Sosa

NOVELTIESSOSA

2018

Sosa

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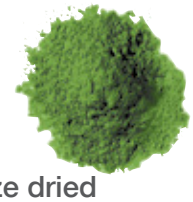
02
NOVELTIES

EXTRACT POWDERS

Freeze dried blackberry powder
650 g 44050444 6 u



Freeze dried green mint powder
60 g 47800100 12 u

Soy sauce powder
300 g 19020680 2 u

✱ *It can be reconstituted with 1 part of soy sauce powder and 1.5 parts of water.*

Egg yolk powder
500 g 00200204 - u

Whole egg powder
400 g 00200206 - u

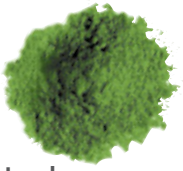
Grainy Dashi
300 g 47330000 6 u

Dose: 10 g/L of water

Concentrated *albacore* Hon Dashi

Chlorella seaweed
300 g 47155060 6 u

Spirulina seaweed
300 g 47155061 6 u



Planctoplus seaweed
- kg 47155062 6 u

Caramelized milk powder
- kg 00150509 6 u

Dose: - g/kg

Perfect for creams, custards, chocolate creams, pralines, ice cream, chocolates and pastry and confectionery products in general.

Coconut cream powder
300 g 44050472 6 u

Dose: 10-200 g/kg

Perfect for creams, custards, ice cream, cakes, cockatils, Asian soups, Thai currys…

Spinach powder
250 g 47300052 6 u

Anchovy powder
300 g 09500019 6 u

COLOURINGS

Natural white colouring water-soluble
30 g 59400181 6 u

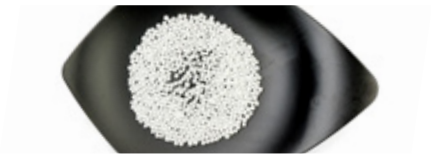
400 g 59400182

DRIED &SOFT DRIED

Kizami nori filaments
15 g 47155063 6 u

DRIED&SOFT DRIED
REHIDRAT

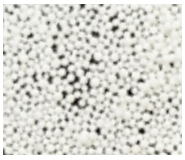
The new ***Rehidrat*** assortment consists of a range of products to be hydrated in cold or hot with any kind of liquid. They can be used in sweet or savory elaborations, for example an infusion...they take the taste of the added liquid.



Tapioca pearls

700 g *00050590* *6 u*

Boil with the liquid in 1/10 proportion for 10 minutes. Strain and set aside.



Large tapioca pearls

- g *00050584* *6 u*

Agar agar seaweed filaments

100 g *47155055* *6 u*

Agar agar seaweed obtained from red seaweed (Rhodophyceae). Hydrate in warm water 10 minutes for a fibrous texture, 2 hours for gelatinous texture.

Bolet White fungus

200 g *49040001* *6 u*

Tremella fuciformis, one of the most popular mushrooms in Chinese cuisine. Once hydrated, it takes a gelatinous texture.

Bolet Black fungus

400 g *49040002* *6 u*

Auricularia polytricha, or Judas ear is an Asian native mushroom. It has to be hydrated and boiled before consume.

Bamboo fungus

60 g *49040003* *6 u*

Pallus indusiatus, mushroom that grows on the bamboo plant. Very popular in Asian culture.

CONFIT

Whole candied yuzu

- kg *44200763* *- u*

✱ *Available from July 2018*

Whole candied Buddha's hand

- kg *44200761* *- u*

✱ *Available from July 2018*

Candied Buddha's hand in slices

- kg *44200762* *- u*

✱ *Available from July 2018*

Candied Buddha's hand fingers

- kg *44200760* *- u*

✱ *Available from July 2018*

Ginger confit pieces 2-5 mm

1,4 kg *44307017* *6 u*

Apricot cubes fruit&sauce

1,5 kg *44200156* *4 u*

Lychee fruit&sauce

1,5 kg *44200153* *4 u*

04
NOVELTIES

Mauritius Island

We extend our range of origin sugars from Mauritius island

ORIGIN SUGARS

Muscovado Dark sugar
Mauritius Island origin

750 g 00101007 6 u
10 kg 00101011

Muscovado Light sugar
Mauritius Island origin

750 g 00101031 6 u
10 kg 00101032

Molasses sugar
Mauritius Island origin

1 kg 00101021 6 u
13 kg 00101023

Demerara Dark sugar
Mauritius Island origin

1 kg 00101015 6 u
10 kg 00101016

Coffee Crystals sugar
Mauritius Island origin

1 kg 00101025 6 u
10 kg 00101027

Origins

1 · Reunion Island
2 · Mauritius Island
3 · Quebec
4 · Cambodia
5 · Philippines
6 · India

