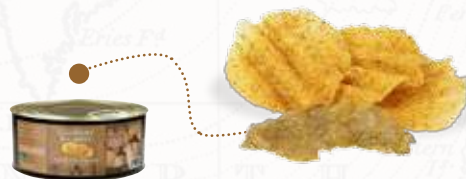


## IBERIAN CUISINE



Iberian cuisine has a great culinary heritage and follows seasons and geography. We found all kinds of cuisines: country cooking, mountain cuisine and an important seafood cuisine too. Some areas have strong culinary differences, with history and personality of their own, like Portuguese, Galician and Basque, but still there is a common denominator in the way of doing and cooking throughout the peninsula. Sauces are used either for seasoning or for cooking and frying, the use of lard is remarkable and garlic often accompanies meals. Peppers are the quintessential spice, followed by saffron. Cumin and cinnamon are mainly used for desserts and, as aromatic herbs, we may highlight bay leaf, rosemary and thyme. Fried onions and tomatoes, often accompanied by peppers, are present in most stews, with variations throughout the country. Also pork sausages, vegetable stews and tapas are worth outstanding along the area.

It should be noted from Iberian cuisine that it is a tradition of collective character. Every meal becomes a social event, made in a group with family or friends. To invite someone home means inviting them to eat.



### ONION SOFRITO

14th c.

1,3 kg 19020206 4 u

• Iberian cuisine uses fried onions as a base for cooking meat, poultry and fish dishes. Also it is used for dishes made with ratatouille as *chilindrón* and it is the first step for rice plates. It is ideal too for pasta sauces, meats and seafood and it is added to soups and stews too to make them more palatable.

**Ingredients:** onion, virgin olive oil and salt.



### AJOBLANCO

16th c.

1 kg 19020218 6 u

• One of the most genuine cold soups of Andalusia and Extremadura's cuisine. It is traditionally eaten cold and accompanied by grapes or melon.

**Main ingredients:** raw almonds, olive oil, vinegar and garlic.



### PINCHO MORUNO MARINADE

20th c.

1,4 kg 19020230 4 u



• 'Pinchos Morunos' are spicy meat skewers inspired by those made in the north of Africa. The typical ones of southern Spain may be made with pork, although the originals are made with lamb.

**Ingredients:** olive oil, spices, aromatic herbs and salt.

## ANDALUSIAN

7th c.

14th c.

## CANARY ISLANDS



### GREEN MOJO

7th c.

1,1 kg 19020222 6 u

• Cold sauce from the Canary Islands, with an ancient tradition, originated from the first inhabitants the Guanches. It accompanies fish dishes, being good both for cooking them in the sauce or to accompany them grilled or fried.

**Main ingredients:** garlic, coriander, cumin and parsley.



### MOJO PICON

17th c.

1,1 kg 19020220 6 u

• The most famous sauce from the Canary Islands. It is eaten cold and accompanies the typical dish of this area, the 'Papas Arrugás' which are eaten by dipping them into red mojo.

**Main ingredients:** garlic, paprika, cumin and spices.





## BASQUE



### PIPERRADA

19th c.

1,3 kg  
19020228 4 u

• Typical of Basque cuisine it accompanies meats and fish. It is made with green and red peppers, onion and tomato sauce. It can also be used on fried eggs or omelettes.

**Main ingredients:** red pepper, green pepper, onion and tomato.

### BASQUE GREEN SAUCE

18th c.

1,3 kg  
19020226 4 u

• One of the most iconic Basque cuisine sauces, usually used for cooking fish.

**Main ingredients:** parsley, garlic, fish fond and white wine.

### DONOSTIARRA SAUCE

20th c.

1,3 kg  
19020232 4 u

• Simple and tasty it is one of the most famous from Basque cuisine. Use it hot over fish such as monkfish, hake or sea bass.

**Main ingredients:** virgin olive oil, garlic, vinegar, fish fond and chilli.

• The most typical Spanish tapa, Patatas Bravas (cube cut fried potatoes with sauce), is accompanied with the spiced Brava Sauce: Brava with Tomato, soft and delicious; Smoked Brava, with intense taste or Hot Brava, the original. These sauces also pair well with meats and vegetables, both grilled or barbecued.

**Main ingredients:** tomatoes, olive oil, spices and nyora pepper.

### BRAVA SAUCE WITH TOMATO

20th c.

1 kg  
19020211 6 u

**Madrid traditional recipe:** cocido stew broth and paprika.

### SMOKED BRAVA SAUCE

20th c.

1,05 kg  
19020216 6 u

**Madrid traditional recipe:** cocido stew broth and paprika.

### HOT BRAVA SAUCE

20th c.

1,1 kg  
19020214 6 u

### CHORICERO PEPPER PULP

18th c.

1,3 kg  
19020238 4 u

• Coming from the Americas, the *choricero* peppers are elongated and maroon. Putting a spoon of it into soups, sauces, sofritos and dishes will add flavour to them.

**Ingredients:** choricero pepper.

### PEDRO XIMÉNEZ SAUCE

20th c.

1,2 kg  
19020234 6 u

• A sauce made from one of the most characteristic sweet wines of the peninsula. Blends well with foie-gras, chicken and pork. It also works in desserts, on top of a crepe, a banana or an ice cream.

**Main ingredients:** Pedro Ximénez wine and beef fond.

## PORTUGUESE

### OPORTO SAUCE

20th c.

1,1 kg  
19020236 6 u

• This sauce includes as base one of the most iconic sweet wines of Portugal: Port wine. It belongs to the range of restoration great sauces, ideal with poultry and to fully cover grilled steaks.

**Main ingredients:** Port wine, onion and beef fond.

## GALICIAN

### ALLADA GALEGA

19th c.

1,2 kg  
19020224 4 u

**Main ingredients:** olive oil, garlic, spices and vinegar.

• This Galician sauce is served hot over steamed vegetables and most of all accompanying grilled or broiled fish. It can also be putted on the side so each one serves as much as it is desired.



# CULINARY JOURNEY®

## CATALAN AND PROVENÇAL CUISINE



One of the Europe's oldest culinary manuscripts is of Catalan cuisine: *El Libre de Sent Soví* from the fourteenth century and anonymous author, containing over two hundred recipes. Another is *El Libre de Coch* by Robert Nola, dated in the fifteenth century, which was a reference book for over a hundred years. Although more than a century separates them, both describe a refined and sophisticated cuisine, very similar in ingredients, ways of spicing and elaborations. This shows that it was a deeply rooted cuisine that existed long before it was written down and that lasted for a long time.

This medieval legacy is still reflected today in the Catalan and Provençal cuisine, which extends throughout the Valencian lands, the Balearic Islands, Catalonia and Provence. It is characterized by its variety of ingredients thanks to the diversity of climates: high mountains, seacoast, dry and irrigated lands... Clearly Mediterranean, it has been enriched over the years by the contact with other cultures.



### MEDIEVAL ARUGULA SAUCE

14th c.

1.4 kg

19020137

4 u

- Sweet and sour medieval Catalan sauce from the fourteenth century, when it accompanied roasted suckling pig. It combines well with cold meats, boiled eggs, fish and pasta and also for dressing vegetables salads.

**Main ingredients:** arugula, dates, hazelnuts, honey, saffron and spices.

### BLANCMANGE

13th c.

1,25 kg

19020107

4 u

- In medieval times it was a thick delicacy, sweet and salty at the same time, which eventually became a dessert made with almonds.

**Main ingredients:** raw almond, oil, chicken fond and spices.

## MUIBA

### BARCELONA HISTORICAL GASTRONOMY

This four products are the result of the project 'Barcelona Historical Gastronomy', a joint project of the **Barcelona History Museum** with the **University of Barcelona**, **Alicia Foundation** and **Sosa Ingredients**.

The development of the recipes, faithful to the original source in terms of ingredients, processes and techniques, gives the final product a high added value. It brings us closer to the ancient cuisine flavors and with them, to culture and history.

### BARROQUE TOMATO SAUCE

18th c.

1.05 kg

19020102

6 u

- Tomatoes are an ingredient from the Americas and Europe took more than a century and a half to introduce it in its cuisine field: we find the first Mediterranean recipes with tomato in the eighteenth century.

**Main ingredients:** tomato, chicken broth and spices.

13th c.

14th c.

15th c.

### PAGÓ SAUCE

14th c.

140 g

19010104

6 u

- This sauce is a spice seasoning concentrate. With a recipe of 1520, it is made of cinnamon, ginger, clove, saffron and grains of paradise. It accompanies meat and fish either grilled or roasted.

**Main ingredients:** spices.

### VI PIMENT

14th c.

220 g

19010100

12 u

- A preparation of wine and spices, sweetened with honey following a recipe of the fourteenth century. With a base of Macabeu wine, honey, rose water, cinnamon, ginger and cloves, it is drunken diluted in white wine.

**Main ingredients:** Macabeu wine, honey, rose water and spices.

### ALMADROC

14th c.

1,3 kg

19020104

4 u

- It is one of the greatest cheese sauces from medieval times, when it accompanied roasts. It is an emulsion of garlic and goat cheese, with a recipe of the fourteenth century, which is now used for spreading, seasoning or accompanying meats and fish, both grilled or barbecued.

**Main ingredients:** goat cheese and garlic.







• The '*picadas*' are one of the secrets of Catalan cuisine. They are added at the end of the preparation of many dishes. It can also be added to sauces and soups, obtaining excellent flavour nuances.

**Main ingredients:** olive oil, almonds, hazelnuts, spices, carquinyolis, garlic and parsley.

## CATALAN PICADA

14th c.

1,3 kg 19020141 4 u



## JURVERT

14th c.

1,3 kg 19020139 4 u

• A medieval Catalan sauce from the fourteenth century which already appears in *El Libre de Sent Sovi*, the first Catalan cookbook from 1324. It traditionally accompanies roasted lamb and goat. It combines well with cold meats, boiled eggs and fish. It is also good to season tomatoes, lettuce, and boiled or grilled potatoes.

**Main ingredients:** parsley, aromatic herbs, hazelnuts, honey, vinegar and spices.



• Typical Catalan sauce from the regions of *Garraf*, *Alt Penedès* and *Baix Penedès*. It goes with salads which have the same name and it was traditionally eaten by the peasantry. It is ideal for dressing lettuce, potatoes and vegetables.

