



FOOD SERVICE
p r e m i u m



Losa

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Key to icons

Certifications and classifications



Natural ingredient

Products containing ingredients that are found in nature. The ingredients come from plants, animals, minerals or even microbial sources. It includes ingredients subjected to physical and enzymatic treatment or ingredients that have been in contact with any natural substance, as long as, their molecular structure hasn't been modified or they can be obtained by traditional methods. Chemical reactions due to acidification or alkalization, in contact with additives that belong to the EU authorized list and which are considered Natural Ingredients or Naturally derived Ingredients, are considered natural. They are also considered Natural Ingredients those ingredients that contain up to 5% of Naturally Derived Ingredients or Natural Flavours.



Natural flavour

Flavourings in which the flavouring component comprises only flavouring preparations and/or natural flavouring substances, according to article 16 of Regulation (CE) no 1334/2008.



Naturally derived ingredient

Ingredients containing elements that are found in nature. The ingredients come from plants, animals, minerals or even microbial sources. It includes ingredients subjected to physical and enzymatic treatment or ingredients that have been in contact with any natural substance, being able to produce nontraditional modifications in the molecular structure, always from the application range and characteristics from the natural substance of origin. Chemical reactions due to acidification or alkalization with authorized solvents are included.



Clean label

Products free from ingredients included in UE food additives classification. The additive or E-number classification in no way indicates the naturalness of an ingredient.



Vegetarian

Products that do not contain any ingredient from animal origin (meat, fish, seafood, etc.), either products treated with ingredients from animal origin. They may contain animal by-products (eggs, milk, honey, gelatines, colourings derived from insects, etc.) Products containing or that may contain traces of the ingredients previously mentioned are considered suitable for vegetarians.



Halal

Products certified Halal. They are products that meet the requirements established by the Islamic law. They haven't been in contact with unlawful products and they respect halal standards regarding animal origin ingredients.



Kosher

Products certified Kosher. They are products suitable for Jewish according to Jewish dietary law.



Low dose recommendation

Ingredients recommended to use in a low-dose.



AZO free

Colourings whose formulation does not include any azo compound.



Vegan

Products that do not contain any animal origin ingredient (meat, fish, seafood, etc.), either animal by-products (eggs, milk, honey, gelatines, colourings derived from insects, etc.) or products treated with ingredients from animal origin. Products containing or that may contain traces of the ingredients previously mentioned are considered suitable for vegans.



Gluten free

Products submitted to risk analyses and analytical control, being verified that its gluten content is less than 20ppm. They are suitable for celiac and gluten-intolerant.



Kosher Dairy

Products certified Kosher Dairy. They are dairy products suitable for Jewish according to Jewish dietary law. It is established that dairy products are processed in certain conditions and it is forbidden to mix them with meat products. All Dairy Kosher products are by-products from animals considered Kosher by Jewish alimentary law.

Classifications make reference only to Sosa Ingredients criteria.

Caution note about natural definition use

This definition is an information without any legal or administrative pretention, it does not mean to replace any European or international legislation. It is based on definitions taken from scientific literature and European legislation regarding flavourings and colourings and self-monitoring documents from the colouring industry. In any case, the use of this classification will be every person voluntary liability in case of labeling complaints. We follow Natcol classification for Natural Ingredient and Naturally derived ingredient and EU legislation for flavouring (Regulation (CE) no 1334/2008).



Presence of allergens may be subjected to changes without prior notice.
Always confirm allergens on product label.

Allergens



Dairy products



Eggs



Crustaceans



Fish



Nuts



Gluten



Peanuts



Soy



Sesame seeds



Sulphites



Molluscs



Mustard



Celery



Lupin



SUGARS SALTS
& METAL FOOD



origin sugars



Sparks of natural brown sugar

origin Reunion island

1 kg 39125 6 u
20 kg 37818*



Allergens: Ingredients: — Traces:



Erable sugar

origin Quebec

650 g 39123 6 u



Allergens: Ingredients: — Traces:



Muscovado Dark sugar

750 g 37890 6 u
10 kg 36848*



Allergens: Ingredients: — Traces:



Muscovado Light sugar

origin Mauritius island

750 g 39126 6 u
10 kg 37819*



Allergens: Ingredients: — Traces:



Dark Demerara sugar

origin Mauritius island

1 kg 37816 6 u
10 kg 37817*



Allergens: Ingredients: — Traces:



Molasses sugar

origin Mauritius island

1 kg 39120 6 u



Allergens: Ingredients: — Traces:



Agave syrup

origin Mexico

1,3 kg 39286 15 u



No allergens



Maple liquid syrup

origin Quebec

1,3 kg 39285 15 u



Allergens: Ingredients: — Traces:



Coco sugar

origin Philippines

600 g 37902 6 u



Allergens: Ingredients: — Traces:



Palm sugar

origin Cambodia

700 g 39124 6 u
10 kg 37815*



Allergens: Ingredients: — Traces:



- 1 Reunion island 3 Quebec 5 Philippines 7 Spain
- 2 Mauritius island 4 Cambodia 6 Mexico



HONEYS



Orange tree honey

1,5 kg 37466 4 u



No allergens



Floral honey

1,5 kg 37469 4 u



No allergens



Acacia honey

1,5 kg 37465 4 u



No allergens



Lavender honey

1,5 kg 37468 4 u



No allergens



Chestnut honey

1,5 kg 37467 4 u



No allergens



**Flowers honey
in honeycomb**

200 g 39098



No allergens










SUGARS SALTS
& METAL FOOD

PEARL SUGAR



Pearl sugar No. 10

grain

	350 g	38492*		8 u
	3,5 kg	37113*		2 u
	15 kg	37112*		






Allergens:

Ingredients: – Traces: 



Pearl sugar No. 4

grain

	3,5 kg	37115*		2 u
	15 kg	37114*		





Allergens:

Ingredients: – Traces: 

COTTON CANDY

White cotton candy

	100 g	37856		6 u
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No allergens



FLAVOURED SUGARS



Strawberry sugar

450 g 39298 8 u



Allergens:

Ingredients: — Traces:



Passion fruit sugar

450 g 39291 8 u



Allergens:

Ingredients: — Traces:



Coco sugar

450 g 39287 8 u



Allergens:

Ingredients: — Traces:



Lime sugar

450 g 39288 8 u



Allergens:

Ingredients: — Traces:



Pineapple sugar

450 g 39289 8 u



Allergens:

Ingredients: — Traces:



Orange sugar

450 g 39293 8 u



Allergens:

Ingredients: — Traces:



Mint sugar

450 g 39292 8 u



Allergens:

Ingredients: — Traces:



Lavender sugar

450 g 39297 8 u



Allergens:

Ingredients: — Traces:



Tea sugar

450 g 39296 8 u



Allergens:

Ingredients: — Traces:

FLAVOURED SUGARS



Bourbon Vanilla sugar

500 g 39222 8 u



Allergens: Ingredients: – Traces: 



Cinnamon sugar

450 g 39290 8 u



Allergens:

Ingredients: – Traces: 



Rose sugar

450 g 39294 8 u



Allergens:

Ingredients: – Traces: 



Violet sugar

450 g 39295 8 u



Allergens:

Ingredients: – Traces: 



PETA CRISPY



**Milk chocolate
peta crispy**

900 g 38912 6 u
20 kg 37568*



Allergens:

Ingredients: Traces:



**Yopop (yogurt white
chocolate peta crispy)**

900 g 39093 6 u



Allergens:

Ingredients: Traces:



**Strawberry white
chocolate peta crispy**

900 g 38915 6 u
20 kg 37572*



Allergens:

Ingredients: Traces:



Chocolate peta crispy

20 kg 37569*



Allergens:

Ingredients: Traces:



Sparkling sugar

Neutral peta crispy powder

750 g 39030 6 u

20 kg 37716*



Allergens: Ingredients:



**Raspberry white
chocolate peta crispy**

900 g 38914 6 u
20 kg 37571*



Allergens:

Ingredients: Traces:



**White chocolate
peta crispy**

900 g 38908 6 u
5 kg 37567* 2 u



Allergens:

Ingredients: Traces:



**Dark chocolate 51%
peta crispy**

900 g 37923 6 u
20 kg 36865*



Allergens:

Ingredients: Traces:



Tonka bean peta crispy

900 g 38917 6 u



Allergens:

Ingredients: Traces:

PETA CRISPY



**Lime white chocolate
peta crispy**

900 g 38918 6 u

20 kg 37573*



Allergens:

Ingredients:   Traces: 



Chocolate-silver peta crispy

900 g 38922 6 u dark

5 kg 37575* 2 u dark

900 g 38911 6 u milk



Allergens:

Ingredients:   Traces: 



Chocolate-gold peta crispy

900 g 38921 6 u dark

900 g 38910 6 u milk



Allergens:

Ingredients:   Traces: 



**Blue white chocolate
peta crispy**

900 g 38907 6 u



Allergens:

Ingredients:   Traces: 



Chocolate-copper peta crispy

900 g 37924 6 u dark

900 g 38909 6 u milk

5 kg 36866* 2 u milk



Allergens:

Ingredients:   Traces: 



CRISPY



Honey

crispy

	150 g	38819		6 u
	750 g	39700*		2 u








Allergens: Ingredients: 



Caramel

crispy

	750 g	38527		6 u
	3,5 kg	37155*		2 u
	15 kg	37153*		



Allergens:

Ingredients:   Traces:  



Mint

crispy

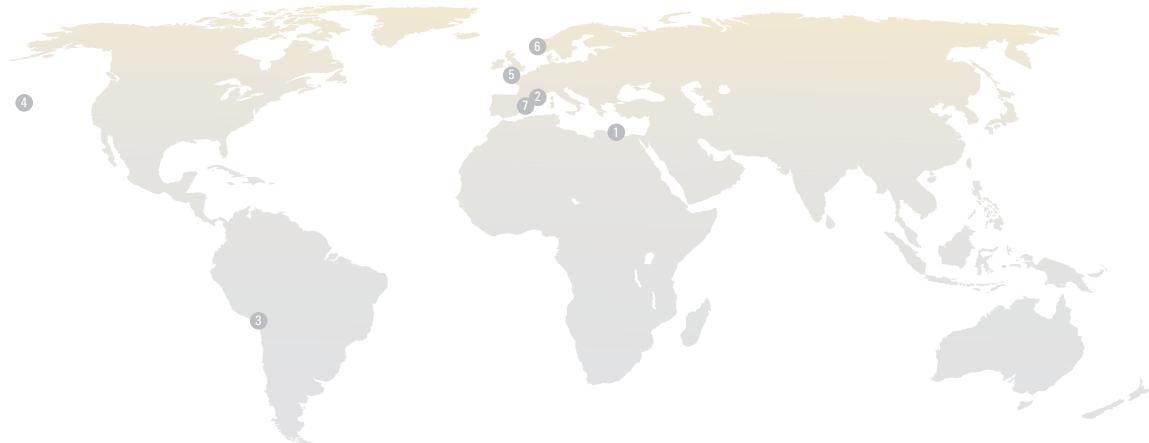
	650 g	38810		6 u
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Allergens:

Ingredients: — Traces: 





ORIGIN SALTS



1 Mediterranean salt crystals

500 g 37807 6 u



Allergens:

Ingredients: – Traces: 



2 Camargue fleur de sel

1 kg 37809 6 u



Allergens:

Ingredients: – Traces: 



3 Maras pink salt (Perú)

1 kg 37813 6 u



Allergens:

Ingredients: – Traces: 



4 Red Alae salt (Hawaii)

1 kg 37812 6 u



Allergens:

Ingredients: – Traces: 



5 Guérande fleur de sel

1 kg 37808 6 u



No allergens



6 Viking smoked salt

1 kg 36843 6 u



Allergens:

Ingredients: – Traces: 



7 Ebro Delta fleur de sel

900 g 39117 6 u



Allergens:

Ingredients: – Traces: 



Black salt

1 kg 37811 6 u

20 kg 37810*



No allergens

FLAVOURED SALTS



Fleur de sel with lime

350 g 39345 8 u



Allergens:

Ingredients: – Traces:



Salt crystals with lemon

300 g 39344 8 u



Allergens:

Ingredients: – Traces:



**Salt crystals
with red wine**

300 g 39347 8 u



Allergens:

Ingredients: –

Traces:



Smoked salt

350 g 39346 8 u



Allergens:

Ingredients: – Traces:



Salt with mandarin

350 g 39343 8 u



Allergens:

Ingredients: – Traces:





GOLD & SILVER FOOD



Gold powder

1 g 36286



No allergens



Gold flakes

1 g 36277



No allergens



Gold pieces

1 g 36281



No allergens



Silver powder

1 g 36287



No allergens



Silver flakes

1 g 36278



No allergens



Silver pieces

1 g 36282



No allergens



Gold filament

0,3 g 36280



No allergens



Gold sheet

8 x 8 cm 36283 25 u



No allergens



Silver sheet

8 x 8 cm 36284 25 u



No allergens



**Metal shaker
(flakes)**

for gold and silver
36279



Brush

for gold and silver
36285



BISCUITS
& DECORATIONS





BISCUIT CONES

ARTISAN

PLAIN CONE S-1

45 x 170 mm

 180 u 38001



S-2

50 x 190 mm

 180 u 38002



S-6


80 x 400 mm

 27 u 38003



Allergens:

Ingredients:    

Traces: 

MACHINE

STRIPED CONE 45

45 x 190 mm

 351 u 36226



50

50 x 200 mm

 252 u 36320



55

55 x 210 mm

 210 u 36321



60

60 x 250 mm

 162 u 36322





70

70 x 280 mm

 120 u 36323



Allergens:

Ingredients:  

SCANDINAVIAN

Danish cone

45 x 170 mm

 216 u 36239



Norwegian cone

50 x 130 mm

 375 u 36225



Swedish cone

60 x 150 mm

 260 u 36241



Finnish cone

95 x 160 mm

 120 u 36240



Allergens:

Ingredients:   

EXTRUDED



Sweet cone BD-46


46 x 160 mm

 300 u 36324



Allergens:

Ingredients:  

Traces: 



Sweet cone BD-55

55 x 170 mm

 240 u 36325



Allergens:

Ingredients:   

Traces:  





CHOCOLATE

Mini chocolate cone S-0

24 x 75 mm

200 u 37940



Allergens:

Ingredients:

Traces:



Chocolate cone S-1

45 x 170 mm

56 u 39613



Allergens:

Ingredients:

Traces:



Mini crispy chocolate cone S-0

24 x 75 mm

180 u 37941



Allergens:

Ingredients:

Traces:



Crispy chocolate cone S-1

50 x 170 mm

40 u 37937



Allergens:

Ingredients:

Traces:



Crispy chocolate cone S-2

50 x 170 mm

36 u 37938



Allergens:

Ingredients:

Traces:



CATERING BISCUIT

Mini cone (sweet) S-0

24 x 75 mm

360 u red: 38046

360 u blue: 38045

360 u green: 38049

360 u neutral: 38044



Allergens:

Ingredients: Traces:



Mini cone (salted) S-0

24 x 75 mm

360 u black: 38047

360 u neutral: 38048



Allergens:

Ingredients: Traces:



FLOUR MIXES



Sweet crêpes flour

3 kg 37350 2 u
12 kg 37349



Allergens:

Ingredients: Traces:

Recipe: 1000 g flour of crêpes /
1,5 liter of water or milk



Pro Pancake

3 kg 37623* 2 u



Allergens:

Ingredients: Traces:

Recipe: 1000 g Pro Pancake /
1,5 liter of water or milk



Waffle mix in powder

3,5 kg 37474 2 u



Allergens:

Ingredients: Traces:

Recipe: mix 500 g of Waffle Mix with 375 g of water or milk, stir well. Add 150 g of melted butter and emulsify. Finally add 75g of pearl sugar n. 4 to the dough. Pour a portion of the dough into the waffle iron and cook at 250 °C for 1 to 3 minutes.



YEAST



Yeast powder

250 g 36835 6 u



Allergens:

Ingredients: — Traces:



Suitable for sweet dough
(maximum 20% sugar)

Gold yeast powder

250 g 37402 6 u



Allergens:

Ingredients: — Traces:

370 g of Gold yeast powder + 670 ml of water equals 1 kg of compressed yeast



BISCUITS

BISCUIT PACK



Mini tulip

60 x 35 mm

45 u 39055



Allergens:

Ingredients:   

Traces:   



Tulip

90 x 50 mm

80 u 39056



Allergens:

Ingredients:   

Traces:   





Marguerite

96 u 36245



Allergens:

Ingredients:  

Traces:   



Mini cane

50 x 30 mm

208 u 38524



Allergens:

Ingredients:   

Traces:   



Medium cane

100 x 30 mm

104 u 37987



Allergens:

Ingredients:   

Traces:   





Biscuit shot

300 u 39788



Allergens:

Ingredients:  

Traces:   

CHOCOLATE BISCUIT PACK



Tulip

110 x 65 mm

64 u 37943



Allergens:

Ingredients:   

Traces:   



Biscuit shot

44 x 40 x 37 mm

108 u 37936



Allergens:

Ingredients:   

Traces:   



CHOCOLATE BISCUIT PACK



**Mini
chocolate cane**

50 x 30 mm

 120 u 37935



Allergens:


Ingredients:   

Traces:   



**Mini
chocolate
crispy cane 0**

50 x 30 mm

 120 u 37934



Allergens:

Ingredients:   

Traces:   



**Medium
chocolate
crispy cane 1**

100 x 30 mm

 60 u 37932



Allergens:


Ingredients:   

Traces:   



**Big
chocolate
crispy cane 2**

105 x 40 mm

 45 u 37930



Allergens:

Ingredients:   



Traces:  

BISCUIT DESSERT DECORATION



Biscuit fan

50 x 65 x 10 mm


 60 u 38441  6 u

 250 u 37080 2 kg




Allergens:

Ingredients:   

Traces: 



Biscuit heart

 145 u 38442  6 u



Allergens:

Ingredients:   

Traces:  





CUBANETS



Cubanet tubular

90 x 10 mm

145 u 38592 6 u

2 kg 37222



Allergens:

Ingredients: Traces:



Chocolate Cubanet

125 u 37939 6 u



Allergens:

Ingredients:

Traces:

BISCUIT AND PUFF PASTRY-BRISA



Savoury tart shells

240 u 36272 65 mm

350 u 36271 45 mm

350 u 36270 38 mm



Allergens: Ingredients:



Sweet tart shells

350 u 36269 45 mm

350 u 36268 38 mm



Allergens:

Ingredients: Traces:



Assorted savoury tart shells

350 u 36273 38 mm



Allergens: Ingredients:



Mini canya puff pastry

297 u 36258 60 mm



Allergens:

Ingredients:

Traces:



Mini cargol puff pastry

297 u 36259 60 mm



Allergens:

Ingredients:



Vol-au-vent

72 u 36276 75 mm



Allergens:

Ingredients:



Vol-au-vent

336 u 36275 38 mm



Allergens:

Ingredients:



BISCUIT DECORATION PIECES



Pailletté dentelle small

 2,5 kg 37498




Allergens:

Ingredients:    Traces:  



Pailletté dentelle medium

 2,5 kg 37497





Allergens:

Ingredients:    Traces:  



Neula crock

 1,5 kg 36892  3 u





Allergens:

Ingredients:    Traces: 



Maria biscuit pieces

 1,3 kg 36881  2 u





Allergens:

Ingredients:    Traces:    



Brownies granite

 1 kg 37131  - u



Allergens:

Ingredients:    Traces: 



Granite tartuffino biscuit

 800 g 38701  - u




Allergens:

Ingredients:   Traces:   



**Chocolate biscuit
dark granite**

 500 g 38702  - u





Allergens:

Ingredients:  Traces:  



**Chocolate cookies
biscuit pieces**

 2 kg 36877  2 u



Allergens:

Ingredients:   Traces:    



**Spéculoos biscuit
pieces**

 2,5 kg 36882  2 u



Allergens:

Ingredients:   

Traces:  





Xoco xips powder

 2,8 kg 36876  2 u



Allergens:

Ingredients:  

Traces:    

Dark
Brown
12%

Sosa

Dark
Red 12%

COCOA

Bitter Dark
22%

Deep Dark
Red 22%

Brown
12%

Intens
Red 22%

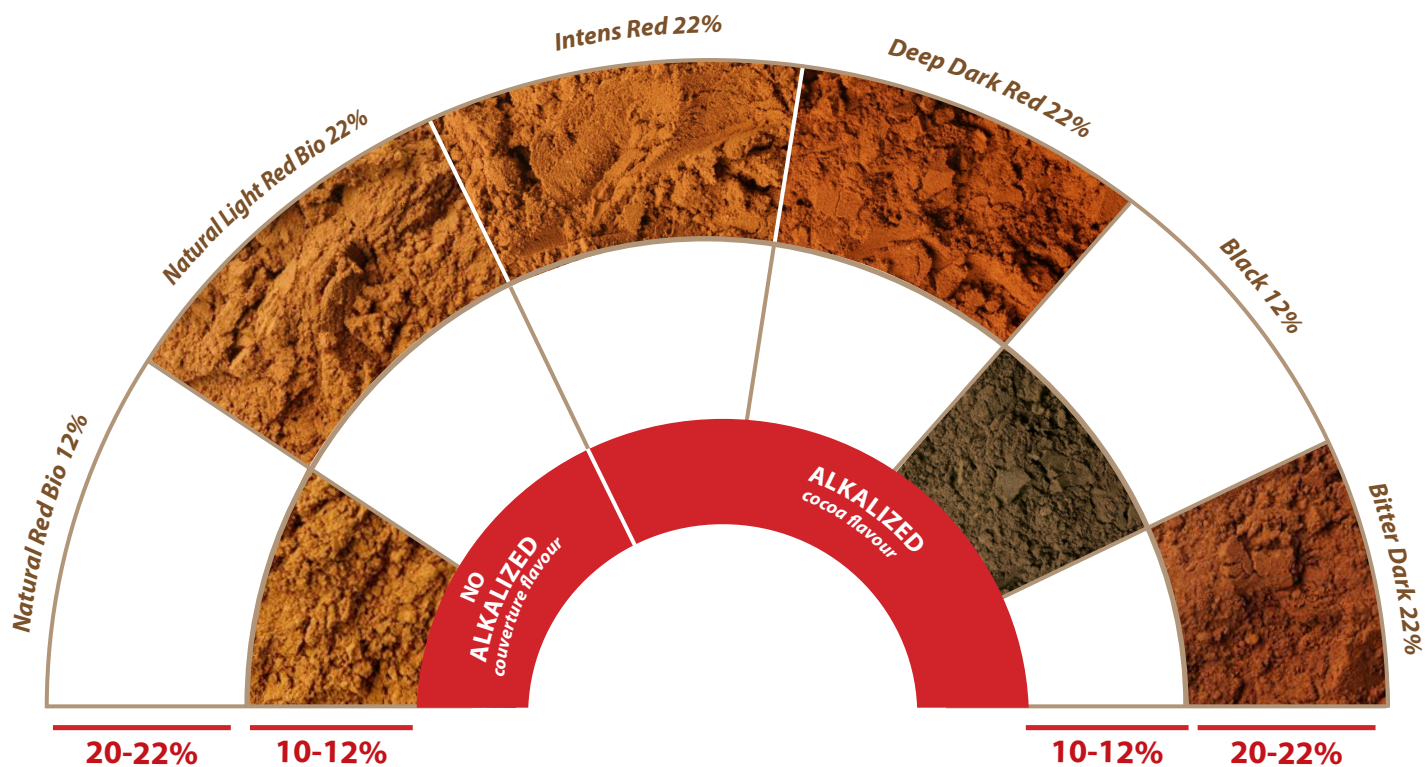
Natural
Light Brown
11%

Black
12%

Natural
Light Red
Bio 22%

Natural
Red Bio
12%

COCOA POWDER



20-22%

10-12%

NON ALKALIZED

Natural Light Red Bio 20-22% (Salcedo)



100% Cocoa	20-22% Fat	No Alkalized
2,5 kg	37143	2 u

Natural Red Bio 12% (Bartolomé)



100% Cocoa	10-12% Fat	No Alkalized
2,5 kg	37142	2 u
25 kg	37141*	

Intens Red 22%

100% Cocoa	20-22% Fat	Yes Alkalized
2,5 kg	37139*	2 u
25 kg	34356	

Deep Dark Red 22%

100% Cocoa	20-22% Fat	Yes Alkalized
2,5 kg	37140*	2 u



Black 12%

100% Cocoa	10-12% Fat	Yes Alkalized
2,5 kg	37137*	2 u



ALKALIZED

Bitter Dark 22% (Bitter cocoa)

100% Cocoa	20-22% Fat	Yes Alkalized
500 g	37136	6 u
2,5 kg	37134	2 u
15 kg	37135*	

Common information for all products but Deep Dark Red 22%:



No allergens

COCOA

XOCOTASSA



Xocotassa

Instant chocolate drink

powder

3 kg 37133* 2 u



No allergens

Dose: 180 g/L (milk)



White Xocotassa

Instant chocolate drink

powder

3 kg 37174* 2 u



Allergens: Ingredients:



Dose: 180 g/L (milk)



CANTONESE COCOA NIBS



Cantonese cocoa nibs

500 g 39265 6 u

10 kg 36833*



Allergens: Ingredients: – Traces:

COCOA BUTTER



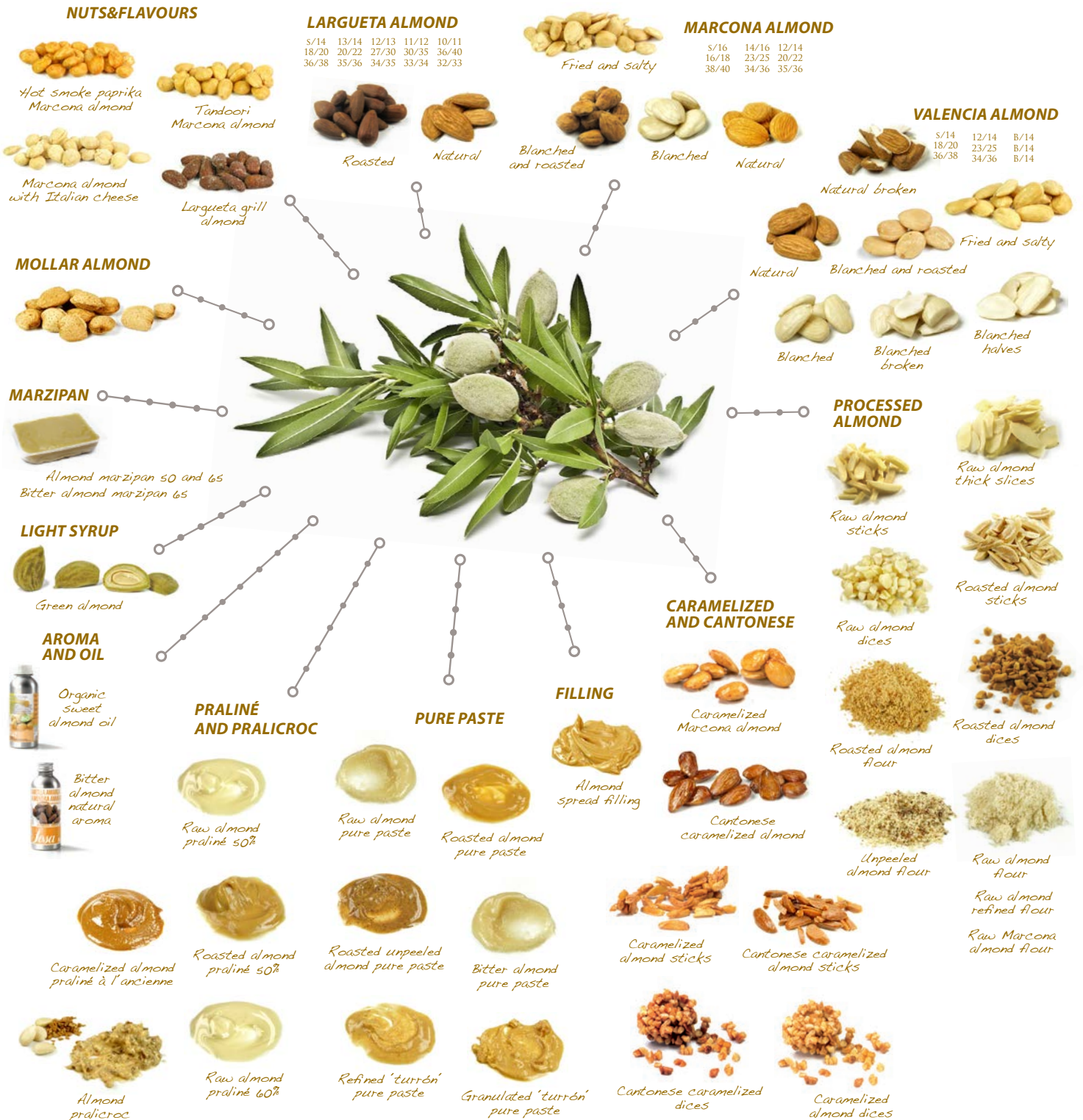
Cocoa butter drops

300 g 39258 6 u



Allergens: Ingredients: – Traces:

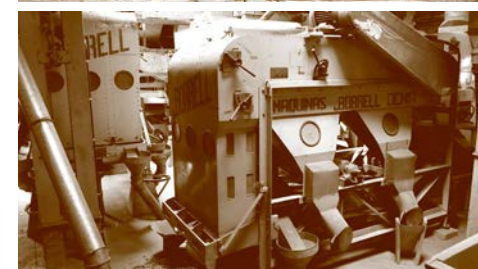
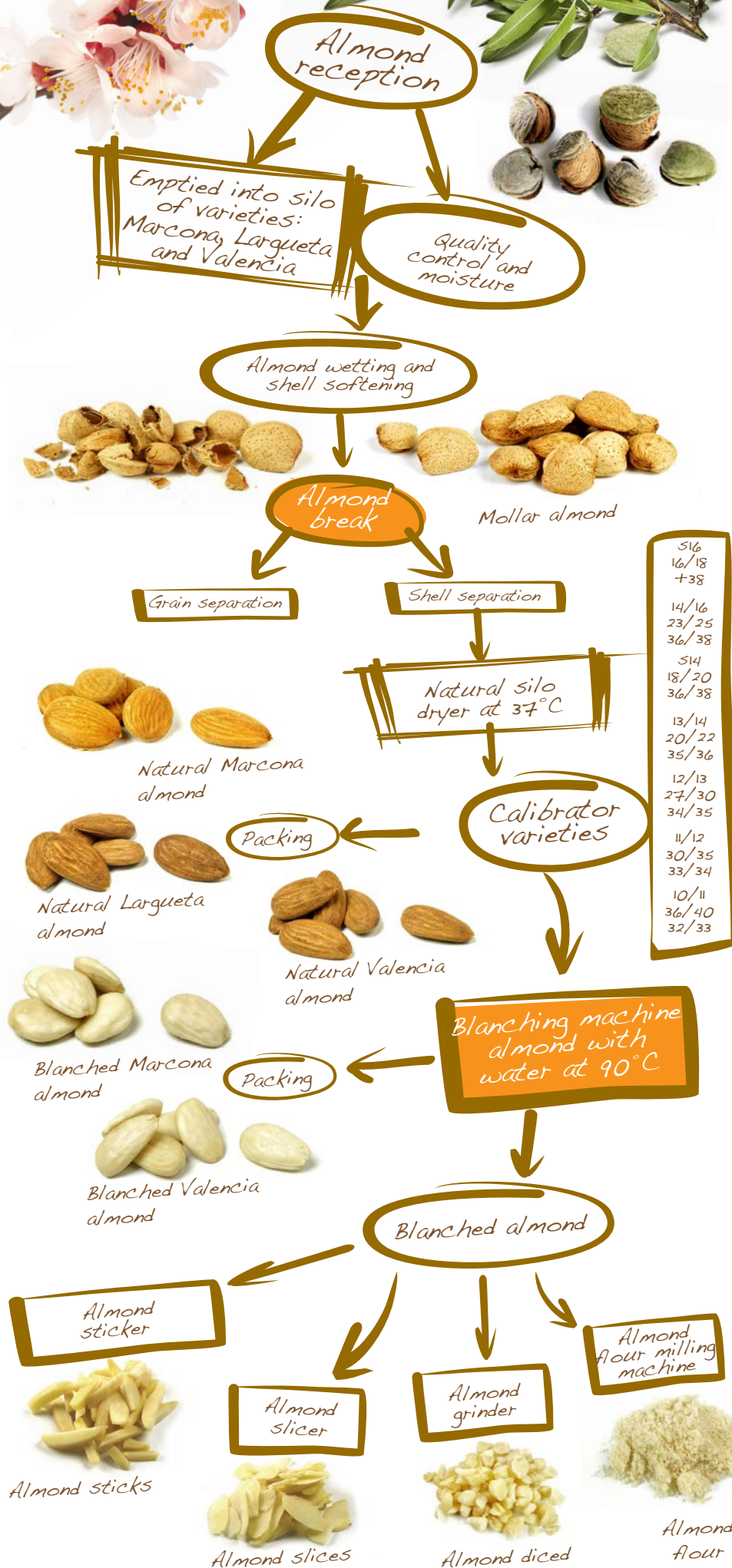
PREMIUM ALMOND DECLINATION





Losa

NUTS PRODUCERS





NUTS SEEDS
CARAMELIZED S
PRALINÉ & PURE PASTE

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



S/16
16/18
38/40



14/16
23/25
36/38



12/14
20/22
35/36

NATURAL MARCONA ALMOND



Natural Marcona almond 16/18

25 kg 36917*



Allergens:

Ingredients:

Traces:



Natural Marcona almond 23/25

1 kg 36915 16 u

10 kg 36916*

25 kg 36918*



Allergens:

Ingredients:

Traces:

BLANCHED



Blanched Marcona almond 16/18

1 kg 36927 16 u

10 kg 36920*

25 kg 36921*



Allergens:

Ingredients:

Traces:



Blanched Marcona almond 23/25

1 kg 36919 14 u

10 kg 36926*

25 kg 36928*



Allergens:

Ingredients:

Traces:



Blanched Marcona almond 20/22

10 kg 36924*

25 kg 36925*



Allergens:

Ingredients:

Traces:



Blanched Marcona almond halves

25 kg 36923*



Allergens: Ingredients:

NATURAL MARCONA ALMOND

BLANCHED TOASTED



Blanched toasted Marcona almonds 23/25

100 g 38194 14 u

1 kg 36929 14 u



Allergens: Ingredients: Traces:



NUTS SEEDS
CARAMELIZED S
PRALINÉ & PURE PASTE

NATURAL LARGUETA ALMOND



5/14
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

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



Natural Langueta almond 20/22

1 kg 36909 16 u

25 kg 36910*



Allergens:
Ingredients:



Natural Langueta almond 27/30

1 kg 36912 16 u

10 kg 36827*

25 kg 36828*



Allergens: Ingredients:



Natural Langueta almond 18/20

1 kg 36911 14 u

10 kg 36907*

25 kg 36908*



Allergens:
Ingredients:
Traces:

TOASTED



Toasted Langueta almond with skin 20/22

1 kg 36913 8 u



Allergens:
Ingredients:
Traces:



Toasted Langueta almond with skin 18/20

1 kg 36914 8 u



Allergens:
Ingredients:
Traces:

*Check availability



NUTS SEEDS
CARAMELIZED S
PRALINÉ & PURE PASTE

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



S/14
18/20
36/38



12/14
23/25
34/36



B/14
SELECTED
SELECTED

VALENCIA ALMOND



Valencia almond 18/20



Allergens: Ingredients:



Valencia almond 23/25



Allergens:

Ingredients:

Traces:

BLANCHED



Blanched Valencia almond 18/20



Allergens:

Ingredients: Traces:



Blanched Valencia almond 23/25



Allergens:

Ingredients: Traces:

PEELED AND TOASTED



Toasted peeled Valencia almond 18/20



Allergens:

Ingredients: Traces:



NUTS SEEDS
CARAMELIZED
PRALINÉ & PURE PASTE

VALENCIA PROCESSED ALMOND



Blanched almond halves

25 kg 36934*



Allergens: Ingredients:



Broken blanched almond

25 kg 36905*



Allergens: Ingredients:



Raw almond thick slices

1 kg 37392 10 u

10 kg 37393*



Allergens: Ingredients: Traces:



Raw almond sticks

1 kg 36978 13 u

10 kg 36977*



Allergens: Ingredients:



Raw almond dices

1 kg 36956 16 u

10 kg 36949*



Allergens: Ingredients: Traces:



TOASTED



Toasted almond slices

10 kg 37394*



Allergens:

Ingredients:

Traces:



Toasted almond sticks

1 kg 36980 16 u

10 kg 36979*



Allergens:

Ingredients:

Traces:



Toasted almond dices

1 kg 36957 16 u

10 kg 36958*



Allergens:

Ingredients:

Traces:

*Check availability



NUTS SEEDS
CARAMELIZED S
PRALINÉ & PURE PASTE

WITH MORE ORGANOLEPTIC QUALITIES, LARGE QUANTITIES ARE PEELED DUE TO A BETTER GRAIN PERFORMANCE AND THE HIGH DEMAND IN THE CHOCOLATE INDUSTRY.