FREEZE DRIED

Peach cubes

60 g 44050388 6 u

NUTS

Organic raw Macadamia walnut

1 kg 45100044 16 u

Corn flour

1 kg 58050093 6 u

SUGARS

Agave syrup

origin Mexico

1 kg 00101017 4 u

Pearled sugar nº4

3,5 kg 00100493 4 u

15 kg 00100494

BISCUIT

Xoco xips powder

2,8 kg 20370116 2 u

YEAST

Gold dried yeast

250 g 00030533 6 u

✱ *370 g of Gold dried yeast + 670 ml of water is equivalent to 1 kg of pressed yeast*

Ingredients for neutral brioche batter

• Flour for Panettone	1700 g
• Flour tipo Manitova	300 g
• Cold milk	100 g
• Sosa Gold dried yeast	30 g
• Salt	50 g
• Sugar	280 g
• Sosa Orange tree honey	40 g
• Sosa Trehalose	50 g
• Butter 82%	1000 g
• Eggs	850 g
• Sosa Liquid lecithin	12 g
• Sosa Orange blossom water	5 g
• Sosa Star anise in powder	5 g
• Orange semolina	20 g
• Lemon semolina	20 g
• Sosa Tahitensis vanilla extract	20 g
• Very cold water	q/s

うま味

Umami · the fifth flavor

It is one of the five basic flavours together with sweet, sour, bitter and salty. The word umami comes from Japanese and it means pleasant tasty flavor. Umami is a subtle flavor, but with a prolonged after taste difficult to describe. It induces salivation and a velvety sensation in the tongue that stimulates throat and palate.