**Main ingredients:** tomato, almond, garlic, olive oil, vinegar, *ñora* pulp and *choricero* pepper pulp.



## XATÓ SAUCE

s. XIX

1 kg 19020147 4 u

17th c.

18th c.

19th c.

20th c.

21st c.



## ESCABETS

18th c.

1,18 kg 19020127 4 u



• This pickling brine is very antique. Originally it had no paprika, one ingredient that now identifies it and enhances its taste. The most popular is sardines one, but it also works well with other fish such as mackerel, salmon and monkfish.

**Main ingredients:** virgin olive oil, onion, vinegar, garlic, paprika and aromatic herbs.



## NYORA PULP

19th c.

1,5 kg 19020122 4 u



• A '*nyora*' is a type of pepper that comes from the Americas, which is maroon, round and wrinkle shaped. It is used when dry and it is not hot. It will enrich soups, tomato sauces, *sofritos* and will improve the taste of any dish adding a spoon to them.

**Ingredients:** nyora pepper.



## ROMESCO

20th c.

1,25 kg 19020135 4 u

• An emulsified sauce, slightly spicy and sour. It is used to flavour and dip mainly the traditional *calçots* (a kind of spring onions), but also for barbecued beans, snails, fish dishes, meats and other vegetables.

**Main ingredients:** roasted almonds, tomato, roasted garlic, *nyora* pulp, vinegar, olive oil and spices.



## ROUILLE SAUCE

19th c.

1,3 kg 19020143 4 u



• This is the most iconic sauce of Provençal cuisine. It accompanies fish soups, especially Bullabessa. It goes well with fish, octopus, cuttlefish, squid and crustaceans.

# PROVENÇAL



## PAELLA MARINERA BASE

19th c.

1,3 kg 19020131 4 u



• *Paella* is the top dish of Valencian cuisine and one of its secrets is this base. Heat it and add the ingredients: fish, mussels, clams or meat. Once cooked add rice and water. An ideal base for *fideuás* too.

**Main ingredients:** red pepper, green pepper, tomato, extra virgin olive oil, seafood and fish fonds and *nyora* paste.



**Main ingredients:** vinegar and spices.

## APERITIU SAUCE

20th c.

1 kg 19020111 6 u

• Raw sauce used to season clams, mussels or cockles, either steamed or canned. It can also be used on top of potato chips, enhancing their taste.

• It is a variation of the Brava sauce, which goes with *Pata-tas braves*, the most typical and famous Spanish tapa. The Catalan Brava Sauce also includes nuts. Ideal for dressing, eating with boiled or baked chips or going with grilled eggs, meat and vegetables.

**Main ingredients:** tomato, almond, garlic, olive oil, vinegar, *ñora* pulp, *choricero* pepper pulp, cayenne pepper and tabasco



## CATALAN BRAVA SAUCE

s. XX

1 kg 19020149 6 u

## MARINERA SAUCE

20th c.

1,3 kg 19020129 4 u

• A good base to cook fish and seafood plates. In Catalan cuisine it especially accompanies prawn dishes, squid, mussels and clams.

**Main ingredients:** onion, garlic, tomato, white wine and spices.







France is a country with an ancient culinary tradition and very influential in the world. Since the French Revolution, it has been at the forefront of many historical events and one of them is gastronomy. The emergence of cuisine as a cultural fact, restaurants as we know them nowadays, and gourmet journalism are born here.

In France we find two large culinary trends. The first one is a traditional, very complex and varied cuisine, with notable differences across geography and different backgrounds. The other has a medieval and aristocratic origin. It is the court of Versailles cuisine in the sixteenth century, which set the tone for other royal cuisines and had great influence on the Western culinary world: banquets, snacks or light meals and buffets, the space decorations, setting the table, the placing of the plates, music and other distractions, were as important as the dishes themselves. But inequalities between the people and the court triggered the French Revolution and this court cuisine disappeared. Those who used to be royal Chefs had then three options: exile, cooking for the bourgeois or opening a local. Thus first restaurants were born in Paris. This new-born haute cuisine classified culinary fonds and sauces: over 300 were stipulated and classified. Such is the influence of French cuisine in the world that many dishes have become part of European cookbooks, both in catering and at home.



### CHICKEN FOND

18th c.

1,5 kg  
19021645 4 u

- Chicken broth, very rich and made specifically to use as a base for sauces, soups, rice dishes and paellas or to add to chicken dishes to make them more palatable.

**Main ingredients:** chicken.



### BEEF FOND

18th c.

1,5 kg  
19021643 4 u

- Beef meat and bone broth, very rich and made specifically to use as a base for sauces or soups and to add to beef dishes, such as stews, to make them more palatable.

**Main ingredients:** beef.



### PORK FOND

18th c.

1,5 kg  
19021647 4 u

- Pork meat and bone broth, very rich and made specifically to use as a base for sauces, soups and add to pork dishes to make them more palatable.

**Main ingredients:** pork.



17th c.



### WHOLE TRUFFLE PRESERVED

17th c.

50 g  
19011604 6 u

- Whole truffle to cook just like that, grate or laminate it over fried eggs, foie-gras, duck breast or pasta and rice dishes.

**Main ingredients:** melanosporum truffle.



### 1ST BOILING TRUFFLE JUICE

17th c.

130 g  
19011602 6 u

- Ideal to add to any stew, pasta, rice dish, vegetables, cakes, puddings, omelettes, soups or sauces to enhance their taste.

**Main ingredients:** melanosporum truffle, water, salt and aroma.



**Truffle** is one of the most valued ingredients and adds much flavour and perfume to dishes. Already in Roman times they were truly appreciated. Romans believed the gods made them grow by sending lightning to the ground and, wherever they hit, truffles grew.



## SEAFOOD FOND

18th c.

1,5 kg  
19021657 4 u

- Seafood and vegetables broth, very rich and made specifically to use as a base for sauces, soups, rice dishes and paellas and to add to fish dishes to make them more palatable.

**Main ingredients:** natural flavour, tomato, salt and onion.

## FISH FOND

18th c.

1,5 kg  
19021649 4 u

- This fond is a fish, spices and aromatic herbs broth, very rich and made specifically to use it as a base for sauces, soups, rice dishes and paellas or to add to fish dishes to make them more palatable.

**Main ingredients:** fish, spices, and aromatic herbs.

## ONION FOND

18th c.

1,5 kg  
19021653 4 u

- Yummy onion broth, made specifically to use as a base for sauces or onion au gratin soups, as well as to add to fish dishes, meats or vegetables to make them more palatable.

**Main ingredients:** onion.

## DUCK FOND

18th c.

1,5 kg  
19021655 4 u

- Duck, vegetables, spices and aromatic herbs broth, very rich and made specifically to use as a base for sauces and to add to duck dishes to make them more palatable.

**Main ingredients:** duck meat, spices and aromatic herbs.

## VEGETABLE FOND

18th c.

1,5 kg  
19021651 4 u

- Vegetables broth, very rich, made specially to use as a base for sauces, soups, rice dishes and paellas or to add to any plate to make it more palatable.

**Main ingredients:** celery, onion, carrot and leek.

**Culinary fonds** are a concentrate base for cooking other dishes, a must to improve and enrich other recipes as well as being part of the ultimate success.

19th c.

20th c.

21st c.

**Main ingredients:** olive oil and aroma.

## BLACK TRUFFLE NATURAL AROMA OIL

s. XX

250 ml  
00350312 6 u

- Perfect for salads, frying eggs, flavouring pasta sauces or adding to soups once served.

- Perfect for salads, frying eggs, flavouring pasta sauces or adding to soups once served.

**Main ingredients:** olive oil and aroma.

## WHITE TRUFFLE NATURAL AROMA OIL

s. XX

250 ml  
00350313 6 u

- Perfect for adding to any stew, pasta, rice dish, vegetables, cakes, puddings, omelettes, soups or sauces to enhance their taste.

**Main ingredients:** melanosporum truffle.

## TRUFFLE CREAM

21st c.

50 g  
19011600 8 u

- Ideal to spread on bread, add to any stew, pasta, rice, vegetables, cakes, puddings, omelettes, soups or sauces to enhance the taste.

**Main ingredients:** melanosporum truffle and virgin olive oil.

## TRUFFLE PULP

20th c.

150 g  
19011608 6 u

## TRUFFLE SHAVINGS

21st c.

90 g  
19011606 6 u

- Grated truffle, perfect to add to any stew, pasta, rice dish, vegetables, cakes, puddings, omelettes, soups or sauces to enhance their taste.

**Main ingredients:** melanosporum truffle.





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### TARTAR SAUCE BASE

19th c.

1,25 kg 19021629 4 u

- Derived from mayonnaise, its name refers to Mongolia and the Tatar people, but it seems that was invented by the Nordic, who added the chopped ingredients that compose it and used it with salads and smoked products. When it was adopted by the French haute cuisine, around 1883, it was mainly used with seafood and fish. It also combines well with fried dishes and grilled meats.

**Main ingredients:** Capers, gherkins, aromatic herbs and mustard.



**Main ingredients:** cream, white wine and butter

### BEURRE BLANC SAUCE

19th c.

1 kg 19021633 4 u

- Very fine and tasty butter sauce from the classic French cuisine, devised in 1890 by the Gouliane Marquis' cook, Clémence Lefevvre, to accompany fish that the fishermen of the Loire got her, therefore sometimes it was also called 'Nantes Butter'. It goes well with salmon, tuna and white fish grilled or boiled.



**Main ingredients:** Onion, vinegar and tarragon.

### BEARNESA SAUCE BASE

19th c.

1,25 kg 19021619 4 u

- This appreciated sauce, creamy and delicate, belongs to classic French cuisine. It was created in 1824 by the chef Collinet, when he emulsified with eggs and in hot a shallots sauté. It enhances the taste of meat, fish and grilled vegetables.

1th c.

14th c.

18th c.



**Main ingredients:** mustard and honey

### MUSTARD AND HONEY SAUCE

s.

1,1 kg 19021637 4 u

- Sweet and sour sauces have been valued since ancient times. The Romans already prepared it. Used to marinate chicken and meats and is ideal to go with grilled or cooked meats.