9/11



s/12



12/14

NEGRITA HAZELNUT



Toasted Negrita hazelnut s/12

1 kg 36939 13 u

10 kg 36938*



Allergens:

Ingredients:

Traces:



Natural Negrita hazelnut with peel s/12

1 kg 36942 13 u

10 kg 36943*



Allergens:

Ingredients:

Traces:



Natural Negrita hazelnut with peel s/11-13 mm

1 kg 36941 13 u

10 kg 36940*



Allergens:

Ingredients:

Traces:



Crushed toasted hazelnuts

1 kg 36959 13 u

10 kg 36960*



Allergens:

Ingredients:


Traces:

ITALIAN HAZELNUT



Italian hazelnut toasted-whole

 1 kg 36936  13 u

 10 kg 36937*



Allergens:

Ingredients:

Traces:



WALNUT



Raw California walnut halves

 1 kg 36971  8 u



Allergens:

Ingredients:

Traces:



Raw California walnut quarters

 1 kg 36972  10 u



Allergens:

Ingredients:

Traces:



PECAN NUT



Walnut dices

 1 kg 36961  16 u



Allergens:

Ingredients:

Traces:



Raw pecan nut

 1 kg 36975  10 u



Allergens:

Ingredients:

Traces:



MACADAMIA NUT



Raw Macadamia nut

1 kg 36974 16 u



Allergens:

Ingredients:

Traces:



Raw organic Macadamia nut

1 kg 36973 16 u



Allergens:

Ingredients:

Traces:



PISTACHIO



Raw Iranian pistachio

1 kg 36989 16 u



Allergens:

Ingredients:

Traces:



Raw Spanish pistachio

1 kg 36988 16 u



Allergens:

Ingredients:

Traces:



Pistachio dices

1 kg 36962 16 u



Allergens:

Ingredients:

Traces:



PEANUT



Toasted peanut

1 kg 36945 16 u



Allergens:

Ingredients:

Traces:



Toasted peanut dices

1 kg 36950 16 u



Allergens:

Ingredients:

Traces:



PINE NUT



Raw Spanish pine nut

1 kg 36985 16 u



Allergens:

Ingredients:

Traces:



Chinese pine nut

1 kg 36983 16 u

10 kg 36984*



Allergens:

Ingredients:

Traces:

MIX



Salad mix

1 kg 36947 16 u



Allergens:

Ingredients:

*Check availability



Organic seed mix

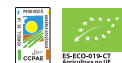
1,5 kg 36970 12 u



Allergens:

Ingredients:

Traces:





NUTS SEEDS
CARAMELIZED S
PRALINÉ & PURE PASTE

SUNFLOWER SEED



Sunflower seeds

1 kg 36987 16 u



Allergens:

Ingredients:



Traces:



PUMPKIN SEED



Pumpkin seeds

1 kg 36986 16 u



Allergens:

Ingredients:



Traces:



POPPY



Poppy seeds

250 g 39018 6 u

10 kg 37700*



No allergens

*Check availability

CHIA



Chia

1 kg 36993 16 u



Allergens:

Ingredients: -

Traces:



SESAME



Raw sesame

1 kg 36994 16 u



Allergens:

Ingredients: 
Traces: 



Toasted sesame

1 kg 36996 13 u



Allergens:

Ingredients: 
Traces: 



Black sesame

1 kg 36995 16 u



Allergens:

Ingredients: 
Traces: 

QUINOA



White quinoa

1 kg 36990 16 u



Allergens:

Ingredients: 
Traces: 



Red quinoa

1 kg 36991 16 u



Allergens:

Ingredients: 
Traces: 



Tricolor quinoa

1 kg 36992 16 u



Allergens:

Ingredients: 
Traces: 



FLOUR



Raw almond flour

1 kg 37345 14 u

10 kg 37346*



Allergens:

Ingredients:  Traces:  



Raw almond refined flour

1 kg 37337 14 u

10 kg 37338*



Allergens:

Ingredients:  Traces:  



Raw Marcona almond flour

1 kg 36883 14 u

10 kg 37336*



Allergens:

Ingredients:  Traces:  



Toasted hazelnut flour

1 kg 37347 12 u

10 kg 37348*



Allergens:

Ingredients:  Traces:     



Toasted corn flour

1 kg 37351 15 u



Allergens:

Ingredients:  Traces:      



Chestnut dried flour

800 g 38724 14 u



Allergens:

Ingredients: – Traces:      



FLOUR



Unpeeled almond flour

1 kg 37334 14 u

10 kg 37335*



Allergens:

Ingredients:



Traces:



Toasted almond flour

1 kg 37340 12 u

10 kg 37339*



Allergens:

Ingredients:



Traces:



TPT Macaron

1 kg 37766 14 u

10 kg 37765*



Allergens:

Ingredients:



Traces:



Corn flour

550 g 39415 6 u



No allergens



Pistachio flour

1 kg 36823 14 u



Allergens:

Ingredients:



Traces:



Raw almond extra fine flour <1

1 kg 37333 14 u

10 kg 37332*



Allergens:

Ingredients:



Traces:



Walnut flour

1 kg 37353 14 u



Allergens:

Ingredients:



Traces:



TRADITIONAL CARAMELIZED



**Garrafiñada
almonds**

3 kg 37098* 2 u



Allergens:

Ingredients:

Traces:



**Caramelized
hazelnuts**

600 g 38483 6 u

2,8 kg 37105* 2 u

10 kg 39243



Allergens:

Ingredients:

Traces:



**Caramelized
pecan nuts**

600 g 38861 6 u

2,8 kg 37494* 2 u



Allergens:

Ingredients:

Traces:



**Garrafiñada
hazelnuts**

3 kg 37107* 2 u



Allergens:

Ingredients:

Traces:



**Caramelized
Macadamia nuts**

600 g 38859 6 u



Allergens:

Ingredients:

Traces:



**Caramelized
Marcona almonds**

600 g 38468 6 u 14/16

10 kg 39242



Allergens:

Ingredients:

Traces:



**Caramelized
Spanish pine nuts**

600 g 38948 6 u



Allergens:

Ingredients:

Traces:



**Caramelized
walnut halves**

1 kg 39393



Allergens:

Ingredients:

Traces:



TRADITIONAL CARAMELIZED



**Caramelized
peanuts**

600 g 38515 6 u



Allergens:

Ingredients:

Traces:



**Caramelized diced
hazelnuts**

600 g 38705 6 u

2 kg 39395* 2 u



Allergens:

Ingredients:

Traces:



**Caramelized diced
walnuts**

600 g 39483 6 u



Allergens:

Ingredients:

Traces:



**Caramelized
almond sticks**

600 g 38871 6 u

2,8 kg 37501* 2 u



Allergens:

Ingredients:

Traces:



**Caramelized diced
Macadamia nut**

600 g 38709 6 u

3 kg 37325* 6 u



Allergens:

Ingredients:

Traces:



**Caramelized diced
almonds**

600 g 39481 6 u



Allergens:

Ingredients:

Traces:



**Caramelized diced
pistachios**

600 g 39482 6 u



Allergens:

Ingredients:

Traces:



CARAMELIZED WHOLE SEEDS



**Caramelized
Black sesame**

600 g 39479 6 u



Allergens:

Ingredients:

Traces:



CARAMELIZED WHOLE SEEDS



Caramelized sesame

600 g 39020 6 u

2 kg 39394* 2 u



Allergens:

Ingredients:

Traces:



Caramelized sunflower seeds

600 g 38950 6 u



Allergens:

Ingredients:

Traces:



Caramelized pumpkin seeds

600 g 38949 6 u



Allergens:

Ingredients:

Traces:



CANTONESE NUTS WET PROOF



Cantonese caramelized almond

600 g 37904 6 u

10 kg 36855*



Allergens:

Ingredients:

Traces:



Cantonese caramelized pistachio

600 g 38952 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized pecan nut

500 g 37928 6 u

10 kg 36871*



Allergens:

Ingredients:

Traces:



Cantonese caramelized italian hazelnut

600 g 37853 6 u

10 kg 39244*



Allergens:

Ingredients:

Traces:



Cantonese caramelized peanut

600 g 39478 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized Macadamia nut

600 g 39477 6 u

10 kg 37492*



Allergens:

Ingredients:

Traces:



CANTONESE NUTS

WET PROOF



Cantonese caramelized walnut

450 g 38857 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized almond sticks

700 g 38870 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized diced almond

600 g 39484 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized diced hazelnut

600 g 38021 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized diced pistachio

600 g 39485 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized diced peanut

600 g 39486 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized diced pecan nut

600 g 38712 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized diced Macadamia nut

600 g 38711 6 u



Allergens:

Ingredients:

Traces:



CANTONESE SEEDS

WET PROOF



Cantonese caramelized sunflower seeds

600 g 39480 6 u



Allergens:

Ingredients:

Traces:



Cantonese caramelized pumpkin seeds

500 g 38219 6 u



Allergens:

Ingredients:

Traces:



Cantonese sesame caramel

600 g 37863 6 u



Allergens:

Ingredients:

Traces:



Cantonese black sesame caramel

600 g 39021 6 u



Allergens:

Ingredients:

Traces:



Cantonese cacao nibs

10 kg 36833*



Allergens:

Ingredients: —

Traces:





NUTS SEEDS
CARAMELIZED
PRALINÉ & PURE PASTE

CROCANTI NUTS



Toasted diced peanut crocanti

1 kg 36954 16 u



Allergens:

Ingredients:



Traces:



Diced almond crocanti

1 kg 36952 16 u

5 kg 36951* 3 u



Allergens:

Ingredients:



Traces:



Diced hazelnut crocanti

1 kg 36953 16 u



Allergens:

Ingredients:



Traces:



Toasted diced soy crocanti

1 kg 36955 16 u



Allergens:

Ingredients:



Traces:





NUTS PURE PASTE



Raw almond pure paste

1 kg 37521 6 u

5 kg 37515* 2 u



Allergens:

Ingredients:

Traces:



Toasted almond pure paste

1 kg 36860 6 u

5 kg 36861* 2 u



Allergens:

Ingredients:

Traces:



Toasted unpeeled almond pure paste

1 kg 37516 4 u



Allergens:

Ingredients:

Traces:



Bitter almond pure paste

1 kg 37514 6 u



Allergens:

Ingredients:

Traces:



Toasted hazelnut pure paste

1 kg 36854 6 u

5 kg 36862* 2 u



Allergens:

Ingredients:

Traces:



Hazelnut granulated pure paste

5 kg 37518* 2 u

20 kg 37517*



Allergens:

Ingredients:

Traces:



Toasted Italian hazelnut pure paste

1 kg 37537 6 u

5 kg 37536 2 u



Allergens:

Ingredients:

Traces:



Walnut paste

1 kg 37513 6 u

5 kg 37525 2 u



Allergens:

Ingredients:

Traces:



Macadamia nut pure paste

1 kg 37524 6 u

5 kg 37545 2 u



Allergens:

Ingredients:

Traces:

NUTS PURE PASTE



Pecan nut paste

1 kg 37548 6 u



Allergens:

Ingredients: 

Traces:



Caramelized pecan nut pure paste

1,2 kg 37547 6 u



Allergens:

Ingredients: 

Traces:



Spanish pine nut pure paste

1 kg 37527 6 u



Allergens:

Ingredients: 

Traces:



Imported toasted pine nut pure paste

1 kg 37549 6 u



Allergens:

Ingredients: 

Traces:



Peanut granulated pure paste

5 kg 37538 2 u



Allergens:

Ingredients: 

Traces:



Peanut pure paste

1 kg 37541 6 u



Allergens:

Ingredients: 

Traces:



Pistachio pure paste

1 kg 36863 6 u

5 kg 36864* 2 u



Allergens:

Ingredients: 

Traces:



SEEDS PURE PASTE



**Sunflower
seeds pure paste**

1 kg 37542 6 u



Allergens:

Ingredients: –

Traces: 




**Raw unpeeled sesame
pure paste**

1 kg 37544 6 u



Allergens:

Ingredients: 

Traces: 



**Pumpkin seeds
pure paste**

1 kg 37543 6 u



Allergens:

Ingredients: –

Traces: 



**Toasted unpeeled
sesame pure paste**

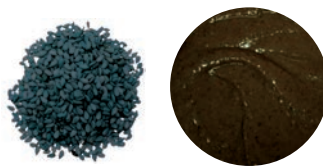
1 kg 37551 6 u



Allergens:

Ingredients: 

Traces: 




**Black sesame
pure paste**

1 kg 37550 6 u



Allergens:

Ingredients: 

Traces: 



COFFEE



Pure natural Arabica coffee paste

1,2 kg 37540 6 u
6 kg 37144



Allergens:

Ingredients: –

Traces: 

Dose: 20 g/kg



Liquid coffee extract

1,2 kg 48310* 6 u



Allergens:

Ingredients: – Traces: 

Premium coffee extract for all kinds of pastry and ice cream elaborations.

It has an intense and aromatic flavour.

Minimum content: 28% of solid extract coffee.



PRALINÉS 50% SUGAR NOT CARAMELIZED




Hazelnut praliné 50%

1,2 kg 37607 6 u
6 kg 37608* 2 u



Allergens:

Ingredients: 

Traces: 




Italian hazelnut praliné 50%

1,2 kg 37609 6 u



Allergens:

Ingredients: 

Traces: 




Raw almond praliné 50%

1,2 kg 37615 6 u



Allergens:

Ingredients: 

Traces: 

PRALINÉS 50% SUGAR NOT CARAMELIZED



**Hazelnut - almond
praliné 50%**

1,2 kg 37610 6 u



Allergens:

Ingredients:

Traces:



**Macadamia nut
praliné 50%**

1,2 kg 37617 6 u



Allergens:

Ingredients:

Traces:



Walnut praliné 50%

1,2 kg 37619 6 u



Allergens:

Ingredients:

Traces:



Pine nut praliné 50%

1,2 kg 37620 6 u



Allergens:

Ingredients:

Traces:



Pistachio praliné 50%

1,2 kg 37621 6 u



Allergens:

Ingredients:

Traces:



**Toasted almond
praliné 50%**

1,2 kg 37602 6 u

6 kg 37616* 2 u



Allergens:

Ingredients:

Traces:



**Peanut
praliné 50%**

1,2 kg 37612 6 u

6 kg 37611* 2 u



Allergens:

Ingredients:

Traces:



PRALINÉS À L'ANCIENNE



Caramelized hazelnut praliné à l'ancienne

1,2 kg 37605 6 u

6 kg 37606* 2 u



Allergens:

Ingredients:

Traces:



Caramelized almond praliné à l'ancienne

1,2 kg 37603 6 u

6 kg 37604* 2 u



Allergens:

Ingredients:

Traces:



PRALICROC



Almond Pralicroc

1,25 kg 36867 6 u



Allergens:

Ingredients:

Traces:



Hazelnut Pralicroc

1,25 kg 36868 6 u



Allergens:

Ingredients:

Traces:



Pistachio Pralicroc

1,25 kg 36845 6 u



Allergens:

Ingredients:

Traces:





FILLINGS



Hazelnut spread filling

1 kg 48316 6 u



Allergens:

Ingredients:

Traces:



Gianduia spread filling

5 kg 39409 2 u



Allergens:

Ingredients:

Traces:



Pistachio spread filling

5 kg 39408 2 u



Allergens:

Ingredients:

Traces:



SPANISH TURRÓN



Refined turrón

1,2 kg 37555 6 u

6 kg 37556* 2 u



Allergens:

Ingredients:

Traces:



Granulated turrón

1,2 kg 37529 6 u

6 kg 37530* 2 u

20 kg 37554*



Allergens:

Ingredients:

Traces:



MARZIPAN



Marzipan almond 50

1,75 kg 36888 4 u



Allergens:

Ingredients:

Traces:



Marzipan almond 65

1,75 kg 36889 4 u



Allergens:

Ingredients:

Traces:





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



VANILLA BOURBON MADAGASCAR PLANIFOLIA

GOURMET TYPE



**Black Madagascar
Bourbon vanilla**
gourmet type

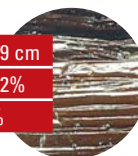
pod

250 g 39071



No allergens

Length:	16-19 cm
Moisture content:	38-42%
Vainillin aprox. rate:	1,5%



Bourbon Madagascar vanilla
gourmet type

pod

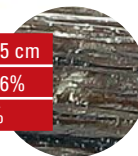
- g 39068 6 u

250 g 39070



No allergens

Length:	12-15 cm
Moisture content:	32-36%
Vainillin aprox. rate:	1,5%



Bourbon Madagascar vanilla
gourmet type

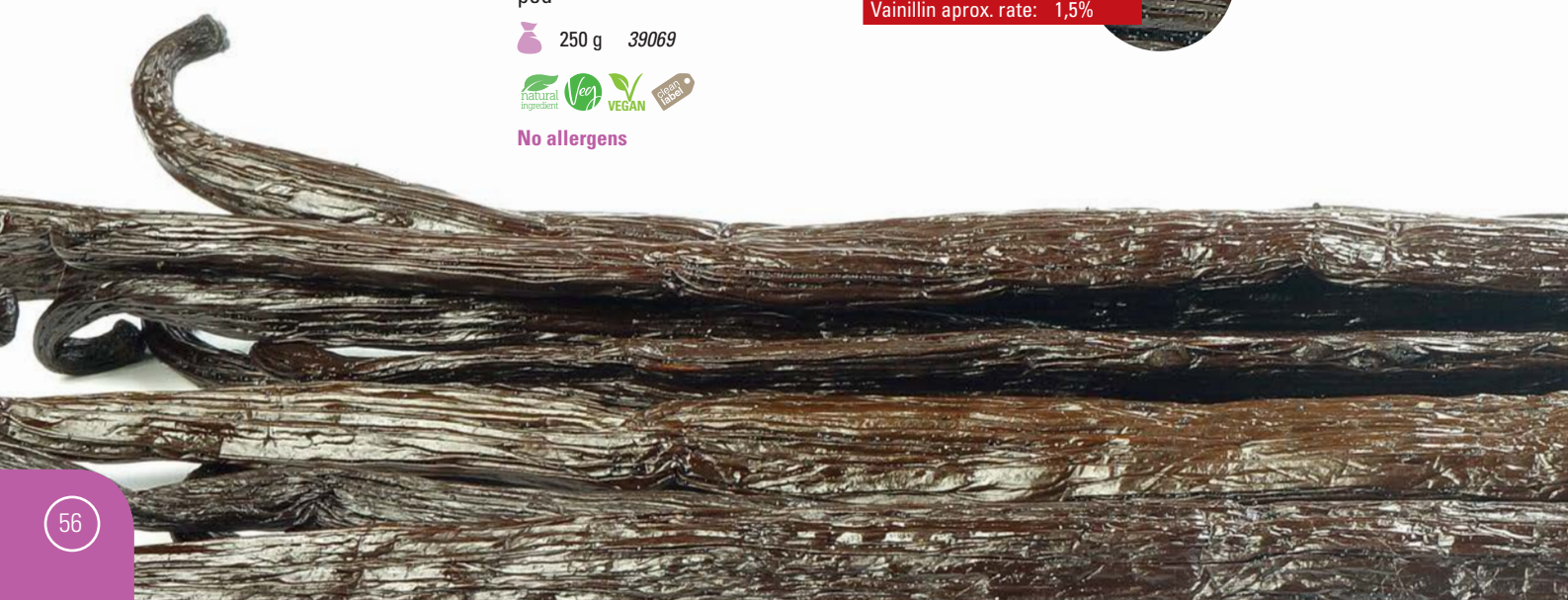
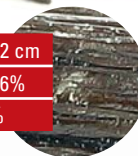
pod

250 g 39069



No allergens

Length:	10-12 cm
Moisture content:	32-36%
Vainillin aprox. rate:	1,5%



VANILLA TAHITENSIS TAHITI



Tahitensis Tahiti Vanilla gourmet type

pod

250 g 39074



No allergens

Length:	-
Moisture content:	38-42%
Vainillin aprox. rate:	1.5%



VANILLA TAHITENSIS ECUADOR



Tahitensis Ecuador Vanilla gourmet type

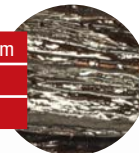
pod

250 g 39073



No allergens

Length:	14-18 cm
Moisture content:	24-27%
Vainillin aprox. rate:	1.5%



VANILLA



Vanillin

crystallized

500 g 39067 6 u



Allergens:

Ingredients: — Traces: 



Vanilla seeds

seed

700 g 39072 6 u



No allergens



Madagascar vanilla natural extract gourmet type

extract + seeds
natural aroma

600 g 39608

1,4 kg 37235



Allergens:

Ingredients:  Traces: 

 Dose: 20-40 g/kg

WHOLE SPICES



Cardamom

175 g 38529 6 u



Allergens: Ingredients: — Traces: 

Origin: Sri Lanka



Yellow mustard seeds

400 g 39019 6 u



Allergens: Ingredients: 



Cardamom pieces

250 g 38530 6 u



No allergens

Origin: Sri Lanka



Cinnamon

stick

300 g 38523 6 u

1 kg 37147



No allergens



Nutmeg

250 g 38860 6 u



No allergens





WHOLE SPICES



Jamaica pepper

150 g 37579 6 u



No allergens



**Black
Penja pepper**

250 g 37581 6 u



No allergens



Cayenne pepper

200 g 38936 6 u



No allergens



**Madagascar
green pepper**

90 g 38941 6 u

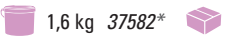


No allergens



**Pink
Curepipe pepper**

150 g 38940 6 u



No allergens



**White
Penja pepper**

300 g 37578 6 u



No allergens



**Java
long pepper**

250 g 37580 6 u



No allergens



**Sichuan
pepper**

100 g 38937 6 u



No allergens



Star anise

100 g 38474 6 u



No allergens

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

350.000
580.000

100.000
350.000

100.000
200.000

50.000
100.000

30.000
50.000

10.000
23.000

5000-8000

4500-5000

2500-8000

1500-2500

1000-1500

500-2500

500-1500

100-500

0

Árbol
Morita

Chipotle

Cascabel
Guajillo

Pasilla

Ancho
Mulato

DRIED CHILLIES



Dried Pasilla chilli

whole

70 g 38544 6 u



No allergens

Fresh chilli: Chilaca



Dried Ancho chilli

whole

100 g 38538 6 u



No allergens

Fresh chilli: Poblano



Chilli strands

100 g 39401 6 u



No allergens



Dried Morita chilli

whole

100 g 38543 6 u



No allergens

Fresh chilli: Jalapeño chico



Dried Guajillo chilli

whole

70 g 38542 6 u



No allergens

Fresh chilli: Marisol



Dried Árbol chilli

whole

120 g 38539 6 u



No allergens

Fresh chilli: De árbol



Dried Chipotle chilli

whole

160 g 38541 6 u



No allergens

Fresh chilli: Jalapeño (smoked)



Losa

C O N F I T
COLD CONFIT SEMI CONFIT
TRADITIONAL CONFIT
JAMS&CRYSTALLIZED





C O N F I T
COLD CONFIT SEMI CONFIT
TRADITIONAL CONFIT
JAMS & CRYSTALLIZED

CONCENTRATED JAMS

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.

**78%
FRUIT**

**33%
SUGAR**



Lemon marmalade

1,5 kg 37457 4 u



Allergens:

Ingredients: — Traces:

✓ preservatives free

**71%
FRUIT**

**28%
SUGAR**



Mandarin marmalade

1,5 kg 37447 4 u



Allergens:

Ingredients: — Traces:

✓ preservatives free

**47%
FRUIT**

**28%
SUGAR**



Yuzu marmalade

1,5 kg 37463 4 u



Allergens:

Ingredients: — Traces:

✓ preservatives free

**88%
FRUIT**

**30%
SUGAR**



Orange marmalade

1,5 kg 37448 4 u



Allergens:

Ingredients: — Traces:

✓ preservatives free

**73%
FRUIT**

**39%
SUGAR**



Bitter orange marmalade

1,5 kg 37441 4 u



Allergens:

Ingredients: — Traces:

✓ preservatives free

**138%
FRUIT**

**16%
SUGAR**



Fig jam

1,5 kg 37462 4 u



Allergens:

Ingredients: — Traces:

✓ preservatives free

**208%
FRUIT**

**16%
SUGAR**



Apple jam

1,5 kg 37459 4 u



Allergens:

Ingredients: — Traces:

✓ preservatives free

**100%
FRUIT**

**25%
SUGAR**



Mango jam

1,5 kg 37458 4 u



Allergens:

Ingredients: — Traces:

✓ preservatives free

**146%
FRUIT**

**24%
SUGAR**



Strawberry jam

1,5 kg 37461 4 u



Allergens:

Ingredients: — Traces:

✓ preservatives free



190%
FRUIT

12%
SUGAR

Apricot jam

1,5 kg 37445 4 u



Allergens:

Ingredients: — Traces: 

✓ preservatives free



140%
FRUIT

13%
SUGAR

Apricot & pieces jam

1,5 kg 37453 4 u



Allergens:

Ingredients: — Traces: 

✓ preservatives free



108,8%
FRUIT

18%
SUGAR

Passion fruit jam

1,5 kg 37460 4 u



Allergens:

Ingredients: — Traces: 

✓ preservatives free



140%
FRUIT

23%
SUGAR

Peach jam

1,5 kg 37456 4 u



Allergens:

Ingredients: — Traces: 

✓ preservatives free



130%
FRUIT

14%
SUGAR

Pear jam

1,5 kg 37449 4 u



Allergens:

Ingredients: — Traces: 

✓ preservatives free



151%
FRUIT

21%
SUGAR

Amarena jam

1,5 kg 37454 4 u



Allergens:

Ingredients: — Traces: 

✓ preservatives free



184%
FRUIT

17%
SUGAR

Raspberry jam

1,5 kg 37451 4 u



Allergens:

Ingredients: — Traces: 

✓ preservatives free



71%
FRUIT

28%
SUGAR

Wild fruits jam

1,5 kg 37446 4 u



Allergens:

Ingredients: — Traces: 

✓ preservatives free



130%
FRUIT

20%
SUGAR

Cherry jam

1,5 kg 37440 4 u



Allergens:

Ingredients: — Traces: 

✓ preservatives free

CONCENTRATED JAMS



144%
FRUIT


18%
SUGAR

Blueberry jam

1,5 kg 37455 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



VEGETABLES



163%
VEGETABLE

23%
SUGAR

Tomato jam

concentrated

1,5 kg 37450 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



75%
VEGETABLE

32%
SUGAR

Carrot jam

concentrated

1,5 kg 37452 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



163%
VEGETABLE

23%
SUGAR

Tomato and basil jam

concentrated

1,5 kg 37439 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free

APPLE AND GINGER



95%
FRUIT

30%
SUGAR

Apple and ginger jam

1,5 kg 36859 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



"Cabell d'àngel"

squash threaded jam

5,8 kg 37820 2 u



Allergens:

Ingredients: 

GELÉE



Rose gelée

concentrated

1,5 kg 37299 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



COPEAUX 50 °BR



86%
FRUIT


Encenalls copeaux

Cold Confit

1,25 kg 37786 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



85%
FRUIT


Encenalls copeaux

Cold Confit

1,25 kg 37785 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free





FRUIT & SAUCE COLD CONFIT

50 °BR



**55%
FRUIT
PIECES**

**Mandarin peel
5x5 mm**

1,5 kg 37243 4 u



Allergens:

Ingredients: – Traces: 




**55%
FRUIT
PIECES**

**Orange peel
5x5 mm**

1,5 kg 37246 4 u



Allergens:

Ingredients: – Traces: 



**55%
FRUIT
PIECES**

**Yuzu peel
7x7 mm**

1,5 kg 37281 4 u



Allergens:

Ingredients: – Traces: 



**51%
FRUIT
PIECES**

**Lemon peel cubes
5x5 mm**

1,5 kg 37242 4 u



Allergens:

Ingredients: – Traces: 




**66%
FRUIT
PIECES**

**Pineapple pieces
4x1 cm**

1,5 kg 36832 4 u



Allergens:

Ingredients: – Traces: 



**60%
FRUIT
PIECES**

**Peach pieces
1x1 cm**

1,5 kg 37245 4 u



Allergens:

Ingredients: – Traces: 




**66%
FRUIT
PIECES**

**Mango cubes
1x1 cm**

1,5 kg 36844 4 u



Allergens:

Ingredients: – Traces: 




**74%
FRUIT
PIECES**

**Pear cubes
1x1 cm**

1,5 kg 36847 4 u



Allergens:

Ingredients: – Traces: 




**60%
FRUIT
PIECES**

**Apple cubes
1x1 cm**

1,5 kg 37244 4 u



Allergens:

Ingredients: – Traces: 

FRUIT & SAUCE COLD CONFIT

50 °BR




87%
FRUIT
PIECES

Tatin apple cubes
1x1 cm

1,3 kg 37724 4 u



Allergens:

Ingredients: 



60%
FRUIT
PIECES

Apricot cubes

1,5 kg 37282 4 u



Allergens:

Ingredients: – Traces: 



66%
FRUIT
PIECES

Raspberry
1.5x1.5 cm

1,5 kg 37237 4 u



Allergens:

Ingredients: – Traces: 



50%
FRUIT
PIECES

Whole wild berries
5x5 mm

1,5 kg 37241 4 u



Allergens:

Ingredients: – Traces: 



55%
FRUIT
PIECES

Amarena cherry
1.5x1.5 cm

1,5 kg 37239 4 u



Allergens:

Ingredients: – Traces: 



60%
FRUIT
PIECES

Whole strawberry
1.5x1.5 cm

1,5 kg 37240 4 u



Allergens:

Ingredients: – Traces: 



60%
FRUIT
PIECES

Whole blackcurrant
5x5 mm

1,5 kg 36846 4 u



Allergens:

Ingredients: – Traces: 



55%
FRUIT
PIECES

Whole blueberry
5x5 mm

1,5 kg 37238 4 u



Allergens:

Ingredients: – Traces: 





FRUIT CONFIT 70 °BR

SWEET ORANGE



Orange stripes

Cold Confit

 4,2 kg* 37487  4 u  80x6 mm



Allergens:

Ingredients: – Traces: 

✓ preservatives free



Orange cubes 10x10 mm

Cold Confit

 3,5 kg 37480  4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free




Orange slices

Cold Confit

 3,5 kg 37486  4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



Orange cubes 8x8 mm

Cold Confit

 3,5 kg 37482  4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



Orange peel paste

Cold Confit

 3,5 kg 39763  4 u



Allergens:


Ingredients: – Traces: 

✓ preservatives free





Lemon cubes

Cold Confit

 3,5 kg 36858  4 u  7x7 mm




 3,5 kg 37407  4 u  10x10 mm

 3,5 kg 37408  4 u  12x12 mm



Allergens:

Ingredients: – Traces: 

✓ preservatives free



Lemon slices

Cold Confit

 3,4 kg 37413  4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



Lemon peel paste

Cold Confit

 3,5 kg 39622  4 u



Allergens: Ingredients: – Traces: 

✓ preservatives free




Lemon stripes

Cold Confit

 3,5 kg 36829  4 u  80x6 mm



Allergens: Ingredients: – Traces: 

✓ preservatives free



CONFIT
COLD CONFIT SEMI CONFIT
TRADITIONAL CONFIT
JAMS & CRYSTALLIZED

FRUIT CONFIT 70 °BR

LEMON



Lemon nests

Cold Confit

24 u 38853 4 u



Allergens: Ingredients: – Traces:

✓preservatives free



Yuzu peel paste

Cold Confit

3 kg* 37801 4 u



Allergens:

Ingredients: – Traces:

✓preservatives free



Whole kumquat

Cold Confit

1,7 kg 37390 4 u



Allergens:

Ingredients: – Traces:

✓preservatives free

OTHER FRUITS



Whole yuzu

Cold Confit

1,6 kg 36824 4 u



Allergens:

Ingredients: – Traces:

✓preservatives free



Yuzu stripes

Cold Confit

3,5 kg 37804 4 u 60x6 mm



Allergens:

Ingredients: – Traces:

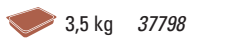
✓preservatives free



Yuzu cubes

Cold Confit

3,5 kg 37799 4 u 8x8 mm



3,5 kg 37798 4 u 10x10 mm

Allergens:

Ingredients: – Traces:

✓preservatives free



Citron cubes

Cold Confit

3,5 kg 37162 4 u 10x10 mm



Allergens:

Ingredients: – Traces:

✓preservatives free



Amarena

Cold Confit

1,7 kg 37206 4 u



Allergens:

Ingredients: – Traces:

✓preservatives free



Whole apricot

Cold Confit

1,7 kg 37089 4 u



Allergens:

Ingredients: – Traces:

✓preservatives free



FRUIT CONFIT 70 °BR

OTHER FRUITS



Strawberry

Confit

1,7 kg 36856 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



Fig

Cold Confit

1,6 kg 37355 4 u



Allergens:

Ingredients: – Traces: 

✓ preservatives free



Whole mandarin

Confit

1,7 kg 39376 4 u



Allergens: Ingredients: – Traces: 

✓ preservatives free

FRUIT IN LIQUEUR



Cherries in kirsch

15°

2 L 37844 8 u



No allergens



Whole fig coll de dama

frozen ❄️

2,5 kg 39375 2 u



Allergens: Ingredients: – Traces: 

CHESTNUT




Rotame di marroni

Cold Confit

1,7 kg 37664 4 u



Allergens: Ingredients: – Traces: 



Cooked Chestnut

whole

1 kg 37160 7 u



No allergens




Marron Antic Confit

antic confit

1,7 kg 37437 4 u



Allergens: Ingredients: – Traces: 



Montblanc marron paste

paste

1,5 kg 37654 4 u



Allergens: Ingredients: – Traces: 



CONFIT
COLD CONFIT SEMI CONFIT
TRADITIONAL CONFIT
JAMS & CRYSTALLIZED

CONFIT

GINGER



**Candied
ginger strips**

1,8 kg 37385 4 u



Allergens:

Ingredients: – Traces:

✓ preservatives free



**Candied
ginger cubes 15x15 mm**

1 kg 37381 12 u

10 kg 39379*



Allergens:

Ingredients: – Traces:

✓ preservatives free



**Dried
ginger slices**

2 kg 37382* 4 u



Allergens:

Ingredients: Traces:

✓ preservatives free



**Sugar coated
ginger cubes 12x15 mm**

700 g 38742 6 u

10 kg 39380*



Allergens:

Ingredients: – Traces:

✓ preservatives free



**Sugar coated
ginger cubes**

750 g 38743 6 u

10 kg 39377*



Allergens:

Ingredients: – Traces:

✓ preservatives free



**Sugar coated
ginger diced 3-6 mm**

600 g 38745 6 u

10 kg 39378*



Allergens:

Ingredients: – Traces:

✓ preservatives free



**Candied ginger
pieces 2-5 mm**

1,4 kg 37387 4 u



Allergens:

Ingredients: – Traces:

✓ preservatives free



Candied pearl onion

Cold Confit

1,73 kg 37161 2 u



Allergens:

Ingredients: – Traces:

✓ preservatives free

OLIVE



Olive Cold Confit

Cold Confit

2,8 kg 37082 4 u



Allergens:

Ingredients: – Traces:

*Check availability

PREMIUM CRYSTAL FLOWERS



Rose

premium crystal

 12 u 39004  2 u



Allergens:

Ingredients: — Traces: 



Violet bicolour

premium crystal

 36 u 39187  2 u





Allergens: Ingredients: 



Yellow violet

premium crystal

 36 u 39186  2 u



Allergens: Ingredients: 



Purple rose petal

premium crystal

 36 u 38925  2 u



Allergens: Ingredients: 




Rose petal

premium crystal

 72 u 38924  2 u



Allergens:

Ingredients: — Traces: 



Bicolour rose petal

premium crystal

 36 u 39184  2 u



Allergens: Ingredients: 



Mint

premium crystal

 36 u 39182  2 u



Allergens: Ingredients: 



CRYSTAL FLOWERS



Whole violet

crystal

400 g 39083 6 u

2,5 kg 37784* 2 u



Allergens:

Ingredients: — Traces:



Violet petal

crystal

500 g 38931 6 u



Allergens:

Ingredients: — Traces:



Violet blossom (1 mm)

crystal

500 g 38625 6 u

3 kg 37782* 2 u



Allergens:

Ingredients: — Traces:



Rose petal

crystal

300 g 38933 6 u

1,5 kg 37576* 2 u



Allergens:

Ingredients: — Traces:



Rose blossom (1 mm)

crystal

500 g 39002 6 u

3 kg 37662* 2 u



Allergens:

Ingredients: — Traces:



Jasmine blossom (1 mm)

crystal

500 g 38624 6 u

3 kg 37378* 2 u



Allergens:

Ingredients: — Traces:



Whole mini rose

crystal

200 g 38822 6 u

1,5 kg 37470* 2 u



Allergens:

Ingredients: — Traces:





FRUIT & FLOWERS
CRYSTAL

PREMIUM CRYSTAL FRUITS & VEGETABLES

Dehydrated fruit and vegetable thin transparent and translucent sheets,
ideal for dishes decoration.