Vegetal umami powder

250 g 46500051 12 u

Dose: 0,3-1 g/kg

Poultry umami powder

250 g 46500053 12 u

Dose: 0,3-1 g/kg

Sea umami powder

250 g 46500038 12 u

2,5 kg 46500037

Dose: 40-50 g/kg

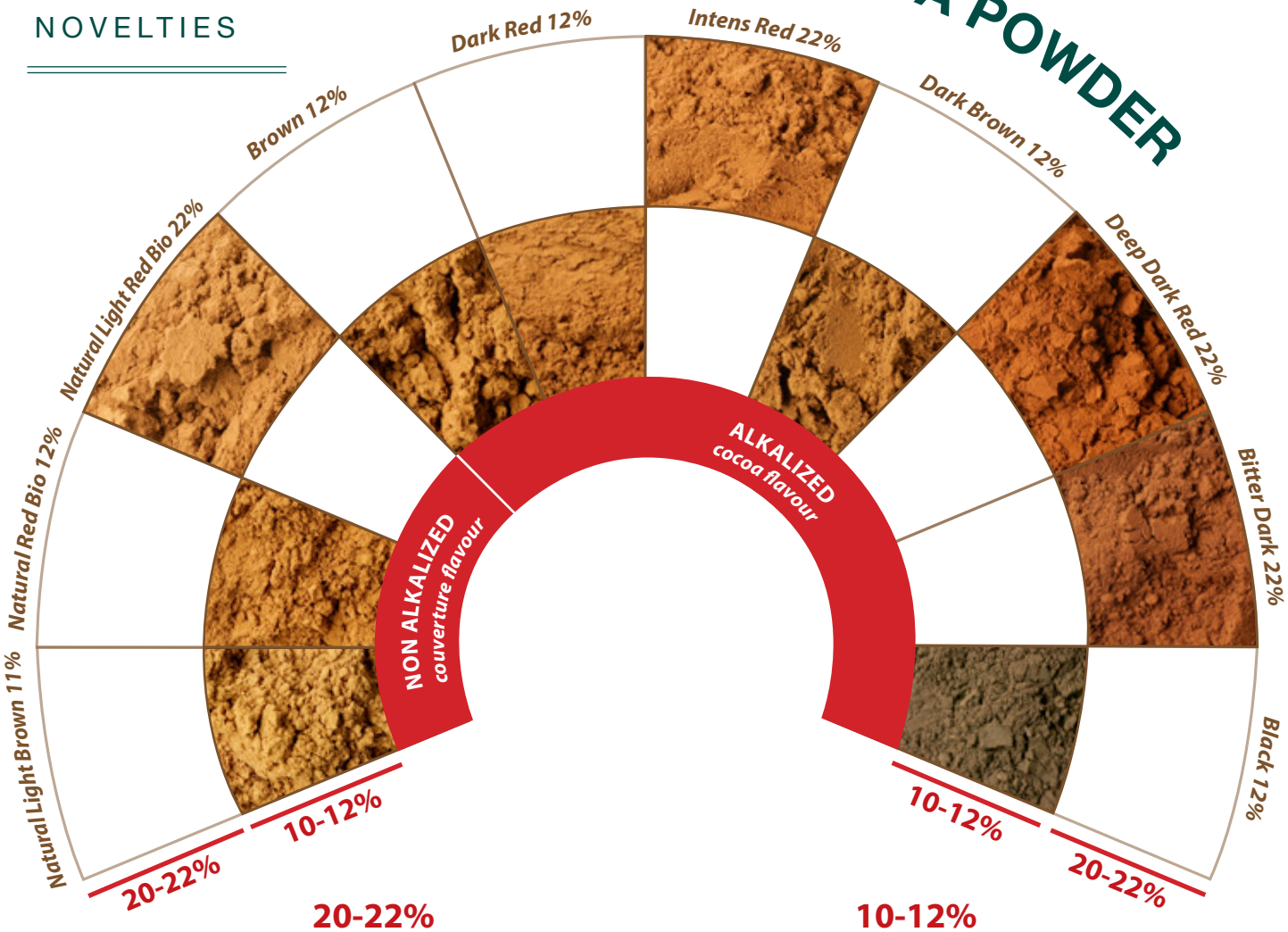
Meat umami powder

200 g 46500001 12 u

Dose: 0,2-0,3 g/kg

06
NOVELTIES

COCOA POWDER



20-22%

10-12%

NO ALKALIZED

Natural Light Red Bio 22% (Salcedo)

100% Cocoa	20-22% Fat	No Alkalized

- 2,5 kg 00305100 - u
- 25 kg 00250182

Natural Light Brown 11%

100% Cocoa	10-12% Fat	No Alkalized

- 2,5 kg 00250109 - u
- 25 kg 00250150

Natural Red Bio 12% (Bartolomé)

100% Cocoa	10-12% Fat	No Alkalized

- 2,5 kg 00305102 - u
- 25 kg 00250180

ALKALIZED

Intens Red 22%

100% Cocoa	20-22% Fat	Yes Alkalized

- 2,5 kg 00250120 - u
- 25 kg 00250152

Deep Dark Red 22%

100% Cocoa	20-22% Fat	Yes Alkalized

- 2,5 kg 00250121 - u

Bitter Dark 22% (Bitter cocoa)

100% Cocoa	20-22% Fat	Yes Alkalized

- 500 g 00250110 - u
- 2,5 kg 00250112 - u
- 15 kg 00250113 - u
- 25 kg 00250151

Dark Red 12%

100% Cocoa	10-12% Fat	Yes Alkalized

- 2,5 kg 00250117 - u

Dark Brown 12%

100% Cocoa	10-12% Fat	Yes Alkalized

- 2,5 kg 00250116 - u

Brown 12%

100% Cocoa	10-12% Fat	Yes Alkalized

- 2,5 kg 00250115 - u

Black 12%

100% Cocoa	10-12% Fat	Yes Alkalized

- 2,5 kg 00250118 - u

PANCAKES

PREPARATION MIX

Pro pancake

3 kg 00050600 10 u

SUGARS

Maple syrup

1 kg 00101013 4 u

Dose:
500 g of water /
500 g of Pro pancake

CLASSIC PANCAKE

Ingredients

Sosa Pro pancake	500 g
Water	500 g
Butter	q/s
Sosa Maple syrup	q/s
Blueberry	q/s

Elaboration

Mix Pro pancake with water until there is a homogeneous mixture. Heat a non-stick frying pan, add a knob of butter and when it's melted pour 1/4 of a cup of the mixture. Cook until the top of the pancake begins to bubble and the bottom is golden brown. Then turn it over and cook until this side is golden brown too. Serve pancakes with butter and garnish to your taste. The classic ones usually go with maple syrup and fresh blueberries.

EXTRACTS

Premium coffee extract for all kinds of pastry and ice cream elaborations.
It has an intense and aromatic flavor.
Minimum content 28% of solid extract coffee.
Indicative dose: 20-25 g/kg

Liquid coffee extract

1 kg 48000310 6 u

BAILEYS AND COFFEE MOUSSE

Ingredients

- 175 g Milk
- 175 g Cream
- 10 g Sosa Liquid coffee extract
- 40 g Baileys
- 100 g Sugar
- 50 g Promousse Sosa
- 30 g Instangel Sosa
- 530 g Whipped cream

Elaboration

Mix the milk with the cream, baileys, liquid coffee extract, instangel, promousse and sugar, blend it until obtain a smooth cream. Mix with the whipped cream gently and pour it in moulds.

08
NOVELTIES

✱ *See the whole range of essences in the catalogue.*

HYDROSOLUBLE **ESSENCES**

Glycerin-based essences. Glycerin is an emulsifier that makes it easier for the aroma to be applied in both watery and greasy bases, with up to 95% oil. Ideal for ganache, sauces, mousse, ice creams...