### ANTIQUE MUSTARD GRAINS

s.l

5 kg 03020003 1 u

- This mustard is a very old sauce. It is used for seasoning as well as for marinating meat or preparing sauces and vinaigrette. It is also ideal for meat for grilling and fish like sole or salmon.



### DIJON FINE MUSTARD

s. XIV

5 kg 03020004 1 u

- This is a very old sauce as well as the most famous and consumed all over the world. It is used for seasoning as well as for marinating meat. It is also ideal for hamburguers, German sausages and meat for grilling.





### BLUE CHEESE DIP-SAUCE

20th c.

1 kg  
19021613 4 u

• This sauce is made with one of the most popular cheeses, very old. In fact, the Romans already delighted themselves with it. They say it was an accidental discovery: a peasant forgot a piece of bread with cheese in a cave and when she came back to fetch it, found it with its characteristic greenish points. Cold it is ideal for dipping crudités, to spread or to fill endive leaves. When hot, it works with pasta and rice or for covering poultry and meat.

**Main ingredients:** blue cheese.



### CAMEMBERT DIP-SAUCE

20th c.

1 kg  
19021615 4 u

• Camembert was created during the French Revolution, when a farmer helped a monk who was fleeing. With his advice she created this worldwide well-known cheese. This dip, popularized during the twentieth century, is excellent to eat spread on toasts, with tacos or nachos and to gratin. When hot works as a sauce for rice or pasta and to cover meat and poultry.

**Main ingredients:** camembert cheese.



### RED BERRIES AND WINE SAUCE

20th c.

1,3 kg  
19021635 4 u

• Ancient, primary and basic, this sauce it is made with red berries, one of the first aliments since prehistoric times. You can use it either hot or cold and works perfectly in both sweet and savoury dishes. Very suitable for red meats, especially beef and game.

**Main ingredients:** berries, red wine and beef fond.



### BERRIES SAUCE

20th c.

1,2 kg  
19021807 4 u

• From millenary tradition, berries were one of the aliments of the first humans. Cold or hot, this sauce accompanies both sweet and savoury dishes. It is perfect for seasoning meats and poultry, especially duck breast. A basic sauce that can be complemented with the Culinary Journey fonds, choosing one of them depending on the dish to accompany.

**Main ingredients:** berries



19th c.

20th c.

21st c.

• This sauce was invented in 1740 but popularized in the nineteenth century, a period in which it was used in a variety of dishes and can also be found in multiple menus of the time. Characteristic of the Gallic classic cuisine, it was so appreciated that even was called "French Sauce". It goes well with cold or grilled meats, chicken and boiled vegetables and makes an interesting alliance of flavours with smoked meals.



### REMOULADE SAUCE BASE

19th c.

1,25 kg  
19021623 4 u

**Main ingredients:** Gherkins, capers, anchovies and red pepper



### ANDALOUSE SAUCE BASE

20th c.

1,3 kg  
19021617 4 u

• This sauce, created in Belgium and inspired by southern Europe, creamy and very tasty, is derived from mayonnaise. Belonging to the classical French cuisine sauces group, dresses salads, boiled vegetables, meats and fish cold or grilled, seafood skewers and is ideal with fries.



### RUSSIE SAUCE

20th c.

1,3 kg  
19021625 4 u

• Inspired by Russian cuisine but introduced in French cuisine since the late nineteenth and early twentieth centuries, when some dishes and customs of this area became popular, as eating blinis and caviar at receptions. Genuine of those mayonnaise-based sauces, it goes quite well with green, rice and pasta salads, boiled potatoes or also to serve with meat, fish and smoked products.

**Main ingredients:** curry and paprika

**Main ingredients:** tomato, orange juice, whisky and spices.



### COCKTAIL SAUCE BASE

20th c.

1,3 kg  
19021621 4 u

• This sauce is perhaps the best known and famous one derived from mayonnaise. Also known as Marie Rose Sauce, it comes from the classic French cuisine. Commonly served with prawn or seafood cocktail, steamed or boiled, sometimes accompanied by avocado. Goes well with asparagus and boiled vegetables as well as cold meats like roast beef.





With an important historical legacy from Etruscan and Ancient Rome, Italian cuisine is Mediterranean. It has a large regional richness, heavily influenced by the products and the way to use them: from the butter cuisine of Piedmont to the Emilia Romagna's cold meat, through the hot and spicy found in Sicily. In Sardinia, land of the Sardinian people, the cuisine is more indigenous and peculiar, differing quite a bit from the rest of Italian kitchens.

Especially alluring for its tastes and aromas, Italian gastronomy has an extensive repertoire of vegetables, reflected in the variety of salads, always present in the table, which are part of the antipasti, appetizers with which they start their meals. Aromatic herbs are also used, often fresh. Likewise, pasta has a special place, as evidenced by the large number of sauces created to go with it, and divides Italy into two main areas, the North, where they use fresh pasta and butter, and the South, where they like dried pasta. Pizza, risotto and ice cream are also a symbol of Italian cuisine.



### ROMAN GARUM (FISH SAUCE)

1st c.



1,1 kg  
19021711



6 u

• The Garum is a liquid that seasons many Roman dishes. It used to be obtained from pressing fish and shellfish, marinated in salt and left to macerate in the sun. The resulting liquid was collected and stored in amphoras.

**Main ingredients:** aromatic herbs and fish aromas.

### MUSSELS WITH LEEK AND HAM

#### Ingredients:

- Mussels 250 g
- Leek 1
- Diced cured ham
- White wine
- Cumin
- Culinary Journey Roman Garum

#### Preparation:

1. Sauté the dices of ham and the julienned leek with little oil.
2. Add the wine, the Garum and the cumin. Give a couple of laps and add the mussels.
3. Cover and cook for 3 minutes.
4. Serve hot.



ROMAN EMPIRE

1st c.



### ROMAN BLACK TAPENADE

1st c.



1,25 kg  
19021713



4 u

**Main ingredients:** black olives, virgin olive oil and spices.



### ROMAN GREEN TAPENADE

1st c.



1,25 kg  
19021715



4 u

**Main ingredients:** green olives, virgin olive oil and spices.

**Tapenade** are olive-based pastes which have been present on Mediterranean cuisine since immemorial times. Its recipe can already be found in the *Agricola* of Cato's book: 'Mix the black olive paste with herbs; chopped basil, parsley and mint; add pepper and vinegar and bind it with olive oil.'





# SICILIAN

• Since far-off times, the seaside Mediterranean cuisines use cuttlefish ink as a food colouring: even in the Palaeolithic they used it in their elaborations. Cuttlefish ink gives the dishes where it is used an intense taste and a dark tonality, a subtle palette that goes from dun to a vivid black, a colour that has achieved world-wide fame to the Italians *risotto* and *spaghetti al nero di seppia*.

**Main ingredients:** cuttlefish ink.



## CUTTLEFISH INK

1st c.

450 g  
09500016 12 u



## SICILIAN PESTO

19th c.

1,25 kg  
19021709 4 u

**Main ingredients:** tomato, basil, Grana Padano Parmesan, pine nuts, garlic and olive oil.



## GENOVESE PESTO

14th c.

1,25 kg  
19021703 4 u

• The main ingredient of this pesto is basil, the most prized herb in Italy. It is used to accompany gnocchi, Minestrone soup, salads and all kinds of pasta.

**Main ingredients:** basil, Grana Padano Parmesan, pine nuts, garlic and virgin olive oil.



## PESTO WITH ANCHOVIES

14th c.

1,25 kg  
19021705 4 u

• The mixture of basil and anchovies is very tasty. This pesto goes well with dishes like gnocchi, soups and many kind of pasta.

**Main ingredients:** anchovies, basil, Grana Padano Parmesan, pine nuts, garlic and virgin olive oil.



## ARUGULA PESTO

14th c.

1,25 kg  
19021707 4 u

• Arugula is the main ingredient of this fresh and aromatic pesto. It usually accompanies pasta or gnocchi but also boiled or grilled fish.

**Main ingredients:** arugula, Grana Padano Parmesan, pine nuts, garlic and virgin olive oil.



14th c.

18th c.

19th c.

20th c.



## RED ONION SWEET AND SOUR

14th c.

1,5 kg  
19021719 4 u



• Onion is part of many Mediterranean dishes since the earliest civilizations, and is one of the predominant tastes. This sweet and sour can be used to make a first layer of a pizza, to start a sauce, as a garnish for fish or meat or as a soup base.

**Main ingredients:** red onion, vinegar, sugar and spices.



## TOMATO CONCENTRATE

18th c.

1,5 kg  
19021701 4 u

• This concentrate of raw tomato is used for cooking and adding to any stew. Coming from the Americas, tomatoes were used as an ornamental plant the beginnings and had a somewhat aphrodisiac reputation. It took a few centuries to incorporate it as an ingredient in the kitchen.

**Main ingredients:** ripe tomato.



## SAUCE CAESAR

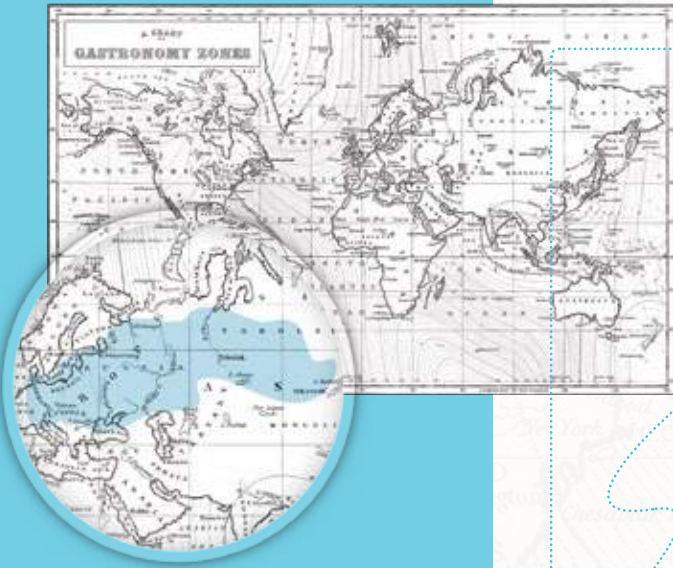
s.

1 kg  
19021720 6 u

• The famous salad seasoning sauce is the most representative one from the USA and an inseparable sauce from the Tex-Mex cuisine. It was created in the 20s by the Italian origin chef Caesar Cardini.