FRUITS



Apple

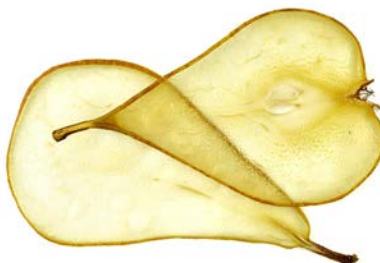
premium crystal

100 g 38785 2 u



Allergens:

Ingredients: – Traces:



Pear

premium crystal

100 g 38902 2 u



Allergens:

Ingredients: – Traces:



Lemon

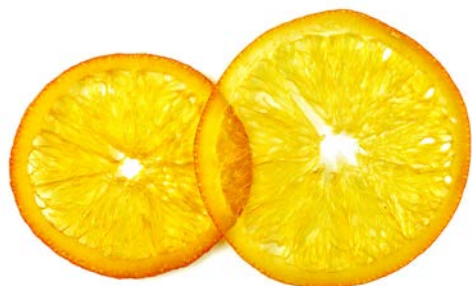
premium crystal

100 g 38766 2 u



Allergens:

Ingredients: – Traces:



Orange

premium crystal

100 g 38845 2 u



Allergens:

Ingredients: – Traces:





LIGHT SYRUP



FRUIT IN LIGHT SYRUP



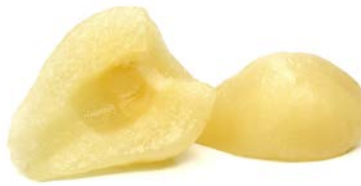
Baby pear

in light syrup

850 g 39183 6 u



No allergens



Pear halves

in light syrup

2650 g 38904 6 u



No allergens



Mandarin sections

in light syrup

840 g 38668 6 u



No allergens



Baby pineapple

in light syrup

830 g 38942 6 u



No allergens



Baby apple

in light syrup

850 g 38790 6 u



No allergens



Loquat

in light syrup

850 g 38854 6 u



No allergens



Amarena

in light syrup

1,4 kg 37099 4 u



Allergens: Ingredients: – Traces: 





CONCENTRATED PASTES
& T O P P I N G S





CONCENTRATED PASTES NATURAL

ORANGE



1,5 kg 39387 4 u



Allergens: Ingredients: – Traces: 

Dose: 50 g/kg


natural aroma ✓
preservative free ✓

LEMON



1,5 kg 37411 4 u



Allergens: Ingredients: – Traces: 

Dose: 50 g/kg

colouring free ✓
natural aroma ✓
preservative free ✓

MANDARIN



1,5 kg 39390* 4 u



Allergens: Ingredients: – Traces: 

Dose: 50 g/kg

natural aroma ✓
preservative free ✓

LIME



1,5 kg 39388* 4 u



Allergens: Ingredients: – Traces: 

colouring free ✓
natural aroma ✓
preservative free ✓

GRAPEFRUIT



1,5 kg 39391* 4 u



Allergens: Ingredients: – Traces: 

colouring free ✓
natural aroma ✓
preservative free ✓

YUZU



1,5 kg 39381 4 u



Allergens: Ingredients: – Traces: 

Dose: 50 g/kg


colouring free ✓
natural aroma ✓
preservative free ✓

PASSION FRUIT



1,5 kg 39383 4 u



Allergens: Ingredients: – Traces: 

Dose: 50 g/kg


colouring free ✓
natural aroma ✓
preservative free ✓

MANGO



1,5 kg 39392 4 u



Allergens: Ingredients: – Traces: 

Dose: 50 g/kg

colouring free ✓
natural aroma ✓
preservative free ✓

WILD FRUITS



1,5 kg 39386* 4 u



Allergens: Ingredients: – Traces: 

Dose: 50 g/kg

natural aroma ✓
preservative free ✓

CHERRY



1,5 kg 39389* 4 u



Allergens: Ingredients: – Traces: 


colouring free ✓
natural aroma ✓
preservative free ✓

WILD STRAWBERRY



1,5 kg 39385* 4 u



Allergens: Ingredients: – Traces: 

Dose: 40-60 g/kg


colouring free ✓
natural aroma ✓
preservative free ✓

STRAWBERRY



1,5 kg 39382* 4 u



Allergens: Ingredients: – Traces: 

Dose: 50 g/kg


colouring free ✓
natural aroma ✓
preservative free ✓

GREEN MINT



1,5 kg 39397 4 u



Allergens: Ingredients: – Traces: 

Dose: 30-50 g/kg


colouring free ✓
natural aroma ✓
preservative free ✓

RASPBERRY



1,5 kg 39384 4 u



Allergens: Ingredients: – Traces: 

Dose: 50 g/kg


natural colouring ✓
natural aroma ✓
preservative free ✓

LIQUORICE



1,5 kg 39403 4 u



Allergens:
Ingredients: – Traces: 

Dose: 30-50 g/kg

colouring free ✓
aroma free ✓
preservative free ✓





CONCENTRATED PASTES

ORANGE



1,5 kg 37481 4 u



Allergens: Ingredients: — Traces: 

Dose: 50 g/kg

natural colouring ✓

LIME



1,5 kg 37403 4 u



Allergens: Ingredients: — Traces: 

Dose: 80 g/kg

colouring free ✓
natural aroma ✓

MANDARIN



1,5 kg 37420 4 u



Allergens: Ingredients: — Traces: 

Dose: 50 g/kg

natural colouring ✓
natural aroma ✓

YUZU



1,5 kg 37800 4 u



Allergens: Ingredients: — Traces: 

natural colouring ✓
natural aroma ✓

GRAPEFRUIT



1,5 kg 37599 4 u



Allergens: Ingredients: — Traces: 

colouring free ✓
natural aroma ✓

COCONUT



1 kg 37191 6 u

5 kg 37522* 2 u



Allergens:

Ingredients:   

Traces:    

Dose: 50-80 g/kg

colouring free ✓
natural aroma ✓

PASSION FRUIT



1,5 kg 37286 4 u

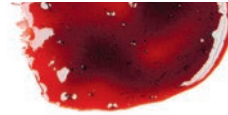


Allergens: Ingredients: — Traces: 

Dose: 50 g/kg

colouring free ✓

AMARENA



1,5 kg 37100 4 u

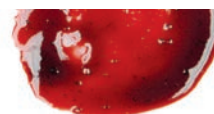


Allergens: Ingredients: — Traces: 

Dose: 50 g/kg


natural colouring ✓

CHERRY





1,5 kg 37165 4 u



Allergens: Ingredients: — Traces: 

MANGO




 360 g 38779  6 u

 1,5 kg 37424  4 u





Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg

natural colouring ✓


PINEAPPLE



 1,5 kg 37588  4 u



Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg

natural colouring ✓



APRICOT



 1,5 kg 37092  4 u




Allergens:

Ingredients: – Traces:  


natural colouring ✓


PEACH



 1,5 kg 37442  4 u




Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg

natural colouring ✓


PEAR



 1,5 kg 37564  4 u

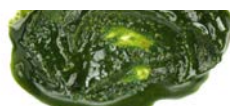



Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg


colouring free ✓
natural aroma ✓


APPLE



 1,5 kg 37435  4 u



Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg

natural colouring ✓
natural aroma ✓

WATERMELON



 1,5 kg 37699  4 u



Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg

colouring free ✓

MELON



 1,5 kg 37444  4 u



Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg

natural colouring ✓

BANANA



 1,5 kg 37593  4 u



Allergens:

Ingredients:  Traces: 

 Dose: 50 g/kg

natural colouring ✓



CONCENTRATED PASTES

DATE



 1,5 kg 37224  4 u



Allergens:

Ingredients:  Traces: 

 Dose: 50-80 g/kg

BLACKCURRANT



 1,5 kg 37331  4 u




Allergens: Ingredients: – Traces: 


WILD STRAWBERRY



 1,5 kg 37278  4 u





Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg


STRAWBERRY



 1,5 kg 37273  4 u





Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg

BLUEBERRY



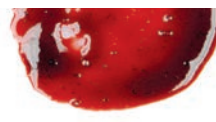
 1,5 kg 37103  4 u





Allergens: Ingredients: – Traces: 

natural colouring 


WILD FRUITS



 1,5 kg 37288  4 u



Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg


natural colouring 


RASPBERRY



 1,5 kg 37267  4 u



Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg

CLEAR VANILLA




 1,5 kg 39404  4 u





Allergens:

Ingredients:  Traces: 

 Dose: 50 g/kg


RHUBARB




 1,5 kg 37665  4 u



Allergens:

Ingredients: – Traces: 

 Dose: 50 g/kg

GREEN MINT



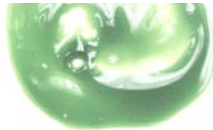
1,5 kg 37534 4 u



Allergens: Ingredients: – Traces:

Dose: 30-50 g/kg

WHITE MINT



1,5 kg 37533 4 u



Allergens: Ingredients: – Traces:

Dose: 30-50 g/kg

colouring free ✓

BLACKBERRY



350 g 38826 6 u

1,5 kg 37478 4 u



Allergens: Ingredients: – Traces:

Dose: 50 g/kg

natural colouring ✓

PISTACHIO FOR ICE CREAM



5 kg 37535 2 u



Allergens:

Ingredients:

Traces:

Dose: 50-100 g/kg

natural aroma ✓
preservative free ✓

CINNAMON



1,5 kg 37146 4 u

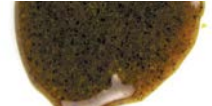


Allergens: Ingredients: – Traces:

Dose: 30-50 g/kg

natural aroma ✓

BOURBON VANILLA



1,5 kg 37772 4 u



Allergens: Ingredients: – Traces:

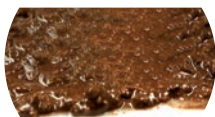
Dose: 20-25 g/kg



natural colouring ✓



CONCENTRATED PASTES

CRUNCHY CHOCOLATE



 2,25 kg 37128  2 u



Allergens:

Ingredients:   Traces: 

 Dose: 80 g/kg

colouring free 
preservative free 

CANDIED EGG YOLK



 1,5 kg 39305  4 u



Allergens:



Ingredients: 

Traces:





TIRAMISU



 1,4 kg 37729  4 u



Allergens:

Ingredients:  



Traces:



 Dose: 70 g/kg

CARAMEL



 1,5 kg 37156  4 u





Allergens:

Ingredients:  Traces: 

 Dose: 30-50 g/kg



TOFFEE




 1,5 kg 37731  4 u



Allergens:

Ingredients:  


 Dose: 80 g/kg

CREMA CATALANA



 1,5 kg 37211  4 u





Allergens: Ingredients: – Traces: 

 Dose: 30-50 g/kg

SPÉCULOOS





 1,5 kg 37717  4 u



Allergens:



Ingredients:    

Traces: 

 Dose: 80 g/kg

PANETTONE




 1,5 kg 37502  4 u



Allergens:

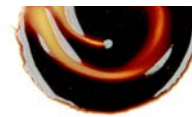
Ingredients:   



Traces:      

 Dose: 80 g/kg

colouring free 

LIQUORICE



 1,5 kg 37553  4 u



Allergens:

Ingredients: – Traces: 

 Dose: 30-50 g/kg

colouring free 
natural aroma 
preservative free 

CAPUCCINO



1,5 kg 37152 4 u



Allergens: Ingredients: – Traces:

Dose: 30-50 g/kg

colouring free

LECHE MERENGADA



1,5 kg 39302 4 u



Allergens: Ingredients: – Traces:

Dose: 30-50 g/kg

DULCE DE LECHE REPOSTERO



1,5 kg 37228 4 u



Allergens:
Ingredients:

Dose: g/s

colouring free

CONCENTRATED DULCE DE LECHE



1,5 kg 37227 4 u



Allergens:
Ingredients:

Dose: 100 g/kg



aroma free



CONCENTRATED PASTES


VIOLET



 1,5 kg 37783  4 u

Allergens:



Ingredients: – Traces: 

 Dose: 30-50 g/kg

natural colouring 


ROSE



 1,5 kg 37663  4 u

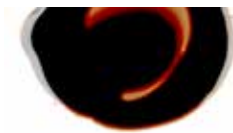
Allergens:



Ingredients: – Traces: 

 Dose: 30-50 g/kg

natural colouring 
natural aroma 

COLA




 1,5 kg 37552  4 u





Allergens:

Ingredients:  Traces: 


 Dose: 80 g/kg


SKY



 1,5 kg 37180  4 u





Allergens: Ingredients: – Traces: 


 Dose: 30-50 g/kg


CHEWING GUM



 1,5 kg 37167  4 u



Allergens: Ingredients: – Traces: 

 Dose: 30-50 g/kg





WHISKY



1,5 kg 37788 4 u



Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg


colouring free ✓
preservative free ✓


MARC DE CAVA



1,5 kg 37436 4 u



Allergens: Ingredients: – Traces: 

 Dose: 50 g/kg

colouring free ✓

PIÑA COLADA



1,5 kg 37584 4 u



Allergens: Ingredients: 

 Dose: 50-80 g/kg

RUM AND RAISINS




1,5 kg 37528 4 u



Allergens:

Ingredients:  Traces: 


 Dose: 80 g/kg

GIN TONIC



1,5 kg 37301 4 u



Allergens: Ingredients: – Traces: 

 Dose: 80 g/kg


colouring free ✓
preservative free ✓

MOJITO



1,2 kg 37523 4 u



Allergens: Ingredients: – Traces: 

 Dose: 80 g/kg





TOPPINGS

DESSERTS

CHOCOLATE



 1,4 kg 37741  15 u



Allergens:

Ingredients: 

Traces:





 Dose: g/s



CHOCOLATE SAUCE

CHOCOLATE SPREAD



 1,25 kg 37214  15 u



Allergens:

Ingredients:   



Traces:



 Dose: g/s



CHOCOLATE AND HAZELNUT SPREAD



 1,25 kg 37213  15 u



Allergens:

Ingredients:  


Traces:



 Dose: g/s



WHITE CHOCOLATE SPREAD



 1,1 kg 37212  15 u



Allergens:

Ingredients:  

Traces:



 Dose: g/s

Sosa

D R I E D
& S O F T D R I E D



SOFT DRIED 7 - 20% HUMIDITY

FRUIT



Dried apricot

3 kg 37094* 2 u



Allergens:

Ingredients: 502 Traces: MEX



Dried white grape

2,5 kg 37770 2 u



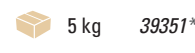
Allergens:

Ingredients: 502 Traces: MEX



Dried apple

1,25 kg 37431 2 u



Allergens:

Ingredients: 502 Traces: MEX



Dried coconut cubes

2,5 kg 37223 2 u



Allergens: Ingredients: 502



Dried fig

2,5 kg 37358* 2 u



Allergens:

Ingredients: 502 Traces: MEX



Dried fig pieces

2,5 kg 37359 2 u



Allergens:

Ingredients: 502 Traces: MEX



Dried plum

3 kg 37182* 2 u



Allergens:

Ingredients: 502 Traces: MEX



Dried sultanina grape

2,5 kg 37771* 2 u



Allergens:

Ingredients: — Traces: MEX



Dried strawberries

2,5 kg 37276 2 u



Allergens:

Ingredients: 502 Traces: MEX, 502, 503, 504, 505, 506, 507, 508, 509, 510, 511, 512, 513, 514, 515, 516, 517, 518, 519, 520, 521, 522, 523, 524, 525, 526, 527, 528, 529, 530, 531, 532, 533, 534, 535, 536, 537, 538, 539, 540, 541, 542, 543, 544, 545, 546, 547, 548, 549, 550, 551, 552, 553, 554, 555, 556, 557, 558, 559, 560, 561, 562, 563, 564, 565, 566, 567, 568, 569, 570, 571, 572, 573, 574, 575, 576, 577, 578, 579, 580, 581, 582, 583, 584, 585, 586, 587, 588, 589, 590, 591, 592, 593, 594, 595, 596, 597, 598, 599, 600, 601, 602, 603, 604, 605, 606, 607, 608, 609, 610, 611, 612, 613, 614, 615, 616, 617, 618, 619, 620, 621, 622, 623, 624, 625, 626, 627, 628, 629, 630, 631, 632, 633, 634, 635, 636, 637, 638, 639, 640, 641, 642, 643, 644, 645, 646, 647, 648, 649, 650, 651, 652, 653, 654, 655, 656, 657, 658, 659, 660, 661, 662, 663, 664, 665, 666, 667, 668, 669, 670, 671, 672, 673, 674, 675, 676, 677, 678, 679, 680, 681, 682, 683, 684, 685, 686, 687, 688, 689, 690, 691, 692, 693, 694, 695, 696, 697, 698, 699, 700, 701, 702, 703, 704, 705, 706, 707, 708, 709, 710, 711, 712, 713, 714, 715, 716, 717, 718, 719, 720, 721, 722, 723, 724, 725, 726, 727, 728, 729, 730, 731, 732, 733, 734, 735, 736, 737, 738, 739, 740, 741, 742, 743, 744, 745, 746, 747, 748, 749, 750, 751, 752, 753, 754, 755, 756, 757, 758, 759, 760, 761, 762, 763, 764, 765, 766, 767, 768, 769, 770, 771, 772, 773, 774, 775, 776, 777, 778, 779, 780, 781, 782, 783, 784, 785, 786, 787, 788, 789, 790, 791, 792, 793, 794, 795, 796, 797, 798, 799, 800, 801, 802, 803, 804, 805, 806, 807, 808, 809, 810, 811, 812, 813, 814, 815, 816, 817, 818, 819, 820, 821, 822, 823, 824, 825, 826, 827, 828, 829, 830, 831, 832, 833, 834, 835, 836, 837, 838, 839, 840, 841, 842, 843, 844, 845, 846, 847, 848, 849, 850, 851, 852, 853, 854, 855, 856, 857, 858, 859, 860, 861, 862, 863, 864, 865, 866, 867, 868, 869, 870, 871, 872, 873, 874, 875, 876, 877, 878, 879, 880, 881, 882, 883, 884, 885, 886, 887, 888, 889, 890, 891, 892, 893, 894, 895, 896, 897, 898, 899, 900, 901, 902, 903, 904, 905, 906, 907, 908, 909, 910, 911, 912, 913, 914, 915, 916, 917, 918, 919, 920, 921, 922, 923, 924, 925, 926, 927, 928, 929, 930, 931, 932, 933, 934, 935, 936, 937, 938, 939, 940, 941, 942, 943, 944, 945, 946, 947, 948, 949, 950, 951, 952, 953, 954, 955, 956, 957, 958, 959, 960, 961, 962, 963, 964, 965, 966, 967, 968, 969, 970, 971, 972, 973, 974, 975, 976, 977, 978, 979, 980, 981, 982, 983, 984, 985, 986, 987, 988, 989, 990, 991, 992, 993, 994, 995, 996, 997, 998, 999, 1000

MEDIUM DRIED

1.5 - 7% HUMIDITY

FRUIT



Dried grated coconut

400 g 38552 6 u



Allergens:

Ingredients: –

Traces: 



Dried mango slices

2 kg 37428* 2 u



Allergens:

Ingredients: – Traces: 



Dried sultanas grape


100 g 38214 16 u

750 g 39354 6 u

10 kg 39352*



Allergens:

Ingredients: – Traces: 



Dried Cranberry

500 g 39350 6 u



Allergens:

Ingredients: –

Traces: 



Dried cherries

dried

600 g 39356 6 u



Allergens:

Ingredients:  Traces: 





D R I E D
& S O F T D R I E D

DRIED 0 - 1.5% HUMIDITY

FRUIT



Mango

dried

700 g 39355 6 u



Allergens:

Ingredients: 502 Traces: 502



Dried apricot strips

700 g 39353 6 u



Allergens:

Ingredients: 502
Traces: 502, 503, 504, 505, 506, 507, 508



Dried coconut shavings

5 kg 39357

No allergens

200 g 38551 6 u



Allergens:

Ingredients: -

Traces: 502, 503, 504, 505, 506, 507, 508

SEAWEED



Sea lettuce

dried

150 g 39398 2 u



Allergens:

Ingredients: -

Traces: 502, 503, 504, 505, 506, 507, 508



Seaweed mix pieces

dried

50 g 38823 6 u



Allergens:

Ingredients: - Traces: 502, 503, 504, 505, 506, 507, 508



Seaweed mix

dried

750 g 39399*



Allergens:

Ingredients: -

Traces: 502, 503, 504, 505, 506, 507, 508



Kizami nori strands

dried

15 g 38749



Allergens:

Ingredients: - Traces: 502





FREEZE DRIED
& C R I S P I E S





FREEZE DRIED

OLIVES



Whole green olive

freeze-dried

100 g 38445 6 u



Allergens:

Ingredients: – Traces: 



Whole black olive

freeze-dried

100 g 37944 6 u



Allergens:

Ingredients: – Traces: 



Green olive

freeze-dried slices

100 g 38864 6 u



Allergens:

Ingredients: – Traces: 



Black olive

freeze-dried slices

75 g 38114 6 u



Allergens:

Ingredients: – Traces: 



Rosemary

freeze-dried

70 g 39000 6 u



Allergens:

Ingredients: – Traces: 



Basil

freeze-dried

60 g 37949 6 u

275 g 37950 2 u



Allergens: Ingredients: – Traces: 



Green mint

freeze-dried

40 g 38043 6 u



Allergens:

Ingredients: – Traces: 



Parsley

freeze-dried

50 g 38123 6 u



Allergens:

Ingredients: – Traces: 




Dill

freeze-dried

30 g 38006 12 u



Allergens:

Ingredients: – Traces: 

SHOOTS AND SPROUTS



Basil cress

freeze-dried

4 g (x14) 38509 6 u



Allergens:

Ingredients: — Traces:



Coriander cress

freeze-dried

4 g (x8) 38586 6 u



Allergens:

Ingredients: — Traces:



Pea cress

freeze-dried

5 g (x10) 38891 6 u



Allergens:

Ingredients: — Traces:



Garlic sprouts

freeze-dried

19 g (x3) 38679 6 u



Allergens:

Ingredients: — Traces:



Shiso green leaves

freeze-dried

5,5 g (x4) 39023 6 u



Allergens:

Ingredients: — Traces:



Shiso purple leaves

freeze-dried

3 g (x8) 39024 6 u



Allergens:

Ingredients: — Traces:

VEGETABLES



Red beet cress

freeze-dried

5 g (x11) 38995 6 u



Allergens:

Ingredients: — Traces:



Pearl onion

freeze-dried

60 g 37991 6 u



Allergens:

Ingredients: — Traces:



Garlic

freeze-dried pieces

200 g 37948 6 u



Allergens:

Ingredients: — Traces:

FREEZE DRIED

VEGETABLES



Zucchini with flower

freeze-dried

4 u 38623 6 u



Allergens:

Ingredients: — Traces: 



Cherry tomato halves

freeze-dried

50 g 38149 6 u



Allergens:

Ingredients: — Traces: 



Fried onion crispy

freeze-dried

300 g 38532 6 u



Allergens:

Ingredients:  Traces:    



Whole green asparagus

freeze-dried

35 g 38009 6 u



Allergens:

Ingredients: — Traces: 



Whole white asparagus

freeze-dried

25 g 38007 6 u



Allergens:

Ingredients: — Traces: 



Red beet slices

freeze-dried

30 g 38140 6 u



Allergens:

Ingredients: — Traces: 



Spinach

freeze-dried

25 g 39487 6 u



Allergens:

Ingredients: — Traces: 



Tomato slices

freeze-dried

25 g 38033 6 u



Allergens:

Ingredients: — Traces: 



Red bell pepper

freeze-dried

30 g 38126 6 u




Allergens:

Ingredients: — Traces: 



Onion slices

freeze-dried

 20 g 37990  6 u



Allergens:

Ingredients: – Traces: 



Mini cucumber

freeze-dried

 30 g 38821  6 u



Allergens:

Ingredients: – Traces: 




Peas

freeze-dried

 150 g 38024  6 u



Allergens:


Ingredients: – Traces: 



Corn

freeze-dried

 120 g 39488  6 u

 1 kg 37416*  2 u



Allergens:

Ingredients: – Traces: 



Green asparagus slices

freeze-dried

 40 g 38008  6 u




Allergens:

Ingredients: – Traces: 



Broccoli

freeze-dried

 1 kg 39400*



Allergens:

Ingredients: – Traces: 



Green jalapeño

freeze-dried

 40 g 38030  6 u



Allergens:

Ingredients: – Traces: 



Red jalapeño

freeze-dried

 60 g 38029  6 u



Allergens:

Ingredients: – Traces: 



Wild garlic

freeze-dried

 60 g 37947  6 u



Allergens:

Ingredients: – Traces: 

FREEZE DRIED

ROASTED VEGETABLES



Slices of roasted pepper

in a wood-fired oven

40 g 38125 6 u



Allergens:

Ingredients: — Traces: 

SEAWEEDS



Codium

freeze-dried

150 g 38554 2 u



Allergens:

Ingredients: —

Traces:      



Mastocarpus Stellatus

freeze-dried

150 g 38825 2 u



Allergens:

Ingredients: —

Traces:      

TRUFFLE AND MUSHROOMS



Freeze-dried black Truffle

slices

5 g 39407 6 u



Allergens:

Ingredients: —

Traces:      



Freeze-dried black Truffle

shavings

5 g 39406 6 u



Allergens:

Ingredients: —

Traces:      



Black chanterelle

freeze-dried wholes

20 g 38170 6 u



Allergens:

Ingredients: —

Traces:      

CHESTNUT



Chestnut

freeze-dried

300 g 37988 6 u



Allergens:

Ingredients: — Traces: 

SAFFRON



Saffron

freeze-dried

10 g 39402 6 u



Allergens:

Ingredients: — Traces: 

FLOWERS



Electric blossom

freeze-dried

20 g 38600 6 u



Allergens:

Ingredients: — Traces: 



FREEZE DRIED
& CRISPIES

FLOWERS



Orange tagete

freeze-dried

7 g 39038 6 u



Allergens:

Ingredients: – Traces:



Marigold petals

freeze-dried

7 g 38521 6 u



Allergens:

Ingredients: – Traces:



Apple blossom

freeze-dried

4 g 38477 6 u



Allergens:

Ingredients: – Traces:



Cornuta violet

freeze-dried

5 g 39084 6 u



Allergens:

Ingredients: – Traces:



Violet

freeze-dried

8 g 39085* 6 u



Allergens:

Ingredients: – Traces:



White rose petals

freeze-dried

7 g 39489 6 u



Allergens:

Ingredients: – Traces:



Yellow rose petals

freeze-dried

5 g 39490 6 u



Allergens:

Ingredients: – Traces:



Red rose petals

freeze-dried

5 g 39492 6 u



Allergens:

Ingredients: – Traces:



Pink rose petals

freeze-dried

5 g 39491 6 u



Allergens:

Ingredients: – Traces:

*Check availability

DRIED



Jasmine

60 g 38741 6 u



Allergens:

Ingredients: – Traces: 



Rose buds

150 g 39005 6 u



Allergens:

Ingredients: – Traces: 



Hibiscus

100 g 38731 6 u



Allergens:

Ingredients: – Traces: 



Blueberry petal

40 g 38923 6 u

180 g 38926* 2 u



Allergens:

Ingredients: – Traces: 




Red rose petals

80 g 38934 6 u



Allergens:

Ingredients: – Traces: 



Dried flowers mix

50 g 38824 6 u



Allergens:

Ingredients: – Traces: 



Dried lavender

100 g 38751 6 u



Allergens:

Ingredients: – Traces: 




Dried calendula petal

40 g 38927 6 u



Allergens:

Ingredients: – Traces: 



FREEZE DRIED

FRUITS



Orange slices

60 g 39476 6 u



Allergens:

Ingredients: – Traces:



Lemon slices

60 g 38763 6 u



Allergens:

Ingredients: – Traces:



Kiwi slices

75 g 38031 6 u



Allergens:

Ingredients: – Traces:



Mandarin segments

50 g 38018 6 u



Allergens:

Ingredients: – Traces:



Finger lime slices

400 g 37989* 2 u



Allergens:

Ingredients: – Traces:



Kaffir lime eights

600 g 38036* 2 u



Allergens:

Ingredients: – Traces:



Apple slices

50 g 38041 6 u

250 g 38040 2 u

1 kg 36886*



Allergens:

Ingredients: – Traces:



Pear slices

40 g 38122 6 u

1 kg 36893*



Allergens:

Ingredients: – Traces:



Fig eights

100 g 38026 6 u

350 g 38027* 2 u



Allergens:

Ingredients: – Traces:

FREEZE DRIED

FRUITS



Banana slices

100 g 38128 6 u



Allergens:

Ingredients: – Traces: 



Mango cubes

100 g 38039 6 u



Allergens:

Ingredients: – Traces: 




Peach cubes

60 g 38808 6 u



Allergens:

Ingredients: – Traces: 




Pineapple triangles

45 g 38127 6 u



Allergens:

Ingredients: – Traces: 



Passion fruit halves

70 g 38017 6 u



Allergens:

Ingredients: – Traces: 




Lychee pieces

400 g 38035 2 u



Allergens:

Ingredients: – Traces: 



Avocado cubes

600 g 37954* 2 u



Allergens:

Ingredients: – Traces: 





Whole raspberry

75 g 38640 6 u

375 g 38637 2 u



Allergens:

Ingredients: – Traces:



Whole amarena

80 g 37952 6 u

1 kg 36875* 2 u



Allergens:

Ingredients: – Traces:



**FREEZE DRIED
& CRISPIES**



Whole blackcurrant

50 g 39469 6 u

650 g 38023* 2 u



Allergens:

Ingredients: – Traces:



Whole blueberry

50 g 37953 6 u

1,5 kg 39239



Allergens:

Ingredients: – Traces:



Whole strawberry

60 g 38014 6 u

280 g 38013 2 u

1,75 kg 36880* 2 u



Allergens:

Ingredients: – Traces:



Strawberry slices 5-7 mm

250 g 39468 2 u



Allergens:

Ingredients: – Traces:



Strawberry cubes

60 g 38015 6 u

300 g 38012 2 u

1,5 kg 39358



Allergens:

Ingredients: – Traces:



Wild strawberry

60 g 38016 6 u



Allergens:

Ingredients: – Traces:



Whole blackberry

80 g 38051 6 u

400 g 38050 2 u



Allergens:

Ingredients: – Traces:



Pomegranate arils

600 g 38020* 2 u



Allergens:

Ingredients: – Traces:



FREEZE DRIED
& CRISPIES

CRISPIES

FRUITS



Lime crispy 2-10 mm

200 g 39472 6 u



Allergens:

Ingredients: – Traces:



**Mango-passion fruit
crispy 2-10 mm**

250 g 38782 6 u



Allergens:

Ingredients: – Traces:



Apricot crispy 1-4 mm

250 g 38459 6 u

1,4 kg 37090* 2 u

5 kg 39361



Allergens:

Ingredients: – Traces:



Mango crispy 2-10 mm

250 g 37880 6 u

1,2 kg 36841* 2 u

5 kg 39364*



Allergens:

Ingredients: – Traces:



Fig crispy 2-5 mm

300 g 38725 6 u

1,4 kg 37356* 2 u

5 kg 39366*



Allergens:

Ingredients: – Traces:



Banana crispy 0-10 mm

250 g 38957 6 u

1,2 kg 37591* 2 u

5 kg 39369*



Allergens:

Ingredients: – Traces:



Pineapple crispy 2-10 mm

200 g 38943 6 u

1 kg 37585* 2 u

5 kg 39370*



Allergens:

Ingredients: – Traces:



Passion fruit 2-10 mm

200 g 38663 6 u

1 kg 37511* 2 u

5 kg 39367*








Allergens:

Ingredients: – Traces:



Blackcurrant crispy 2-10 mm

	200 g	38531		6 u
	1 kg	37329*		6 u
	5 kg	39368*		








Allergens:

Ingredients: – Traces: 



Cherry crispy 2-10 mm

	200 g	39262		6 u
	1,2 kg	39473*		2 u
	5 kg	39365*		



Allergens:






Ingredients: – Traces: 



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



Raspberry crispy 2-10 mm

	300 g	38631		6 u
	1,5 kg	37264*		2 u
	5 kg	39362*		








Allergens:

Ingredients: – Traces: 



Raspberry crispy 5-8 mm

	250 g	37879		6 u
	1,2 kg	48012*		2 u
	5 kg	39363*		



Allergens:

Ingredients: – Traces: 



Strawberry crispy 1-3 mm

	250 g	39471		6 u
	1,5 kg	39474*		2 u



Allergens:

Ingredients: – Traces: 



Strawberry crispy 2-10 mm

	200 g	38643		6 u
	1 kg	37271*		2 u



Allergens:

Ingredients: – Traces: 



FREEZE DRIED
& CRISPIES



CRISPIES

DAIRY PRODUCTS



Yogurt

crispy

280 g 39090 6 u

1,4 kg 37792 2 u

5 kg 39301*



Allergens: Ingredients:



Yogurt with strawberry

crispy

150 g 39094 6 u



Allergens: Ingredients:



Yogurt with pomegranate

crispy

150 g 39091 6 u



Allergens: Ingredients:

COFFEE



Freeze-dried espresso coffee

crispy

250 g 38516 6 u

1,2 kg 37145*



Allergens: Ingredients: — Traces:



Cappuccino

crispy

250 g 38525 6 u

1,2 kg 37150*

5 kg 39300*



Allergens: Ingredients:



WET PROOF CRISPIES




**Passion fruit
wet proof crispy**

400 g 38878 6 u
2,5 kg 37512* 2 u



Allergens:

Ingredients: – Traces: 




**Strawberry
wet proof crispy**

400 g 37921 6 u
2,5 kg 36857* 2 u



Allergens:

Ingredients: – Traces: 




**Raspberry
wet proof crispy**

400 g 38632 6 u
2,3 kg 37266* 2 u



Allergens:

Ingredients: – Traces: 




**Mango
wet proof crispy**

400 g 38778 6 u



Allergens:

Ingredients: – Traces: 



**Lime
wet proof crispy**

400 g 37848 6 u

20 kg 39374*



Allergens:

Ingredients: – Traces: 




**Pomegranate
wet proof crispy**

400 g 38698 6 u

12,8 kg 37318*



Allergens:

Ingredients: – Traces: 

WET PROOF CRISPIES



**Cherry
wet proof crispy**

400 g 38535 6 u
20 kg 37164*



Allergens:

Ingredients: – Traces: 



**Blackcurrant
wet proof crispy**

400 g 37854 6 u
20 kg 36825*



Allergens:

Ingredients: – Traces: 



**Pineapple
wet proof crispy**

400 g 38944 6 u
20 kg 37587*



Allergens:

Ingredients: – Traces: 



Yocrispy wet proof

400 g 37926 6 u
2,5 kg 36870* 2 u



Allergens:

Ingredients:  Traces: 



**Banana
wet proof crispy**

400 g 38958 6 u



Allergens:

Ingredients: – Traces: 





FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS





FLAVOURS IN POWDER

FRUITS



Blackcurrant

freeze-dried in powder

700 g 38720 6 u
2 kg 37330* 2 u



Allergens:

Ingredients: — Traces: 



sponge cake 100 g/kg



croissant 30 g/kg



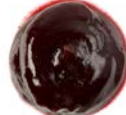
meringue 100 g/kg



macaron 20 g/kg + 6 g/kg
red beet food colour



royal icing 160 g/kg



jelly 70 g/kg



couverture 180 g/kg
+ 70 g/kg cocoa butter
conching: 2 h



cocoa butter 100 g/kg



ice cream 100 g/kg



custard 100 g/kg



pasta 145 g/kg




Cherry

freeze-dried in powder

700 g 38536 6 u
2 kg 37166* 2 u



Allergens: Ingredients: — Traces: 




Pomegranate

freeze-dried in powder

550 g 39470 6 u
2 kg 37319* 2 u



Allergens: Ingredients: — Traces: 




Wild fruits

freeze-dried in powder

700 g 38665 6 u
2 kg 37289* 2 u



Allergens: Ingredients: — Traces: 



Raspberry

freeze-dried in powder

300 g 37855 6 u
10 kg 36826*



Allergens:

Ingredients: — Traces: 



sponge cake 100 g/kg



croissant 20 g/kg butter



meringue 100 g/kg



macaron 20 g/kg + 14 g/kg
red beet food colour



royal icing 150 g/kg



jelly 80 g/kg



couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 2 h



cocoa butter 100 g/kg



ice cream 50 g/kg



custard 50 g/kg



pasta 120 g/kg



Strawberry

freeze-dried in powder

250 g 38650 6 u
 2 kg 39372 2 u
 8 kg 39373*



Allergens:

Ingredients: — Traces:



sponge cake 100 g/kg



croissant 100 g/kg



meringue 100 g/kg



macaron 20 g/kg + 10 g/kg
food colour red food colour



royal icing 140 g/kg



jelly 70 g/kg



couverture 200 g/kg
+ 100 g/kg cocoa butter
conching: 3 h



cocoa butter 100 g/kg



ice cream 50 g/kg



custard 50 g/kg



pasta 160 g/kg



Strawberry scales-pipettes

500 g 38648 6 u



Allergens: Ingredients: — Traces:



Wild strawberry

freeze-dried in powder

600 g 38645 6 u
 3 kg 37272* 2 u



Allergens: Ingredients: — Traces:



Blackberry

in powder

650 g 38827 6 u



Allergens: Ingredients: — Traces:



*Check availability



FLAVOURS IN POWDER

FRUITS



Lemon (skin)

freeze-dried in powder

250 g 38767 6 u



Allergens:

Ingredients: — Traces: 



sponge cake 150 g/kg



croissant 30 g/kg



meringue 150 g/kg



macaron 20 g/kg + 4 g/kg
yellow food colour



royal icing 150 g/kg



jelly 80 g/kg



couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h



cocoa butter 150 g/kg



ice cream 100 g/kg



custard 75 g/kg



pasta 100 g/kg



Lemon (pulp)

freeze-dried in powder

500 g 38768* 6 u

2 kg 37412* 2 u



Allergens:

Ingredients: — Traces: 




Grapefruit (skin)

freeze-dried in powder

1 kg 37600* 2 u



Allergens:

Ingredients: — Traces: 



Orange (pulp)

freeze-dried in powder

500 g 38849 6 u

3 kg 37485* 2 u



Allergens:

Ingredients: — Traces: 



Lime (pulp)

freeze-dried in powder

400 g 38760 6 u

2 kg 37405* 2 u



Allergens:

Ingredients: — Traces: 



Lime (skin)

freeze-dried in powder

400 g 38758 6 u

2 kg 37404* 2 u



Allergens:

Ingredients: — Traces: 



Yuzu (skin)

freeze-dried in powder

250 g 39096 6 u

1,8 kg 37802* 2 u



Allergens:

Ingredients: — Traces: 



FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS



Yuzu (pulp)

freeze-dried in powder

400 g 39097 6 u
2 kg 37803* 2 u



Allergens:

Ingredients: — Traces:



sponge cake 150 g/kg + 4 g/kg
yellow food colour



croissant 30 g/kg



meringue 150 g/kg + 4 g/kg
yellow food colour



macaron 30 g/kg



royal icing 130 g/kg



jelly 80 g/kg



couverture 100 g/kg
+ 50 g/kg cocoa butter
conching: 1,5 h



cocoa butter 150 g/kg



ice cream 100 g/kg



custard 70 g/kg



pasta 80 g/kg



Orange (skin)

freeze-dried in powder

500 g 38848 6 u
2 kg 37484* 2 u



Allergens:

Ingredients: — Traces:



sponge cake 150 g/kg + 2 g/kg
orange food colour



croissant 30 g/kg



meringue 150 g/kg + 1 g/kg
orange food colour



macaron 30 g/kg + 8 g/kg
orange food colour



royal icing 160 g/kg



jelly 70 g/kg



couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 2 h



cocoa butter 150 g/kg



ice cream 100 g/kg



custard 100 g/kg



pasta 120 g/kg



*Check availability



FLAVOURS IN POWDER

FRUITS



Mandarin (pulp)

freeze-dried in powder

650 g 38777 6 u

2,8 kg 37423* 2 u



Allergens:

Ingredients: — Traces:



sponge cake 150 g/kg + 2 g/kg
orange food colour



croissant 30 g/kg



meringue 150 g/kg + 1 g/kg
orange food colour



macaron 20 g/kg + 4 g/kg
orange food colour



royal icing 160 g/kg



jelly 70 g/kg



couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 2 h



cocoa butter 100 g/kg



ice cream 100 g/kg



custard 100 g/kg



pasta 160 g/kg



Mandarin (skin)

freeze-dried in powder

300 g 38776 6 u

1,6 kg 37422* 2 u



Allergens: Ingredients: — Traces:



Kiwi

freeze-dried in powder

400 g 38748 6 u

2 kg 37389* 2 u



Allergens: Ingredients: — Traces:



Peach

freeze-dried in powder

500 g 38807 6 u

2 kg 37443* 2 u



Allergens: Ingredients: — Traces:



Apricot

freeze-dried in powder

800 g 38460 6 u

2 kg 37093* 2 u



Allergens:

Ingredients: — Traces:



sponge cake 150 g/kg + 1 g/kg
yellow food colour



croissant 80 g/kg



meringue 150 g/kg + 1 g/kg
yellow food colour



macaron 20 g/kg + 4 g/kg
orange food colour



royal icing 170 g/kg



jelly 70 g/kg



couverture 180 g/kg
+ 70 g/kg cocoa butter
conching: 2 h



cocoa butter 200 g/kg



ice cream 100 g/kg



custard 100 g/kg



pasta 180 g/kg



FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS



Banana

freeze-dried in powder

600 g 39475 6 u

2 kg 37594* 2 u



Allergens:

Ingredients: — Traces:



Apple

freeze-dried in powder

700 g 38787 6 u



Allergens:

Ingredients: — Traces:



Green apple

freeze-dried in powder

400 g 38788 6 u

2 kg 37434* 2 u



Allergens:

Ingredients: — Traces:



sponge cake 200 g/kg + 2 g/kg
yellow food colour



croissant 30 g/kg



meringue 200 g/kg + 4 g/kg
yellow food colour



macaron 20 g/kg



royal icing 150 g/kg



jelly 80 g/kg



couverture 300 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 100 g/kg + 4 g/kg
yellow food colour



custard 75 g/kg



pasta 240 g/kg



sponge cake 150 g/kg



croissant 30 g/kg



meringue 150 g/kg



macaron 20 g/kg + 5 g/kg
orange food colour



royal icing 17 g/kg



jelly 70 g/kg



couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 1 h



cocoa butter 200 g/kg



ice cream 100 g/kg + 1 g/kg
green food colour



custard 150 g/kg



pasta 180 g/kg

*Check availability



FLAVOURS IN POWDER

FRUITS



Pear

freeze-dried in powder

500 g 38903 6 u
2 kg 37565* 2 u



Allergens: Ingredients: – Traces:



Fig

freeze-dried in powder

600 g 38726 6 u
2 kg 37357* 2 u



Allergens: Ingredients: – Traces:



Pineapple

freeze-dried in powder

2 kg 37589* 2 u



Allergens:

Ingredients: – Traces:



Coconut cream

in powder

500 g 38589 6 u



Allergens: Ingredients:

Dose: 10-200 g/kg



Coconut milk

in powder

400 g 38752 6 u
10 kg 37395*



Allergens: Ingredients:



sponge cake 200 g/kg



croissant 80 g/kg



meringue 200 g/kg



macaron 20 g/kg



royal icing 160 g/kg



jelly 70 g/kg



couverture 200 g/kg
+ 100 g/kg cocoa butter
conching: 1 h



cocoa butter 150 g/kg



ice cream 100 g/kg



custard 100 g/kg



pasta 80 g/kg



FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS



Mango

freeze-dried in powder

600 g 38780 6 u

3 kg 37426* 2 u

10 kg 39371*



Allergens:

Ingredients: — Traces:



sponge cake 150 g/kg



croissant 30 g/kg



meringue 150 g/kg



macaron 300 g/kg + 6 g/kg
orange food colour+ 4 g/kg
yellow food colour



royal icing 150 g/kg



jelly 70 g/kg



couverture 180 g/kg
+ 70 g/kg cocoa butter
conching: 2 h



cocoa butter 100 g/kg



ice cream 100 g/kg + 4 g/kg
yellow food colour



custard 100 g/kg



pasta 240 g/kg



Passion fruit

freeze-dried in powder

700 g 38664 6 u

3 kg 37287* 2 u



Allergens:

Ingredients: — Traces:



sponge cake 200 g/kg



croissant 100 g/kg



meringue 200 g/kg + 8 g/kg
yellow food colour



macaron 20 g/kg + 6 g/kg
yellow food colour



royal icing 270 g/kg



jelly 70 g/kg



couverture 180 g/kg
+ 70 g/kg cocoa butter
conching: 2 h



cocoa butter 100 g/kg



ice cream 100 g/kg + 2 g/kg
orange food colour



custard 150 g/kg



pasta 100 g/kg





FLAVOURS IN POWDER

VEGETABLES



Spinach

powder

250 g 38604 6 u



Allergens:

Ingredients: – Traces: 



Artichoke

natural extract in powder

400 g 38607 6 u



Allergens:

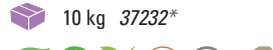
Ingredients: – Traces: 



Cauliflower

natural extract in powder

400 g 38608 6 u



Allergens:

Ingredients: – Traces: 

Dose: 2-30 g/kg



White asparagus

natural extract in powder

400 g 38606 6 u

10 kg 37233*



Allergens:

Ingredients: – Traces: 

Dose: 0,2-2% in soups, sauces and elaborations



sponge cake 100 g/kg



croissant 80 g/kg



meringue 100 g/kg



macaron 20 g/kg



royal icing 90 g/kg



jelly 70 g/kg



couverture 100 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 100 g/kg



custard 50 g/kg



pasta 140 g/kg



Corn

natural extract in powder

700 g 38611 6 u



Allergens:

Ingredients: – Traces: 



Vegetables umami

powder

250 g 39066 6 u



Allergens:

Ingredients: – Traces: 

Dose: 0,3-1 g/kg



FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS



Pumpkin

extract in powder

400 g 38610 6 u



Allergens:

Ingredients: — Traces:



sponge cake 150 g/kg



croissant 100 g/kg



meringue 150 g/kg



macaron 20 g/kg + 10 g/kg
orange food colour



royal icing 150 g/kg



jelly 70 g/kg



couverture 180 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 100 g/kg



custard 75 g/kg



pasta 120 g/kg



Carrot

natural extract in powder

500 g 38618 6 u

12 kg 37236*



Allergens:

Ingredients: — Traces:



sponge cake 150 g/kg + 2 g/kg
orange food colour



croissant 40 g/kg



meringue 150 g/kg + 2 g/kg
orange food colour



macaron 20 g/kg + 8 g/kg
orange food colour



royal icing 90 g/kg



jelly 70 g/kg



couverture 200 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 100 g/kg + 4 g/kg
orange food colour



custard 80 g/kg



pasta 120 g/kg



*Check availability



FLAVOURS IN POWDER

VEGETABLES



Roasted peppers

natural extract in powder

600 g 38617 6 u



Allergens:

Ingredients: — Traces: 



sponge cake 120 g/kg



croissant 30 g/kg



meringue 120 g/kg



macaron 20 g/kg + 8 g/kg
orange food colour



royal icing 240 g/kg



jelly 80 g/kg



couverture 200 g/kg
+ 100 g/kg cocoa butter
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 50 g/kg



custard 75 g/kg



pasta 180 g/kg



Tomato

freeze-dried in powder

600 g 39047 6 u

3 kg 37734* 2 u



Allergens:

Ingredients: — Traces: 



sponge cake 200 g/kg



croissant 30 g/kg



meringue 200 g/kg



macaron 20 g/kg + 4 g/kg
red food colour + 4 g/kg
orange food colour



royal icing 160 g/kg



jelly 80 g/kg



couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 50 g/kg



custard 100 g/kg



pasta 180 g/kg



Red beet

natural extract in powder

300 g 38998 6 u

7 kg 37658*



Allergens: Ingredients: — Traces: 



Tomato flakes

natural extract in powder

300 g 39046 6 u

10 kg 37733*



Allergens: Ingredients: — Traces: 



FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS



Green olive

freeze-dried in powder

400 g 38722 6 u

10 kg 39360*



Allergens:

Ingredients: — Traces:



sponge cake 100 g/kg



croissant 30 g/kg



meringue 100 g/kg



macaron 40 g/kg + 2 g/kg
green food colour



royal icing 170 g/kg



jelly 40 g/kg



couverture 150 g/kg
+ 70 g/kg cocoa butter
conching: 1,5 h



cocoa butter 100 g/kg



ice cream 100 g/kg + 2 g/kg
green food colour



custard 150 g/kg



pasta 120 g/kg



Black garlic

freeze-dried in powder

250 g 38456 6 u



Allergens:

Ingredients: — Traces:



Black olive flour

freeze-dried in powder

150 g 38025 6 u



Allergens:

Ingredients: — Traces:

TRUFFLE AND MUSHROOMS



Porcini (*boletus edulis*)

freeze-dried powder

100 g 37992 6 u



Allergens:

Ingredients:

*Check availability





FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS



FLAVOURS IN POWDER

HERBS AND FLOWERS



Oregano

freeze-dried in powder

60 g 38866 6 u



Allergens:

Ingredients: – Traces:



Thyme

freeze-dried in powder

60 g 39048 6 u



Allergens:

Ingredients: – Traces:



Basil

freeze-dried in powder

60 g 38458 6 u



Allergens:

Ingredients: – Traces:



Tarragon

freeze-dried in powder

– – 6 u



Allergens:

Ingredients: – Traces:



Dill

freeze-dried in powder

– – 6 u



Allergens:

Ingredients: – Traces:



Green mint

natural extract in powder

500 g 38614 6 u

12 kg 37234*



Allergens:

Ingredients: – Traces:



Chamomile

natural extract in powder

500 g 38613 6 u



Allergens:

Ingredients: – Traces:



Red fruits-hibiscus

natural extract in powder

500 g 38612 6 u



Allergens:

Ingredients: – Traces:





FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS

SPICES



Tandoori massala

250 g 39039 6 u



No allergens

Dose: 5-10 g/kg



Sweet paprika

300 g 38938 6 u



No allergens

Origin: Spain



Dried Chipotle chilli in powder

200 g 38540 6 u



No allergens

Fresh chilli: Jalapeño (smoked)



Karashi mustard powder

200 g 38746 6 u



Allergens: Ingredients:



Sumac

250 g 39036 12 u

3 kg 37723* 2 u



No allergens



Madras curry

200 g 38593 6 u



Allergens:

Ingredients: — Traces:

Origin: Tamil Nadu



Ras el hanout

250 g 38994 12 kg



Allergens:

Ingredients:



Gingerbread mix powder
(Pain d'épices)

400 g 38440 6 u



No allergens



Cinnamon
powder

400 g 38522 6 u

10 kg 37149*



No allergens

*Check availability



FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS



FLAVOURS IN POWDER

ROOTS



Organic ginger

powder

175 g 38744 6 u

10 kg 37383*



No allergens



Liquorice roots

powder

250 g 38964 6 u



Allergens:

Ingredients: – Traces:



Liquorice

natural extract in powder

400 g 38615 6 u



Allergens:

Ingredients: – Traces:

TEA



Matcha green tea type A bio

powder

350 g 39043 6 u

1 kg 37726*



Allergens:

Ingredients: – Traces:

origin: Japan Ceremonial tea



Matcha green tea type C bio

powder

350 g 39041 6 u

1 kg 37727*



Allergens:

Ingredients: – Traces:

origin: Japan



Matcha green tea type E bio

powder

350 g 39042 6 u

1 kg 37725*



Allergens:

Ingredients: – Traces:

origin: Japan

抹茶





FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS

FLAVOURS IN POWDER

JAPAN



Green wasabi

powder

200 g 39086 6 u

2 kg 37787* 2 u



Allergens:

Ingredients: Traces:



CHEESE AND DAIRY PRODUCTS



Goat cheese

natural aroma powder

500 g 38988 6 u



Allergens: Ingredients:

Dose: 10-30 g/kg



Quark type cheese

aroma powder

2,5 kg 37656 6 u



Allergens:

Ingredients:

Traces:

Dose: 100 g/L

Mozzarella cheese

aroma powder

500 g 38993 6 u



Allergens: Ingredients:

Dose: 10-30 g/kg



*Check availability



FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS



FLAVOURS IN POWDER

CHEESE AND DAIRY PRODUCTS



Yopols mediterranean

natural powder

800 g 39092 6 u
15 kg 37796*



Allergens: Ingredients:

Dose: 50 g/kg



Yopols acid free

natural powder

2,5 kg 37795 6 u



Allergens:

Ingredients: Traces:

Dose: 50 g/kg



Living yogurt

powder living ferment

600 g 39191 6 u



Allergens: Ingredients:

Dose: 15-30 g/L



Emmental cheese type

aroma powder

500 g 38992 6 u



Allergens: Ingredients:

Dose: 10-30 g/kg



Blue cheese type

aroma powder

500 g 38990 6 u



Allergens: Ingredients:

Dose: 10-30 g/kg



Freeze-dried Mascarpone

natural powder

300 g 39465 6 u
10 kg 36887



Allergens: Ingredients:



Italian cheese type

aroma powder

500 g 38989 6 u
10 kg 37657*



Allergens: Ingredients:

Dose: 2-20 g/kg



Cheddar type cheese

aroma powder

500 g 38991 6 u



Allergens: Ingredients:

Dose: 10-30 g/kg



Freeze-dried fresh cream

natural powder

400 g 38053 6 u
2 kg 36891*
10 kg 36890*



Allergens: Ingredients:

Dose: 100 g / 150 ml of water



FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS

CHEESE AND DAIRY PRODUCTS



Butter

natural powder

400 g 38784 6 u



Allergens: Ingredients:



Milk 1 % fat

natural powder

500 g 38210 6 u

15 kg 36967*



Allergens: Ingredients:



Caramelized milk

powder

750 g 38209 6 u



Allergens: Ingredients:

MEAT & STOCKS



Milk 26 % fat

natural powder

500 g 38211 6 u

15 kg 36968*



Allergens: Ingredients:

Dose: 15% powder / 85% water



Meat umami

powder

200 g 39064 6 u



Allergens: Ingredients: — Traces:

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



Poultry umami

powder

250 g 39063 12 u



Allergens: Ingredients: — Traces:

Dose: 0,3-1 g/kg

EGG



Whole egg

powder

400 g 38028 6 u



Allergens: Ingredients:

*Check availability





FLAVOURS IN POWDER

SEA

PLANCTON RANGE *Planctoplus / Easyplancton / Planctopure*

 Dose: q/s

- Rehydrate with water (10 g / 25 ml of water)
- The hydrated paste last 24 hours in the fridge.
- It can be used raw or incorporated into a preparation **with the fire off**.
- Loses its organoleptic properties when cooked for more than 2 minutes.



Planctoplus

powder

 50 g 38954  24 u



Allergens:

Ingredients:   Traces: 



Easyplancton

powder

 50 g 38597  24 u



Allergens:

Ingredients:   Traces: 



Planctopure

powder

 50 g 38955  24 u



Allergens:

Ingredients:  Traces: 



Dehydrated Chlorella seaweed

powder

 300 g 38464  6 u



Allergens:

Ingredients: — Traces: 




Seaweed

Dehydrated in powder

 300 g 38963  12 u





Allergens:

Ingredients: — Traces:   



Prawn

extract in powder

 40 g 39342  24 u



Allergens:

Ingredients:  Traces:      



Anchovy

in powder

 300 g 38476  6 u



Allergens:

Ingredients:  Traces: 



Oyster meat

Freeze-dried in powder

 250 g 38868  12 u



Allergens:

Ingredients:  Traces:     



Mussel meat

Freeze-dried in powder

 250 g 38840  12 u



Allergens:

Ingredients:  Traces:     



FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS

SEA



Seawater

powder

250 g 38448 6 u



Allergens: Ingredients: — Traces:

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.



Sea umami

flavour of sea in powder

250 g 39065 6 u

2,5 kg 37769* 2 u



Allergens:

Ingredients:

Traces:

Dose: 40-50 g/kg



Dehydrated Spirulina

Dehydrated in powder

300 g 39031 6 u



Allergens:

Ingredients: —

Traces:



Cuttlefish ink

Freeze-dried in powder

70 g 38241 6 u

300 g 39045 6 u



Allergens:

Ingredients:

Traces:

Cook the product at 90/100 °C





FLAVOURS IN POWDER
FREEZE-DRIED
& EXTRACTS



FLAVOURS IN POWDER

WINE AND VINEGAR



Cabernet type wine

200 g 39081 6 u



Allergens: Ingredients: 502 Traces: 100



Apple vinegar

200 g 39466 6 u



Allergens: Ingredients: — Traces: 100



Balsamic vinegar

250 g 39467 6 u



Allergens: Ingredients: 502 Traces: 100



Dulce de leche

powder

500 g 37730 6 u

10 kg 39299*



Allergens: Ingredients: 100



SMOKE



Smoke

aroma powder

500 g 39006 6 u

10 kg 37666*



No allergens



Beech smoke

aroma powder

500 g 38478 6 u



No allergens



Grilled

natural aroma powder

400 g 38479 6 u



No allergens

Smoke notes

Smoked sweet red pepper

250 g 38935 6 u



No allergens



Smoked spicy red pepper

250 g 38939 6 u



No allergens





FLAVOURS
& ESSENCES



NATURAL HYDROSOLUBLE ESSENCES

Glycerin-based natural 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...

NUTS



Bitter almond

natural aroma

7 g 38243
50 g 38242
1 kg 36998*



No allergens



Roasted hazelnut

natural aroma

7 g 38246
50 g 38247
1 kg 37000*



Allergens:

Ingredients:



Pistachio

natural aroma

7 g 38277
50 g 38276
1 kg 37014*



Allergens:

Ingredients:



FLOWERS



Orange blossom

natural aroma

7 g 38403
50 g 38402
1 kg 37064*



Allergens:

Ingredients: – Traces:



Jasmine

natural aroma

7 g 38401
50 g 38400
1 kg 37063*



Allergens:

Ingredients: –
Traces:



Lavender

natural aroma

7 g 38395
50 g 38397
1 kg 38396*



No allergens



Floral scent violet type

natural aroma

7 g 38349
50 g 38348
1 kg 37044*



No allergens

FLORAL WATERS



Elderflower

natural aroma

7 g 39017
50 g 38423
1 kg 37074*



No allergens



Damask rose

natural aroma

7 g 38407
50 g 38406
1 kg 37066*



No allergens



Bio rose water

aromatic natural water

100 g 37946 10 u
1 kg 36874* 15 u



No allergens



Orange blossom water

aromatic natural water

100 g 37945 10 u
1 kg 36873*



No allergens



HERBS



Garden mint

natural aroma

7 g 38339
50 g 38323
1 kg 37033*



No allergens



Sweet mint

natural aroma

7 g 38372
50 g 38371
1 kg 37052*



No allergens



Green mint

natural aroma

7 g 38376
50 g 38375
1 kg 37054*



No allergens



Glacial mint

natural aroma

7 g 38370
50 g 38369
1 kg 37051*



No allergens



Basil

natural aroma

7 g 38362
50 g 38363
1 kg 37049*



No allergens



Dill

natural aroma

7 g 38360
50 g 38361
1 kg 37048*



Allergens:

Ingredients: —

Traces:



Thyme

natural aroma

7 g 38387
50 g 38388
1 kg 37058*



No allergens



Lemon grass

natural aroma

7 g 38367
50 g 38368
1 kg 37050*



Allergens:

Ingredients: —

Traces:

SPICES



Rosemary

natural aroma

7 g 38385
50 g 38386
1 kg 37057*



No allergens



Lemon verbena

natural aroma

7 g 38365
50 g 38364
1 kg 38366*



Allergens:

Ingredients: —

Traces:



Cinnamon

natural aroma

7 g 38321
50 g 38322
1 kg 37032*



No allergens



Saffron

natural aroma

7 g 38356
50 g 38357
1 kg 37046*



Allergens:

Ingredients: — Traces:

*Check availability

NATURAL HYDROSOLUBLE ESSENCES SPICES



Chilli

natural aroma

7 g 38354
50 g 38355
1 kg 37168*



No allergens



Tonka bean

natural aroma

7 g 38359
50 g 38358
1 kg 37047*



No allergens

According to EU recommendations do not exceed recommended dose 0.2 g/kg
Not for sale in the USA.



Pure Madagascar vanilla extract

gourmet type

natural aroma

7 g 38352
50 g 38353



No allergens

Dose: 8 g/kg



VEGETABLES



Cucumber

natural aroma

7 g 38320
50 g 38336
1 kg 37040*



No allergens



Carrot (sand)

natural aroma

7 g 38392
50 g 38391
1 kg 37060*



No allergens



Rhubarb

natural aroma

7 g 38393
50 g 38394
1 kg 37061*



No allergens



Fried garlic

natural aroma

7 g 38337
50 g 38454
1 kg 37041*



No allergens

FRUITS



Sweet orange

natural aroma

7 g 38280
50 g 38281
1 kg 37016*



No allergens



Bitter orange

natural aroma

7 g 38284
50 g 38285
1 kg 37018*



No allergens



Grapefruit

natural aroma

7 g 38286
50 g 38287
1 kg 37019*



No allergens



Mandarin

natural aroma

7 g 38283
50 g 38282
1 kg 37017*



No allergens

Aroma dose:**2 g/kg** 2 g = 70 drops aprox.***Natural aroma dose:****0,2 g/kg** 0,2 g = 6 drops aprox.*

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

NATURAL HYDROSOLUBLE ESSENCES FRUITS

**Lemon peel**

natural aroma

7 g 38279
50 g 38278
1 kg 37015*

**No allergens****Lime**

natural aroma

7 g 38272
50 g 38273
1 kg 37012*

**No allergens****Yuzu**

natural aroma

7 g 38293
50 g 38294
1 kg 37797*

**Allergens:**

Ingredients: –

Traces:

**Kaffir lime**

natural aroma

7 g 38298
50 g 38299
1 kg 37023*

**No allergens****Bergamot**

natural aroma

7 g 38288
50 g 38289
1 kg 37020*

**No allergens****Golden apple**

natural aroma

7 g 38786
50 g 38261
1 kg 37006*

**No allergens****Pear**

natural aroma

7 g 38265
50 g 38264
1 kg 37008*

**No allergens****Cherry**

natural aroma

7 g 38350
50 g 38351
1 kg 37045*

**No allergens****Banana**

natural aroma

7 g 38346
50 g 38961
1 kg 38345*

**No allergens****Coconut**

natural aroma

7 g 38251
50 g 38252
1 kg 37001*

**No allergens****Ripe strawberry**

natural aroma

7 g 38341
50 g 38653
1 kg 38652*

**No allergens****Wild strawberry**

natural aroma

7 g 38342
50 g 38344
1 kg 38343*

**No allergens**



FLAVOURS
& ESSENCES

Aroma dose:
2 g/kg 2 g = 70 drops aprox.*

Natural aroma dose:
0,2 g/kg 0,2 g = 6 drops aprox.*

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

NATURAL HYDROSOLUBLE ESSENCES FRUITS



Fig

natural aroma

7 g 38297
50 g 38296
1 kg 38295*



No allergens



Raspberry

natural aroma

7 g 38255
50 g 38256
1 kg 37003*



No allergens



Pineapple

natural aroma

7 g 38340
50 g 38947



No allergens



Butter

natural aroma

7 g 38302
50 g 38303
1 kg 37024*



Allergens:

Ingredients:

NATURAL HYDROSOLUBLE ESSENCES TREES AND LANDSCAPE



Oak

natural aroma

7 g 38429
50 g 38430



No allergens



Mediterranean forest

natural aroma

7 g 38436
50 g 38435
1 kg 37078*



Allergens:

Ingredients: — Traces:



Eucalyptus

natural aroma

7 g 38424
50 g 38425
1 kg 38426*



No allergens



Mediterranean pine

natural aroma

7 g 38428
50 g 38427
1 kg 37075*



Allergens:

Ingredients: — Traces:

ROOTS



Liquorice

natural aroma

7 g 38415
50 g 38416
1 kg 37071*



No allergens



Ginger

natural aroma

7 g 38418
50 g 38417
1 kg 37072*



No allergens

ALCOHOLS



Gin

natural aroma

7 g 38306
50 g 38307
1 kg 37026*



No allergens



Rum

natural aroma

7 g 38310
50 g 38311
1 kg 37660*



No allergens

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...

SWEETS



Honey
aroma

7 g 38334
50 g 38335
1 kg 37039*



No allergens



Caramel
aroma

7 g 38244
50 g 38245
1 kg 36999*



No allergens



Toffee
aroma

7 g 38373
50 g 38374
1 kg 37053*



No allergens



Chestnut
aroma

7 g 38292
50 g 38291
1 kg 37022*



No allergens

COCOA



White chocolate
aroma

7 g 38545
50 g 38412
1 kg 37069*



No allergens



Bitter chocolate
aroma

7 g 38399
50 g 38398
1 kg 37062*



No allergens

FLOWERS



Violet
aroma

7 g 38405
50 g 38404
1 kg 37065*



No allergens



Rose
aroma

7 g 38347
50 g 39001
1 kg 37661*



No allergens

VEGETABLES



Ripe tomato
aroma

7 g 38389
50 g 38390
1 kg 37059*



No allergens

SEEDS



Mustard
aroma

7 g 38308
50 g 38309
1 kg 37027*



Allergens: Ingredients: 

BREAD



Bread crust
aroma

7 g 38419
50 g 38420
1 kg 38587*



No allergens



HYDROSOLUBLE ESSENCES FRUITS



Blackcurrant

aroma

7 g 38439
50 g 38290
1 kg 37021*



No allergens



Green apple

aroma

7 g 38269
50 g 38268
1 kg 37010*



No allergens



Cooked apple

aroma

7 g 38250
50 g 38248
1 kg 38249*



No allergens



Watermelon

aroma

7 g 38259
50 g 38260
1 kg 37005*



No allergens



Lychee

aroma

7 g 38254
50 g 38253
1 kg 37002*



No allergens



Apricot

aroma

7 g 38275
50 g 38274
1 kg 37013*



No allergens



Amarena

aroma

7 g 38266
50 g 38267
1 kg 37009*



No allergens



Peach

aroma

7 g 38258
50 g 38257
1 kg 37004*



No allergens



Ripe mango

aroma

7 g 38438
50 g 38437
1 kg 37079*



No allergens



Passion fruit

aroma

7 g 38263
50 g 38262
1 kg 37007*



No allergens



Aroma dose:**2 g/kg** 2 g = 70 drops aprox.***Natural aroma dose:****0,2 g/kg** 0,2 g = 6 drops aprox.*

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

HYDROSOLUBLE ESSENCES TREES AND LANDSCAPE

**Moss**

aroma

7 g 38434
50 g 38433
1 kg 37077*



No allergens

**Moist soil**

aroma

7 g 38432
50 g 38431
1 kg 37076*



No allergens

SMOKE

**Fatty smoke**

aroma

7 g 38332
50 g 38333
1 kg 37038*



No allergens

COFFEE

**Espresso coffee**

aroma

7 g 38271
50 g 38270
1 kg 37011*



No allergens

MUSHROOMS AND YEAST

**Black truffle**

aroma

7 g 38414
50 g 38413
1 kg 37070*



No allergens

**White truffle**

aroma

7 g 38411
50 g 38410
1 kg 37068*



No allergens


**Boletus (boletus edulis)**

aroma

7 g 38409
50 g 38408
1 kg 37067*



Allergens:

Ingredients: **Mediterranean yogurt**

aroma

7 g 38301
50 g 38300
1 kg 37794*



No allergens

SEA

**Lobster**

aroma

7 g 38328
50 g 38329
1 kg 37036*



No allergens


**Sea urchin**

aroma

7 g 38330
50 g 38331
1 kg 37037*



Allergens:


Ingredients: **Prawn head**

aroma

7 g 38327
50 g 38326
1 kg 37035*



Allergens:

Ingredients: 

*Check availability

HYDROSOLUBLE ESSENCES MEAT



Smoked bacon

aroma

7 g 38318
50 g 38319
1 kg 37031*



No allergens



Iberian ham

aroma

7 g 38338
50 g 38740
1 kg 37042*



No allergens



Foie gras

aroma

7 g 38325
50 g 38324
1 kg 37034*



No allergens



Fried fat

aroma

1 kg 48120



No allergens

FICTION



Cola

aroma

7 g 38313
50 g 38312
1 kg 37028*



No allergens



Cookie

aroma

7 g 38422
50 g 38421
1 kg 37073*



Allergens:

Ingredients: 



ALCOHOLS



Cotton candy

aroma

7 g 38317
50 g 38316
1 kg 37030*



No allergens



Chewing gum

aroma

7 g 38314
50 g 38315
1 kg 37029*



No allergens





Whisky

aroma

7 g 38304
50 g 38305
1 kg 37025*



Allergens:

Ingredients:  



PX type sweet wine

aroma

1 kg 39263*



No allergens

NATURAL LIPOSOLUBLE ESSENCES

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

HERBS



Basil

liposoluble natural aroma

50 g 38381
1 kg 38457*



No allergens



Rosemary

liposoluble natural aroma

50 g 38384
1 kg 38383*



No allergens

MUSHROOMS



White truffle

liposoluble natural aroma

7 g 38377
50 g 38378
1 kg 37055*



No allergens



Black truffle

liposoluble natural aroma

7 g 38380
50 g 38379
1 kg 37056*



No allergens

FRUITS



Sweet orange

liposoluble natural aroma

50 g 38843
1 kg 38842*



No allergens



Lemon

liposoluble natural aroma

7 g 38382
50 g 38762
1 kg 38761*



No allergens

Aroma dose:
2 g/kg 2 g = 70 drops aprox.*

Natural aroma dose:
0,2 g/kg 0,2 g = 6 drops aprox.*

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





FLAVOURS
& ESSENCES

THE ALPHABET OF FLAVOURS BOX

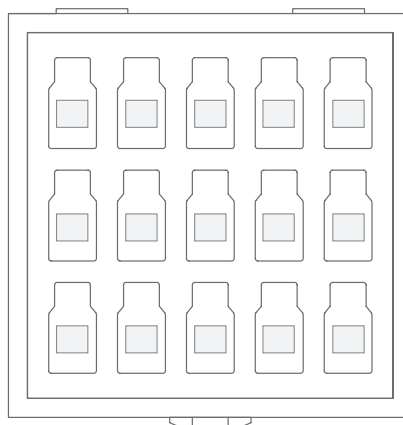
Customize your
box with... **15**
or **40** essences



Customized box 15

15 essences
34860

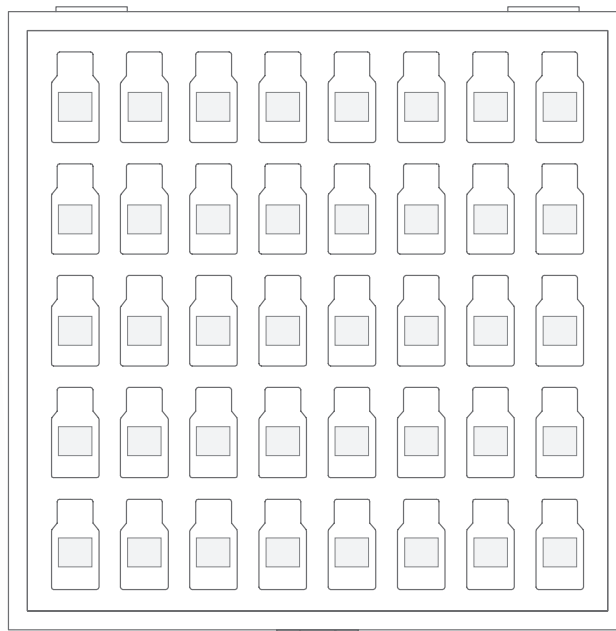
1 box



Customized box 40

40 essences
34864

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.