Honey

Peanut

Rosemary

Saffron

Black truffle

Grapefruit

LIPOSOLUBLE **ESSENCES**

Oil based or pure essences to apply in oil based elaborations, coatings or praline

Mastic oil from the island of Chios, Greece. The oil is extracted from the resin of Pistacia Lentiscus. This tree is autochthon from the Mediterranean region, mostly from this island. It has balsamic and citric notes.

Mastic
pure lipo natural aroma

50 g *46070050*

1 kg *46070051*

Dose: - g/kg

Sweet orange

Lemon

Fresh garlic

Tonka bean
Coumarin free

Black truffle

White truffle

ESSENCES FOR BAKING

The essences for baking widen the variety of elaborations due their resistance to high temperatures

Lemon
essences for baking

40 g *46300006*

Dose: 1-2 g/kg

Strawberry
essences for baking

40 g *46300002*

Dose: 1-2 g/kg

Vanilla
essences for baking

40 g *46300004*

Dose: 1-2 g/kg

DEEP FRIED TEXTURES

Protempura crunx

2,5 kg *00050810* *6 u*

Dose: Mix 20-30% with flour

Properties: Wheat dextrin
Use: Very crunchy tempura
Observations: Holds the crispness for a long time once fried.

Frito andaluz

500 g *00050811* *6 u*

Dose: q/s

Properties: Mix of flours to coat.

TEXTURIZERS

Absorber

Dehydrated glucose syrup

500 g *00100658* *6 u* VEGAN

Dose: q/s

Properties: Absorbing agent
Use: Mix with a liquid under strong agitation
Application: Fatty and non-fatty liquids
Observations: Maximum proportion: 60 parts of product per 40 parts of liquid

Elaborations: To transform any liquid into powder (flavors, oils, wine, honey…)

Cous Cous gelatin

600 g *58000053* *6 u*

Dose: The proportions may change according to the liquid density.

Properties: Gelatin with big granulometry that once hydrated looks like cous cous.
Use: Hydrate 10 g of cous cous with 50 g of liquid at room temperature and let set for 1h. Add 30 g more of liquid and let set half an hour more.

Semolina gelatin

600 g *58000054* *6 u*

Dose: The proportions may change according to the liquid density.

Properties: Gelatin with big granulometry that once hydrated looks like semolina.
Use: Hydrate 10 g of semolina with 50 g of liquid at room temperature and let set for 1h. Add 30 g more of liquid and let set half an hour more.

Suspension

Stabilising agent for suspended particle drinks

850 g *58050094* *6 u* VEGAN

Dose: 1-1,5 g/kg

Properties: Stabilizer, suspensor.
Use: Dissolve in cold liquid using a blender, heat to 90°C. Put the particles inside a container and add the heated liquid. Allow to cool.
Application: Any type of liquid. The product should be well hydrated to ensure activation. Fill the containers at a temperature higher than 60°C, ice forms at a temperature below 18°C. In alcoholic drinks, first hydrate and activate the product with water and then add alcohol (up to 40% of the alcohol volume).
Observations: There is no minimum °Brix or pH. It is not freezable. It holds suspension particles such as seeds, salts, spices, pulp, fruit cubes, spheres...

Elaborations: Drinks, cocktails, cold sauces...

Potatowhip

Whipping protein

- g *00200531* *6 u* VEGAN

Dose: 10-40 g/kg

Properties: Potato protein with whipping effect, emulsifying and gelling.
Use: It can be used in cold or hot applications.
Observations: Substitute of albumin for vegans and allergics to milk and soy protein.

Elaborations: Creams, foams, meringues, mousse, marshmallow, desserts, drinks...

10
NOVELTIES

TEXTURIZERS

Baking Powder Slow

Chemical rising agent.
Chemical yeast.

1 kg 59000077 6 u VEGAN

Dose: 2-10 g/kg dough

Properties: Increases dough volume during cooking.
Use: Mix with flour before mixing with the other ingredients of the formula.
Application: Doughs with a long baking time.
Observations: White powder.

Elaborations: *Plum cake*, refrigerated doughs, thick doughs as carrot cake, chocolate doughs

Baking Powder Fast

Chemical rising agent.
Chemical yeast.

1 kg 59000078 6 u VEGAN

Dose: 2-10 g/kg dough

Properties: Increases quickly dough volume during cooking.
Use: Mix with flour before mixing with the other ingredients of the formula.
Application: Doughs with a short baking time.
Observations: White powder.

Elaborations: Cupcakes, choux pastry, cookies, carquinyolis, fritters, financier.

Warabi

white powder

300 g 48040004 12 u VEGAN

Dose: 140 g/kg

Elaborations: Indicated for making "warabi-mochi", typical elaboration in Japan

Pro cream

Cream stabilizer!

A mixture of sugar, thickeners and stabilizers

750 g 57001059 6 u

Dose: 5 g/L

Properties: Cream stabilizer. It provides stability and firmness. It regulates the level of creaminess. It prevents separation of the whey and water crystals in freezing and defrosting.
Use: Mix with one part of the sugar and add when partially beaten.
Application: For whipped cream.
Observations: White powder.