Central Europe and Slavic cuisine is located in an extensive territory where many peoples and civilizations have passed by. It has been inhabited since pre-historic times and has a medieval heritage that has given us many recipe cookbooks. The amount of natural resources and climate diversity (Nordic to Mediterranean) is reflected in the richness of their cuisine.

Ingredients shared by the Slavs are many: tangy sauces, dairy products such as yogurt, sour cream or fresh cheese, the use of butter and lard as a cooking fat, black pepper and paprika, vegetables such as beetroot and cabbage... As for the dishes, stews, roasts and game, cold meat and sausages predominate. Also fish, preserved in a thousand ways: salted, dried and smoked with juniper and aromatic woods... They are also joined together by a cuisine based on cereals, especially in the form of bread, often flavoured or spiced, as well as cakes and pastries. The sweetness of honey, sugar and molasses are part of their taste heritage too.



### SWISS

#### DIP-SAUCE GRUYÈRE 19th c.

1 kg 19021907 4 u

**Main ingredients:** cream, spices and aromatic herbs.

#### CAFÈ DE PARIS SAUCE 20th c.

1 kg 19021905 6 u

#### CAFÈ PARÍS SAUCE CONCENTRATED BASE 20th c.

1,3 kg 19021909 4 u

The Swiss chef Freddy Dumont made this sauce fashionable. The original recipe has always been zealously guarded, but its fame made it a place in the classic French cuisine. With a butter base, it is served over grilled or barbecued meats.

**Main ingredients:** herbs, spices, wine, anchovy and condiments Café Paris.

19th c.

20th c.

### RUSIAN

#### JRIN XPEH 19th c.

1,25 kg 19021903 4 u

The beetroot and horseradish sauce, typical of the Ukrainian and Russian cuisines, is eaten as salad and also to accompany meats like sliced beef tongue with the sauce on the side.

**Main ingredients:** beetroot, horseradish, vinegar and virgin olive oil.

#### SALMON EN PAPILOTE

##### Ingredients:

- Slice salmon 180 g
- Zucchini ½
- Leek 1
- Chive 1
- White wine 25 ml
- Extra virgin olive oil
- Salt and pepper
- Parsley (optional)

• Culinary Journey Horseradish - Meerrettich

##### Preparation:

1. Cut the vegetables into thin strips, place them on aluminium foil and the slice of salmon on top. Season.
2. Drizzle with oil and the white wine.
3. Close all sides of the wrap tightly and cook in the oven at 190°C for 15 minutes (preheat the oven before), until inflated.
4. Serve a wrap of salmon en papillote per guest, opening them carefully.
5. Serve with Horseradish Sauce and garnish with parsley.

#### HORSE RADISH MEERRETTICH 19th c.

1,3 kg 19021901 4 u

**Main ingredients:** cream, horseradish, white vinegar, lemon juice, milk, mustard and spices.

Horseradish is one of the flavours of the Central Europe cuisines. This sauce, pungent and hot, flavours salads, soups, and fish such as salmon or herring and can even be spread on bread.

### GERMAN



# ANGLO-SAXON CUISINE

# CULINARY JOURNEY®

## ENGLISH



### LEMON CURD

19th c.

1,25 kg  
19021803 4 u

- English origin sauce, used to fill cakes and spread on toasts or pastry pieces, it is known since the nineteenth century.

**Main ingredients:** lemon, egg, sugar and butter.



### MINT SAUCE

14th c.

1,3 kg  
19021801 4 u

- It is one of the most famous English sauces, inspired by the medieval green mint sauce. It accompanies roasted lamb and pork, to which gives freshness in addition to achieving a great flavours combination.



The English-speaking world, with countries and areas highly distinct, shares culinary customs that unites them, introduced by early colonists and immigrants. It is the case of the arrival of new settlers to the area of Oceania and especially to New Zealand, which influenced the cuisine of the Maori people, native inhabitants of the island; or the Irish in the United States, who emigrated from Ireland in the nineteenth century.

Throughout the area, great meat dishes are made with their variants and also fish cuisine, which differs greatly from one continent to another depending on the local species. Sauces and condiments are an important culinary section. Hotter in the American zone, where normally are not used to cook, instead, they use them in combination with other ingredients to accompany the dishes, a good example of this are BBQ sauce and ketchup. As for Europe, sauces are more sour and acidulous, made from herbs like mint sauce or based on cream, berries or citrus the sweet ones.



14th c.

17th c.

18th c.

19th c.

20th c.

21st c.

**Main ingredients:**  
peanut.



### PEANUT BUTTER

17th c.

1 kg  
19021501 4 u

- The origin of peanut butter dates back to the Incas, who already ate it 5000 years ago. It was on the North American continent, a few centuries later, where it evolved into the version we know today.



- Devised by the first American settlers in the seventeenth century, in the United States it is a sauce inseparable from barbecued meats and ideal for marinating meats before cooking.

**Main ingredients:** tomato, vinegar, brown sugar, honey and spices.

### BBQ BARBACUE SAUCE

18th c.

1,2 kg  
19021505 6 u



### AMERICAN BRAVA

21st c.

1,15 kg  
19021507 6 u

- Made with spiced tomato, slightly smoked with a delicate sweet touch.

**Main ingredients:** tomato and spices.



### KETCHUP

19th c.

1,2 kg  
19021503 6 u

- Being one of the most famous and universal sauces, its origin is controversial, but it seems to come from Indonesia. This particular recipe is found written in an American recipe from 1801, named as Tomato Ketchup.

## AMERICAN





One of the most privileged in the world, Mexican cuisine is perhaps the most influential to other cuisines. An example is the disclosure of the use of ingredients such as corn, beans, cacao, chillies, tomatoes, avocado, turkey and vanilla among others. It is an area rich in both history and territory: we find there two great civilizations, the Maya and Aztec cultures from which even nowadays still remain even kitchen utensils such as molcajete or comal.

The arrival of the first settlers marked a before and after in Mexican cuisine. When the Spaniards arrived in Mexico led by Hernán Cortés, they found a very refined cuisine, with ingredients unknown to them and lots of dishes, making it one of the most splendid of the world. On the other hand, settlers introduced rice, olives, grapevines and Indian spices.

The sauces are very important and the vast majority has no fixed recipe, ingredients and amounts vary according to territory or family. Same with the development of traditional Mexican dishes as varied and numerous that would take an encyclopaedia to describe its richness. Marinades (mixtures of spices and oil used to flavour meats) and tortillas are also of great importance.



### MEXICAN GREEN SAUCE

pre-Columbian



1 kg  
19021203



6 u

- Pre-Columbian sauce made with spicy herbs, but very fresh and a sweet touch at the same time, used very often in Mexico. Present in all Mexican tables, they add it to many dishes to make them more palatable.

**Main ingredients:** tomato, green chilli, onion and spices.

### MEXICAN TACOS

#### Ingredients:

• Taco corn tortillas	2
• Culinary Journey Mexican Green Sauce	30 g
• Onion	½
• Tomatoes	1
• Green pepper	½
• Ground beef	100 g
• Tomato concentrate	10 g
• Salt	
• Pepper	

#### Preparation:

1. Cut the vegetables into thin strips and fry them in a skillet over high heat.
2. After 2 minutes, add the ground beef and continue cooking for one more minute.
3. Season it with salt, pepper, the Mexican green sauce and the tomato paste. Cook for another minute.
4. Brown the corn tortillas in a frying pan and fill with the previous hash.
5. Garnish with a few leaves of fresh cilantro.



15th c.

16th c.



### DIABLA SAUCE

pre-Columbian



1 kg  
19021209



6 u

- This sauce, very spicy and tasty, traditionally accompanies barbecued chicken. It also goes well with breaded meat or chicken scallops and the more adventurous can even use it for dipping raw vegetables or chips.

**Main ingredients:** chilli, vinegar and garlic.



### 3 CHILES TAQUERA SAUCE

pre-Columbian



1 kg  
19021211



6 u

**Main ingredients:** guajillo chilli, cascabel chilli, arbol chilli, tomato, spices and chicken fond.

- Delicious and very spicy, made with three varieties of chilli, this sauce is used to accompany barbecued or grilled meats, and of course, also on tacos.





## TEX-MEX

**Main ingredients:**  
Cheddar cheese.



### DIP-SAUCE CHEDDAR

19th c.

1 kg  
19021805 4 u

• Cheddar cheese used to be made to order, asking and paying for it in advance. Nowadays it is one of the most widespread, especially since the nineteenth century, when English settlers, especially women, began to produce it in America. Currently it is the quintessential cheese that accompanies burgers. When hot, this sauce goes perfectly fine with salmon, poultry and meat as well as to gratin eggs and vegetables.



### MEXICAN SAUCE

20th c.

1,3 kg  
19021205 4 u

• Tex-Mex sauces are adapted variations of the Mexican chilli ones. They are well known and have crossed borders. This one in particular can be added to all kinds of dishes beyond those of Mexican origin: pasta, rice dishes, salads or combined with meat and potatoes.

**Main ingredients:**

tomato, onion, red pepper, green pepper, vinegar, pepper and spices.



**T**ex-mex is a term used in Texas and the south-western United States to describe the regional cuisine of this area. The origin of this cuisine is the fusion of Mexican cuisine with the ingredients brought by the Spaniards who arrived in the early seventeenth century and years later other European settlers, to the current territory of Arizona, California and New Mexico. Some of these ingredients are zucchinis; green and red peppers and onions added to meat dishes; rice and the dairy products culture.

The most emblematic dishes of Tex-Mex are *chili con carne* and *fajitas*. Caesar salad and *nachos* are also well known, these two more recent. Fresh cilantro and frijoles refritos are very present in many dishes, and this area's *tortillas*, unlike Mexican cuisine, are made with wheat flour. As for Tex-Mex sauces, they are well known and have crossed borders worldwide. Tabasco sauce is widely used and other sauces are variants of adapted Mexican sauces, made with tomatoes and *chiles* (peppers) or cilantro. They accompany all kinds of dishes beyond those of Mexican origin.

17th c.

18th c.

19th c.

20th c.



### MOLE POBLANO

16th c.

1,3 kg  
19021207 4 u

• This mole is a culinary specialty of the city of Puebla, Mexico. It is a sauce with many ingredients, where *guajalote* (turkey) is cooked. With its origin in pre-Columbian times with the noble Aztec cuisine, legend has it that nuns added chocolate to the recipe in the seventeenth century to soften the spiciness.