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.

Losa

FOOD
COLOUR

clean
label

NATURAL
COLOUR



FOOD COLOUR

clean label

NATURAL COLOURING IN POWDER

SPONGE CAKE

CROISSANT

MERINGUE

MACARON

Red

powder

200 g 37899 6 u

2,5 kg 36852* 2 u



No allergens



30 g/kg + 2 g/kg acid



4 g/kg



4 g/kg



30 g/kg + 8 g/kg acid

Cherry red

powder

300 g 38629 6 u

3 kg 37261* 2 u



No allergens



24 g/kg + 2 g/kg acid



10 g/kg



10 g/kg



12 g/kg

Beetroot red

powder

300 g 38630 6 u

3 kg 37262* 2 u



No allergens



40 g/kg



20 g/kg



40 g/kg



36 g/kg

Blue

powder

200 g 37897 6 u

2,5 kg 36850* 2 u



No allergens



30 g/kg



30 g/kg



30 g/kg



44 g/kg

Green

powder

200 g 37900 6 u

2,5 kg 36853* 2 u



No allergens



30 g/kg



50 g/kg



30 g/kg



52 g/kg

Natural colour extracted from fruit and vegetable juice, submitted to a concentration, evaporation and filtration process. They are considered ingredients; not additives and they do not have a dosage limit.

FOOD COLOUR

clean label

ROYAL ICING

JELLY

COUVERTURE

COCOA BUTTER

ICE CREAM

CUSTARD

PASTA



34 g/kg



30 g/kg



25 g/kg



8 g/kg



4 g/kg + 5 g/kg acid



30 g/kg + 10 g/kg acid



40 g/kg + 5 g/kg acid



16 g/kg



16 g/kg



40 g/kg



60 g/kg



5 g/kg + 5 g/kg acid



15 g/kg + 5 g/kg acid



30 g/kg + 5 g/kg acid



35 g/kg



35 g/kg



16 g/kg



100 g/kg



30 g/kg



40 g/kg



50 g/kg



20 g/kg



30 g/kg



50 g/kg



35 g/kg



50 g/kg



20 g/kg



40 g/kg



35 g/kg



25 g/kg



25 g/kg



10 g/kg



30 g/kg



40 g/kg



40 g/kg

FOOD COLOUR

clean label

NATURAL COLOURING IN POWDER

SPONGE CAKE

CROISSANT

MERINGUE

MACARON

Yellow

powder

200 g 37896 6 u

2,5 kg 36849* 2 u



No allergens



24 g/kg



24 g/kg



24 g/kg



15 g/kg

Violet

powder

200 g 38626 6 u

2,5 kg 37259* 2 u



No allergens



20 g/kg



60 g/kg



20 g/kg



15 g/kg

Brown

powder

200 g 38627 6 u

2,5 kg 37260* 2 u



No allergens



40 gr / kg



30 g/kg



40 g/kg



15 g/kg

Pink

powder

200 g 38628 6 u

2,5 kg 37263* 2 u



No allergens



30 g/kg



g/kg



30 g/kg



0,2 g/kg

Orange

powder

300 g 37898 6 u

3 kg 36851* 2 u



No allergens



20 g/kg



50 g/kg



20 g/kg



10 g/kg

FOOD COLOUR

clean label

ROYAL ICING

JELLY

COUVERTURE

COCOA BUTTER

ICE CREAM

CUSTARD

PASTA



20 g/kg



15 g/kg



25 g/kg



24 g/kg



24 g/kg



24 g/kg



24 g/kg



15 g/kg



20 g/kg



90 g/kg



24 g/kg



24 g/kg



24 g/kg



24 g/kg



35 g/kg



30 g/kg



60 g/kg



80 g/kg



24 g/kg



24 g/kg



24 g/kg



10 g/kg



20 g/kg



2 g/kg



24 g/kg



24 g/kg



24 g/kg



24 g/kg



20 g/kg



10 g/kg



15 g/kg



60 g/kg



24 g/kg



24 g/kg



24 g/kg

NATURAL COLOUR

NATURAL HYDROSOLUBLE COLOURING IN POWDER

SPONGE CAKE

CROISSANT

MERINGUE

MACARON

Black

natural powder

20 g 37883

200 g 39266*



No allergens



Violet

natural powder

50 g 38563

400 g 37198*



No allergens



Brown

natural powder

80 g 38570

700 g 39273



Allergens: Ingredients:



Pale brown

natural powder

60 g 38561*

700 g 38555*



No allergens



Burgundy red

natural powder

50 g 37849

600 g 36821*



Allergens: Ingredients:



Cherry red

natural powder

40 g 38578



No allergens



Natural origin colourings produced from food by selective extraction, in some cases through organic solvents. They are considered additives and they are used in specific doses according to legislation.

NATURAL COLOUR

ROYAL ICING	JELLY	ICE CREAM	CUSTARD	PASTA
				
				
				
				
				
				

NATURAL COLOUR

NATURAL HYDROSOLUBLE COLOURING IN POWDER

SPONGE CAKE

CROISSANT

MERINGUE

MACARON



Pink

natural powder

70 g 38580

700 g 38581*



No allergens



Hibiscus red

natural powder

50 g 38560



No allergens



Beetroot

natural powder

60 g 38577

700 g 38576*



No allergens



Lemon yellow

natural powder

60 g 38557

700 g 37852*



No allergens



Turmeric yellow

natural powder

60 g 38556

10 kg 39275



No allergens



Carotene orange

natural powder

70 g 38564

700 g 38565*



No allergens



NATURAL COLOUR

ROYAL ICING

JELLY

ICE CREAM

CUSTARD

PASTA



Indicative colour intensity. Dosage subject to current legislation.

NATURAL COLOUR

NATURAL HYDROSOLUBLE COLOURING IN POWDER

SPONGE CAKE

CROISSANT

MERINGUE

MACARON



Skin orange

natural powder

70 g 38569*



No allergens



Paprika orange

natural powder

60 g 38566

600 g 38567*



No allergens



Mint green

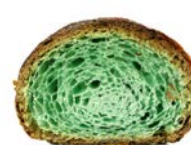
natural powder

50 g 38582

500 g 38583*



No allergens



Olive green

natural powder

70 g 38584

1 kg 39274



No allergens



White

natural powder

30 g 38558

400 g 38559*



No allergens



NATURAL COLOUR

ROYAL ICING

JELLY

ICE CREAM

CUSTARD

PASTA



NATURAL COLOUR

METALLIC COLOURING



Bronze

powder

400 g 39501*



No allergens

Dose: ≤500 mg/kg



Red

powder

30 g 39431



No allergens

Dose: ≤500 mg/kg

HYDROSOLUBLE COLOURING

MOVING COLOURS



Red cabbage moving

liquid

100 g 38037



No allergens

Dose: 0,5-2 g/kg



Caramelina

1,5 kg 37154



Allergens: Ingredients:

Dose: 40-50g/kg

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

NATURAL LIPOSOLUBLE LIQUID COLOURING

NATURAL COLOUR



Egg yellow

natural liquid

100 g 37993



No allergens

Dose: 0,5-1%



Beetroot

natural liquid

100 g 37999



No allergens

Dose: 0,5-1%



Carotene orange

natural liquid

100 g 37994



No allergens

Dose: 0,5-1%



Turmeric

natural liquid

100 g 37997



No allergens

Dose: 0,5-1%



Paprika

natural liquid

100 g 37998



No allergens

Dose: 0,5-1%



Chlorophyll

natural liquid

100 g 37996



No allergens

Dose: 0,5-1%



Carmine

natural liquid

100 g 37995



No allergens

Dose: 0,5-1%



SYNTHETIC HYDROSOLUBLE COLOURING IN POWDER

SPONGE CAKE

CROISSANT

MERINGUE

MACARON

Black

powder

750 g 38571* 6 u



No allergens

Violet

powder

70 g 39428



No allergens

Blue

powder

70 g 39428

1 kg 37195* 6 u



No allergens

Turquoise

powder

60 g 39440

1 kg 37202* 6 u



No allergens

Brown

powder

50 g 39437

1 kg 37197* 6 u



No allergens

Burgundy

powder

70 g 39433

1 kg 37196* 6 u



No allergens

Red

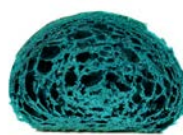
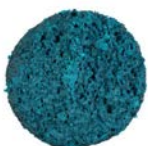
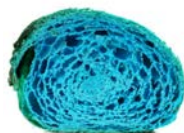
powder

70 g 39426

1 kg 37201* 6 u



No allergens



Colourings produced with salts from mineral source or by chemical synthesis. It is needed a low concentration to provide the desired colour, they have a long-time stability and they are also stable in different environments. They are considered additives and they are used in specific doses according to legislation.



ROYAL ICING

JELLY

ICE CREAM

CUSTARD

PASTA



Indicative colour intensity. Dosage subject to current legislation.



SYNTHETIC HYDROSOLUBLE COLOURING IN POWDER

SPONGE CAKE

CROISSANT

MERINGUE

MACARON

Orange

powder

70 g 39436
1 kg 37200* 6 u



No allergens

Brilliant orange

powder

70 g 39438
1 kg 37199* 6 u



No allergens

Egg yellow

powder

50 g 39434
1 kg 37193* 6 u



No allergens

Lemon yellow

powder

70 g 39439
1 kg 37194* 6 u



No allergens

Olive green

powder

70 g 39441
1 kg 37203* 6 u



No allergens

Kiwi green

powder

70 g 39427
1 kg 37204* 6 u



No allergens

Mint green

powder

70 g 39430
1 kg 37205* 6 u



No allergens



ROYAL ICING

JELLY

ICE CREAM

CUSTARD

PASTA





SYNTHETIC COLOUR

SYNTHETIC LIPOSOLUBLE COLOURING IN POWDER (LAC)

COUVERTURE

COCOA BUTTER



Orange

powder

- 30 g 39450
- 200 g 39456



No allergens



Yellow

powder

- 20 g 39446
- 100 g 39452
- 250 g 39459*



No allergens



Green

powder

- 20 g 39443
- 120 g 39451



No allergens



Brown

powder

- 20 g 39453
- 120 g 39457*



No allergens



Red

powder

- 20 g 39442
- 120 g 39447



No allergens





COUVERTURE

COCOA BUTTER



Burgundy

powder

- 30 g 39454
- 150 g 39458



No allergens



Blue

powder

- 20 g 39449
- 150 g 39455



No allergens



Black

powder

- 20 g 39445
- 120 g 39596



No allergens



White

powder

- 60 g 39444
- 300 g 39448



No allergens





SYNTHETIC COLOUR

METALLIC COLOURING



Gold

powder

400 g 39500*



No allergens

Dose: 0,1-0,2 g/kg



White silver

powder

400 g 39499*



No allergens

Dose: ≤500 mg/kg



Blue silver

powder

40 g 39432



No allergens

Dose: ≤500 mg/kg

Approximated colour result.

FLUORESCENT COLOURING



Glow

powder

50 g 39435



No allergens

Dose: 1-2 g/L





DEEP FRIED
TEXTURES



TEMPURAS



Wheat tempura

500 g 39044 6 u



Properties: Mix flour and impeller.
Elaborations: The crispiest of all.

Allergens: Ingredients:
Traces:



Protempura

300 g 38986 6 u
1,3 kg 37653 2 u



Properties: Wheat bran and flour.
Elaborations: For crispier batters.

Allergens: Ingredients:
Traces:



Orient tempura

500 g 38867 6 u
2,25 kg 37496 2 u



Properties: Wheat, corn and yeast.
Elaborations: Tempura with yolk.

Allergens: Ingredients:
Traces:



Soft tempura

500 g 39027 6 u



Properties: Wheat, corn, egg and yeast.
Elaborations: Batter "Romana" type.

Allergens: Ingredients:
Traces:



Chickpea flour

500 g 38723 6 u



Properties: Chickpea flour.
Elaborations: -
Allergens: No allergens



Frito andaluz

500 g 38660 6 u



Properties: Flour mix.
Chickpea flour base.
Elaborations: Batter Andalusian type, ideal for fish and squid.

Allergens: Ingredients:
Traces:



Dose:
Rate of 20-30% of flour weight (max. 40%)

Procrunx

2,5 kg 37639 2 u



Properties: Wheat dextrin. Very crispy tempura.
Holds crispness long after fried.

Use: Mix with the flour.
Elaborations: Tempura, batters or meringue.

Allergens: Ingredients:
Traces:



AIR BAG




Pork air bag

flour

600 g 38451 6 u
3 kg 37087* 2 u



Allergens:

Ingredients: – Traces: 



Pork air bag

grainy

750 g 38452 6 u
3,25 kg 37088* 2 u



Allergens:

Ingredients: – Traces: 




Wheat air bag

grainy

750 g 38453 6 u



Allergens:

Ingredients:  Traces: 



Potato air bag

grainy

750 g 38449 6 u



Allergens:

Ingredients:  Traces: 



Potato air bag

flour

650 g 38450 6 u



Allergens:

Ingredients:  Traces: 



Free air bag

powder

400 g 38641 6 u



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.

Allergens:

Ingredients:  Traces: 

Dose:
200 g/L





DEEP FRIED
TEXTURES

FRY GLUE



Fry glue

500 g	38667	6 u
3 kg	37290	2 u



 **Dose:**
300 g/kg


Properties: Mix of starch 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. Let it stand for 5 minutes before use it.

Application: Coat ingredients with this powder before coating in batter.

Observations: White powder.

Elaborations: Croquettes and other coatings in batter, where the inside can well be liquid.

Allergens: Ingredients: – Traces: 



RICE AIR BAG



Puffed rice

200 g	38481	6 u
800 g	38482	2 u



Allergens:

Ingredients:  Traces:    



PANKO · BREAD FOR FRYING







DEEP FRIED
TEXTURES



WHEAT PANKO



Wheat Panko flakes

	200 g	38875		12 u
	1 kg	39337		
	5 kg	37506*		



Allergens: Ingredients:   Traces:   



Wheat Thin Panko

	1 kg	39340*
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Allergens:
Ingredients:  Traces:    



Granulated wheat Panko

	200 g	39592		6 u
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Allergens:
Ingredients:  Traces:    



CORN PANKO



Corn flake

	450 g	39277		6 u
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Allergens:
Ingredients:  Traces:    



OAT PANKO



Panko oat flake

	1 kg	39591*
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Allergens:
Ingredients:  Traces:    


PANKO · BREAD FOR FRYING



POTATO PANKO



Potato panko flakes


 1 kg 39338



Allergens: Ingredients: 



Square potato

 350 g 39341*



No allergens



Potato Panko crumb

 1 kg 39590*



Allergens: Ingredients: – Traces:    



Potato Panko strips

 1 kg 39339*



Allergens:

Ingredients: 

Traces:       



Losa

TECHNICAL
SUGARS





TECHNICAL SUGARS AND SWEETENERS



Icing sugar powder

SP 96%

750 g 38489 6 u

25 kg 34354



No allergens

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



Anti-humidity icing sugar powder

750 g 38491 6 u

10 kg 34355



No allergens

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



Palatinose powder

Solids 95% / AFP 100% / SP 33%

900 g 38869 6 u



No allergens

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



Lactose powder

Solids 100% / AFP 100% / SP 16%

750 g 38750 6 u



Allergens: Ingredients:

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



Fructose powder

Solids 100% / AFP 190% / SP 144%

1 kg 37279 6 u

15 kg 37280*



No allergens

100% fructose, derived from high fructose
corn syrup.
Sweetener common in diet cake-making
and foods for athletes.



Maltodextrin

Solids 95% / AFP 23% / SP 15%

900 g 38771 6 u

10 kg 39282*



No allergens

ANALYTICAL TABLE OF SUGARS






	Solids	AFP	SP	BRIX
SUGARS				
Sugar (sucrose)	100%	100%	100%	x
Dextrose	92%	172%	74%	x
Glucose powder 33 DE	94%	56%	24%	x
Fructose	100%	190%	144%	x
Lactose	100%	100%	16%	x
Isomalt	95%	99%	50%	x
Trehalose	95%	100%	45%	x
Palatinose	95%	100%	33%	x
Maltodextrin	95%	23%	15%	x
POLYOLS				
Sorbitol	100%	190%	60%	x
Maltitol	100%	99%	80%	x
Mannitol	100%	188%	60%	x
Lactitol	95%	99%	30%	x
Erythritol (Fresh)	100%	280%	70%	x
Xylitol	98%	224%	100 %	x
LIQUID SUGAR				
Liquid glucose 40 DE	80%	76%	45%	77,4%
Liquid glucose 60 DE	82%	114%	67,5%	82%
Inverted sugar	70%	190%	125%	72%
Cremsucre	72%	190%	110%	80%
Honey	80%	190%	130%	78%
Liquid sorbitol	70%	133%	42%	67%
Sugar fruit	ND	ND	125%	80%

Bulking agent to increase the volume of
solids. In the preparation without substanti-
ally changing the organoleptic elements.
Add to a cold or hot preparation with no
need for prior hydration.
Low texturing capacity, very good solu-
bility in cold.
Partial or full substitute for sucrose in
recipes where it is normally used.



Isomalt powder

Solids 95% / AFP 99% / SP 50%

	900 g	39463		6 u
	4,5 kg	37377		2 u
	20 kg	37376*		








No allergens

100% isomalt, derived from sucrose. It can be substituted with sucrose in a 1:1 ratio, without changing the physical features of the final product. It has half the calories of sucrose. Stable at high temperatures without browning (150 °C). Sweets and pastry preparations.



Dextrose powder

Solids 92% / AFP 172% / SP 74%

	650 g	39462		6 u
	3 kg	37225		2 u
	25 kg	34361		



No allergens

100% Dextrose. Production of sweets and ice cream.



Trehalose powder

Solids 95% / AFP 100% / SP 45%

	700 g	39054		6 u
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No allergens

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.



Glucose powder 33 DE

Solids 94% / AFP 56% / SP 24%

	500 g	39464		6 u
	3 kg	37311		2 u



No allergens

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 g of powdered glucose substitutes 100 g of liquid glucose.



Fondant sugar powder

Solids 100% / SP 90%

	500 g	38486		6 u
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Allergens:

Ingredients:  Traces: 

Product ready for use on fine decorations and extensive cake work. It contains vegetable protein alone, it is shiny white, very elastic and is perfect for very refined decorations, thanks to its selected ingredients. Add 1kg of fondant sugar powder to 140g of cold water and mix in a mixer at top speed for 2 minutes, then decorate using an icing bag or a spatula.



Sugar substitute

Solids 95% / AFP 90% / SP 90%

	750 g	39035		6 u
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No allergens

A functional substitute for sugar made from soluble fibres and sweeteners. Its specific composition offers the ability to replace 100% of the sugar in any food weighing 1:1. It can also be used for fat reduction processes.

Advantages of the product vs sucrose: calorie reduction, high fibre content, fat replacement property, low glycemic index and no added sugar.

Applications: baked goods, pastry goods, chocolate, ice cream and sorbets, jams and dairy products.



Edulco (Sucralose) powder

SP 60000%

	50 g	39280		4 u
	2 kg	39281*		2 u



No allergens

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

SP 30000%

	40 g	39396		4 u
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No allergens

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



LIQUID AND PASTE TECHNICAL SUGARS



Fondant sugar paste

Solids 86% / SP 90% / 90° Brix

1.5 kg 37108 9 u



No allergens

A solid, thick, white-coloured mixture. It is mainly used to ice baked goods and pastries (puff pastry, biscuits, etc). It can also be used as an ingredient when seeking to obtain a non-grainy compound. Add as desired. The product can be heated up to 40°C in a bain-marie or microwave, to obtain a more fluid product. Indicated in the preparation of creamy fillings.



Liquid glucose 40 DE

Solids 80% / AFP 76% / SP 45%
77,4° Brix

1,5 kg 37305 6 u

7 kg 37308* 2 u

25 kg 37306*



Allergens: Ingredients: — Traces:

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.



Liquid glucose 60 DE

Solids 82% / AFP 114% / SP 67,5%
82° Brix

1,5 kg 37309 6 u

7 kg 39284*



No allergens

Liquid glucose syrup. Suitable for pastry and ice cream elaborations with high alcohol content. Improves the preservation of ganache. Replace part or all of the sugar or glucose in the recipe.



Fondant sugar paste

Solids 88% / SP 92% / 88,5° Brix

7 kg 37109



No allergens

A solid, thick, white-coloured mixture. It is mainly used to ice baked goods and pastries (puff pastry, biscuits, etc). It can also be used as an ingredient when seeking to obtain a non-grainy compound. Add as desired. The product can be heated up to 40°C in a bain-marie or microwave, to obtain a more fluid product. Indicated in the preparation of creamy fillings.



Cremsucre paste

Solids 72% / AFP 190% / SP 110%
80° Brix

7 kg 37821*



No allergens

Inverted sugar with a creamy texture made with a combination of fructose, dextrose and sucrose. It is a good moisturizer and will help you keep pastries, creams and ganache very tender. It will allow you to increase antifreeze power in ice-cream. Percentages of optimal sucrose replacement for each application:
Pastries 25-30% / sponge cakes and whipped doughs 15-20% / candies and tofes 5-10% / ice creams and sorbets 30-50% / nougat: replacement of honey partially or totally / marzipan 15-20% / truffles and creams 10-15%.







LIQUID AND PASTE TECHNICAL SUGARS



Liquid inverted sugar

Solids 70% / AFP 190% / SP 125%
72° Brix

	1,4 kg	37110		6 u
	7 kg	37111*		4 u






Allergens: Ingredients: – Traces: 

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

Solids 70% / AFP 133% / SP 42%
67° Brix

	1,3 kg	37714		6 u
	1,5 kg	39283*		






No allergens

At least 50% 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

Solids 80% / AFP 190% / SP 95%
80° Brix

	1,5 kg	37721		6 u
	7 kg	39279*		



No allergens

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



POLYOLS



Maltitol powder

Solids 100% / AFP 99% / SP 80%

750 g 38770 6 u
15 kg 37417*



No allergens

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.



Granulated sorbitol

Solids 100% / AFP 190% / SP 60%

750 g 39029 6 u
3,5 kg 37713 2 u



No allergens

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.



Mannitol powder

Solids 100% / AFP 188% / SP 60%

500 g 38783 6 u
3 kg 37429 2 u



No allergens

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.



Xylitol

Solids 98% / AFP 224% / SP 100%

750 g 39088 6 u



No allergens

A sweetener extracted mainly from the sap of the birch tree which provides a physical sensation of freshness when it comes into contact with the taste buds. Widely used in beverages, chewing gum and sugar-free sweets because of its refreshing and antibacterial properties.

It extols the flavour of preparations containing fruit.

Advantages: fresh taste, same sweetness as sugar, high anti crystallizing power, low in carbohydrates, antibacterial. Applications: gummy sweets, chewing gum and hard sweets, refreshing beverages, pastry goods in general, chocolate, ice creams and sorbets, jams and fruit sauces.



Fresh powder

Solids 100% / AFP 280% / SP 70%

500 g 38655 6 u
3 kg 37277* 2 u



No allergens

100% Erythritol, 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.



Lactitol powder

Solids 95% / AFP 99% / SP 30%

1 kg 37391 6 u



Allergens: Ingredients:

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







FIBRES



NATURAL INGREDIENT

Inulin Hot

Inulin 100% derived from chicory root

	500 g	39460		6 u
	3 kg	37372		2 u



 Dose:
50-200 g/kg

Properties: 95% solids / AFP = 5% / SP = 0%. This type of inulin has the highest level of texturising properties. It has a very high purity developed to improve the texture of a range of food applications giving it a fatty sensation in the mouth. Neutral flavour.

Use: Add to a liquid and stir vigorously, heat to between 50 and 70°C for better dispersion. Once added to the liquid, leave the mixture at 5°C for 2 hours until fully hydrated. Subsequently, it can be frozen without losing any of its properties.

Observations: Good texturising capacity providing a fatty sensation to the liquid to which it is added, achieving cremeaux with a cutting texture in high doses. Good solubility in hot temperatures (60°C). From 70°C, it starts to decompose and loses its texturising properties. Thermoreversible between 35 and 40°C. Prevents syneresis in defrosting.

Elaborations: Creams and cremeaux without fat. Reduction or substitution of the fatty part of mouse, oven baked goods, ice creams, creams and recipes in general.

Allergens: No allergens





FIBRES



NATURAL INGREDIENT

Inulin Cold

Inulin 100% derived from chicory root

	500 g	39461		6 u
	15 kg	37373*		



Properties: 95% solids / AFP = 6% / SP = 10% It is a native inulin that can be applied to a wide range of food products, as a partial substitution for fat and sugar and to provide fibre. Gentle sweet flavour.

Use: Add to a liquid in hot or cold. Once added to the liquid, leave the mixture at 5°C for 2 hours until fully hydrated. Subsequently, it can be frozen without losing any of its properties.

Observations: Average texturising capacity giving a fatty sensation to the liquid or preparation to which it is added. Good solubility in cold, meaning it can be added directly to preparations like meringues and beaten mixtures without prior hydration.

Elaborations: Creams and cremeaux without fat. Reduction or substitution of the fatty part in mousse, oven baked goods, ice creams, creams and recipes in general.

Allergens: No allergens

Dose:
50-100 g/L



NATURAL INGREDIENT

Polydextrose

Polydextrose 100% derived from glucose, in the presence of sorbitol and acid

	700 g	38962		6 u
	3,5 kg	37595		2 u



Properties: 95% solids / AFP = 100% / SP = 10%. Non-viscous soluble fibre. It is an additive with stabilising, thickening, moistening and volume-increasing properties. Soluble in water, neutral flavour and stable in extreme temperatures and pHs.

Use: Add to a cold or hot preparation with no need for prior hydration.

Observations: Very good solubility in cold temperatures. Average texturising capacities.

Elaborations: It is widely used in low calorie food and drinks. It provides body, volume and palatability to food and drinks, which reduces the sugar and fat content of food, thereby reducing the calorific content without affecting its organoleptic quality.

Allergens: No allergens

Dose:
qs

FIBRES



NATURAL INGREDIENT

Oligofruct

Oligofructose 100% extracted from chicory root

500 g 38863 6 u



- Properties:** Solids 97% / AFP 45% / SP 50%. It is a product highly soluble. Due to its high sweetness grade it is perfectly adequate to substitute sucrose.
- Use:** Integrate to any cold or hot elaboration without previous hydration.
- Observations:** Low texturizing capacities, very Good solubility in cold.
- Elaborations:** Partial or entire substitution of sucrose in any recipe.
- Allergens:** No allergens

Dose:
qs

ANALYTICAL FIBRE TABLE FOR FAT AND SUGAR SUBSTITUTION

	Solids	AFP	SP	Fat substitute	Sugar substitute
Inulin Hot	95%	5%	0%	●	●
Inulin Cold	95%	6%	10%	●	●
Polydextrose	95%	100%	10%	●	●
Oligofruct	97%	45%	50%	●	●



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.



Sosa

TEXTURES

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



What we usually call “texturizers” or “textures” 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, 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



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 for creating new recipes.



TEXTURIZERS CLASSIFICATION

181 EMULSIFIERS

Soy lecithin
Emulsifying paste
Sucro Emul
Naturfoam
Natur Emul
Liquid lecithin
Cream of tartar
Wax Concept
Glicemul
Milk protein concentrate
Glycerine

185 WHIPPING PROTEINS

Albuwhip
Potatowhip
Sojawhip

186 RAISING AGENT

Ammonium bicarbonate
Sodium bicarbonate
Baking Powder Std
Baking Powder Fast

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Bubble
Prosoufflé

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Clear Xanthan gum
Gelespessa (Xanthan gum)
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Ultratex 3
Glutinous rice starch
Corn starch
Potato starch
Tapioca starch
Gelcrem Hot
Gelcrem Cold
Gelcrem universal
Pro-puré
Arabic gum
Carob gum
Tara gum
Guar gum
Pomada
Promochi (Kuzu)
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Konjac gum

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Freeze veggie gel
Elastic
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Agar-agar pure
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Pro-pannacotta (Iota)
Gellan gum
Metilgel

Gelburger
Jaune pectin
Rapid set pectin
Medium rapid set pectin
Slow set pectin
Nappage X58 pectin
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Neutral concentrated nappage
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Instangel beef

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Procrema 100 hot
Procrema 100 cold
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Procrema sugar free hot
Procrema complete cold
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Prosorbet 5 neutral hot
Prosorbet 5 cold/hot Natur french
Prosorbet 5 cold/hot Natur
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Free mold soft
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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.



NATURAL INGREDIENT

Soy lecithin

Soy lecithin

400 g 38754 6 u
10 kg 37397*



Properties: Emulsifier, helps incorporation of air, in excess can modify 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: Ais / Ice creams.

Allergens: Ingredients:  Traces:     

Dose:
5-8 g/L



Emulsifying paste

Mix of Glicemul and Sucro Emul
on a water base

1 kg 38601 6 u



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...)

Allergens: Ingredients: — Traces: 

Dose:
8 g/kg

EMULSIFIERS



Sucro Emul

Product derived from the esterification between saccharose and fatty acids

500 g 39034 6 u



Properties: Emulsifier.

Use: Dissolve at 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.

Allergens: No allergens

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



NATURAL INGREDIENT

Naturfoam

Product made from Quillaia extract

400 g 39598 6 u



Properties: This product has emulsifying and aerating properties. It can be used to create foams using all kinds of liquid, as well as stable emulsions that combine water and 50% fat.

Use: Mix with a water base first as it is not soluble in fats. Once it has dispersed, aerate the liquid using an electric mixer or foam-maker (such as a 100% Chef Foam Kit). You can also use this water base with Naturfoam and add a second fat-based phase to create a stable emulsion.

Observations: Dissolves easily in any hot or cold water-based liquid. It also dissolves in alcohols. Works with liquids with a wide pH range.

Elaborations: Foams with hot or cold water-based liquids using alcohols and a wide range of acids.

Allergens: No allergens

 **Dose:**
0,2 %

Advantages of the product

- A natural aerating agent and emulsifier. ✓
- Helps to make foams with any liquid, including alcohols. ✓
- Helps to make warm foams. ✓
- Emulsifies and aerates mixtures with a water and fat phase.



NATURAL INGREDIENT

Natur Emul

Natural emulsifier made of citrus fibre

500 g 38850 6 u



Properties: Humectant, stabilising agent and emulsifier. Fat substitute. Enables a more or less stable union of aqueous and fatty phases.

Use: Mix in one of the two phases (water or fat) of the preparation and integrate into the other phase, mixing continuously until you get the right emulsion.

Application: Emulsions in general, cold and hot. Functionality with a high pH range.

Observations: Dispersible in fats or aqueous liquids. Helps to reduce fat content like egg yolk in different sweet and savoury preparations. Prevents syneresis in freezing.

Elaborations: Mayonnaise without egg, creams, ganaches, whipped doughs (sponges in general), fermented doughs (bread and derivatives), ice-creams and drinks.

Allergens: No allergens

 **Dose:**
0,5-2 %

Advantages of the product






- Natural and vegan emulsifier. ✓
- Emulsifies with a high pH range. ✓
- Cold and hot application below 100 °C. ✓
- Improves freezing, preventing syneresis. ✓
- Forms stable emulsions to give a more pleasant sensation on the palate. ✓



Liquid lecithin

 Dose:
5-8 g/L

Liquid lecithin

 1 kg	39422	 6 u
 5 kg	39420	 2 u
 200 kg	37398*	



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.

Allergens: Ingredients:  Traces:     



Cream of tartar

 Dose:
1 g/kg

Potassium bitartrate

 1 kg	37221	 6 u
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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.

Allergens: No allergens



NATURAL INGREDIENT

Wax Concept

 Dose:
0.5-3 g/100 g

Natural bees wax

 500 g	39087	 6 u
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Properties: Thickener and coating agent.

Use: Dissolve it in fat to 65°.

Observations: Drops of cream colour.

Allergens: No allergens

EMULSIFIERS



Glicemul

Emulsifier derived from fat

400 g 39497 6 u



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

Allergens: No allergens

Dose:
30-60 g/kg



NATURAL INGREDIENT

Milk protein concentrate

powder

300 g 38985 6 u



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.

Allergens: Ingredients:

Dose:
5-20 g/L



Glycerine

Vegetable glycerol

1,3 kg 37302 13 u
6 kg 39421* 2 u



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 / Truffles / Mousses

Allergens: No allergens

Dose:
5-10 g/kg anti-freezing agent

Dose:
2-3 g/kg emulsifier

SOLIDS	AFP	SP
20%	342%	75%

WHIPPING PROTEINS



Dose: 1-4% as an aining or emulsifying agent. Up to 8% as a coagulant agent.

Potatowhip

Deodorized potato protein powder.

400 g 38967
10 kg 39304*



Properties: Whipping and foaming effect. Emulsifying and coagulant capacity.

Use: Substitute of egg white or albumin due to its coagulant capacity. Suitable for vegan, ovo-vegetarian and ovo-lacto vegetarian diets.

Observations: It works both cold and hot.

Elaborations: Meringues, spongecakes, doughs, macarons, marshmallows, mousses, soufflé, foams...

Allergens: No allergens

Dose: 8-10 %



Albuwhip

Egg albumin powder

500 g 38461
15 kg 39303



Properties: Whipping, emulsifying and coagulant effect. Egg white substitute.

Use: Mix while cold in the liquid base with no fat content and disperse with strong agitation.

Application: Any kind of liquid.

Observations: High air retention capacity, up to 60%. Coagulant capacity from 57 °C. 25% higher whipping capacity and 5 times more stable than fresh egg white.

Elaborations: Meringues, spongecakes, doughs, macarons, marshmallows, mousses, soufflé, foams...

Allergens: Ingredients:



Sojawhip

Vegetal protein from hydrolyzed soybean, maltodextrin and xanthan gum.

300 g 39028
6 u



Properties: Whipping and foaming effect.

Use: May be used for both cold and hot applications.

Application: Any aqueous liquid, regardless of its pH.

Observations: Substitute of egg white or albumin due to its coagulant capacity. Suitable for vegan, ovo-vegetarian and ovo-lacto vegetarian diets.

Elaborations: Meringues, spongecakes, doughs, macarons, marshmallows, mousses, foams...

Allergens: Ingredients:



Dose: 1-5%

	ALBUWHIP	SOJAWHIP	POTATOWHIP
Dose	80-100 g/kg	10-50 g/kg	10-40 g/kg
Mousse	●	●	●
Merengue	●	●	●
Marshmallow	●	●	●
Coagulated	●	●	●
Foam	unstable	more stable than Albuwhip	●
Macaron	●	●	●
Sponge cake	●	●	●
Interaction with Xantana		●	
Soufflé	●	●	●
Observations		Strengthens emulsion in pâte à bombe	

RAISING AGENT



Ammonium bicarbonate

1 kg 37121 6 u



- 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.
Allergens: No allergens



Dose:
5-10 g/kg according to elaboration



Sodium bicarbonate

1 kg 37122 6 u



- 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.
Allergens: No allergens



Dose:
2-10 g/kg according to elaboration



Baking powder Std

Chemical raising agent.
Baking powder.

1 kg 37117 6 u




- Properties:** Increases dough volume during cooking. Enhances fluffiness.
Use: Mix with flour before mixing with the other ingredients of the formula.
Application: Any type of pastry dough, often added to omelettes to increase fluffiness.
Observations: White powder.
Elaborations: Spongecake, biscuits, cakes, omelettes.
Allergens: No allergens





Dose:
2-12 g/kg dough, depending on application



 **Dose:**
2-10 g/kg dough

Baking powder Fast

Chemical raising agent.
Chemical yeast.

 1 kg 37116  6 u



Properties: Quickly increases 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*.

Allergens: No allergens

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.