Elaborations: For all preparations that use whipped cream.

HON WARABI MOCHI

Ingredients

Sosa Warabi powder	100 g
Water	400 g
Sosa Granulated Sugar	200 g

Elaboration

Dissolve the Warabi powder in water, add the granulated sugar and mix well. Cook at medium heat.

When the mixture becomes transparent, lower the heat and cook for 5 minutes while mixing (intensively).

Pour the mixture in a bowl, let cool before cutting into small pieces and serve with Kinako (roasted soybean meal).

TEXTURIZERS

Inulina Cold

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

600 g 00100017 6 u VEGAN

Dose: 50-100 g/L

Use: It hydrates in cold by strongly shaking (with blender) during 1 minute and by letting it rest for a minimum of 12 hours in refrigerator.

Observations: 100% freezable, always after previous set of 12 hours in the fridge.

Glutinous rice starch

500 g 00050586 6 u VEGAN

Dose: q/s

Properties: Glutinous rice starch

Use: Glutinous rice starch as texturizer and thickener in hot. Elastic textures.

Application: Add to the liquid, stir well and bring to the boil.

Elaborations: Perfect for creams, purées and sauces.

Gold gelatine sheets

2 kg 58000022 12 u

Active soy flour

400 g 43000062 VEGAN

Dose:
2,5 g/kg into the flour for whitening the bread crumb

Properties: Excellent whitener for doughs, also increases volume and keeps product fresh.

Use: Mix with flour.

Application: For production of cinnamon rolls, biscuits and special types of bread.

Elaborations: It is named active because within the fat part, there are lyposigenases that help whiten the dough by breaking down the own pigments of the grain.

Slaked lime (calcium hydroxide)

350 g 59030001 6 u

Dose: 5-10 g/L

Use: Hardening of fruits and vegetables, such as pumpkin and tomatoe, before candying.
Nixtamalization of corn.

Application: Dissolve half a teaspoon of slaked lime per liter of water, let the fruit or vegetable soak for 12 h.
Rinse well before candying.
For nixtamalization, boil 1 kg of corn in 4L of water and 2 tablespoons of slaked lime for 20 minutes.
Let rest for 12h. Rinse well before using.

Tapioca starch

Native tapioca starch

600 g 00050593 6 u VEGAN

Dose: q/s

Properties: Texturizer and thickener.

Use: Dissolve the starch in cold water, stir and bring to the boil.

Application: Applicable to all types of liquids and as a flour substitute in certain preparations.

Observations: It provides an elastic and glutinous texture. It is freezable.

Elaborations: All kinds of sauces, soups, dairy desserts, batters... and typical preparations like *pão de queijo* (cheese bread) from Brazil

Ammonium bicarbonate

1 kg 59000073 6 u VEGAN

Dose:
5-10 g/kg according to elaboration

Properties: Acidity regulator and raising agent.

Use: Mix with flour or solids.

Application: For pastry doughs, biscuits or elaborations of short baking time.

Observations: It may give slight odors to ammonia.

Sodium bicarbonate

1 kg 59000072 6 u VEGAN

Dose:
2-10 g/kg according to elaboration

Properties: Acidity regulator and raising agent.

Use: Mix with flour or solids.

Application: For pastry or bread doughs.

Observations: It works best by adding some acid to the recipe.

12 NOVELTIES

STABILIZERS
NEUTRAL PURE FOR ICE CREAM

CREAMY ICE CREAM

Procrema 5 neutro Hot

Mixture of stabilizers and emulsifiers

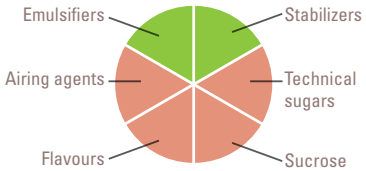
600 g *57000006* — *6 u*
20 kg *57000007*

PAC	POD
0%	0%

Dose: **5 g/kg**

Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Elaborations: Ice cream.

Components for creamy ice cream:



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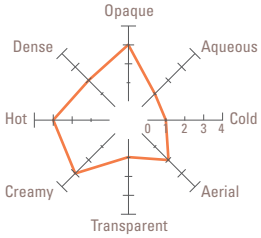


NATURALS

Procrema 5 Bio Hot

Mixture of stabilizers,
used for eco-friendly dishes.

1,5 kg *57000010* — *2 u*

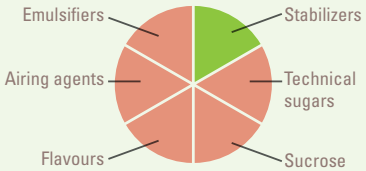
PAC	POD
0%	0%

Dose: **5 g/kg**

Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Observations: Suitable for vegans.
Elaborations: Ice cream.