**Main ingredients:**  
dried chilli, onion, garlic, tomato, almond, peanut, raisin, spices and chocolate.

## TURKEY WITH MOLE POBLANO

**Ingredientes:**

- Culinary Journey Mole Poblano
- Turkey thigh
- Culinary Journey Chicken Fond
- Olive oil
- Water
- Sesame seeds
- Raw peanuts
- Fresh coriander
- Cooked rice

50 g  
1

**Preparación:**

1. Cut the turkey thigh in 3.
2. Heat 2 tablespoons of olive oil in a saucepan. Add the turkey, seal well and add the Mole Poblano, the Chicken Fond and the water.
3. Cover and cook for 30 minutes over a low heat until the meat is tender. Add a little more liquid if necessary.
4. When the turkey is cooked, set over the cooked rice and cover with hot Mole Poblano sauce.
5. Sprinkle the sesame seeds and the peanuts previously toasted (on an ungreased skillet, stirring occasionally, until they are slightly golden) and fresh cilantro on top.





Multiple and all with a good kitchen, the diverse culinary traditions of South America are the result of the contact between native cooking and colonizers. We find a Criolla cuisine from the miscegenation with the Spaniards, who introduced many ingredients. Also, in Brazil they have been influenced by the Portuguese and the slaves brought from Africa to work on sugar cane plantations and coffee left plenty of traditions: cooking with palm oil or coconut are only some of their contributions.

It is a continent with ancient and great civilizations: the Incas in Peru all over the Andes; the Mayas in the Yucatan; the Aztecs in Mexico... Corn, a sacred plant of them all, has been grown for thousands of years and it is a staple in their diet. It is eaten tender or shelled, but it is with its flour where they have mastered: arepas in Colombia, Panama and Venezuela; *tortillas* in the Mexican diet; *chuquisaqueñas* in Bolivia; with *cassava* flour in the Guaraní cuisine and *risoles* in Brazil, are just some examples. Other key ingredients are beans and rice, brought by the Europeans.

Chillies and peppers mark the tastes of the South American cuisines. The sauces made with them too, as many and diverse in taste as types of peppers they have. Dried or fresh, tender or preserved... variability and richness of the spicy taste has thousands of shades and degrees.



### ARGENTINIAN

**Main Ingredients:**  
milk and sugar.



#### DULCE DE LECHE REPOSTERO

18th c.

1,3 kg 19021102 4 u

• This sauce is hot and spicy, inseparable from Argentinian grilled meats, to which transmits smoothness and combines nicely. Originally made with herbs, chillies and salt, all mixed with oil, vinegar was added when colonizers introduced the wine culture.



**Main ingredients:**  
virgin olive oil, spices and black wine vinegar.



#### CHIMICHURRI

19th c.

1,3 kg 19021102 4 u



#### ALFAJORES

##### Ingredients:

• Flour	300 g
• Cornstarch	200 g
• Butter cream	200 g
• Sugar	150 g
• Egg yolks	3
• Yeast	2 c.c.
• Vanilla	1 c.c.
• Grated lemon peels	1 c.c.
• Culinary Journey Dulce de leche	

##### Preparation:

1. Sift the flour, the cornstarch and the baking powder.
2. Aside in a bowl beat the butter with sugar. Add the egg yolks one by one, mixing well each until a cream is formed.
3. Add the vanilla and the grated lemon peels.
4. Mix gradually the resulting cream with the sifted flour to form dough, but without working it too much. Let settle in the refrigerator for 15 minutes.
5. Stretch the dough on a surface dusted with a little flour until getting around half a centimetre thickness
6. Slice it into 4cm diameter medallions.
7. Put them on a plate and bake at 160°C for 12 minutes and then let cool.
8. To form the "alfajores", join two wafers with the Dulce de leche in the middle and coat them with grated coconut.
9. It is convenient let 24h pass before start forming the "alfajores".





# PERUVIAN CUISINE

## CULINARY JOURNEY®



• With the fish juice, citrus and chillies, resulting from the cebiche, in Peru they devised a beverage: the Leche de Tigre. Other ingredients are added, such as corn and chopped cilantro and it is very popular. In this case it is the reverse: add to the fish the Leche de Tigre and let it marinate in order to get an authentic cebiche.

### LECHE DE TIGRE (READY TO USE CEBICHE SAUCE)

pre-Columbian

1,1 kg  
19021301

6 u

**Main ingredients:** lemon juice, lime juice, onion, spices, fish fond and limo chilli.



s. XV



### SEA BASS CEBICHE

#### Ingredients:

- Sea bass per person 1
- Red onion 1
- Fresh chilli 1
- Juice of ½ lime
- Salt and pepper
- Culinary Journey Leche de Tigre

#### Preparation:

1. Clean the fish and cut it into dices.
2. Cut the onion into strips.
3. Chop the chilli.
4. Mix all ingredients with the lime juice, salt and pepper.
5. Marinate for 1 hour.
6. Plate in a ring with the Leche de Tigre around and grated lime around.



Land of the ancient Incas, who brought to light the art of growing and culture of potatoes, Peru's main crops are also corn, a sacred plant, sweet potato and quinoa, grown and eaten in the region for centuries. The taste of Peruvian cuisine is very rich in flavours: lots of vegetables and fruits, tangy ceviche and the spicy taste of Peruvian chillies.

With countless culinary traditions, largely marked by the confluence of cultures, in Peru we find along the coast a Criolla cuisine product of the miscegenation with the Spaniards, with many seafood dishes and lots of dishes with chicken or beef as the main ingredient, always served with rice. Also Andean cuisine, from where potato comes, land of soups and beef, pig, alpaca, and guinea pig. There is the Amazon cuisine too, less known, with a wide variety of vegetables such as cassava and banana, as well as many river fish. In addition, we find a traditional Afro-Peruvian cuisine with dishes from the old slave plantations. Chifa is another one, miscegenation cuisine with the Chinese, enforced throughout the nineteenth century when a wave of immigration of Chinese labourers arrived to collect guano. And finally the Nikkei cuisine, mixed with the Japanese: there are many historians that detect similarities between ceviche and Japanese marinated.





# CULINARY JOURNEY®

## JAPANESE CUISINE



Refined, precise and frugal, Japanese cuisine is based on the intrinsic flavour of the ingredients, subtly combined and seasonally selected. The presentation (colours, spacing, distribution...) is extremely valued, as much as the flavours. In one only meal, they delight themselves with the alternation of textures and shapes, mixing cooking techniques and having a huge range of tastes.

Seasoning habits in Japan are very different from the rest of Asia. Most sauces come from the mix and match of a few basic ingredients: soy (or *shoyu*), arrived from China along with Buddhism and chopsticks; *dashi* broth made with water, *kombu* seaweed and dried tuna flakes; *miso* paste, extracted from fermented soy beans; *mirin*, a rice vinegar; sake, less common; sugar and salt.

In addition to the importance and tasty richness of the sauces, seaweed, *umami*, *gomasio* and *shichimi togarasi* are very common tastes. Also, rice is a staple in Japanese culture: boiled or in the form of flours, noodles, vinegars and fermented into wine... Eventually, we must note the influence of the Portuguese Jesuits, arrived in the sixteenth century, which introduced the use of meat and tempura.



**SOY SAUCE**

8th c.

1,15 kg  
19020613 6 u



• This sauce, made in Japan with soy and wheat, has a Chinese origin. It is used to add to dishes or serve on the table in small bowls in order to wet ingredients as for example pieces of sushi.

**Ingredients:** water, soy, wheat, salt and alcohol.



**TENTSUYU SAUCE**

7th c.

1,15 kg  
19020609 6 u



• A sauce to accompany vegetables and shrimp tempura, a breaded technique introduced by the Portuguese Jesuits arrived in Japan in the seventeenth century.

**Main ingredients:** soy sauce, sugar, mirin and hon dashi.



**PONZU SAUCE**

8th c.

1,15 kg  
19020607 6 u

• Tasty, light and refreshing, this sauce is used to pair turnip greens and dressing or accompanying vegetables, fish and meat dishes. It also combines well with tofu.

**Main ingredients:** mirin, rice vinegar, soy sauce, yuzu and hon dashi.

millenary

2500 a.C

7th c.

8th c.



**BLACK GARLIC**

millenary

2 un  
19010616 - u

• Is a garlic that has been subjected to an internal browning, its grains turn black as coal, have soft texture and a slightly tangy and sweet taste, it reminds of balsamic vinegar with hints of licorice. It is very easy to digest.

**Ingredient:** black garlic







## SUMISO SAUCE

11th c.

1,5 kg  
19020611 4 u

• Used as vinaigrette, it is used for dressing either cool or warm vegetables salads. It is also used for pairing vegetables, fish dishes, seafood and shellfish.

**Main ingredients:** shiro miso, sugar, sake, mirin, rice vinegar and yuzu.

**Main ingredients:** soy sauce, mirin, water, sake and spices.



## YAKITORI SAUCE

17th c.

1,2 kg  
19020615 6 u



11th c.



• Two sauces used to marinate meats, chicken or fish. After grilled, they turn out really tasteful, satined and glossy.



## TERIYAKI SAUCE

17th c.

1,2 kg  
19020603 6 u

**Main ingredients:** soy sauce, mirin, water and sake.

## TONKATSU SAUCE

19th c.

1,2 kg  
19020605 6 u

### Ingredients:

- Pork loin 100 g
- Flour 10 g
- Pasteurized egg 20 g
- Panko 10 g
- Tonkatsu Sauce Culinary Journey

### Preparation:

1. Salt the pork loin and bread it with flour, egg and panko in this order.
2. Fry it at 180 ° C until it gets golden brown and cooked inside.
3. Fillet and serve it with Tonkatsu sauce on the top.



## TONKATSU

• With a fruity and sweet flavour and a somewhat thick texture, this sauce is highly valued in Japan. Originally accompanies *panko*-breaded pork, cut into strips and cabbage on the side.

**Main ingredients:** tomatoes, spices, soy sauce, rice vinegar, mirin, mustard and garlic.



19th c.