Proespuma Cold

Stabilizer for cold foams

 700 g 38976  6 u

 15 kg 37640*



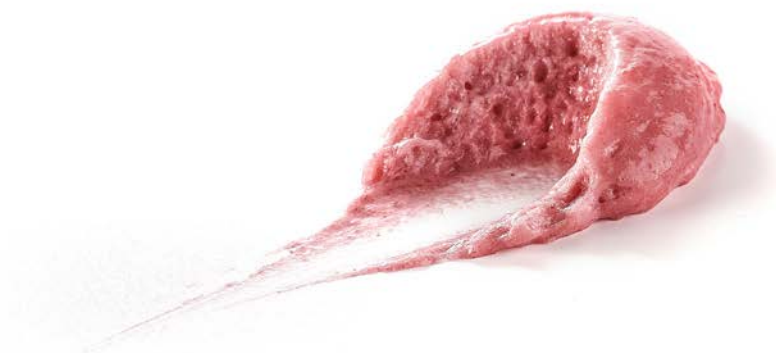
Properties: Foaming effect.

Use: Dissolve in cold.

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

Elaborations: Cold foams with siphon.

Allergens: Ingredients: 



*Check availability

AIRING AGENTS



Proespuma Hot

Stabilizer for hot foams

500 g 38973 6 u



- Properties:** Foaming effect, foam and emulsifier.
Use: Dissolve in desired preparation.
Application: Any kind of liquid or semi-liquid elaboration.
Observations: Heat between 50 °C and 70 °C.
Elaborations: Hot foams with siphon.

Allergens: Ingredients:

Dose:
50-100 g/kg



Bubble

Powdered preparation from egg whites and xanthan

500 g 38513 6 u



- Properties:** Base to make edible bubbles.
Use: Mix 23 g of preparation in 1 L 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.

Allergens: Ingredients:

Dose:
23 g/L



Prosoufflé

Powdered preparation from egg whites and xanthan

500 g 38984 6 u



- 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

Allergens: Ingredients:

Dose:
100 g/kg

NATURAL INGREDIENT

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.



NATURAL INGREDIENT

Pure Xanthan gum

Carbohydrate (bacterial fermentation of corn starch)

500 g 38696 6 u
3 kg 37317* 2 u



Properties: Thickening agent, emulsifier, suspensor.

Use: Dissolves in cold or hot, mix with an electric mixer.

Application: Any kind of liquid with water content higher than 80%.

Observations: Resistant to heat and freezing, thermo irreversible.

Elaborations: Sauces / Raw coulis / Fake vinaigrettes / Soups / Syrups

Allergens: No allergens

Dose:
2-5 g/kg



NATURAL INGREDIENT

Clear Xanthan gum

500 g 38694 6 u



Shares all the characteristics with xanthan gum but presents an increased transparency.

Allergens: No allergens

Dose:
3 g/kg



NATURAL INGREDIENT

Gelespessa

Xanthan gum. Carbohydrate (bacterial fermentation of corn starch)

500 g 37874 6 u
2,5 kg 36838 2 u



Properties: Thickening agent, emulsifier, suspensor.

Use: Dissolve in cold or hot, mix with an electric mixer.

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

Allergens: No allergens

Dose:
6-15 g/kg

THICKENING AGENTS



CMC

Carboxymethyl cellulose

600 g 38549 6 u



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.

Allergens: No allergens

Dose:
0,5-1,5 g/kg



Ultratex 3

400 g 39062 6 u



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

Allergens: No allergens

Dose:
2-80 g/L

Yuzu crunchy sheets

- » 400 g Yuzu juice
- » 100 g TPT syrup
- » 10 g Yuzu Compound
- » 35 g Ultratex 3

Mix all ingredients.

Blend for three minutes until obtaining a thick and smooth custard.

Spread the obtained custard over an oven paper to a 1 mm thickness.

Dehydrate overnight at 40 °C.

Cut the crunchy sheet with the desired shape. Use as decoration.





NATURAL INGREDIENT

Glutinous rice starch

500 g 38469 6 u



Properties: Glutinous rice starch.
Use: 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.
Allergens: No allergens

Dose:
qs



NATURAL INGREDIENT

Corn starch

500 g 38470 6 u



Properties: Native corn starch.
Use: As texturizer and thickener in hot. Dissolve in cold.
Application: Add to the liquid, stir well and bring to the boil.
Elaborations: Perfect for creams, purées and sauces and bakery.
Allergens: No allergens

Dose:
qs



NATURAL INGREDIENT

Potato starch

4 kg 39278 2 u



Properties: Potato starch.
Use: As texturizer and thickener in hot.
Application: Add to the liquid, stir well and bring to the boil.
Elaborations: Perfect for creams, purées and sauces.
Allergens: No allergens

Dose:
qs




NATURAL INGREDIENT

Tapioca starch

Native tapioca starch

600 g 38619 6 u



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.
Allergens: Ingredients: 

Dose:
qs

THICKENING AGENTS



Gelcrem Hot

Refined corn starch, treated at high temperatures

500 g	38673	6 u
3 kg	37297	2 u
15 kg	37296	



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

Allergens: No allergens

Dose:
20-50 g/L



Gelcrem Cold

Modified potato starch

500 g	38674	6 u
15 kg	37298*	



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.

✓ **Optimal applications:** Creams as e.g. raw pastry cream / Cold creams

Other elaborations: Texturized soups

Allergens: No allergens

Dose:
40-80 g/L



NATURAL INGREDIENT

Gelcrem universal

Modified cornstarch

350 g	38675	6 u
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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

Allergens: No allergens

Dose:
30-40 g/kg





Pro-puré

350 g 38979 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.

Allergens: No allergens



NATURAL INGREDIENT

Arabic gum

Polysaccharide with natural origin

500 g 38686 6 u

10 kg 37313*



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 / Remplissage agent

Allergens: No allergens



NATURAL INGREDIENT

Carob gum

Thickener and stabilizer extracted from the seeds of the carob tree (Ceratonia siliqua)

650 g 38687 6 u

15 kg 37312*



Properties: Has the ability to produce very viscous solutions on an aqueous basis without masking the taste.

Use: Mix hot or cold in aqueous liquids with strong agitation.

Observations: Thickens and stabilizes liquids with a high percentage of fat. It is the most acid-resistant substance of this type.

Elaborations: Stabilizer and thickener in soft drinks, soups, sauces, creams and ice creams. Also used as a stabilizer in confectionery, biscuits, special breads, jams and vegetable preserves, whipping cream, etc. Vegetable preserves, whipped cream or whipping cream.

Allergens: No allergens



Advantages of the product

- Natural origin. ✓
- High thickening and stabilising power. ✓
- Increases elasticity of gelling agents. ✓
- Reduces melting speed in frozen preparations. ✓
- Allows to thicken liquids with high fat content. ✓



NATURAL INGREDIENT

Tara gum

Polysaccharide

700 g 38692 6 u



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

Allergens: No allergens



THICKENING AGENTS



NATURAL INGREDIENT

Guar gum

Thickening and stabiliser agent

750 g 38689 6 u

15 kg 37315*



- Properties:** Produces very viscous and stable solutions when integrated into aqueous liquids or emulsions.
- Use:** Mix cold or hot into aqueous liquids with strong agitation.
- Observations:** Thickens and stabilises liquids with a high percentage of fat. Texture is not affected by the presence of salts. It is able to hydrate in cold water, although the increase in temperature aids hydration.
- Elaborations:** Stabiliser in sauces, creams, foams, mousses and ice creams, in products that must undergo high temperature sterilisation treatments and in other dairy derivatives.
- Allergens:** No allergens

Dose:
0,2-1%

Advantages of the product

- Natural origin. ✓
- High thickening and stabilising power. ✓
- Can be used hot or cold. ✓
- Helps to reduce syneresis in frozen preparations. ✓
- Allows to thicken liquids with high fat content. ✓



NATURAL INGREDIENT

Pomada

Vegetable origin

500 g 38965 6 u

15 kg 37598*



- 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
- Allergens:** No allergens

Dose:
200 g/kg



NATURAL INGREDIENT

Promochi (Kuzu)

Root of a climbing plant, *Pueraria lobata*

400 g 38977 6 u



- Properties:** High thickening capacity which gives a very translucent and shiny gelatinous texture. In large quantities it is capable of forming thermo-irreversible gels with a very glutinous and elastic texture.
- Use:** It is dissolved in cold liquid and then brought to the boil and boiled for about 3 minutes. It acquires denser texture as it cools.
- Observations:** Good substitute for corn starch, applicable with all types of liquids.
- Elaborations:** Sauces, purees, soups, replacing flours and starches. Gels thermo-irreversible.
- Allergens:** No allergens

Dose:
0,5-2 % as a thickener and
up to 10% as a gelling agent.

Advantages of the product

- Natural origin. ✓
- Unique very glutinous texture. ✓
- Bright and transparent thickening. ✓
- Able to form a thermo-irreversible gel. ✓



NATURAL INGREDIENT

Tragacanth gum

700 g 38693 6 u



Dose:
40 g/kg

- Properties:** Resistant in acid environments.
- Use:** Mix the powder with natural water until a thick mass is obtained.
- Application:** To make sugar flowers, mix 10 g tragacanth gum with 250 g of fondant to make the moulding easier. Let stand during a night in a hermetic container. When the fondant is dry, it become hard.
- Observations:** Is the natural substitute of CMC.
- Elaborations:** Stabilizes sauces, soups, ice-creams, dairy derivatives and confectionary products, sugar flowers and cakes decorations.
- Allergens:** No allergens



Konjac gum

600 g 38691 6 u

3 kg 37316* 2 u



Dose:
0.5-5 g/kg

- 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.
- Allergens:** No allergens



FLOUR IMPROVERS



Flour improver

medium or high relative humidity

750 g 38794 6 u



Allergens: Ingredients: Traces:



Dose:

maximum permitted = **20 g per kg** of flour
maximum recommended = **15 g per kg** of flour (artisanal processes)
minimum recommended = **5 g per kg** of flour



Flour improver

controlled fermentation

750 g 38793 6 u



Properties: Mix of flours, antioxidants and emulsifiers to improve fermentation processes in artisanal elaboration of bread.

Use: Mix with flour.

Application: Improves colour, flavour and honeycomb of bread and increases flour strength. It also improves water and gas retention in dough and extends preservation of final product.

Elaborations: All types of bread

Allergens: Ingredients: Traces:



NATURAL INGREDIENT

Wheat gluten

pure wheat protein

650 g 38685 6 u



Properties: Coagulant protein. It improves the quality of flours with little gluten.

Use: Mix with flour.

Elaborations: It is also used for vegan elaborations, as seitan.

Allergens: Ingredients: Traces:



Dose:

1 g/kg

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 gellification.

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.



Vegetable gelling agent

Mixture of plant-based gelling agent extracted from red algae and locust bean gum

500 g 38678 6 u
10 kg 37300*



Properties: Quick, thermoreversible jellification between 140-158°F (60-70 °C). Firm, elastic texture.

Use: Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to between 140-158 °F (60-70 °C).

Observations: The gelatin it forms is very elastic, firm and easy to handle. No adhesion to surfaces. A gelling agent that improves its capacity with calcium-containing fluids.

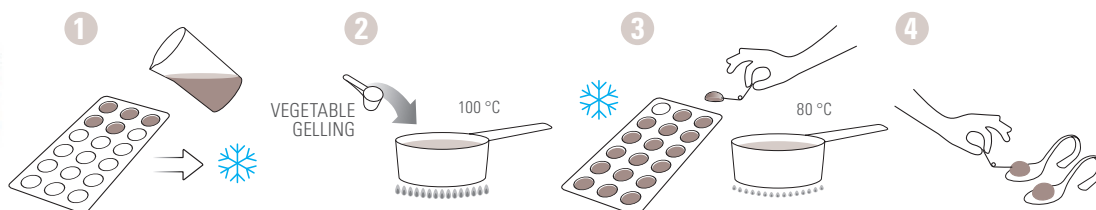
Elaborations: Elastic jelly for sweet or savory applications, which can be shaped like candles or "fake pasta" like tagliatelle, spaghetti, macaroni, etc. No flour needed.

Allergens: No allergens

Dose:
5 %

Advantages of the product

- Quick jellification. ✓
- Gelatin resistant to temperatures up to 158 °F (70 °C). ✓
- Very elastic and firm texture. ✓
- Allows liquids with high-alcohol levels to be jellified. ✓
- Plant-based. ✓



GELLING AGENTS



Vegan mousse gelatine

Mixture of agar agar and tapioca starch.

Plant origin

500 g 37857 6 u



Properties: Gelling agent formulated specifically for the gelification of vegan mousses. Gelification temperature below 32-40 °C. Freeze resistant.

Use: Add the powder to the base cream of the cold mousse. Mix and heat to between 90 and 100 °C, stirring all the time. Allow to cool to between 50 and 60 °C. and mix with the aerated part using enveloping movements. Pour into molds or your chosen container and cool. It can be frozen without causing syneresis.

Observations: It allows the gelling of all types of mousse with a wide pH range. It is a hydrocolloid product so it should always be applied to the aqueous part of the recipe. It is advised that the aerated part of the mousse is a meringue made using plant protein, so you can work at high temperatures and give enough time for the full incorporation of the aerated part and distribution into the desired containers before gelification occurs.

Elaborations: Gelification of vegan mousses made with fruit, citrus fruit, chocolate, dried fruit or spices.

Allergens: No allergens

Dose:
1,5 a 2,5%

Advantages over other gelling agents

- Vegan gelling agent. ✓
- Gelling with high pH range (3.5 to 7). ✓
- Low gelling temperature. ✓
- Allows freezing without causing syneresis. ✓
- It forms a sturdy gelatine, which makes for a clean cut. ✓
- Pleasant on the palate. ✓



Freeze veggie gel

Mixture of gelling agent, thickeners and sweetener. Vegetal origin

500 g 38642 6 u



Properties: Fast gelling gelatin, little sweet, transparent and freeze-resistant.

Use: Mix powder with the liquid and stir vigorously. Heat the mixture to 100 °C, stirring constantly. The jellification occurs when the liquid temperature goes down to 40-50 °C (depending on the liquid's composition).

Observations: High calcium values increases the reactivity of the gelling agent. Allows the jellification of alcohol and acid liquids. It is an hydrocolloid product, hence it does not react in fatty mediums.

Elaborations: Encapsulation of solids, liquids and creamy textures. Elaboration of veils and gelatins, sweet and savory. Jellification for mousse stuffing, Pastry or cuisine in general.

Allergens: No allergens

Dose:
100 g/L

Product advantages over other gelifiers

- Gelification with high pH range (3,5 to 7). ✓
- Gelification with high soluble solids content range (10 to 70 brix). ✓
- Instant gelation. High gelation temperature (40-50 °C). ✓
- It forms a resistant and elastic jelly. Pleasant in mouth. ✓
- Allows freezing without producing syneresis. ✓





Elastic

Mix of carob bean gum and carrageen

550 g 38599 6 u
15 kg 39414*



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.
Allergens: No allergens

Dose:
25-50 g/kg



NATURAL INGREDIENT

Agar-agar

Plant-based gelling agent extracted from red algae.

500 g 37872 6 u
20 kg 36836*



Properties: Slow, thermoreversible jellification between 158°-176 °F (70-80 °C). Firm, brittle and transparent.
Use: Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to less than 104 °F (40 °C).
Observations: The differentiating feature of this product is that it jellifies at approximately 104°F (40°C), once jellified it resists temperatures up to 158°-176°F (70-80°C). This means you don't have to heat up all the liquid you want to jellify, allowing you to create a keep a cool taste. This also allows other elements to be introduced into the formula before complete jellification.
Elaborations: Hot and cold gelatins. Solid caviar, aspics, gratable gelatins.
Allergens: No allergens

Dose:
0,5 – 1,5 %

Advantages of the product

- Slow jellification. ✓
- Gelatin resistant to temperatures up to 176 °F (80 °C). ✓
- High transparency. ✓
- Allows acidic liquids to jellify. ✓
- Plant-based. ✓



NATURAL INGREDIENT

Agar-agar pure

Carbohydrate. Type of seaweed

500 g 38447 6 u



Same properties as Agar-agar.

Allergens: No allergens

GELLING AGENTS



NATURAL INGREDIENT

Kappa gum

Carrageen

300 g 38690 6 u



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

Allergens: No allergens

Dose:
1-10 g/kg



NATURAL INGREDIENT

Pro-pannacotta (Iota)

Plant-based gelling agent extracted from red algae

800 g 38970 6 u

3,5 kg 37624* 2 u



Properties: Quick, thermoreversible jellification between 140-158°F (60-70°C).

Smooth, elastic texture.

Use: Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies when cooled to between 140-158 °F (60-70 °C).

Observations: The gelatin it forms becomes fluid when shaken and then resumes its original gelatin form. A gelling agent that improves its capacity with calcium-containing fluids.

Elaborations: Flan-type desserts, panna cotta, egg-free puddings. Drinkable gelatins. Royales.

Allergens: No allergens

Dose:
2-15 g/kg

Advantages of the product

- Quick jellification ✓
- Gelatin resistant to temperatures up to 158 °F (70 °C) ✓
- Smooth, creamy texture. ✓
- Allows liquids with high-alcohol levels to be jellified. ✓
- Plant-based. ✓



NATURAL INGREDIENT

Gellan gum

Gelling agent obtained by fermentation of bacteria (*Sphingonomas Elodea*)

500 g 38697 6 u

10 kg 37314*



Properties: Quick jellification, Withstands very high temperatures without melting. Firm, brittle and transparent.

Use: Mix with a cold liquid and bring to a boil while stirring. The mixture jellifies quickly between 158°-176 °F (70-80 °C).

Observations: Forms gelatins that are resistant to high temperatures without melting, allowing them to be used for fillings for baking or very hot jellies.

Elaborations: Heat-resistant gelatins, fillings for biscuits and pastries.

Allergens: No allergens

Dose:
1-2 %

Advantages of the product

- Quick jellification. ✓
- Gelatin resistant to high temperatures. ✓
- High transparency. ✓
- Allows acidic liquids to jellify. ✓
- Plant-based. ✓



Metilgel

Methylcellulose, cellulose derived from vegetable

300 g 38818 6 u

6 kg 37464*



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 / Spaghetti.

Allergens: No allergens

Dose (hot):
15 g/kg foam effect

Dose (hot):
30 g/kg glue

Dose (cold):
20 g/kg thickening agent

Dose (hot):
20 g/kg gelling agent



Gelburger

Mixture of alginate, calcium and retardant salts.

500 g 37873 6 u

20 kg 36837



Properties: Binding and thermo-irreversible gelling effect.

Use: For terrines, sprinkle the Gelburger on slightly moistened solid elements (to hydrate the product correctly and to activate its gelling effect, include minimum 10% aqueous liquid in relation to the solids). Form it and let it set. For thermo irreversible gelatines, add Gelburger into the liquid to jellify with a strong agitation, pour it into your mold and and let it set. The jellifying process occurs about 20 minutes after the hydration of the Gelburger. Full hydration occurs within 24 hours. Depending on the medium and time of the gelation, the hardness of the gelatine can vary.

Application: Any kind of food.

Observations: It can jellify faster and get a harder texture with foods rich in calcium. With foods rich in salt or acids, it may have a slower and weaker jellification.

Elaborations: Burgers, terrines, carpaccios, thermo irreversible gelatines.

Allergens: No allergens

Dose:
1-4 % or 10-40 g/kg

Advantages of the product

- Plant origin binder. ✓
- Thermo-irreversible jellification. ✓
- Stable and elastic jellification. ✓
- Neutral flavour. ✓



PECTINS HM

HIGH METHOXYL PECTINS (HM)

In an aqueous solution, these pectins produce suspensions with high viscosity that form strong and cohesive gels. This type of pectins are heat resistant.

GELATION CONDITIONS

- They can form a gel only if the total soluble solid (TSS) (Brix) content is equal to or higher than 60% with a maximum of 80%.
- The pH necessary for it to gelify is between 2.0 and 3.5.



NATURAL INGREDIENT

Jaune pectin

High methoxyl pectin (HM)
with retardant salts

500 g	38894	6 u
4 kg	39412*	2 u
20 kg	37560*	



- Properties:** This specific type of pectin has a low setting temperature compared to standard pectin and therefore its has significant advantages in the handling and production of confectionery. It is a gelling agent in an acidic environment and has a high level of sugar content: TSS > 55%, pH = 3,1 - 3,8.
- Use:** Mix the pectin with sugar. Add the pulp, stirring vigorously. Bring to the boil and add the acid.
- Application:** Specially indicated for the production of confectionery products with or without the pulp, at a dose of 1-2%.
- Observations:** Gelation occurs by adding acid in solution as the final stage after cooking. Thermoirreversible.
- Elaborations:** Jelly beans, pâte de fruit and bakery fillings.
- Allergens:** No allergens



Dose:



JELLY BEANS

1-2%



PÂTE DE FRUIT

1-2%



BAKERY FILLING

1-2%



RECIPE



Rapid set pectin

High methoxyl pectin (HM)
obtained from citrus peel

500 g	38899	6 u
2 kg	37562*	4 u



- Properties:** It is a thickener and/or gelling agent (in the presence of sugar and acid) specially indicated for making preserves, at a dose of 0.3 to 0.50% depending on the formulation and texture required.
- Use:** Mix the pectin with sugar. Add the pulp, stirring vigorously. Bring to the boil and add the acid.
- Application:** Suitable pH: 3,1-3,5. Minimum 50% added sugar + acid.
- Observations:** Thermoirreversible.
- Elaborations:** Preserves with suspended elements, quick-set jellies and bakery fillings.
- Allergens:** No allergens



Dose:



JAMS&PIECES

0,3-0,5%



PÂTE DE FRUIT

0,5-1%



BAKERY FILLING

0,5-1%



RECIPE

PECTINS HM



Medium rapid set pectin

High methoxyl pectin (HM)
obtained from citrus peel

500 g 38897 6 u

2 kg 37561* 4 u



- Properties:** It is a thickener and/or gelling agent (in the presence of sugar and acid) specially indicated for making preserves, at a dose of 0,5 a 1,5% and a minimum 64% solids, depending on the formulation and texture required.
- Use:** Mix the pectin with sugar. Add the pulp, stirring vigorously. Bring to the boil and add the acid.
- Application:** Suitable pH: 3,1-3,5. Minimum 50% added sugar + acid.
- Observations:** Thermoirreversible.
- Elaborations:** Traditional preserves, set jellies and bakery fillings.
- Allergens:** No allergens

Dose:



PÂTE DE FRUIT
1-1,5%



JAMS
0,5-1%



BAKERY FILLING
0,5-1%



Slow set pectin

High methoxyl pectin (HM)

500 g 38900 6 u

2 kg 37563* 4 u



- Properties:** HM citrus pectin.
- Use:** It is a thickener and/or gelling agent (in the presence of sugar and acid) specially indicated for making bake stable fillings, at a dose of 0,5 a 1,5% depending on the formulation and texture required.
- Application:** Suitable pH: 3,1-3,5. Minimum 50% added sugar.
- Observations:** Thermoirreversible.
- Elaborations:** Jellies moulds and bakery fillings.
- Allergens:** No allergens

Dose:



PÂTE DE FRUIT
0,5-1,5%



BAKERY FILLING
0,5-1,5%



PECTINS LM

LOW METHOXYL PECTINS (LM))

The LM pectin family is divided into LMC (conventional low methoxyl) and LMA (amidated low methoxyl). They are thixotropic. After a cold mixing process, they gelify again. Depending on the dosing and hydration temperature they act as thickeners.

GELATION CONDITIONS

- They form a gel in the presence of Calcium (Ca++) ions alone.
- They gelify with low soluble solid values (brix) and a very wide pH range.



Nappage X58 pectin

Amidated low methoxyl (LMA) pectin with retardant salts and calcium

500 g 38898 6 u



- Properties:** It is a thickener and/or gelling agent (in the presence of calcium) specially indicated for making gel iced glaze at a dose of 1 to 1,50% depending on the formulation and texture required.
- Use:** Mix with the sugar, bring to the boil.
- Application:** Dairy products and products rich in calcium.
- Observations:** Thermoreversible between 40 and 60 °C.
- Elaborations:** Calcic or low in sugar iced glazes. Custards and creamy elaborations.
- Allergens:** No allergens

Dose:



Fruit NH pectin

Amidated low methoxyl (LMA) pectin with salt and calcium

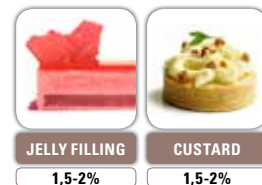
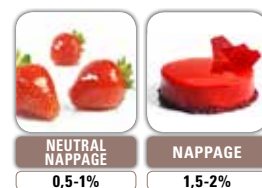
500 g 37850 6 u

20 kg 36822*



- Properties:** It is a thickener and/or gelling agent specially indicated for making glossy gelling agents. With the fruit pulp at a dose of 0,5-2% depending on the formulation and the texture required.
- Use:** Mix with the sugar, bring to the boil and add the acid.
- Application:** Suitable pH: 3,5-3,7. Minimum 40% of added sugar + acid.
- Observations:** Thermoreversible between 40 and 60 °C.
- Elaborations:** Neutral acidic or fruit-based iced glazing, thermoreversible jellies low in sugar. Creams.
- Allergens:** Ingredients: — Traces:

Dose:



PECTINS LM



325 NH 95 pectin

Amidated low methoxyl (LMA) pectin

500 g 38892 6 u

15 kg 39413*



Properties: Measured LM pectin.

Use: Mix the pectin with the sugar. Add to the pulp stirring vigorously. Bring to a boil and add the acid.

Application: Dairy products or fruits rich in calcium.

Observations: Rapid gelling. Strong gel. Final effect in 24 h. Thermoreversible between 40 and 60 °C.

Elaborations: Elaborations with fruit like traditional jams and fillings. Dairy products or fruits low in sugar.

Allergens: No allergens

Dose:



JAMS

0,5-1%



GELLING

1-1,5%



Low sugar pectin

Amidated low methoxyl (LMA) pectin with added calcium

500 g 38895 6 u



Properties: It is a thickener and/or gelling agent specially indicated for making fruit. At a dose of 0,5 a 1,5% depending on the formulation and texture required.

Use: Apply by stirring vigorously. Bring to the boil. Add the acid.

Application: Fruits and products rich in calcium.

Observations: Thermoreversible between 40 and 60 °C.

Elaborations: Fruit preserves low in sugar or calcium, fruit jellies low in sugar or calcium.

Allergens: No allergens

Dose:



JAMS

0,5-0,8%



GELLING

1-1,3%



CREAMY

1-1,3%



Acid free pectin

Amidated low methoxyl (LMA) pectin with added calcium

500 g 38893 6 u



Properties: It is a thickener specially indicated for the production of dairy and fermented products.

With a dose of 0,5-2%, it produces, after storing, set or whipped dairy preparations with an improved consistency.

Use: Mix with sugar and apply by stirring vigorously. Bring to the boil.

Application: Dairy products or items containing calcium.

Observations: No syneresis. Thermoreversible between 40 and 60 °C.

Elaborations: Gelation of dairy products and fermented products low in fat, stabilisation of creams, jellies without acid.

Allergens: No allergens

Dose:



CRÈME
CARAMEL

0,5-0,7%



CUSTARD

1-1,2%
























































JELLY

1,5-2%

PECTINS APPLICATIONS

TEXTURES

			JAMS				PÂTE DE FRUIT & JELLIES					
												
TYPE	FUSION	PECTIN	<60% SUGARS	>60% SUGARS	NOT ACIDIC pH>3,5	SUSPENDED SOLIDS	<60% SUGARS	>60% SUGARS	NOT ACIDIC pH>3,5	NOT DAIRY	NUTS & CHOCOLATE	
HM	THERMO IRREVERSIBLE	 JAUNE	●	● pH<3,5	●	●	●	● pH <3,8	●	●	● pH<3,5 Brix>60%	
		 SLOW SET	●	● pH<3,5	●	●	●	● pH <3,8	●	●	● pH<3,5 Brix>60%	
		 MEDIUM RAPID SET	●	● pH<3,5	●	● pH<3,5 Brix>55%	●	● pH <3,8	●	●	● pH<3,5 Brix>55%	
		 RAPID SET	●	● pH<3,5	●	● pH<3,5 Brix>55%	●	● pH <3,8	●	●	● pH<3,5 Brix>55%	
LMA	THERMO REVERSIBLE (40-60 °C)	 NH	●	●	●	●	●	●	●	●	●	
		 ACID FREE	●	●	●	●	●	●	●	●	●	
		 LOW SUGAR	●	●	●	●	●	●	●	●	●	
		 NAPPAGE X58	●	●	●	●	●	●	●	●	●	
		 325 NH 95	●	●	●	●	●	●	●	●	● + CALCIUM	

											
GLAZE			BAKERY FILLINGS						CREAMY & CUSTARDS		
FRUIT	DAIRY	NUTS & CHOCOLATE	<60% SUGARS	>60% SUGARS	NOT ACIDIC pH>3,8	DAIRY	NUTS & CHOCOLATE	FRUIT	DAIRY	NUTS & CHOCOLATE	
							 pH<3,5 Brix>60%				
							 pH<3,5 Brix>60%				
							 pH<3,5 Brix>55%				
							 pH<3,5 Brix>60%				
											
											
											
											
		 + CALCIUM								 + CALCIUM	



TEXTURES

GELLING AGENTS SPHERIFICATION

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 **Alginat**. 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.

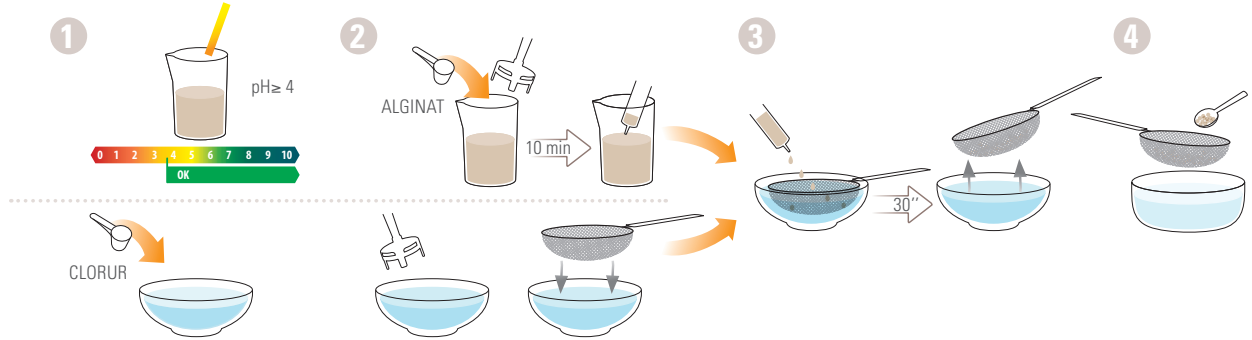
REVERSE SPHERIFICATION

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 **Gluconolactat**.

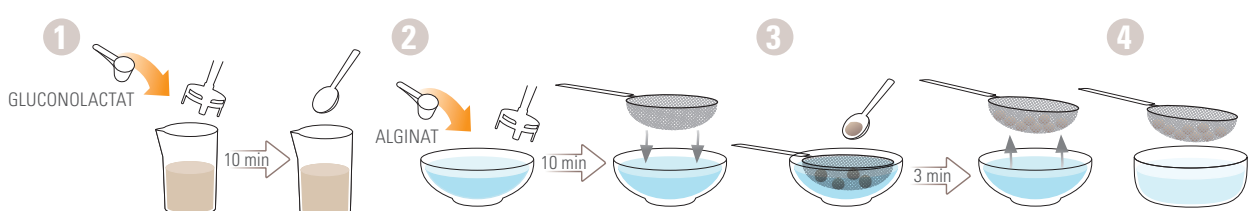
We work with 3 different baths:

- In the first one we put the product with own calcium or mixed with **Gluconolactat**. 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 **Alginat**.
- 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

750 g 38546 6 u



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
Allergens: No allergens

Dose: depending on the pH

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

initial value of pH	dose of Kit pH
2.5	0.85 g/100 g
3	0.3 g/100 g
3.5	0.1 g/100 g
4-5	ideal value



Alginat

Sodium alginate

750 g 38467* 6 u 10 kg 37097



Dose:
5 g/kg

Product derived from different types of seaweeds (Fucus, Laminaria, Macrocystis...). It's known for forming 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 ≥ 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
Allergens: No allergens



Clorur

Sodium Clorur

750 g 38548 6 u



Dose:
8-10 g/kg

In the spherification technique is used to cause the reaction of Alginat

- Properties:** Calcic salt.
Use: Mix clorur with mineral water.
Application: Bath for carrying out direct spherification.
Elaborations: Direct spherification
Allergens: No allergens



Gluconolactat

Calcium gluconate and lactic calcium

500 g 38683 6 u 10 kg 37304*



Dose:
20 g/kg

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
Allergens: No allergens

EVOO CAVIAR SPHERES



Extra virgin olive oil caviar spheres

50 g 39181 6 u 180 g 39180 6 u



Allergens: No allergens



*Check availability

CREAMS



Hot pastry custard powder

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

750 g 39418 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.

Allergens: Ingredients:

Dose:
250 g/L of milk



Cold pastry custard powder

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

5 kg 39417 2 u



- Properties:** Powdered product for the production of cold custard.
Use: Dissolve the powder in the milk with strong agitation. There's no need to heat.
Application: Whole milk.
Observations: Aromatic powder of orangey colour. Freezable.
Elaborations: Cold custard.

Allergens: Ingredients:

Dose:
250 g/L of milk





Dose:
qs



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

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

Allergens: No allergens



Dose:
qs



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

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

Allergens: Ingredients: – Traces: 



Dose:
When:

In pistol, mix 1 kg of product with 500 g of water or fruit pulps.

 13 kg 37822*

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

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

Allergens: **Ingredients:** – **Traces:**

GELATINES WITH ANIMAL ORIGIN TRADITIONAL INSTANT HOT

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



1 u ≈ 2 g

Gelatine sheets Silver 180

Gelatine with animal origin pork

2 kg 37295



No allergens



180 BLOOM

Dose: 5-10 u/kg
Gelation speed: Slow
10-20 g/kg

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

pannacotta



1 u ≈ 2,3 g

Gelatine sheets Gold 230

Gelatine with animal origin pork

2 kg 37294



No allergens



230 BLOOM

Dose: 5-10 u/kg
Gelation speed: Fast
10-20 g/kg

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

gelatine



hot
cold



1 u ≈ 1,8 g

Gelatine hot powder

Gelatine with animal origin pork

500 g 37859 6 u

2,3 kg 36830* 2 u

10 kg 36831*



Allergens: Ingredients: 502



220 BLOOM

Dose: 8-16 g/kg
Gelation speed: Intermediate
Dissolves in hot liquid with strong agitation.

glazed



marshma



1 u ≈ 1,8 g

Beef gelatine

Gelatine with animal origin beef

750 g 38670 6 u

3,5 kg 37291* 2 u



No allergens



220 BLOOM

Dose: 8-16 g/kg
Gelation speed: Intermediate
Dissolves in hot liquid with strong agitation.

foam



1 u ≈ 1,2 g

Fish gelatine

Gelatine from fish animal origin

500 g 38671 6 u

10 kg 37293*



No allergens



250 BLOOM

Allergens: Ingredients: 502

Dose: 7-14 g/kg
Gelation speed: Intermediate

Dissolves in hot liquid with strong agitation.

BLOOM DEGREES
Measurement of required force to reduce a cylinder 12.7 mm of diameter on an elaborated gel surface, cooling a solution of 6.67% at 10 °C for 17 h.

GELIFICATION POWER & BLOOMS

Equivalence ratio in grams of two gelatines according to their gelification powers in Bloom degrees

	260	240	220	200	180	160	140	120	100	80	60	60	80	100	120	140	160	180	200	220	240	260
260	0,48	0,55	0,62	0,67	0,73	0,78	0,83	0,87	0,91	0,96	1											
240	0,5	0,58	0,64	0,7	0,76	0,81	0,86	0,91	0,95	1	1,04											
220	0,52	0,6	0,67	0,73	0,79	0,85	0,9	0,95	1	1,04	1,08											
200	0,56	0,63	0,7	0,77	0,83	0,89	0,94	1	1,04	1,09	1,14											
180	0,57	0,67	0,74	0,81	0,88	0,94	1	1,05	1,1	1,15	1,2											
160	0,61	0,71	0,8	0,86	0,93	1	1,06	1,11	1,17	1,22	1,27											
140	0,65	0,75	0,84	0,92	1	1,06	1,13	1,19	1,25	1,3	1,36											
120	0,71	0,82	0,91	1	1,08	1,15	1,22	1,29	1,35	1,41	1,47											
100	0,78	0,9	1	1,09	1,18	1,26	1,34	1,41	1,48	1,55	1,61											
80	0,87	1	1,1	1,22	1,32	1,41	1,5	1,58	1,66	1,73	1,8											
60	1	1,15	1,29	1,41	1,53	1,63	1,73	1,82	1,91	2	2,08											
	60	80	100	120	140	160	180	200	220	240	260											

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

Sponge



180 BLOOM

Dose: **30-60 g/kg** Gelation speed: **Fast**
Apply in cold. Acts in 20 minutes aprox.