VEGAN

Components for creamy ice cream:



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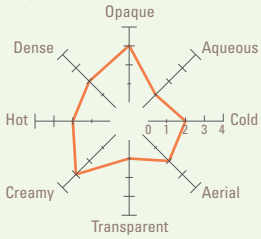


Procrema 15 Cold/Hot Natur

new

Mixture of stabilizers, emulsifiers and airing agents

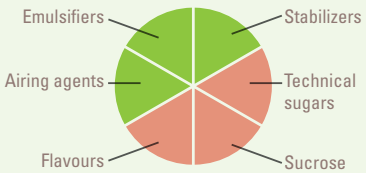
3 kg *57001063* — *2 u*

PAC	POD
0%	4,6%

Dose: **15 g/kg**

Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Elaborations: Ice cream.

Components for creamy ice cream:



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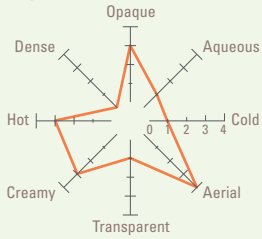


Stabilizers for ice cream or foams are complex mixes of stabilizers, emulsifiers, gelling agents and airing agents which create the texture of ice cream, sorbet, mousse or perfect foams, very easy to apply, always with the maximum respect for the flavour to be texturized.

STABILIZERS
NEUTRAL BASES FOR ICE CREAMS

Procrema 50 Hot

Mixture of stabilizers, emulsifiers and airing agents and technical sugars.

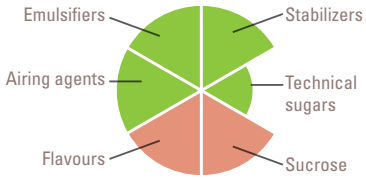
3 kg *57001030* — *2 u*
15 kg *57001022*

PAC	POD
66%	42%

Dose: **50 g/kg**

Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Elaborations: Ice cream.

Components for creamy ice cream:



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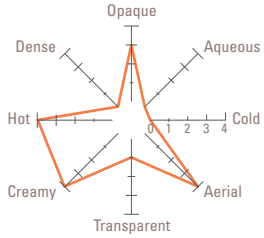


Procrema 50 Cold

Mixture of stabilizers, emulsifiers and airing agents and technical sugars.

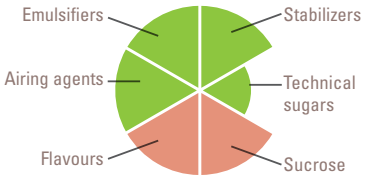
3 kg *57001009* — *2 u*
15 kg *57001033*

PAC	POD
66%	42%

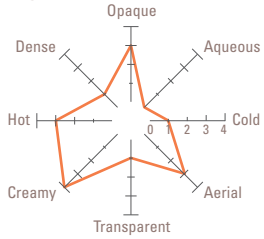
Dose: **50 g/kg**

Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Elaborations: Ice cream.

Components for creamy ice cream:



Attribute diagram:



Procrema 100 Hot

Mixture of stabilizers, emulsifiers and airing agents and technical sugars for pasteurized ice creams elaborations

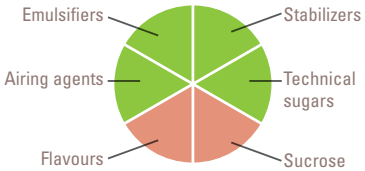
3 kg *57001020* — *2 u*
15 kg *57001019*

PAC	POD
98%	42%

Dose: **100 g/kg**

Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Elaborations: Ice cream.

Components for creamy ice cream:



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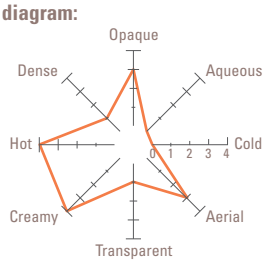


Procrema 100 Cold

Mixture of stabilizers, emulsifiers and airing agents and technical sugars.

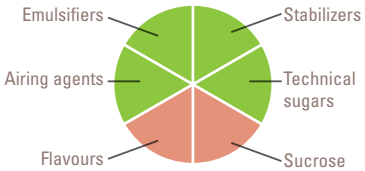
3 kg *57001010* — *2 u*
15 kg *57001011*

PAC	POD
82%	35%

Dose: **100 g/kg**

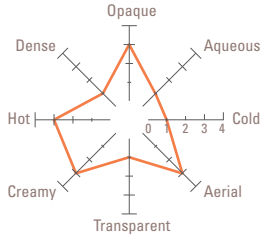
Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Elaborations: Ice cream.