# KOREAN CUISINE



## KIMCHI (POWDERED CONDIMENT)

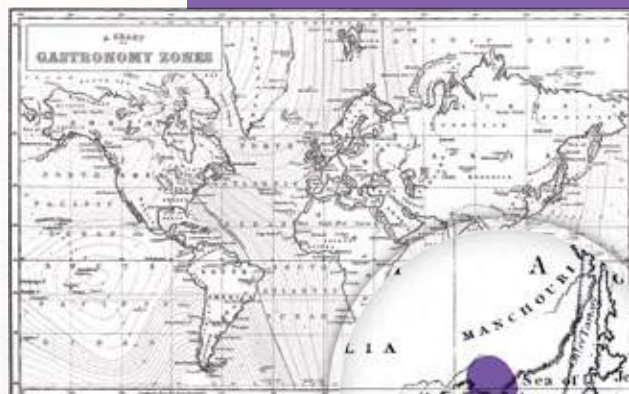
17th c.

250 g  
19020401 12 u

**Main ingredients:** red hot pepper, pepper, sesame, rice, garlic, anchovy and ginger.



• From immemorial times, fermented vegetables are part of the daily diet of Koreans. During the Three Kingdoms, in the eighth century, kimchi was found in written documentation. The current way of work it is the seventeenth century, when joined chili recipe, introduced by the Portuguese, from the Americas. He also began to do with bok choy, since formerly was done with radish, cucumber and eggplant fermented in brine. In Korean markets you always find kimchi.



# CULINARY JOURNEY®





Cuisines in this area have in common the rice culture: festivals and rituals are linked to this cereal. Usually, it is the main course, and comes accompanied by a salad, a soup and a cooked dish. They have a huge pantry with a large variety of foods from exuberant nature: herbs, edible plants, fruits... It is a cuisine with the taste of aromatic herbs, kaffir lime and curry leaf, coriander and basil, which are more fragrant than the Mediterranean ones, and acidified lemon grass. Land of spices, valuable and trade object since antiquity, nutmeg, mace and cloves come from the Maluku Islands; chillies, from America, are a must in their dishes; ginger and galangal root, coriander, garlic, shallots and spring onions are also important condiments.

As for sauces and pasta, they use a thicker and sweeter soy sauce, fish sauce is used as a flavour enhancer and also shrimp and tamarind pastes are very common. Coconut tree is fully profitable and they make a good use of it all. Coconuts and coconut milk are both truly important ingredients. The most common method of cooking is quick wok sauté, but they also have a technique of their own: cooking food on the grill wrapped in banana, pandanus, coconut or lettuce leaves. Satay or saté, are the area's brochette, marinated with spices and served with rice, popularized by Arab merchants many centuries ago when the monsoons brought them searching for spices. Stuffed rice rolls and crepes are also very characteristic, as well as curry dishes, very different from those in India.



### CHILLI & PINEAPPLE SAUCE

17th c.

1,3 kg  
19020303 6 u

- A pineapple and chilli based sauce, a base that gives to it the Thai cuisine characteristic sweetness and spiciness. It can be used as dip for fish or coated meats, as well as to accompany pork dishes and seafood.

**Main ingredients:** sugar, pineapple, vinegar, red jalapeno, spices and chilli.



### HOT CHILLI SAUCE (SWEET)

17th c.

1 kg  
19020305 6 u

- This sauce, sweet and hot, is excellent for adding to other sauces in order to enhance them. It is also perfect for salads, all kinds of dishes and meats, sausages or grilled burgers.

**Main ingredients:** sugar, vinegar, red jalapeno and garlic.

16th c.

17th c.



### SATAY SAUCE

17th c.

1,1 kg  
19020315 6 u

- Peanut, coconut and chilli based, it has a very slightly spicy touch that will transport you to Southeast Asia. It is used to marinate meats that will be grilled or barbecued later.

**Main ingredients:** coconut, peanuts, soy sauce, lemon juice, chilli and garlic.

## INDONESIAN

### SATAY CHICKEN BROCHETTE

#### Ingredients:

- Boneless skinless chicken thighs
- Culinary Journey Satay Sauce
- Salt and pepper
- Oil
- Roasted sesame

#### Preparation:

1. Cut the chicken thigh on regular pieces.
2. Thread the pieces on a wooden skewer and season.
3. Slightly fry the skewer in the pan with a little oil.
4. Once cooked, add the Satay sauce to the pan. Soak the skewer well and sprinkle roasted sesame seeds on top.
5. Serve hot.





**Thai curries** have a great personality, tangy and fresh, and they come from the Indian cuisine influence. **Pastes**, with great concentrated flavour, are the original format and can be used directly or diluted coconut milk. **Sauces**, moreover, are already prepared and ready to use. These curries are perfect for pasta, rice dishes, vegetables, meats or seafood. Chopped basil or cilantro can be added above when serving.



## THAI GREEN CURRY PASTE

19th c.

1,3 kg  
19020309

4 u



**Main ingredients:** onions, chilli, spices, lemongrass, galangal and kaffir lime.



## THAI RED CURRY PASTE

19th c.

1,3 kg  
19020307

4 u



**Main ingredients:** onion, chilli, garlic, spices, galangal, lemongrass and kaffir lime.



## RED CURRY AND COCONUT CHICKEN STIRFRY

### Ingredients:

• Red pepper	20 g
• Chicken breast	1
• Green beans	20 g
• Carrot	15 g
• Culinary Journey Thai Red Curry Paste	20 g
• Coconut milk	30 g
• Roasted sesame	5 g

### Preparation:

1. Cut all the vegetables and the chicken breast into strips.
2. In a pan with little oil, warm over a low heat the curry paste for 1 minute.
3. Add the vegetables and sauté for 2 minutes.
4. Add the chicken strips seasoned with a bit of salt and sauté for 2 minutes.
5. At this point, add the coconut milk and reduce until getting a sauce texture.
6. Serve in a bowl with the soy sprouts on top and sprinkle roasted sesame seeds.

18th c.

19th c.

20th c.



## COCONUT CREAM

20th c.

1 kg  
19020317

6 u

**Main ingredients:** coconut.

• Creamy and flavoured, it works well in both savoury and sweet dishes. It is a good base for sauces and combines with vegetables, meats, poultry, fish or shellfish. It is also excellent for desserts, adding to fruit salads or making creams or custards.



## THAI GREEN CURRY SAUCE

20th c.

1 kg  
19020311

6 u

**Main ingredients:** coconut and Thai green curry.



## THAI RED CURRY SAUCE

20th c.

1 kg  
19020313

6 u

**Main ingredients:** coconut and Thai red curry.





## INDIAN CUISINE



Besides being one of the oldest in the world, Indian cuisine is an amalgam of history and a confluence of cultures. To a large extent it is linked to religion, with many rules about food, its preparation and how to serve it. This influence can be seen in any doctrine; from Hinduism where the cow is sacred, to Islam, in which the pork and alcohol are prohibited; including among others, Christianity, Jainism and Buddhism.

The territory is large and, as such, there are plenty of ingredients and ways of cooking. Speaking of sauces, it is in the south where they are most abundant, while in the north there is less habit of doing them. India is the aroma and taste of spices, first mixed and then cooked; each dish bursting with flavour, mixture, diversity and combinations; but we could not conceive an Indian meal without the basics: flat breads and rice, always present on the table.



### MADRAS CURRY SAUCE

16th c.

• A mix of spices from South India, inspired by the Hindu *kari*. During the colonial period, the British tried it and liked the taste, which reproduced and packed back home.

**Main ingredients:** coconut cream and spices.

1 kg  
19020701

6 u



### RAITA SAUCE

1st c.

1,1 kg  
19020713

6 u

• In India, sauces served separately accompany spicy dishes. '*Raitas*' are *dahi*-based sauces (Indian yoghurt), sour and thick, to which are added grated vegetables and aromatic herbs.

**Main ingredients:** yogurt, spices, lemon juice and mustard.



### TIKKA MARINADE

16th c.

1,25 kg  
19020711

4 u

• Chicken *Tikka* is one of the best known and much appreciated Indian dishes in western countries. The meat is marinated with the tikka mix of spices and cooked either on a casserole or grilled or barbecued on skewers.

**Main ingredients:** yogurt, spices and lemon juice.

1st c.

16th c.



### GARAM MASSALA PASTE

17th c.

1,3 kg  
19020709

4 u

• Mix of spices from northern India. Heat the paste first to reveal all the aromas and then add the vegetables and meat, stir and add broth or water to finish cooking.

**Main ingredients:** jalapeno, garlic and spices.



### MUGHLAI CURRY PASTE

17th c.

1,3 kg  
19020707

4 u

• This spice mixture follows the ancient Mughali cuisine tradition. Heat the paste first to make all the flavours come out, then add the vegetables and meat, stir, add broth or water and let it finish cooking.

**Main ingredients:** raisins, spices, roasted almonds, roasted sesame and butter.



**Main ingredients:**  
red pepper, white vinegar, mango, onion, spices, raisins and cumin essential oil.



## RED PEPPER CHUTNEY

19th c.

1,5 kg 19020719 4 u

**Main ingredients:**  
mango, white vinegar, onions and spices.



## MANGO CHUTNEY

18th c.

1,5 kg 19020723 4 u

**Chutneys** are spicy, sweet and sour sauces, with a compote consistency and made from vegetables and fruits cooked with spices. They are used to accompany curries, rice dishes, vegetables and skewered spiced meats.

**Main ingredients:**  
white vinegar, carrot, red pepper, celery, onion, turnip, mustard and spices.



## VEGETABLES CHUTNEY

19th c.

1,5 kg 19020721 4 u



**Main ingredients:**  
carrots, white vinegar, onion, spices and mango.



## CARROT CHUTNEY

20th c.

1,5 kg 44200606 4 u



## JASMINE RICE

WITH ALMONDS AND VEGETABLES CHUTNEY

### Ingredients:

• Basmati rice	100 g
• Water	200 ml
• Star anise	1
• Powdered clove	0,1 g
• Jasmine aroma	2 drops
• Bay leaf	1 leaves
• Laminated almond	10 g
• Salt	
• Culinary Journey Vegetables Chutney	

### Preparation:

1. Put the rice in a saucepan along with the anise, the bay leaf, the clove powder and the water. Cover and simmer for 15 minutes.
2. Season with salt and the jasmine aroma.
3. Serve in a banana leaf bowl shaped with a generous tablespoon of vegetables chutney over and the roasted flaked almonds on top.

