



100% plant-based

Usable with **hot or cold** liquids

High foaming capacity

Characteristics

- **1** Made of quillaia extract from the soapbark tree, native to central Chile.
- 2 Dissolves easily in any hot or cold waterbased liquid.
- 3 Usable with acidic liquids.

Top Applications

Flavoured drinks



Find out more about Naturfoam



Recommended proportion of foam concentrate

0.2%



Instructions of use

Add Naturfoam to hot or cold liquids.

To make it foam, different methods and utensils can be used:

A soda siphon: Pour the liquid with the Naturfoam into the siphon, put the top on, making sure that it is watertight, and add a charge of carbonic gas (CO₂). Shake and serve.

A whipped cream siphon: Pour the liquid with the Naturfoam into the siphon, put the top on, making sure that it is watertight, and add a charge of nitrous oxide (N₂O). Shake and serve. There are siphons suitable for hot liquids. *Suitable for siphons with Nitro technology.

Beating: Pour the liquid with the Naturfoam into a recipient and beat with a hand or electric mixer.

An air pump: A food-grade air pump can be used to make foam.



Applications:

To create foam on fizzy or non-fizzy flavoured drinks; concentrates such as fruit syrup; drinks with a water, milk, cereal, seed, nut, vegetable or fruit base; sports and energy drinks; and fermented ones.

4 recipes by Martín Lippo



Martín Lippo, an international consultant for companies worldwide, currently heads a ground-breaking laboratory and training centre in experimental cuisine, Escuela Vakuum.

A specialist in new culinary techniques and technologies, in recent years, Lippo has managed to turn the spotlight on his courses for their trailblazing training, particularly in liquid nitrogen, foams and texturizing.









Raspberry and lychee foam soda

Soda flavoured with a blend of raspberry and lychee purées. By combining different purées with Naturfoam, striking refreshing foam sodas can be created.

Raspberry and lychee foam soda

Mineral water500 g	77.9 %
Adamance raspberry purée 4118850 g	7.8 %
Lychee purée70 g	10.9 %
Sugar20 g	3.1
Naturfoam 414062 g	0.2 %

- 1. Put all the ingredients in a blender jug.
- 2. Blend them all together.
- 3. Use coffee filter paper to sieve the mix.
- 4. Pour it into a soda siphon.
- 5. Charge with a cartridge of CO₂.
- 6. Shake well.
- 7. Place in a reverse bain-marie or in the fridge at 4 °C for 2 hours prior to use.

Utensils

lsi soda siphon lsi (CO₂) soda siphon cartridge



Orange blossom **SOCIA**

Soda flavoured with orange flower water, with a pleasant foamy effect thanks to the use of Naturfoam. Try flavouring your sodas with Sosa's range of flavourings and flower waters. Fruit juices can be used as a base.

Orange blossom soda

Mineral water500 g	90.5 %
Sugar50 g	9.0 %
Orange flower water 379451.5 g	0.3 %
Naturfoam 414061 g	0.2 %

Put all the ingredients in a blender jug. Blend them all together. Use a fine mesh sieve to strain it. Pour into a soda siphon. Charge with a cartridge of CO₂. Shake well. Place in a reverse bain-marie or in the fridge at 4 °C for 2 hours prior to use.

Utensils

lsi soda siphon lsi (CO₂) soda siphon cartridge



Non-latte chai tea

A comforting, warm drink with a spicy flavour. In this recipe, we replace the milk with an almond drink that fits in beautifully with the different spices. Make your own blends of spices and endless different flavours can be achieved. Can be drunk hot or cold.

Almond drink

Mineral water500 g	83.5 %
Raw peeled almonds 50 g	8.3 %
Honey45 g	7.5 %
Powdered cinnamon0,6 g	0.1 %
Powdered allspice0.2 g	0.0 %
Cardamom seeds0.15 g	0.0 %
Powdered ginger0.2 g	0.0 %
Earl Grey tea3 g	0.5 %

Total......599.2 g 100%

- 1. Put all the ingredients in a blender jug.
- 2. Blend at maximum speed for exactly 3 minutes.
- 3. Sieve using coffee filter paper.

Non-latte chai mix

Total 501g	100%
Naturfoam 414061 g	0.2 %
Almond drink500 g	99.8 %

- 1. Add the Naturfoam to the almond drink.
- 2. Mix in a blender.
- 3. Pour the mix into a half-litre soda siphon.
- 4. Charge with a cartridge of N2O.
- 5. Shake well.
- 7. Keep in a bain-marie at 50 °C until ready for use.

Utensils

ProfiWhip Plus siphon Isi professional charger cartridge for foams (N2O)



Matcha Tea Nitro-Sour

This drink is inspired by classic "sour" cocktails, in which egg white is normally used to create foam on the surface of an alcoholic cocktail. In this alcohol-free version, the intensity of matcha tea is combined with the refreshing acidity of lime and a certain sweet touch. Naturfoam is used as a foaming agent, combined with Flaxfiber, which gives the drink a creamy taste. With the nitrogen siphon, a unique smooth, creamy, bubbly sensation in the mouth can be achieved. By using nitrogen, visually, the drink can be given a spectacular cascade effect.

Matcha tea base

Mineral water600 g	99.2 %
Matcha tea 390415 g	0.8 %

- 1 Put the water and the matcha tea in a blender jug.
- 2. Blend them together.
- 3. Sieve using coffee filter paper.

Soda mix

Matcha tea base	600 g	89.0 %
Sugar	50 g	7.4 %
Lime juice	20 g	3.0 %
Naturfoam 41406	1.2 g	0.2 %
Flaxfiber 42151	3 g	0.4 %

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100%

- 1. Put all the ingredients in a blender jug.
- 2. Blend the mixture.
- 3. Use a fine mesh sieve to strain it.
- 4. Pour the mix in an Isi Nitro siphon.
- 5. Charge with a pure nitrogen cartridge.
- 6. Shake well.
- 7. Place in a reverse bain-marie or in the fridge at 4 °C for 2 hours prior to use.

Utensils

Isi Nitro Whip siphon Isi Nitro Whip charger cartridge (N2)