Components for creamy ice cream:



VIDEO RECIPE

Attribute diagram:



Procrema 100 Cold/Hot Natur

new

Mixture of stabilizers, emulsifiers, airing agents and sugars

3 kg *57001060* — *2 u*
15 kg *57001062*

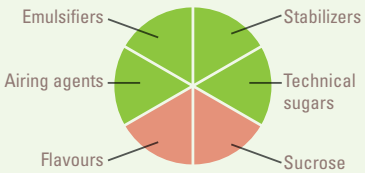
PAC	POD
82%	35%

Dose: **100 g/kg**

Properties: Ice cream stabilizers.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Observations: Suitable for vegans.
Elaborations: Ice cream.

VEGAN

Components for creamy ice cream:



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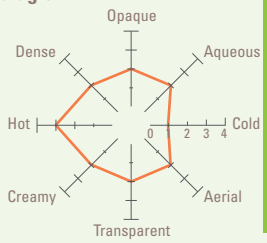


14 NOVELTIES

STABILIZERS
COMPLETE BASES FOR ICE CREAM

Procrema sugar free Hot

new

Mix of stabilizers, emulsifiers, airing agents and polyol.

3 kg
57001056

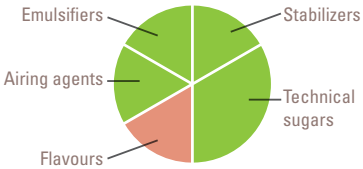
2 u

PAC	POD
109%	59%

Dose:
300 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 cream.

Components for creamy ice cream:



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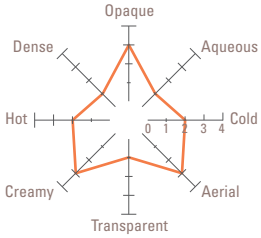


Procrema completo Cold

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

2,8 kg
57001007

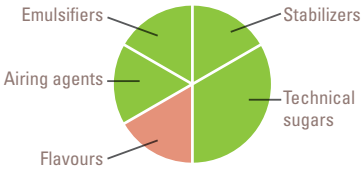
2 u

PAC	POD
72%	53%

Dose:
300 g/kg
(Pulps or juices)

Properties: Complete stabilizer for ice cream.
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 cream.

Components for creamy ice cream:



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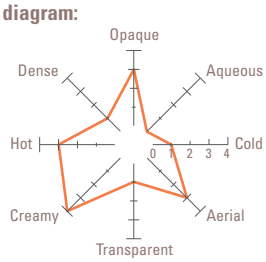


Base prodiet hot

Complete mixture of stabilizers, emulsifiers, airing agents, milk, polyol and fructose

3 kg
57001008

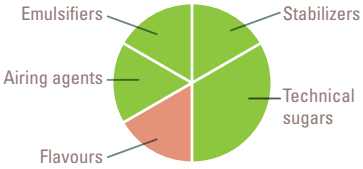
1 u

PAC	POD
51%	32%

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 cream.

Components for creamy ice cream:



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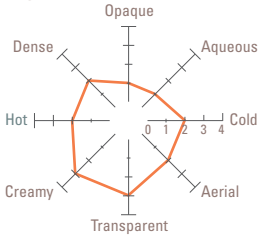


Liquid neutral ice cream mix

Dairy-based mixture, cream, sugars and emulsifiers

10 kg
52500552

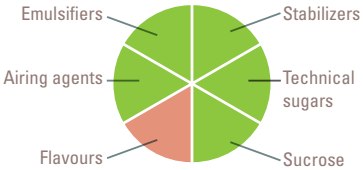
12 u

PAC	POD
20%	19%

Dose:
Use directly or mix with 50 g of Sosa ice cream paste

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

Components for creamy ice cream:



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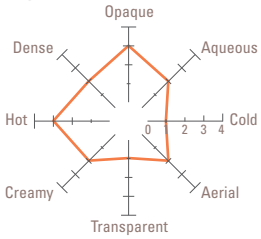


16 NOVELTIES

STABILIZERS
NEUTRAL PURE FOR SORBETS

FRUIT ICE CREAM

NATURALS

Prosorbet 5 neutro Hot

Mixture of stabilizers, emulsifiers and airing agents

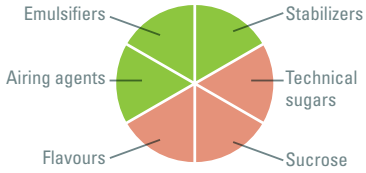
500 g *57000000* — *6 u*
20 kg *57000001*

PAC	POD
41%	18%

Dose: **5 g/kg**

Properties: Sorbets stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Elaborations: Sorbets.