17th c.

18th c.

19th c.

20th c.



## VINDALOO SAUCE

17th c.

1 kg 19020705 6 u

• Coming from Goa, on the west coast, this sauce was introduced by the Portuguese in the sixteenth century. Usually accompanies lamb or chicken served with potatoes.

**Main ingredients:** spices, tamarind and mustard.



## KORMA PASTE

17th c.

1,3 kg 19020703 4 u

• A 'korma' is a meat and vegetable stew from Central Asia with many spices. In this paste the cooking of the spices is already done and only the meat needs to be added.

**Main ingredients:** onion, garlic, butter, spices, roasted almonds and roasted sesame.



## TANDOORI GARAM MASSALA SAUCE

17th c.

1 kg 19020715 6 u

• This popular sauce, with a blend of spices, is the essence of many Indian dishes made in the tandoor, a conical oven from northern India. Both the sauce and the cooking method give the foods a very distinctive flavour and texture.

**Main ingredients:** coconut cream, garam masala paste and spices.







Traditional and ancient, Chinese cuisine is characterized by the richness of culinary techniques, the food diversity, the use of spices and the dish variety. Internal harmony has a lot to do with what is eaten, how it is taken and cooked, selected and treated according to the Yin and Yang balance. The way of cutting the ingredients (shapes and sizes) is very important, obtaining different textures even being cooked all at once. They also have more than 50 cooking methods, the most common are steamed in bamboo baskets or a quick wok sauté.

Regional cuisines are many; they are traditional cuisines, passed over two thousand years. As for the sauces and ingredients, the most common is the soy sauce, base for many others, which are used both for cooking and serving at table. And of course, the rice culture which dates back to about 8000 years: according to the legend, it was the Emperor Shennong who introduced it and taught to cultivate it.



### SWEET AND SOUR SAUCE

18th c.

1,2 kg  
19020501

6 u

- Highly valued, it is used to accompany fried foods such as spring rolls or steamed foods as jiaozi or dim sum.

**Main ingredients:** sugar, rice vinegar, pineapple, bamboo, soy sauce and ginger.



### HOISIN SAUCE

14th c.

1,4 kg  
19020503

4 u

- It is one of the best known Chinese sauces, very distinctive sweet and spicy taste. Used for both cooking with meats, especially roast duck.

**Main ingredients:** soy paste, sugar, sesame oil, rice vinegar and spices.



14th c.

16th c.

18th c.

### SPRING ROLL WITH SWEET AND SOUR SAUCE

#### Ingredients:

- Onion 20 g
- Cabbage 20 g
- Carrot 10 g
- Enokis 10 g
- Spring roll wafers 1
- Salt
- Sunflower oil
- Egg white
- Culinary Journey Sweet and Sour Sauce

#### Preparation:

- Cut the onion, the cabbage and the carrot in fine julienne.
- Sauté the vegetables in a pan with some oil and salt for 3 minutes.
- Add the enokis and cook 1 more minute.
- Remove from heat and strain to remove water excess. Let it cool.
- Once cooled, roll the wafers with the vegetables inside and seal the edge with a bit of egg white.
- Fry the resulting rolls in 180 °C oil until they become golden brown.
- Serve with sweet and sour sauce on the side for dipping.





# OTTOMAN AND PERSIAN CUISINES

## CULINARY JOURNEY®

### GREEK

**Main ingredients:**  
yogurt, virgin olive oil,  
lemon juice, mint and  
spices.



#### TZATZIKI

5th c. BC

1,25 kg  
19022203 4 u

- Greek yogurt has a very high quality, thick and sour. In this case fresh and tangy mint and lemon have been added. The result is a typical sauce accompanying cucumber and black olives in the salad of the same name.



ANTIQUE GREECE

7th c. BC

6th c. BC

5th c. BC



This area, which stretches from Pakistan to part of modern Greece (east to west), and from the Russian border to Iraq from north to south, has a culinary tradition inherited from many others. The most remote, the early civilization cuisines of ancient Sumer, Babylon and Mesopotamia (4000 BC). The fame of their kitchen lasted for many centuries. Also, originated in 900 BC, refined and less spicy than other Arab cuisines we find Persian cuisine. Heir to the kitchen of ancient Greece (1500 BC) and the travels and routes of Alexander the Great (300 BC), which opened the way to India and its ingredients and established trade relations with the peoples of Central Asia. And, how fail to mention, heir to the Byzantium cuisine, when the Roman Empire was divided into two in the third century and lasted until Constantinople fell into Ottoman hands and was controlled by the Mongol Empire.

The cuisine of this region is one of the oldest and richest. Slightly spicy, also uses many herbs, mainly mint and cilantro; acidulated by the use of lemons, pomegranate juices and yogurts. With flat breads and filled vegetables, common specialties throughout the area, we also find marked differences due to religion. The contrast of rituals and rules between Islam and the orthodox (mainstream religions) influence a lot of culinary traditions: days of fasting, ingredients and celebrations.







Like any other religion, Islam has greatly influenced food and cuisine of the Arab world: eating pork or drinking alcohol is not allowed, animals must be slaughtered in a specific way, fasting practice during Ramadan... The food is considered a good of God and must be eaten with moderation and shared with the needed ones.

The Arabs were great introducers of goods from Asia into the Mediterranean countries through the different Silk Roads: new spices and new flavours; also sugar, that had even been known to the ancient Greeks, was not added to the recipe books until that time. They led to the improvement of agricultural techniques and began to grow eggplant, spinach and rice, as well as fruit and citrus. They introduced olive oil with the invasion of the lands that would become Al-Andalus; from the Ottoman Empire desserts and pastries and from the contact with the Europeans tea and products come from the new continent. It is a cuisine based on vegetables and cereals. Also meat, vegetables and spices have a very important role. All of this accompanied with fruits and dairy products.

The cuisine of the Arab world is an oral tradition and has been passed from mothers to daughters over time, in the case of parties and banquets even among girlfriends and female neighbours who participate in the preparations. It is a way to keep the tradition alive from one generation to the next.



### LEBANESE



#### ZA'ATAR

3500 BC

1,2 kg  
19020907

4 u

• One of the oldest known mixtures, already done at the time of the ancient Sumerians, this sauce has traditionally three main uses: spread it on pita bread and bake it, serve it in a bowl and dip the meats or use it for seasoning.

**Main ingredients:** thyme, sumac, sesame, salt and virgin olive oil.



#### TAHINI (ROASTED SESAME)

2500 BC

1 kg  
19020903

4 u

• This cream of sesame is the key to many dishes like hummus, Babaganush, mashed eggplant and grilled skewered meat marinades, as well as an ingredient in many sauces.

**Ingredients:** sesame.



3500 BC

2500 BC

### HUMMUS

#### Ingredients:

- Cooked chickpeas 400 g
- Culinary Journey Tahini 3 tbsp
- Cloves of garlic 2
- Oil 1 tbsp
- Paprika 1 tsp
- Sprigs of parsley 3
- One lemon juiced
- Salt
- Fine tortillas

#### Preparation:

1. Wash and drain the chickpeas well.
2. Blend them with the Tahini, the garlic cloves, the lemon juice and a bit of salt.
3. Keep blending until it becomes a creamy and consistent mash. In case the result were too thick you can rinse with a little water.
4. Season.
5. Refresh with olive oil, and sprinkle with the chopped parsley and the paprika.
6. Serve with thin tortillas.



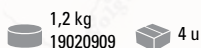


## MAGHREBI



### CITRON AU SEL

13th c.



• This is a very subtle preservation that harmoniously perfumes dishes, even more than when using natural lemon. It is added to Maghrebi traditional dishes and combines well with grilled fish or eggplant.

**Main ingredients:** lemon and salt.



### RAS AL HANOUT SAUCE

14th c.



• Literally, Ras al Hanout means 'the best there is in the store'. Synthesis of the aromas of Maghreb, it can contain over 35 different spices and it is added to dishes to spice them.

**Main ingredients:** onions, spices and olive oil.



13th c.

14th c.

18th c.



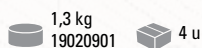
• The harissa is a red chilli spicy paste, from northern Africa, used in already cooked dishes. Traditionally a teaspoon tip is served in any kind of couscous dish: vegetable, chicken or lamb.

**Main ingredients:** chilli, pepper and spices.



### HARISSA

18th c.



### KEFTAS

#### Ingredients:

• Minced lamb	600 g
• Onion	1
• Cloves of garlic	2
• Paprika	1 tsp
• Cumin	1 tsp
• Chopped parsley	
• Salt and pepper	
• Culinary Journey Ras al Hanout sauce	

#### Preparation:

1. Peel and grate the onion and chop the garlic and parsley. Mix with ground beef.
2. Add the sauce and mix well.
3. Form elongated balls and thread each one on skewer.
4. Grill and finish with more Ras al Hanout sauce.

## MOROCCAN



## CHEESE DIPS

### GRUYÈRE



#### GRUYÈRE DIP-SAUCE

19th c.

1 kg  
19021907 4 u

• Gruyère is a cheese with medieval origin, perhaps one of the most common in cuisine recipes. It is ideal for grilling and the star of the cheese fondues. This dip is perfect to accompany crudités, tacos and nachos or to add to soups. When hot, it works as a sauce for rice or pasta and to cover meat and poultry.

**Main ingredients:** gruyere cheese

### CHEDDAR



#### CHEDDAR DIP-SAUCE

19th c.

1 kg  
19021805 4 u

• Cheddar cheese used to be made to order, asking and paying for it in advance. Nowadays it is one of the most widespread, especially since the nineteenth century, when English settlers, especially women, began to produce it in America. Currently it is the quintessential cheese that accompanies burgers. When hot, this sauce goes perfectly fine with salmon, poultry and meat as well as to gratin eggs and vegetables.

**Main ingredients:** cheddar cheese

19th c.

20th c.

### QUESO AZUL



#### BLUE CHEESE DIP-SAUCE

20th c.

1 kg  
19021613 4 u

• This sauce is made with one of the most popular cheeses, very old. In fact, the Romans already delighted themselves with it. They say it was an accidental discovery: a peasant forgot a piece of bread with cheese in a cave and when she came back to fetch it, found it with its characteristic greenish points. Cold it is ideal for dipping crudités, to spread or to fill endive leaves. When hot, it works with pasta and rice or for covering poultry and meat.