1 u ≈ 6 g



Instangel

Gelatine with animal origin pork

500 g 38734 6 u
10 kg 39411*



No allergens



*interior
mousse*



180 BLOOM

Dose: **30-50 g/kg** Gelation speed: **Very fast**
Apply in cold. Acts in 10 minutes aprox.

1 u ≈ 5 g



Instangel fast

Gelatine with animal origin pork

400 g 39122 6 u
10 kg 37814*



No allergens



cream



flow

aspic



220 BLOOM

Dose: **20-45 g/kg** Gelation speed: **Fast**
Dissolves in cold with strong agitation.

1 u ≈ 4,5 g



Instangel beef

Gelatine with animal origin beef

500 g 39121 6 u



Allergens: Ingredients: 502



TABLE OF EQUIVALENCES OF ANIMAL GELATINES

Gelatine sheets 180		Gelatine sheets 230		Gelatine hot in powder (g)*	Beef gelatine (g)*	Fish gelatine (g)*	Instangel (g)	Instangel fast (g)	Instangel beef (g)
(sheet)*	(g)	(sheet)*	(g)						
1	2	1,15	2,3	1,8	1,8	1,2	6	5	4,5
2	4	2,3	4,6	3,6	3,6	2,4	12	12	9
3	6	3,45	6,9	5,4	5,4	3,6	18	18	12,5
4	8	4,6	9,2	7,2	7,2	4,8	24	24	18
5	10	5,75	11,5	9	9	6	30	30	22,5
6	12	6,9	13,8	10,8	10,8	7,2	36	36	27
7	14	8,05	16,1	12,6	12,6	8,4	42	42	31,5
8	16	9,2	18,4	14,4	14,4	9,6	48	48	36
9	18	10,35	20,7	16,2	16,2	10,8	54	54	40,5
10	20	11,5	23	18	18	12	60	60	45

* Gelatine mass

Mix powdered gelatine with cold water in proportion 1 (gelatine) to 5 (water). Hydrate for 20 minutes minimum in order to get a gelatine mass. Can be conserved for 3 days at 5 °C.

*Check availability

STABILIZERS PURE NEUTRAL FOR ICE CREAMS

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

Procrema 5 neutral hot

Mixture of stabilizers and emulsifiers

600 g 38971 6 u



Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations with a creamy base.
Elaborations: Ice creams.
Allergens: No allergens

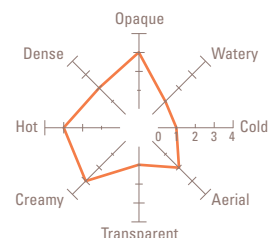
AFP	SP
0%	0%

Dose:
5 g/kg

Components for ice cream:



Attribute diagram:



Procrema 5 Bio hot

Mixture of stabilizers used in eco-friendly elaborations.

700 g 39410 6 u



Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations with a creamy base.
Observations: Suitable for vegans.
Elaborations: Ice creams.
Allergens: No allergens

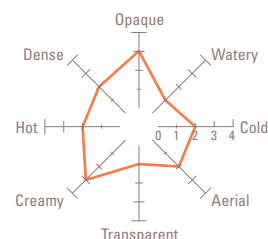
AFP	SP
0%	0%

Dose:
5 g/kg

Components for ice cream:



Attribute diagram:



Procrema 15 cold/hot Natur

Mixture of stabilizers, emulsifiers and airing agents

3 kg 37631 2 u

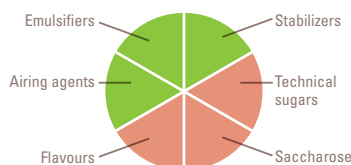


Properties: Ice cream stabilizer.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations with a creamy base.
Elaborations: Ice creams.

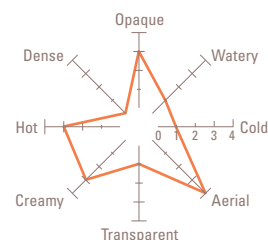
AFP	SP
0%	4,6%

Dose:
15 g/kg

Components for ice cream:



Attribute diagram:



Allergens: Ingredients: Traces:



STABILIZERS

NEUTRAL BASES FOR ICE CREAMS

Procrema 50 hot

Mixture of stabilizers, emulsifiers, airing agents and technical sugars

3 kg 37632 2 u



AFP	SP
66%	42%

Dose:
50 g/kg

Properties: Ice cream stabilizer.

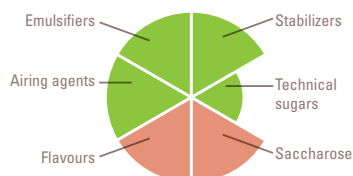
Use: Mix with base.

Application: Any liquid or semi-liquid preparations with a creamy base.

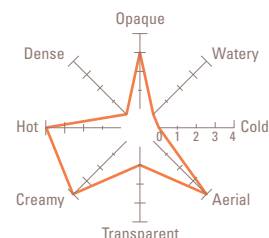
Elaborations: Ice creams.

Allergens: Ingredients:

Components for ice cream:



Attribute diagram:



Procrema 50 cold

Mixture of stabilizers, emulsifiers, airing agents and technical sugars

3 kg 37634 2 u

15 kg 37633*



AFP	SP
66%	42%

Dose:
50 g/kg

Properties: Ice cream stabilizer.

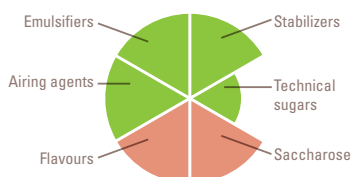
Use: Mix with base.

Application: Any liquid or semi-liquid preparations with a creamy base.

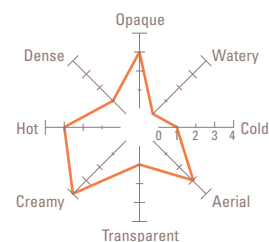
Elaborations: Ice creams.

Allergens: Ingredients:

Components for ice cream:



Attribute diagram:



Procrema 80 Basic

Mixture of stabilizers, emulsifiers, proteins and sugars

3 kg 37635* 2 u



AFP	SP
93%	40%

Dose:
80 g/kg

Properties: Ice cream stabilizer.

Use: Dissolve in cold with vigorous stirring.

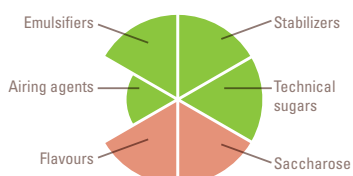
Application: Any liquid or semi-liquid preparations, dairy based.

Observations: White powder. After mixing with the liquid, it is better to let it settle for 8 hours before freezing.

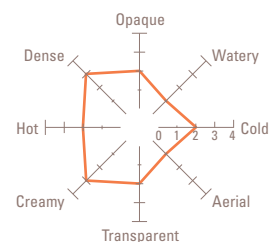
Elaborations: Dairy based ice creams. Cold or pasteurized ice creams.

Allergens: Ingredients:

Components for ice cream:



Attribute diagram:





TEXTURES

STABILIZERS

NEUTRAL BASES FOR ICE CREAMS

ICE CREAMS

Procrema 100 hot

Mixture of stabilizers, emulsifiers, airing agents and technical sugars for pasteurised ice creams elaboration

3 kg 37626 2 u
15 kg 37628*



AFP	SP
98%	42%

Dose:
100 g/kg

Properties: Ice cream stabilizers.

Use: Mix with base.

Application: Any liquid or semi-liquid preparations with a creamy base.

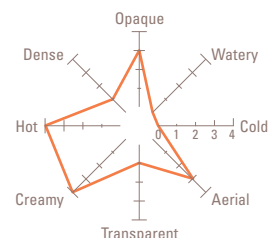
Elaborations: Ice creams.

Allergens: Ingredients:

Components for ice cream:



Attribute diagram:



Procrema 100 cold

Mixture of stabilizers, emulsifiers, airing agents and technical sugars

3 kg 37629 2 u
15 kg 37628*



AFP	SP
82%	35%

Dose:
100 g/kg

Properties: Ice cream stabilizers.

Use: Mix with base.

Application: Any liquid or semi-liquid preparations with a creamy base.

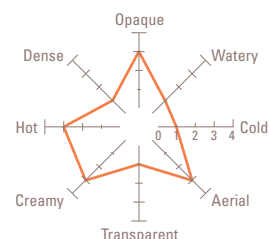
Elaborations: Ice creams.

Allergens: Ingredients:

Components for ice cream:



Attribute diagram:



Procrema 100 cold/hot Natur

Mixture of stabilizers, thickeners, proteins, fibers and sugars to stabilize ice cream naturally both hot and cold.

3 kg 37627 2 u
15 kg 37630*



AFP	SP
82%	35%

Dose:
10% In relation to the aqueous part of the ice cream recipe.

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

Use: Mix cold or hot (Max. 80 °C) in any liquid with strong agitation.

Observations: For a well-balanced ice cream it is necessary to add approximately 20% more soluble solids such as sucrose.

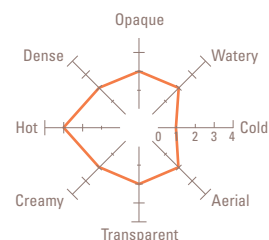
Elaborations: Milk-based or water-based ice creams. Cold processed or pasteurized.

Allergens: Ingredients:

Components for ice cream:



Attribute diagram:



Advantages of the product

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

NATURAL INGREDIENT

STABILIZERS

COMPLETE BASES FOR ICE CREAMS

Procrema sugar free hot

Mixture of stabilizers, emulsifiers, airing agents and polyols

3 kg 37638* 2 u



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.

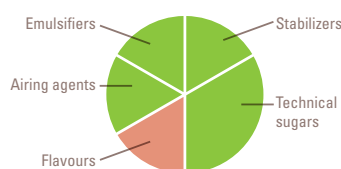
Elaborations: Creamy ice creams.

Allergens: Ingredients: — Traces:

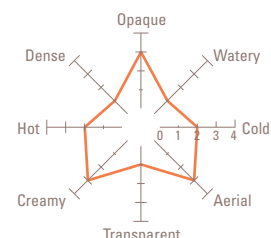
AFP	SP
109%	59%

Dose:
300 g/kg

Components for ice cream:



Attribute diagram:



Procrema complete cold

Mixture of stabilizers, emulsifiers, fats, milk and sugars

2,8 kg 37637 2 u



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.

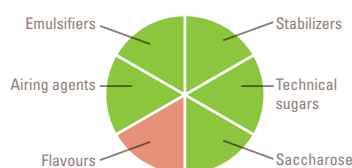
Elaborations: All types of creamy ice creams.

Allergens: Ingredients:

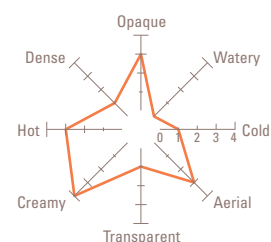
AFP	SP
72%	53%

Dose:
300 g/kg
(Pulps or juices)

Components for ice cream:



Attribute diagram:



Liquid neutral ice cream mix

Dairy-based mixture of cream, sugars and emulsifiers

10 kg 36872* 12 u



Properties: Liquid preparation for the production of ice cream.

Use: Place in the freezer. Keep at -18 °C.

Application: Mix with Sosa concentrated paste to provide the desired taste.

Observations: White liquid.

Elaborations: Creamy ice creams.

Allergens: Ingredients: Traces:

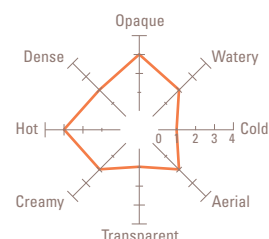
AFP	SP
20%	19%

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

Components for ice cream:



Attribute diagram:





TEXTURES

STABILIZERS

PURE NEUTRAL FOR SORBETS

SORBETS

Prosorbet 5 neutral hot

Mixture of stabilizers, emulsifiers and airing agents

500 g 38982 6 u



Properties: Sorbet stabilizer.

Use: Mix with base.

Application: Any liquid or semi-liquid preparations.

Elaborations: Sorbets.

Allergens: Ingredients:

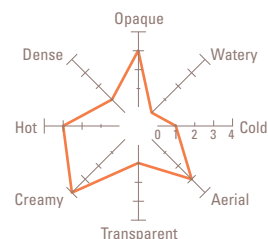
AFP	SP
41%	18%

Dose:
5 g/kg

Components for sorbet:



Attribute diagram:



Prosorbet 5 cold/hot Natur french

Mixture of stabilizers

500 g 38980 6 u

3 kg 37646* 2 u



Properties: Sorbet stabilizers.

Use: Mix with base.

Application: Any liquid or semi-liquid preparations.

Observations: Suitable for vegans.

Elaborations: Sorbets.

Allergens: No allergens

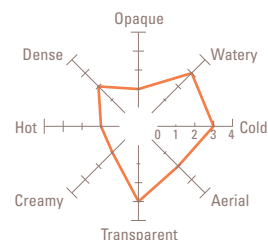
AFP	SP
102%	44,4%

Dose:
5 g/kg

Components for sorbet:



Attribute diagram:



Prosorbet 5 cold/hot Natur

Mixture of stabilizers and emulsifiers

500 g 38981 6 u

3 kg 37647 2 u



Properties: Sorbet stabilizers.

Use: Mix with base.

Application: Any liquid or semi-liquid preparations.

Observations: Suitable for vegans.

Elaborations: Sorbets.

Allergens: No allergens

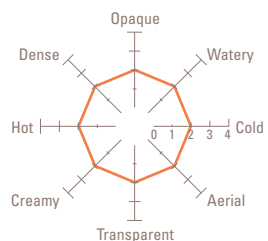
AFP	SP
6,5%	3%

Dose:
5 g/kg

Components for sorbet:



Attribute diagram:



STABILIZERS BASES FOR SORBETS

Prosorbet 30 Basic cold Natur

Neutral base. Mixture of stabilizers, emulsifiers and sugars

3 kg 37650* 2 u



AFP	SP
135%	58%

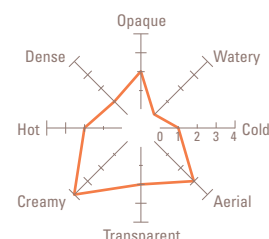
Dose:
30 g/kg

- Properties:** Stabilizer for cold worked sorbets.
Use: Mezclar con la base acuosa en frío con fuerte agitación
Application: Any liquid or semi-liquid, watery or fruit-based, preparations.
Elaborations: Sorbets.
Allergens: Ingredients: – Traces:

Components for sorbet:



Attribute diagram:



Prosorbet 50

Mixture of stabilizers, emulsifiers, fats and sugars

3 kg 37649* 2 u

15 kg 37648*

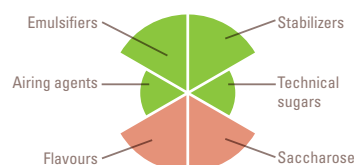


AFP	SP
120%	15%

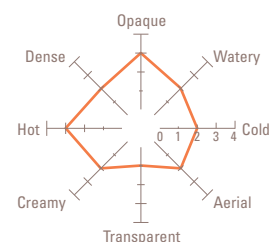
Dose:
50 g/kg

- Properties:** Sorbet stabilizers.
Use: Mix with base.
Application: Any liquid or semi-liquid creamy preparations.
Elaborations: Sorbets.
Allergens: Ingredients:

Components for sorbet:



Attribute diagram:



Prosorbet 100 cold Natur

Mixture of stabilizers, thickeners, fibers and sugars to stabilize sorbet naturally in cold.

3 kg 37643 2 u



AFP	SP
120%	52%

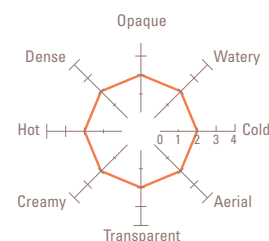
Dose:
10% In relation to the aqueous part of the sorbet recipe.

- Properties:** Helps to stabilize sorbet easily and directly, adding 10% solids to the recipe.
Use: Mix in cold in any liquid with strong agitation.
Observations: For a well-balanced sorbet it is necessary to add approximately 20% more soluble solids such as sucrose.
Elaborations: Cold processed sorbets.
Allergens: No allergens

Components for sorbet:



Attribute diagram:



Advantages of the product

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

STABILIZERS BASES FOR SORBETS

Prosorbet 100 cold

Mixture of stabilizers, emulsifiers, airing agents and technical sugars

3 kg 37652 2 u
15 kg 37651*



AFP	SP
120%	52%

Dose:
100 g/kg

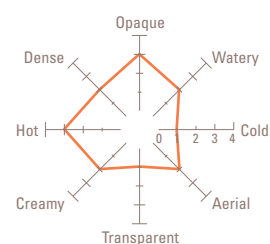
Properties: Sorbet stabilizers.
Use: Mix with base.
Application: Any liquid or semi-liquid preparations.
Elaborations: Sorbets.

Allergens: Ingredients:

Components for sorbet:



Attribute diagram:



Prosorbet 100 Lacto (Profruita 100)

Mixture of stabilizers, emulsifiers and technical sugars

3 kg 37645 2 u
15 kg 37644*



AFP	SP
103%	40%

Dose:
100 g/kg

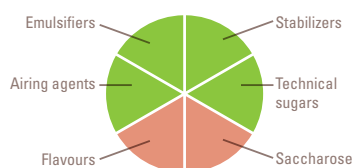
Properties: Fruit sorbet stabilizers.
Use: Dissolve in cold, stirring vigorously, do not heat.
Application: Mix with juice or fruit pulp and sugar to prepare the semi-sorbet.

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.

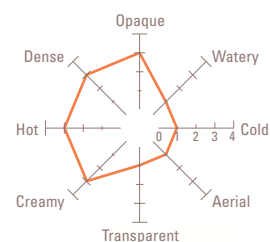
Elaborations: Water or fruit-based frozen dessert.

Allergens: Ingredients:

Components for sorbet:



Attribute diagram:





STABILIZERS FOR MOUSSE



NATURAL INGREDIENT

Neutral instant mousse

Mixture of sugars and animal gelatine.

	600 g	38736		6 u
	3 kg	37371		2 u



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 bavares.




Allergens: No allergens

 **Dose:**
160 g/kg total



Promousse

Neutral base for preparation of mousses

	3 kg	37642		2 u
	20 kg	37641*		



Properties: Thickening agent and stabilizer.

Use: Mix with electric mixer for complete incorporation.

Application: Any kind of liquid as e.g. milk, whipped cream, fruit pulps...

Observations: No heat needed. Adds a creamy aspect to the mix and gives a pleasant softness without using egg.

Elaborations: Mousses / Semi-cold.

Allergens: Ingredients: 

 **Dose:**
70-100 g/kg

STABILIZERS FOR CREAM



Pro cream

A mixture of sugar, thickeners and stabilizers

	750 g	38969		6 u
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Properties: Cream stabilizer. It provides stability and firmness. It regulates the level of creaminess. Prevent 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.

Allergens: Ingredients: 

 **Dose:**
5 g/L

PRESERVATIVES



Potassium sorbate granulated

2 kg 37711 2 u



Properties: Preservative that acts against fungus and yeast.
Use: It works much better in products with pH below 6.5.
Application: Dissolve in hot or cold liquid.
Allergens: No allergens

Dose:
0.5-2 g/kg



Liquid preservative

Antioxidant preservative

1 kg 37207 13 u



Properties: Mix of potassium sorbate and ascorbic acid.
Application: Dissolve in hot or cold liquid.
Allergens: Ingredients: – Traces: (K)

Dose:
2.5-8 g/kg

FOILS



Sucrevel

Powdered preparation of sugar and egg whites

800 g 39033 6 u



Properties: Base for sugar decoration.
Use: Mix 150 g of the preparation with 125 ml 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.
Allergens: Ingredients: (K)

Dose:
150 g/125 ml of water



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.



NATURAL INGREDIENT

Maltosec

Maltodextrin from tapioca

500 g 38772 2 u 22,7 kg 37419*



Properties: Solids = 91% Absorbs fat. Dissolved in aqueous liquid, it has a binding and bonding capacities.

Use: For bonding, dissolve with a small amount of hot or cold aqueous liquid and add to the solids to be bonded together, then dry and cook in an oven. To dry fat, add the Maltosec to the fat using a whisk or spatula.

Observations: Large capacity for fat absorption, converting it into a fine, manipulable powder. It dissolves in water with complete transparency, producing a binding or adhesive effect.

Elaborations: Shortbread biscuits/Rocks/Powder/Sand/Dried fruit crisps, non-soluble bonded solids.

Allergens: No allergens

Dose:
q/s



NATURAL INGREDIENT

Absorber

Dried glucose syrup derived from corn

3 kg 37081 2 u



Properties: 90% solids. Absorbs aqueous liquids and fats, converting them into a fine powder.

Use: Mix with liquid or fat, using strong mechanical stirring.

Observations: Maximum ratio: 60 product / 40 liquid.

Elaborations: Product used to transform any liquids like oils, wine, honey and aromas into powder.

Allergens: No allergens

Dose:
q/s



CHARGING AGENTS



NATURAL INGREDIENT

Psyllium

Powdered psyllium

800 g 38987 6 u



Properties: 95% solids. Fibre with the capacity to absorb liquids creating mucilage, a viscous, transparent gel.

Use: Apply mixed with other solids or in liquids by stirring vigorously.

Observations: It makes dough easier to work with and less stickier on the hands. It is used as a substitute for egg.

Elaborations: It is used to give sponginess to gluten free dough like bread and pastry dough.

Allergens: No allergens

Dose:
20-40 g/kg



EFFERVESCENT



Neutral Peta Crispy

700 g 39496 6 u

15 kg 37574*



Allergens: Ingredients:



Chocolate Peta Crispy

900 g 38913 6 u

4,5 kg 37570* 2 u



Allergens: Ingredients:



PETA CRISPY SPHERE
Promousse / Chocolate Peta Crispy



Fizz Powder

700 g 38622 6 u



Allergens: Ingredients: —

DRAGEE COVERING



Sugar Dragee Cover

 1 kg 37720  6 u



Properties: Fixes the colour of sugar-based dragées.

Use: Mix with the colouring and apply small doses over dragées in the drum. Apply cool air (10 °C) for at least 20 minutes.


Observations: Contains alcohol. A good ventilation system is needed.

Allergens: No allergens

 **Dose:**
40 g/kg



Chocolate Cover

 1 kg 37172  6 u



Properties: Polish and cover chocolate dragées.

Use: Apply small doses over dragées or chocolate balls in the drum. Apply cool air (10 °C) for at least 20 minutes. A minimum of 3 applications are needed.

Observations: For a better surface sealing against moisture, apply an extra Sugar Dragee Cover (37720) layer. Dosage: 150 ml/100 kg.

Elaborations: White/dark chocolate dragée covering.

Allergens: No allergens

 **Dose:**
500 ml/100 kg



CRUNCHY



Florentine base

Powdered preparation from sugars and powdered milk

2 kg 37119* 2 u



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.

Allergens: Ingredients: Traces:

Dose:
100 g/50 g of water



Snack Cover

500 g 39026 6 u



Properties: A base to coat dried fruits.

Use: Combine Snack Cover with moisture to coat the dried fruit. A coating pan is required for this purpose.

Application: Dried fruit snacks.

Observations: Round or semi-spherical dried fruits should be used for a good finish. Once covered, fry in oil for 15 minutes at 160° C. Once fried, they can be coated in any type of freeze-dried powder to determine the flavour, fruits, vegetables, spices...

Allergens: Ingredients: Traces:

Dose:
200 g/300 g of nuts

DRYING AGENT NON-EDIBLE PRODUCT



Dry sec

Silica gel sachets

120 g

2 g

120 g x 20 39127 2 u

2 g x 700 38669 2 u

Properties: Protect any product from moisture.

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

Application: Nuts, freeze-dried, salt and sugar, sweets, crisps, biscuits...

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

Dose:
1 sachet per container

FREE MOLD

NON-EDIBLE PRODUCT



Free mold soft

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

1 kg 37269 1 u



Dose:
100 g/kg catalyst
with respect to silicone



Free mold hard

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

1 kg 37268 1 u



Dose:
100 g/kg 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 100 g of Component "A" and 10 g 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 38475 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.

Allergens: Ingredients: – Traces:

Dose:
30-50 g/L

ACIDS



NATURAL INGREDIENT

Tartaric acid

Organic acid

900 g 38446 6 u

3 kg 37086 2 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...)

Allergens: No allergens

Dose:
qs
Recommended 1 g/kg



ACIDS



Citric acid

Natural citric acid

1 kg 37085 6 u

15 kg 37084



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...

Allergens: No allergens



Dose:

qs

Recommended between 1-10 g/kg depending on the application



Ascorbic acid

Natural ascorbic acid

1 kg 37083 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...

Allergens: No allergens



Dose:

Recommended 0,05-0,1%.

In antioxidant baths, the dosage can be increased to 3-5%



Neutral acid 50%

Liquid citric acid

1 L 37827 13 u



Properties: Acidity regulator.

Use: Direct application.

Application: Used as an acidifier in foods in liquid or semi-liquid preparations. Easy incorporation.

Observations: Transparent liquid.

Elaborations: All sorts of recipes which require application of acid in liquid form. Pastry and ice cream preparations. Fruit washes...

Allergens: Ingredients: — Traces:



Dose:

qs

Recommended between 10-20 g/kg depending on the application

BASES AND REACTIVE SALTS



Living salt by Ángel León

 **Dose:**
1 kg of Living salt / 1 kg aqueous liquid

Sodium acetate. A salt derived from the acetic acid precipitation of vinegar.

 700 g 39007  6 u

 3 kg 37667  2 u



Properties

Salt that causes an exothermic reaction through recrystallization after being dissolved in an aqueous liquid. It allows you to cook food slowly or instantly.

Use modes

Living salt Hot (a system for long cooking and large items)

During the preparation phase, protect your hands and face with approved protective wear.

Heat up the water or flavoured liquid until boiling, add the salt to the water and mix until it is dissolved.

Boil until it reaches the temperature of 123 °C.

Pour the hot mixture straight onto the item to be cooked. This technique helps us do long cooking at a high temperature.

It will take around 20 minutes to start to recrystallize. It generally stays at the initial temperature for 20 minutes depending on the recipient, volume used, ambient temperature and food to be cooked.

The temperature will then gradually reduce, meaning you can draw out the cooking time for as long as required to cook the item.

When it comes to removing the salt, handle it with utensils in order to avoid skin contact. Risk of burns.



Living salt Cold (a system for short cooking and small items)

During the preparation phase, protect your hands and face with approved protective wear.

Heat up the water or flavoured liquid until boiling, add the salt to the water and mix until the salt is dissolved. Boil until it reaches the temperature of 117 °C.

Pour the mixture slowly into a glazed or stainless steel recipient.

- It is preferable to use a small container, from 250 to 500 ml, to cool it down faster.
- Protect the container with foil or, ideally, with a cork to avoid that drops from condensation activate spontaneous re-crystallization.
- Foreign matter or the ridges of the recipient may activate the recrystallization process spontaneously.
- Refrigerate the mixture at a temperature lower than 20 °C (ideal temperature: 5 °C).
- During cooling, it is important to avoid moving or stirring the mixture. You should not put anything into it, otherwise you will activate the recrystallization process.

Pour the cold mixture onto the product to be cooked. Thereupon, instant recrystallization is activated and produces an exothermic reaction that increases the temperature of the mixture to 60 °C. There may be a slight variation in temperature depending on the saturation, recipient, surface and item to be cooked. The temperature will then gradually reduce, meaning you can draw out the cooking time for as long as required to cook the item.



Living salt Fractal (a system for obtaining salt crystals that can be used as a complement to dishes)

During the preparation phase, protect your hands and face with approved protective wear.

Heat up the water or flavoured liquid until boiling, add the salt to the water and mix until the salt is dissolved. Boil until it reaches the temperature of 105 °C.

Pour the mixture slowly into a glazed or stainless steel recipient.

- It is preferable to use a small container, from 250 to 500 ml, to cool it down faster.
- Protect the container with foil or, ideally, with a cork to avoid that drops from condensation activate spontaneous re-crystallization.
- Foreign matter or the ridges of the recipient may activate the recrystallization process spontaneously.
- Refrigerate the mixture at a temperature lower than 20 °C (ideal temperature: 5 °C).
- During cooling, it is important to avoid moving or stirring the mixture. You should not put anything into it, otherwise you will activate the recrystallization process.

Activate crystallization in the same recipient by touching the mixture using a solid item like a spoon. Thereupon, recrystallization will occur in a fractal way, generating an exothermic reaction that increases the temperature of the mixture to 60 °C.

Wait for full crystallization. Extract the salt crystals using utensils to avoid skin contact. Risk of burns.

Once the salt crystals are cold, they can be consumed as if they were salt.



Application

The salt can be activated with water, flavoured or scented water with a range of Sosa water soluble aromas.

It works in a high pH range.

Liquids that contain suspended solids and/or fats hinder the reaction, making it more delicate.

Observations

Do not ingest the product in powder form. There is a risk of burns. Avoid contact with the skin, mucosa and eyes.

Due to the exothermic reaction occurring upon hydration of the product, it is recommended that you do not touch the salt until 30 minutes after hydration nor during the reaction of the cold mixture (Living salt Cold or Fractal)

During the preparation phase, protect your hands and face with approved protective wear.

Elaborations


Long or short cooking of fish, seafood, meat and vegetables. Salt crystal formation.

Allergens: No allergens

BASES AND REACTIVE SALTS



Slaked lime (calcium hydroxide)

 450 g 39498  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 4 L of water and 2 tablespoons of slaked lime for 20 minutes.
Let rest for 12 h. Rinse well before using.


Allergens: No allergens


ENZYMES



Enzymatic fruit peeler

 50 g 38602  10 u

 1,1 kg 39495

 Dose:
1 part enzyme
per 10 parts water

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.



Rennet granules

Product suitable for any kind of non-cured cheese.

 100 g 39419  6 u

 Dose:
7-10 g/100 L milk

Method:

- Dilute the rennet in 15 parts of warm water without chlorine.
- Add milk previously warmed between 20-40 °C.
- Stir for 2-3 minutes.
- Let it set, cut the gelatine and let it set again for 3-5 minutes. Shake and strain.
- When using pasteurized milks, it is necessary to add calcium chloride for a proper curdle.



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 with infusions, stocks, pulps or juices... they take the taste of the added liquid.

TAPIOCA



Tapioca pearls 2 mm

900 g 38905 6 u



Allergens: Ingredients: 502 **Traces:** (wheat)

Cook in the liquid for 17'.



Tapioca pearls 3 mm

800 g 38906 6 u



Allergens: Ingredients: — **Traces:** (wheat)

Also known as Japanese Pearls.

Cook in the liquid for 30'.

TECHNICAL FATS



NATURAL INGREDIENT

Deodorized coconut fat

100% refined and deodorized coconut oil

1 kg 37327 6 u

4,5 kg 37326* 2 u



Properties: Solid at room temperature. Melting point is 20-32 °C. Smoke point is 232 °C.

Use: To melt slightly to add into recipes or to heat at high temperature to cook.

Application: Any sweet or savory elaboration.

Elaborations: In pastry is used in whipped and dry doughs, sponge cake, mousse, ice-cream. In cooking is used in fried foods, sautés, stews and roasts. Also, in sauces and creams.

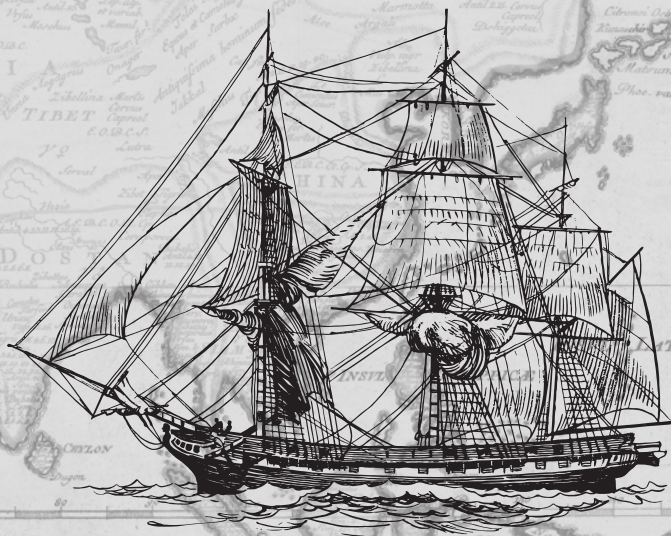
Allergens: Ingredients: — **Traces:** (milk)

Dose:
qs



CULINARY JOURNEY®

SEASONINGS
MARINATED & STOCK



A CULINARY JOURNEY
THROUGHOUT GASTRONOMY'S
GEOGRAPHY AND HISTORY

· FOOD SERVICE ·



CULINARY JOURNEY®

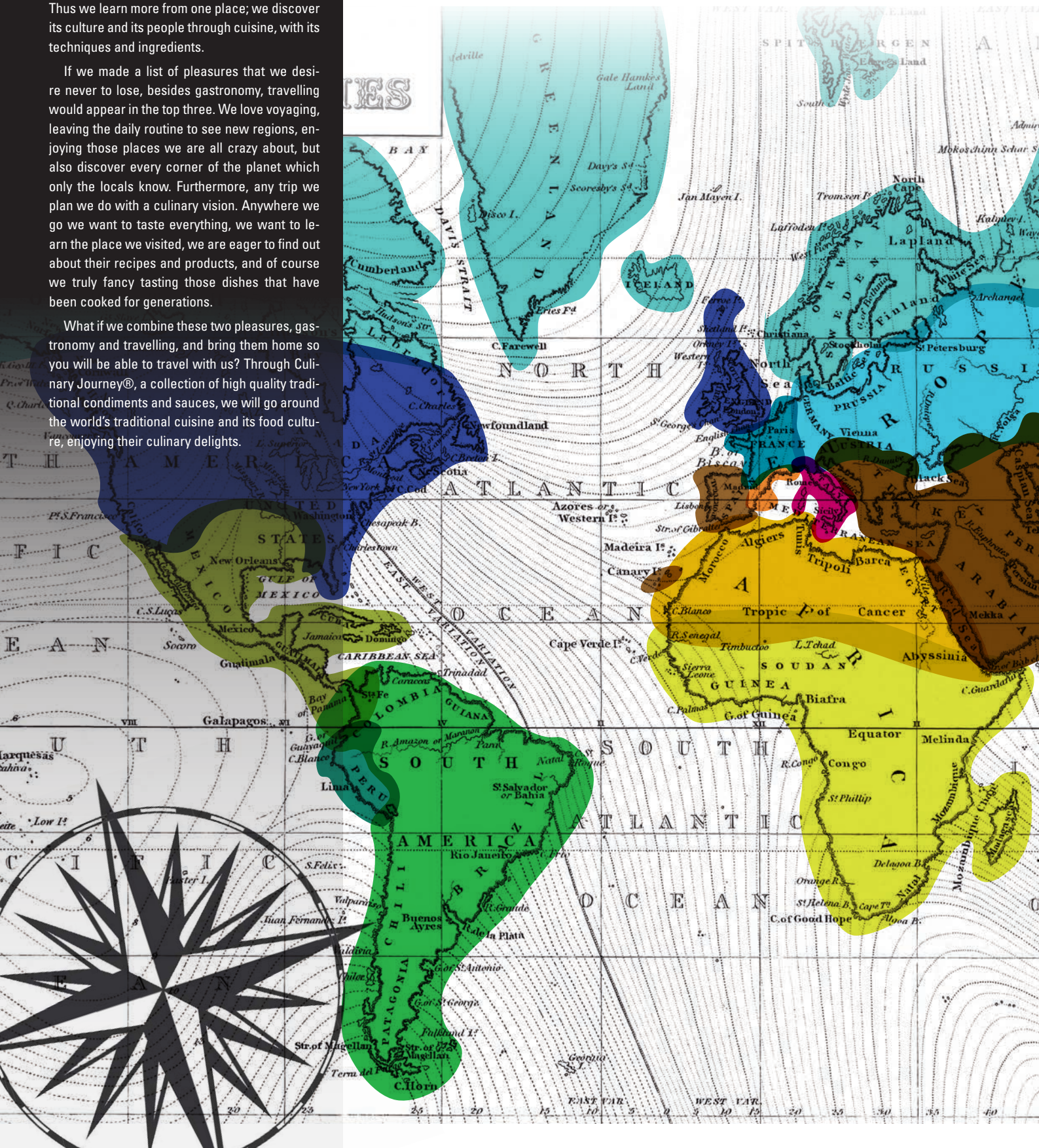
Gastronomy is one of our most cultivated pleasures, we love trying, tasting, cooking... but most of all, we do love sharing it. We enjoy discovering and learning what is behind that peculiar ingredient, that delicious product, that characteristic recipe or that region that attracts our attention. Thus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

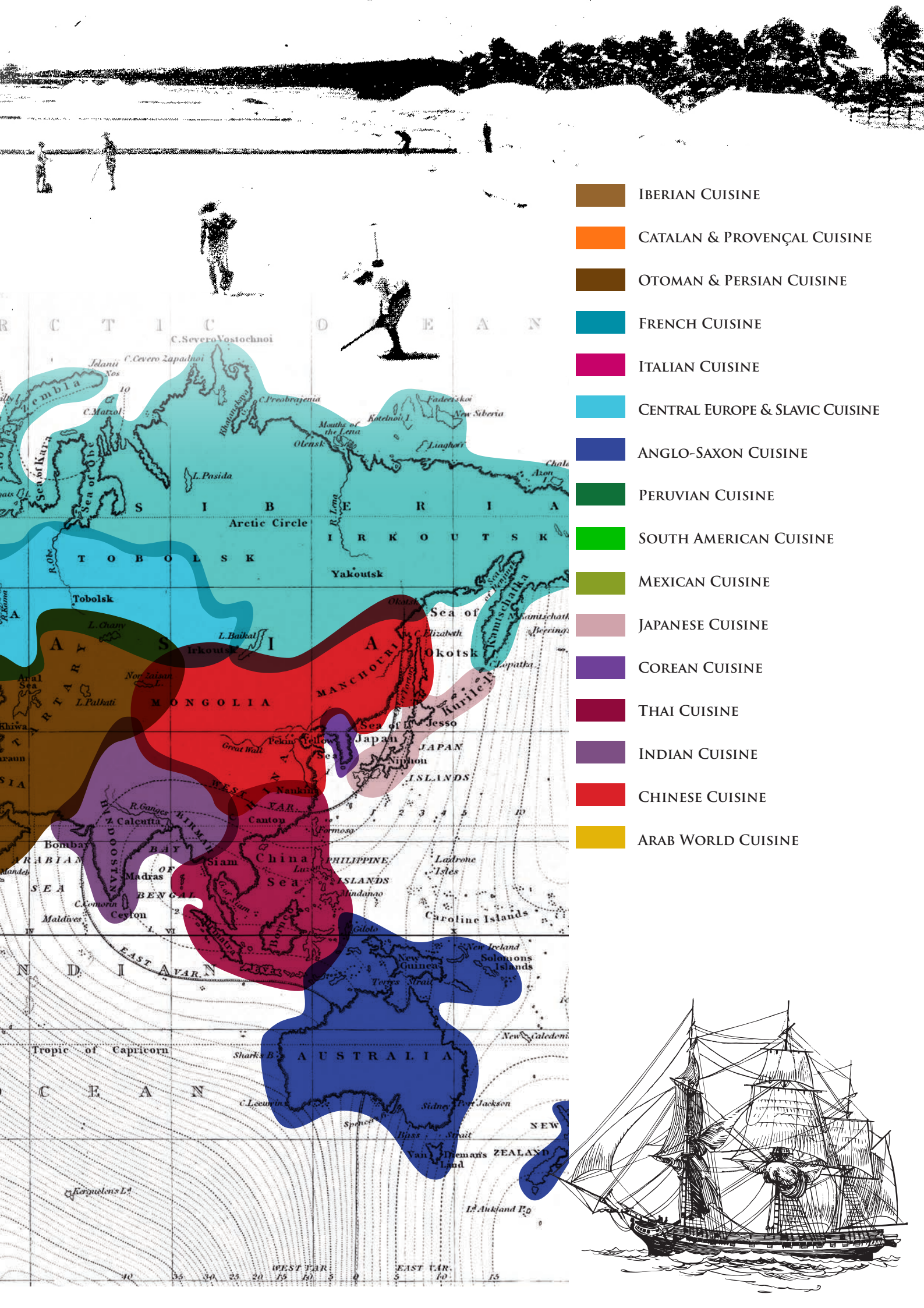
If we made a list of pleasures that we desire never to lose, besides gastronomy, travelling would appear in the top three. We love voyaging, leaving the daily routine to see new regions, enjoying those places we are all crazy about, but also discover every corner of the planet which only the locals know. 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.