Components for sorbet:



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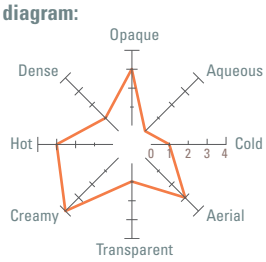


new

Prosorbet 5 Cold/Hot Natur francés

Mixture of stabilizers

500 g *57001067* — *6 u*
3 kg *57001068* — *2 u*

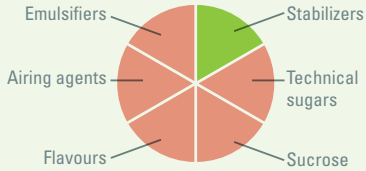
PAC	POD
102%	44,4%

Dose: **5 g/kg**

Properties: Sorbets stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Observations: Suitable for vegans.
Elaborations: Sorbets.

VEGAN

Components for sorbet:



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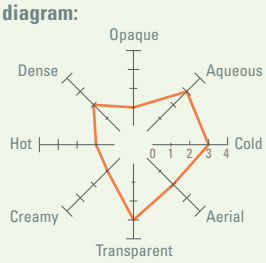


new

Prosorbet 5 Cold/Hot Natur

Mixture of stabilizers and emulsifiers

500 g *57001066* — *6 u*
3 kg *57001065* — *2 u*

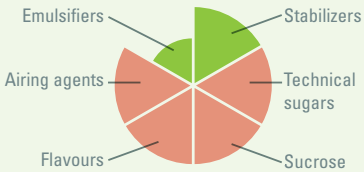
PAC	POD
6,5%	3%

Dose: **5 g/kg**

Properties: Sorbets stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Observations: Suitable for vegans.
Elaborations: Sorbets.

VEGAN

Components for sorbet:



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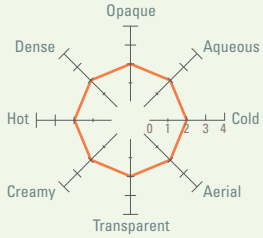


new

Prosorbet 5 Cold/Hot Natur Lacto

Mixture of stabilizers, emulsifiers and airing agents

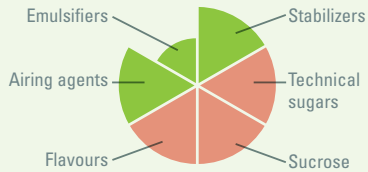
500 g *57001069* — *6 u*
3 kg *57001070* — *2 u*

PAC	POD
50%	21,4%

Dose: **5 g/kg**

Properties: Sorbets stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Elaborations: Sorbets.

Components for sorbet:



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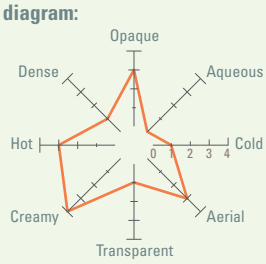


STABILIZERS
BASES FOR SORBETS

NATURAL
FRUIT ICE CREAM

Prosorbet 100 Cold Natur

new

Mixture of stabilizers, emulsifiers and technical sugars.

3 kg *57001061* — *6 u*

PAC	POD
120%	52%

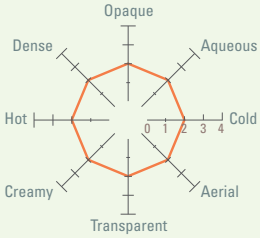
Dose: **100 g/kg**

VEGAN

Properties: Sorbets stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations.
Observations: Suitable for vegans.
Elaborations: Sorbets.

Components for sorbet:

Attribute diagram:



Prosorbet 100 Cold

Mixture of stabilizers, emulsifiers and airing agents and technical sugars.

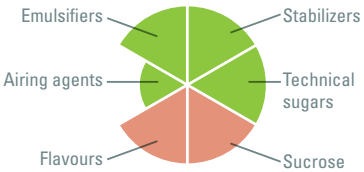
3 kg *57001000* — *2 u*
15 kg *57001013*

PAC	POD
120%	52%

Dose: **100 g/kg**

Properties: Sorbets stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations, dairy-based.
Elaborations: Sorbets.

Components for sorbet:



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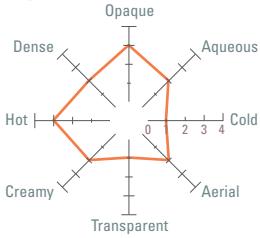


VIDEO RECIPE

Prosorbet 100 Lacto (Profruta 100)

Mixture of stabilizers, emulsifiers and technical sugars.

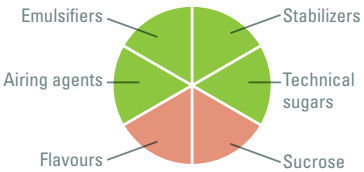
3 kg *57001016* — *2 u*
15 kg *57001017* — *1 u*

PAC	POD
103%	40%

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.

Components for sorbet:



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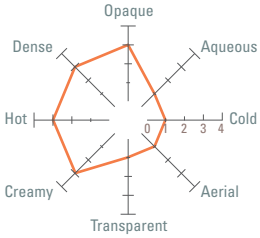

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