**Main ingredients:** blue cheese



#### CAMEMBERT DIP-SAUCE

20th c.

1 kg  
19021615 4 u

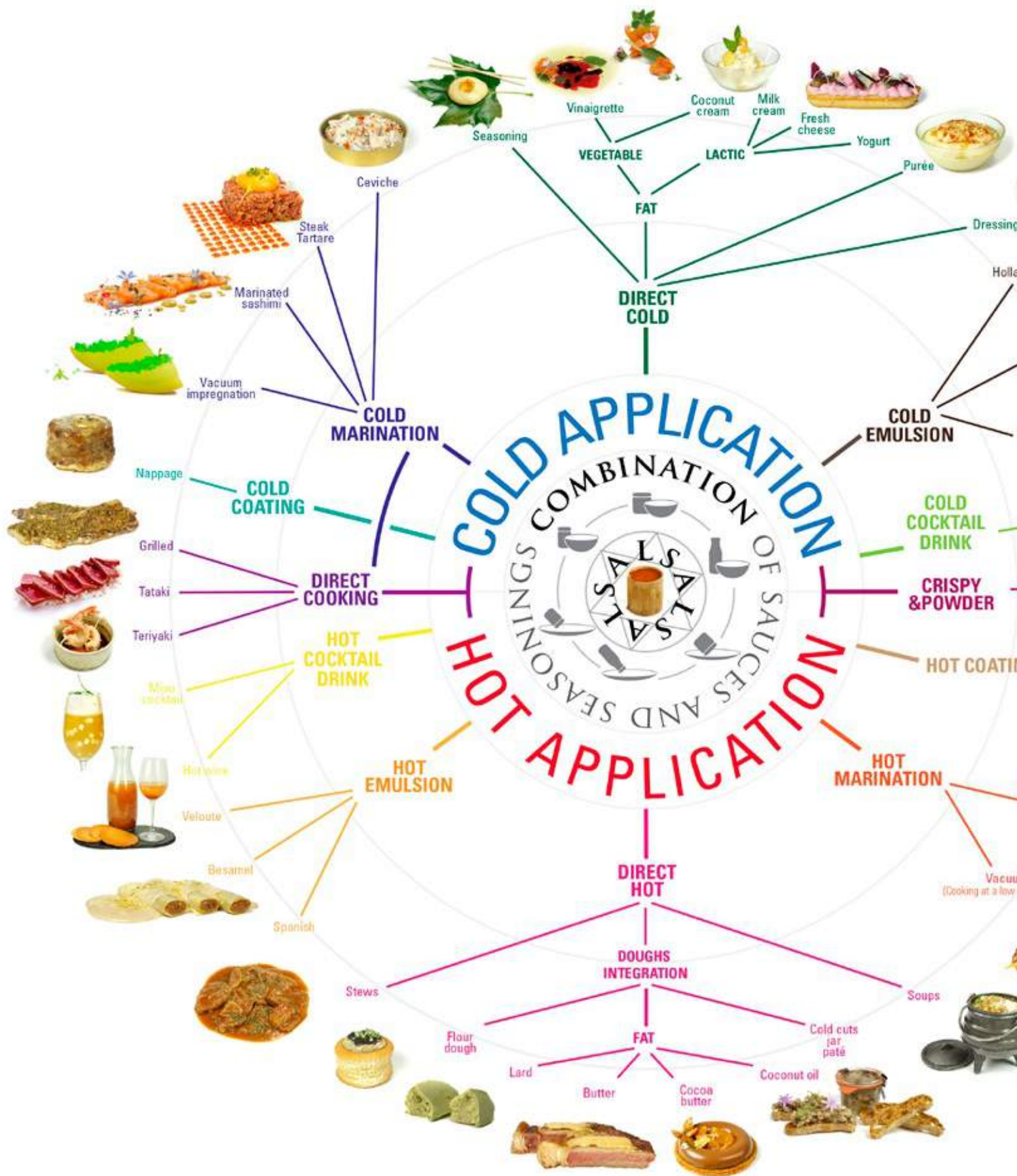
• Camembert was created during the French Revolution, when a farmer helped a monk who was fleeing. With his advice she created this worldwide well-known cheese. This dip, popularized during the twentieth century, is excellent to eat spread on toasts, with tacos or nachos and to gratin. When hot works as a sauce for rice or pasta and to cover meat and poultry.

**Main ingredients:** camembert cheese

### CAMEMBERT





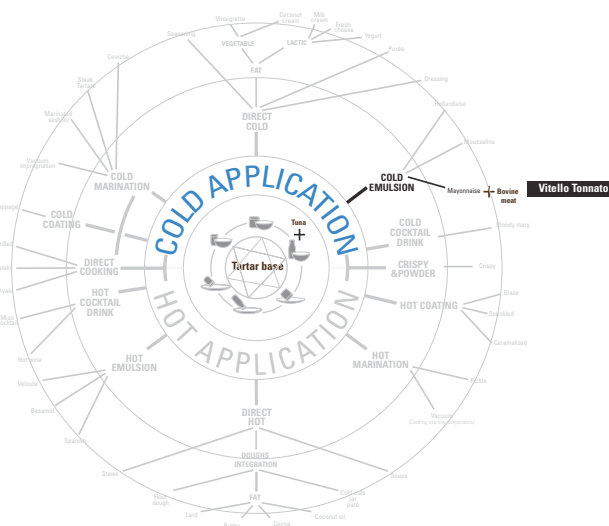
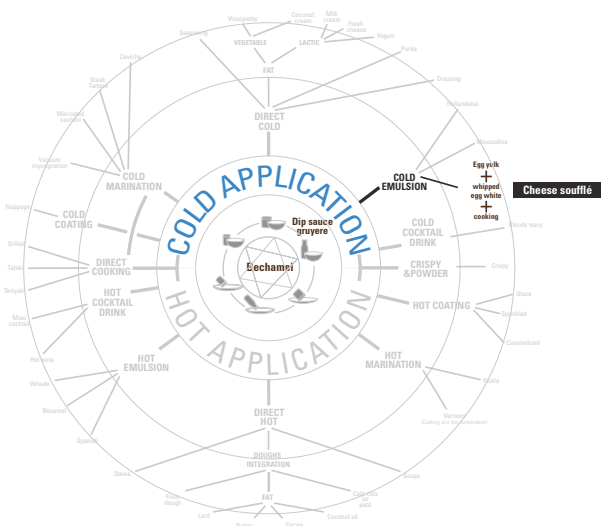
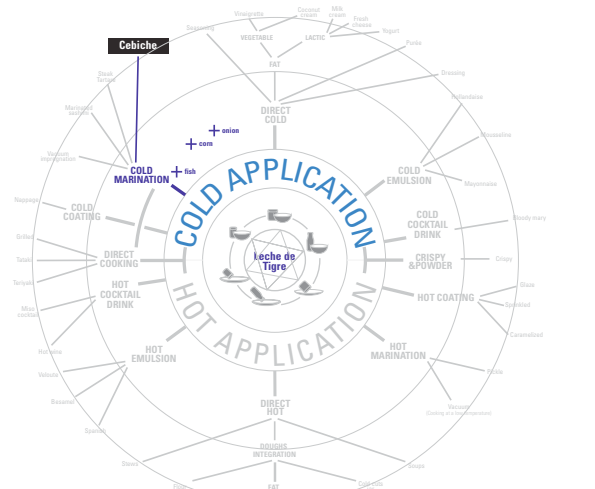
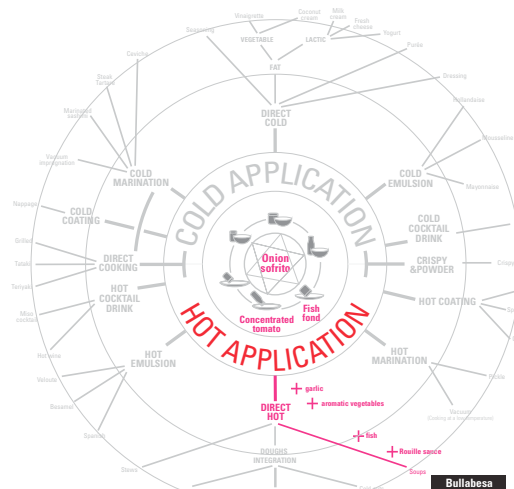
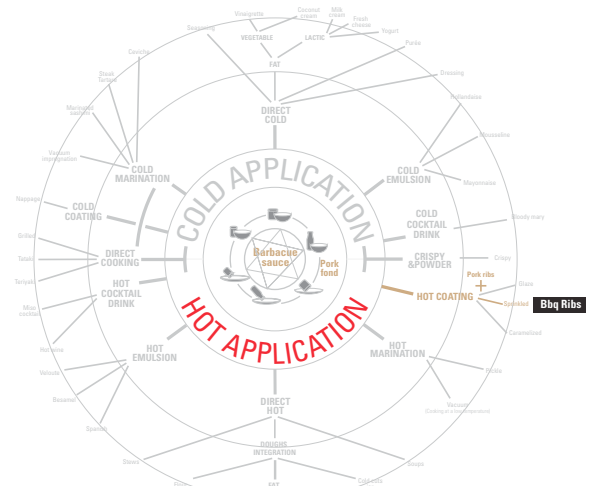
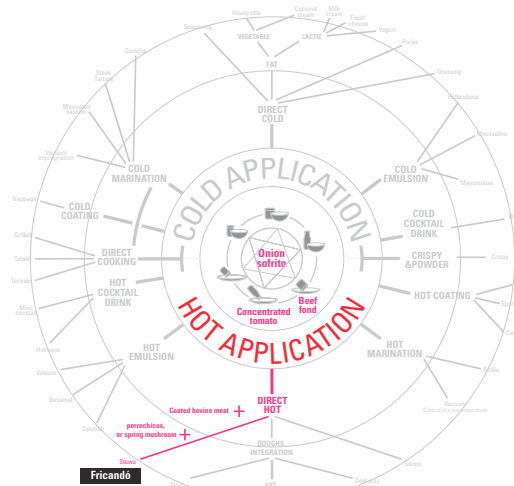




# ART COMBINATORIAL

## OF SAUCES AND SEASONINGS

### IN THE MODERN CUISINE





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