CHART OF GASTRONOMY ZONES

A CULINARY JOURNEY THROUGHOUT GASTRONOMY'S GEOGRAPHY AND HISTORY





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



IBERIAN CUISINE

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HOT BRAVA SAUCE
BRAVA SAUCE WITH TOMATO
SMOKED BRAVA SAUCE
PEDRO XIMENEZ SAUCE

Andalusian Pag. 239

PINCHO MORUNO
MARINADE

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MOJO PICÓN
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OPORTO SAUCE

CATALAN & PROVENÇAL CUISINE

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ESCABETX
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PAELLA MARINERA BASE

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TZATZIKI

FRENCH CUISINE

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BEURRE BLANC SAUCE
NATURAL FLAVOURED
BLACK TRUFFLE OIL
NATURAL FLAVOURED
WHITE TRUFFLE OIL
FISH FOND

VEGETABLE FOND
PORK FOND
BEEF FOND
CHICKEN FOND
ONION FOND
DUCK FOND

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LECHE DE TIGRE
(READY TO USE CEBICHE SAUCE).

SOUTH AMERICAN CUISINE

Argentinian Pag. 247

CHIMICHURRI

All Culinary Journey products without express reference to allergens in traces may contain traces of the following allergens:



Always confirm allergens on the product label.



MEXICAN CUISINE

Mexican Pag.248

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DIABLA SAUCE
TRES CHILES TAQUERA SAUCE
CHEDDAR SAUCE
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TENTSUYU SAUCE
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(ROASTED SESAME)
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RAS AL HANOUT SAUCE
CITRON AU SEL



Sosa

IBERIAN CUISINE



ONION SOFRITO



• 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, sunflower oil and salt.

No allergens (ingredients)

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.



HOT BRAVA SAUCE



Madrid traditional recipe:
cocido stew broth and paprika.

Allergens (ingredients):



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

No allergens (ingredients)

BRAVA SAUCE WITH TOMATO



SMOKED BRAVA SAUCE



Madrid traditional recipe:
cocido stew broth and paprika.

Allergens (ingredients):



PEDRO XIMÉNEZ SAUCE

1,2 kg
37686 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.

Allergens (ingredients):



PINCHO MORUNO MARINADE

500 g
38585 6 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: spices, aromatic herbs and salt.

Allergens (ingredients):

(traces):

ANDALUSIAN

CANARY ISLANDS



MOJO PICÓN

1,1 kg
37475* 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.

Allergens (ingredients):



GREEN MOJO

1,075 kg
37476 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.

Allergens (ingredients):



PORTUGUESE



OPORTO SAUCE

1,1 kg
37685 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.

Allergens (ingredients):



One of the Europe's oldest culinary manuscripts is of Catalan cuisine: *El Libre de Sent Sovi* 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.



ROMESCO

1,25 kg
37659



- 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.

Allergens (ingredients): 502



ESCABETA

1,18 kg
38603



- 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.

Allergens (ingredients): 502



CATALAN BRAVA SAUCE

1,05 kg
48503



- It is a variation of the Brava sauce, which goes with *Patatas 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, *nyora* pulp, *chonicero* pepper pulp, cayenne pepper and tabasco

Allergens (ingredients): 502



MARINERA SAUCE

1,05 kg
37684



- 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.

Allergens (ingredients): 502



NYORA PULP

650 g
39185 6 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.

No allergens (ingredients and traces)



PAELLA MARINERA BASE

1,3 kg
37120 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.

Allergens (ingredients):



OTTOMAN AND PERSIAN CUISINES

CULINARY JOURNEY

GREEK

Main ingredients:
yogurt, virgin olive oil,
lemon juice, mint and
spices.

Allergens
(ingredients):



TZATZIKI

1,05 kg
37768 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.

• 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 specialities 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.





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.



BEURRE BLANC SAUCE

1 kg
37670



- Very fine and tasty butter sauce from the classic French cuisine, devised in 1890 by the Gouliane Marquis' cook, Clémence Lefevre, 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.



NATURAL FLAVOURED WHITE TRUFFLE OIL

250 ml
38443



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

Main ingredients: olive oil and aroma.
No allergens (ingredients)



NATURAL FLAVOURED BLACK TRUFFLE OIL

250 ml
38444



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

Main ingredients: olive oil and aroma.
No allergens (ingredients)





DUCK FOND

1,5 kg
37256* 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.

No allergens (ingredients)



CHICKEN FOND

1,4 kg
48500* 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.

Allergens (ingredients):



BEEF FOND

1,4 kg
48315* 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.

No allergens (ingredients)

Allergens (traces):



PORK FOND

1,3 kg
36948 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.

Allergens (ingredients):



VEGETABLE FOND

1,4 kg
48502* 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.

No allergens (ingredients)

Allergens (traces):



FISH FOND

1,5 kg
37254* 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.

Allergens (ingredients):



ONION FOND

1,5 kg
37253 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.

No allergens (ingredients)

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.

ITALIAN CUISINE



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 cuisines.

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.



GENOVESE PESTO

1,2 kg
37566 *



• 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.

Allergens (ingredients):



TOMATO CONCENTRATE

1,5 kg
37732



• 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.

No allergens (ingredients)



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.'



ROMAN BLACK TAPENADE

1,25 kg
37495



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

Allergens (ingredients):



*Check availability

CENTRAL EUROPE AND SLAVIC CUISINES

CULINARY JOURNEY®

SWISS



CAFE DE PARIS SAUCE

1 kg
37674 6 u

Main ingredients:
cream, spices and aromatic herbs.

Allergens (ingredients):



GERMAN



HORSE RADISH MEERRETTICH

1,3 kg
37360 4 u



• 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.

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

Allergens (ingredients):



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.

Central Europe and Slavic cuisine is located in an extensive territory where many peoples and civilizations have passed by. It has been inhabited since prehistoric 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.





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.



ENGLISH



LEMON CURD

1,5 kg 37401 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.

Allergens (ingredients):



MINT SAUCE

1,3 kg 39261 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.

Main ingredients: mint and vinegar.

Allergens (ingredients):

AMERICAN



PEANUT BUTTER

1 kg 37215 6 u



Main ingredients: peanut.

Allergens (ingredients):

• 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.



AMERICAN BRAVA

1,15 kg 37101 6 u



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

Main ingredients: tomato and spices.

Allergens (ingredients):



BBQ BARBACUE SAUCE

1,2 kg 37669* 6 u



• 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.

Allergens (ingredients):



KETCHUP

1,2 kg 37388* 6 u



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

Allergens (ingredients):

• 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.



PERUVIAN CUISINE

CULINARY JOURNEY®



LECHE DE TIGRE (READY TO USE CEBICHE SAUCE)

1,1 kg
37396

6 u

• 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.

Main ingredients: lemon juice, lime juice, onion, spices, fish fond and limo chilli.

Allergens (ingredients):  

• 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.



SOUTH AMERICAN CUISINE

ARGENTINIAN



CHIMICHURRI

1,3 kg
37169*

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.

Allergens (ingredients): 

natural
ingredient

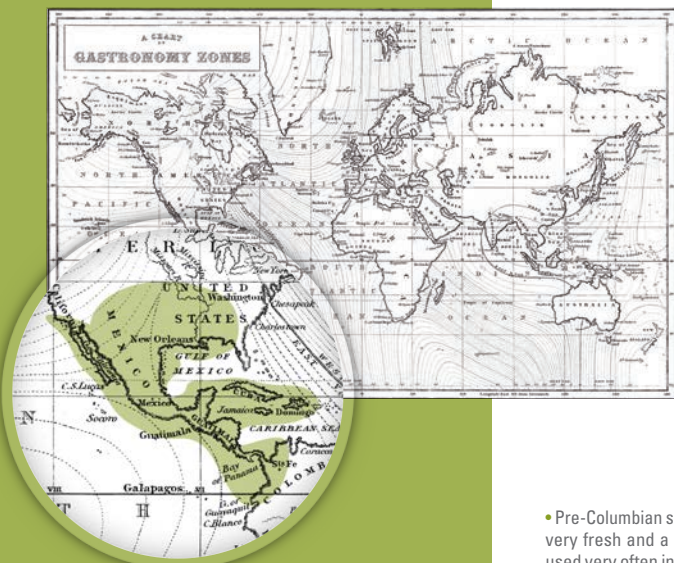
VEG

VEGAN



• 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.

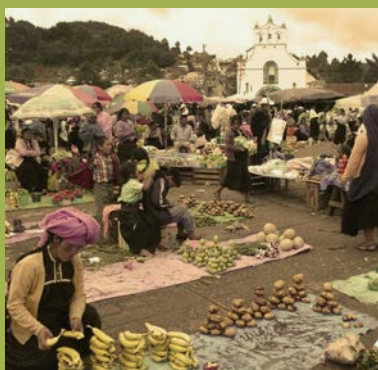
MEXICAN CUISINE



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

1 kg 37697* 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.

No allergens (ingredients)

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.



DIABLA SAUCE

1 kg 37681* 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.

Allergens (ingredients):



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

Allergens (ingredients):

TAQUERA 3 CHILES SAUCE

1 kg 37693 6 u



- 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.

*Check availability

TEX-MEX



HOMEMADE MEXICAN SAUCE

1,3 kg
37675 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.

Allergens (ingredients):



CHEEDAR SAUCE

3 kg
37688 6 u



- Sauce to warm up and to accompany meats, fish, vegetables or to dip in cold with bread or crudités of vegetables.

Main ingredients:

cheddar cheese.

Allergens (ingredients):



- 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.

Allergens (ingredients):



MOLE POBLANO

1,3 kg
37477 6 u



TURKEY WITH MOLE POBLANO

Ingredients:

- Culinary Journey Mole Poblano 50 g
- Turkey thigh 1
- Culinary Journey Chicken Fond
- Olive oil
- Water
- Sesame seeds
- Raw peanuts
- Fresh coriander
- Cooked rice

Preparation:

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.

Tex-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.



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*, *gomashio* and *shichimi togarashi* 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

1,15 kg 37680 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.

Allergens (ingredients):

(traces):



TENTSUYU SAUCE

1,15 kg 37694 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*.

Allergens (ingredients):

(traces):



PONZU SAUCE

1,15 kg 37687* 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*.

Allergens (ingredients):

(traces):



BLACK GARLIC

200 g 38455 4 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

No allergens (ingredients)

Allergens (traces):





SUMISO SAUCE

1,5 kg
37691

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.

Allergens (ingredients):



TONKATSU

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.



• Two sauces used to marinate meats, chicken or fish. After grilled, they turn out really tasteful, satined and glossy.



TERIYAKI SAUCE

1,17 kg
37695*

6 u

Main ingredients: soy sauce, mirin, water and sake.

Allergens (ingredients):
(traces):

Main ingredients: soy sauce, mirin, water, sake and spices.

Allergens (ingredients):
(traces):



YAKITORI SAUCE

1,2 kg
37698

6 u



TONKATSU SAUCE

1,2 kg
37696

6 u

• 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.

Allergens (ingredients):
(traces):



KOREAN CUISINE

CULINARY JOURNEY



KIMCHI (POWDERED CONDIMENT)

250 g
38747

12 u

Main ingredients: red hot pepper, pepper, sesame, rice, garlic, anchovy and ginger.

Allergens (ingredients):

• 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.





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

1,3 kg
37676

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.

Allergens (ingredients):



HOT CHILLI SAUCE (SWEET)

1,2 kg
48504

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.

Allergens (ingredients):

(traces):



SATAY SAUCE

1,1 kg
37690

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 cream, peanuts, soy sauce, lemon juice, chilli and garlic.

Allergens (ingredients):

(traces):

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 sea-food. Chopped basil or cilantro can be added above when serving.



THAI GREEN CURRY PASTE

1,3 kg
37520 4 u



Main ingredients: onions, chilli, spices, lemongrass, galangal and kaffir lime.

No allergens (ingredients)



THAI RED CURRY PASTE

1,3 kg
37519 4 u



Main ingredients: onion, chilli, garlic, spices, galangal, lemongrass and kaffir lime.

No allergens (ingredients)



THAI RED CURRY SAUCE

1 kg
37678* 6 u



Main ingredients: coconut cream and Thai red curry.

No allergens (ingredients)



THAI GREEN CURRY SAUCE

1 kg
37679* 6 u



Main ingredients: coconut cream and Thai green curry.

No allergens (ingredients)



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.



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.



- 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.

Allergens (ingredients):

MADRAS CURRY SAUCE

1 kg 37677* 6 u



TANDOORI GARAM MASSALA SAUCE

1 kg 37692* 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.

Allergens (ingredients):



GARAM MASSALA PASTE

1,3 kg 37531 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.

Allergens (ingredients):





RED PEPPER CHUTNEY

1,5 kg
37178* 4 u



Main ingredients:
red pepper, white vinegar, mango, onion, spices, raisins and cumin essential oil.

Allergens (ingredients):



VEGETABLES CHUTNEY

1,5 kg
37176 4 u



Main ingredients:
white vinegar, carrot, red pepper, celery, onion, turnip, mustard and spices.

Allergens (ingredients):



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.



MANGO CHUTNEY

1,5 kg
37177* 4 u



Main ingredients:
mango, white vinegar, onions and spices.

Allergens (ingredients):



CARROT CHUTNEY

1,5 kg
37179* 4 u



Main ingredients:
carrots, white vinegar, onion, spices and mango.

Allergens (ingredients):





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 mothers to daughters for 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



• 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.

Allergens (ingredients):

(traces):



HOISIN SAUCE



• 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.



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:

1. Cut the onion, the cabbage and the carrot in fine julienne.
2. Sauté the vegetables in a pan with some oil and salt for 3 minutes.
3. Add the enokis and cook 1 more minute.
4. Remove from heat and strain to remove water excess. Let it cool.
5. Once cooled, roll the wafers with the vegetables inside and seal the edge with a bit of egg white.
6. Fry the resulting rolls in 180 °C oil until they become golden brown.
7. Serve with sweet and sour sauce on the side for dipping.



ARAB WORLD CUISINE

CULINARY JOURNEY

LEBANESE



ZA'ATAR

1,2 kg
37805



• 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.

Allergens (ingredients):



TAHINI (ROASTED SESAME)

1 kg
36869*



• 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.

Allergens (ingredients):

(traces):



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.



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.





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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.



- 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.

No allergens (ingredients)



HARISSA

1,3 kg
37682*

4 u



MOROCCAN

MAGHREBI



CITRON AU SEL

1,2 kg
37406

4 u



- 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.

No allergens (ingredients)



RAS AL HANOUT SAUCE

1,1 kg
37689

6 u



- 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.

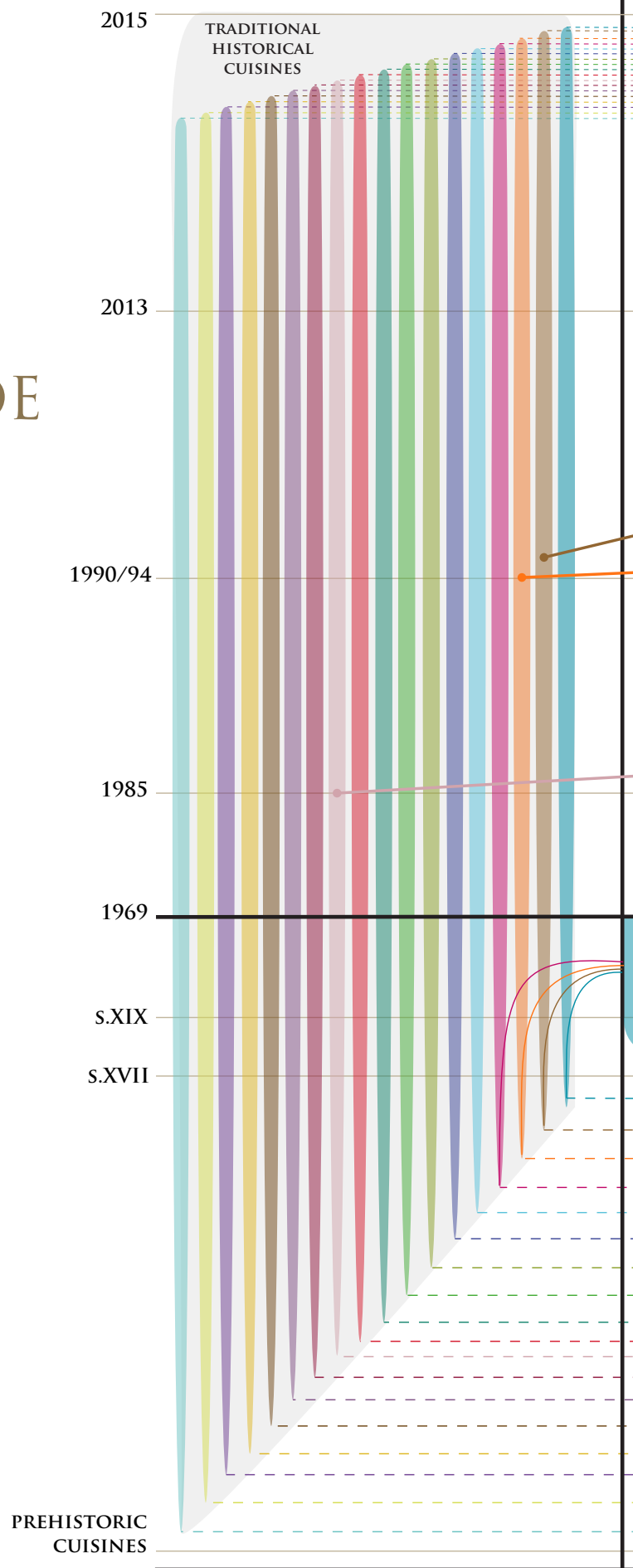
Main ingredients: onions, spices and olive oil.

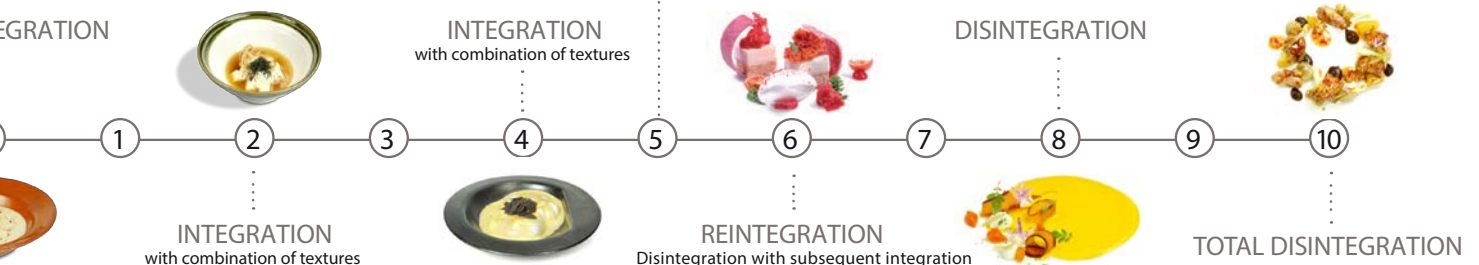
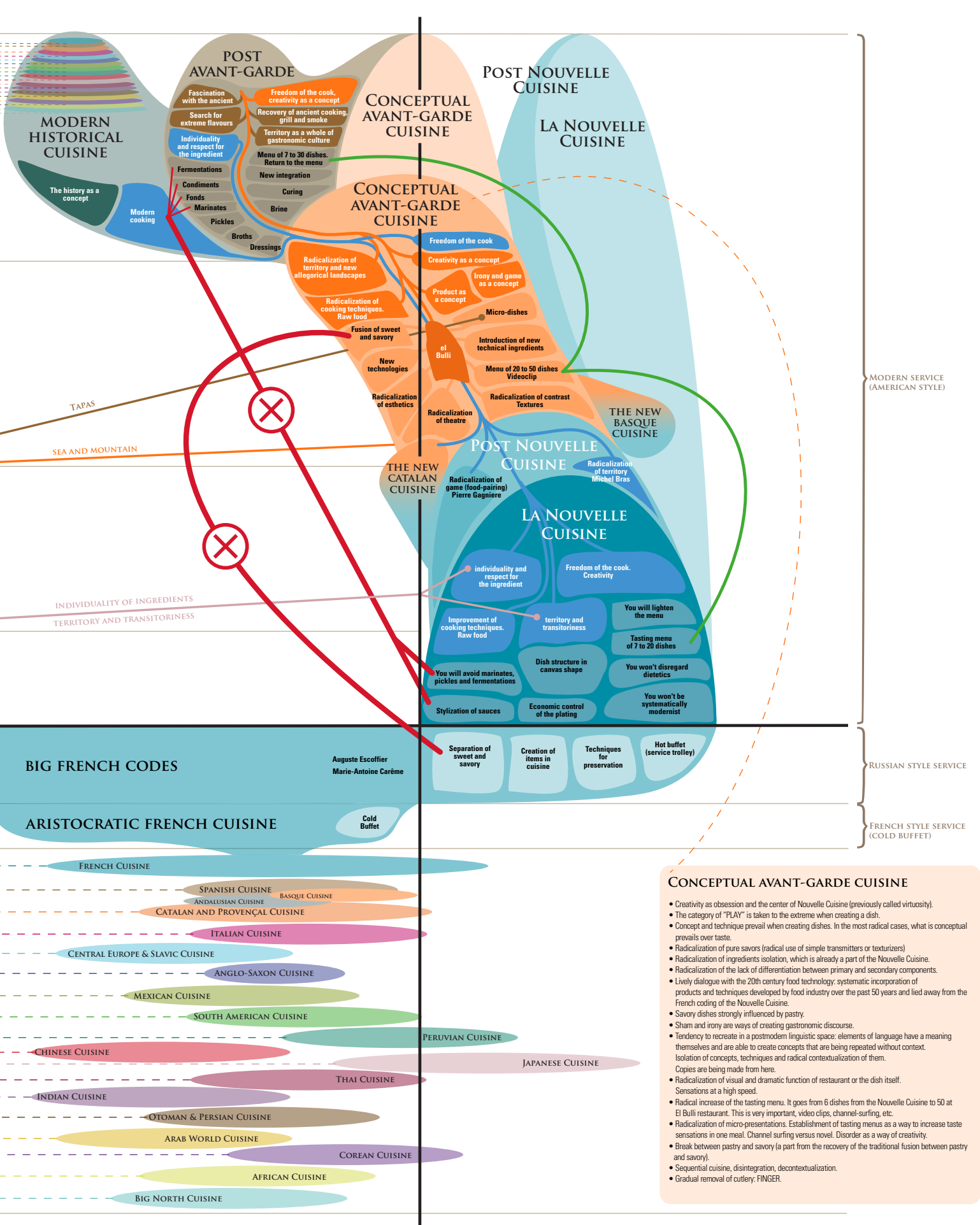
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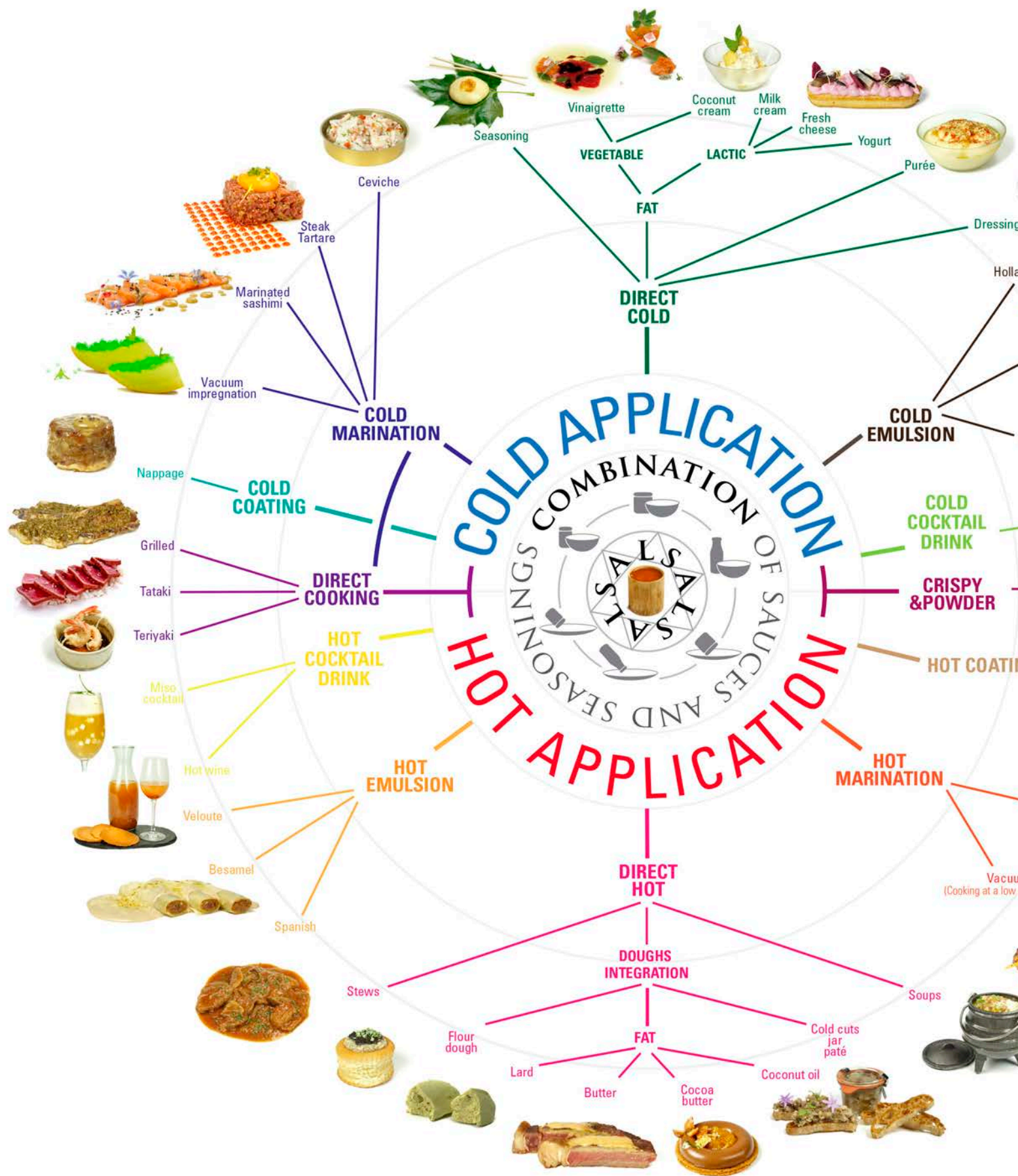


HISTORICAL PICTURE

CULINARY MODERNISM AND AVANT-GARDE

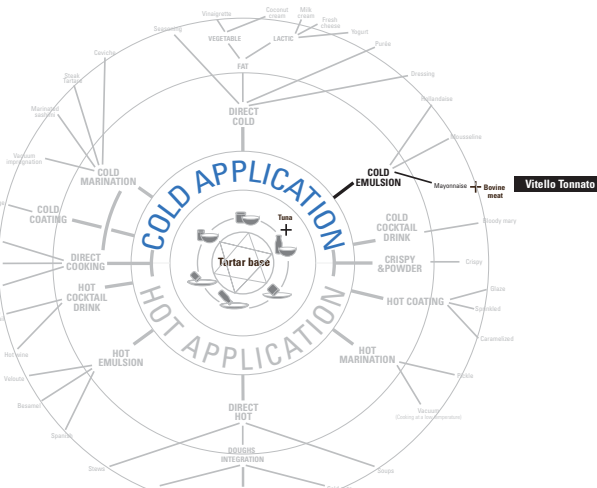
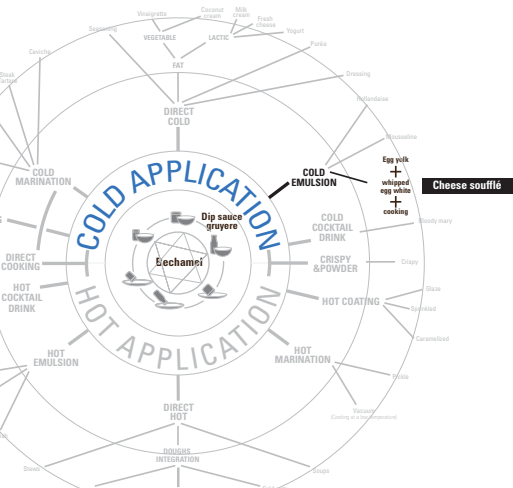
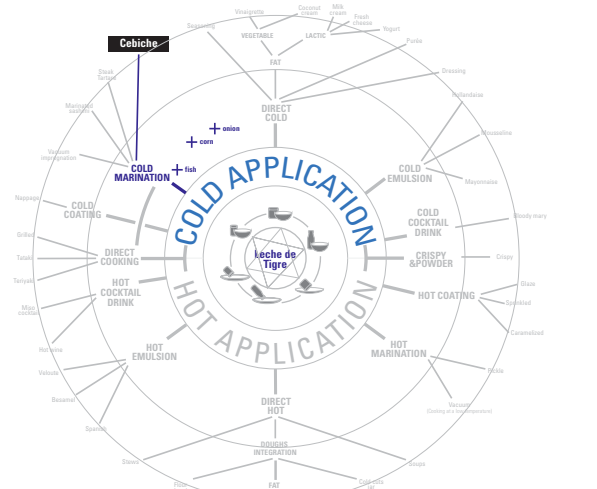
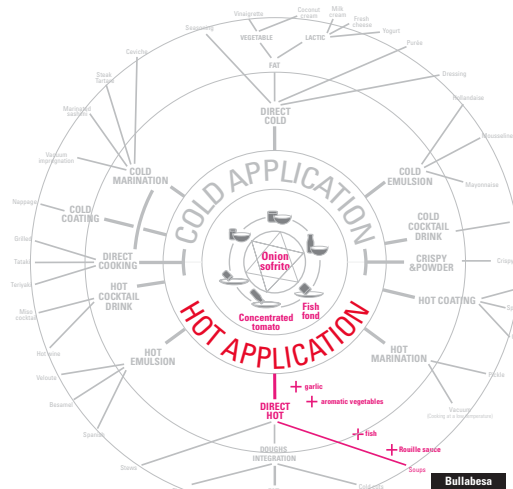
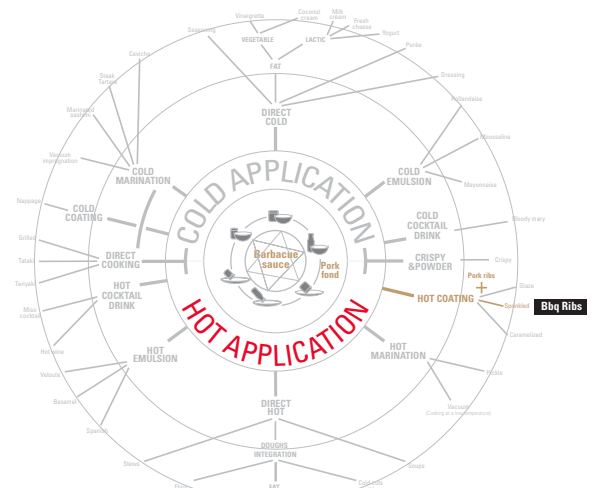
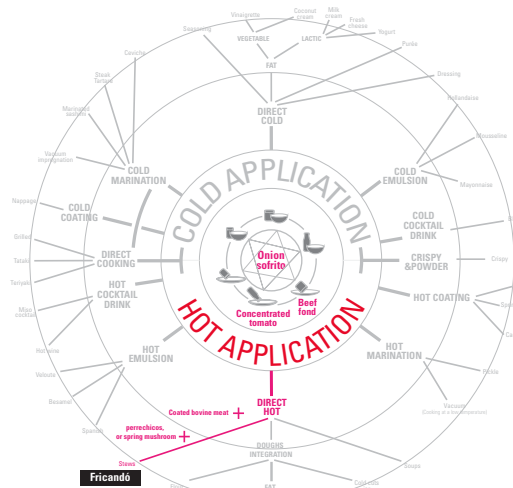






ART COMBINATORIAL

OF SAUCES AND SEASONINGS IN THE MODERN CUISINE





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