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NEW PRODUCTS

With more than 50 years of experience, Sosa is one of the leading manufacturers of high quality ingredients for gastronomy, pastries and ice-cream in the world. Halal & Kosher Certified.



707023 Sosa Raspberry Crispy 5-8mm 250g

6 PER/CTN 8414933322528

Granules of freeze dried raspberries. Perfect for adding raspberry flavour and crunchy texture to dry products.

707024 Sosa Raspberry Crispy Wet Proof 400g

6 PER/CTN 8414933322580

Granules of freeze dried raspberries coated with a thin layer of cocoa butter. These are a moisture-resistant decoration or textural component in desserts.

707027 Sosa Freeze Dried Whole Raspberry 75g

6 PER/CTN 8414933006596

Whole freeze dried raspberries with an intense, natural fresh flavour.

707029 Sosa Freeze Dried Powdered Raspberry 300g

6 PER/CTN 8414933322047

Powdered freeze dried raspberries that can be used to add intense flavour and colour to your creations.

707025 Sosa Strawberry Crispy Wet Proof 1-3mm 400g

6 PER/CTN 8414933322573

Granules of freeze dried strawberries coated with a thin layer of cocoa butter. These are a moisture-resistant decoration or textural component in desserts.

707110 Sosa Mango Crispy Wet Proof 400g

6 PER/CTN 8414933009306

Granules of freeze dried mango coated with a thin layer of cocoa butter. These are a moisture-resistant decoration or textural component in desserts.

707120 Sosa Passion Fruit Crispy Wet Proof 400g

6 PER/CTN 8414933322566

Granules of freeze dried passionfruit coated with a thin layer of cocoa butter. These are a moisture-resistant decoration or textural component in desserts.

707122 Sosa Freeze Dried Beetroot Powder 300g

6 PER/CTN 8414933311584

Powdered freeze dried beetroot. Can be used for dusting or decoration, and as a natural colouring agent in sweet and savoury dishes.

707123 Sosa Yuzu Paste 1.5kg

6 PER/CTN 8414933332619

Add yuzu flavour using small quantities. Does not crystallise at negative temperatures and maintains a smooth texture and unique aroma.

707026 Sosa Fruit Pectin NH 500g

6 PER/CTN 8414933568001

Gelling agent ideal for fruit and/or acidic preparations e.g. jams, jellies and glazes. Freezable and reversible.

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707117 Sosa Pectin Jaune 500g

Powdered gelling agent made from citrus peel. Ideal for making pâte de fruit, gummy candies and baked fillings. Not freezable and irreversible.

6 PER/CTN 8414933568094

707119 Sosa Pectin X58 500g

Gelling agent ideal for calcium rich and/or chocolate glazes, jellies and cremeux. Freezable and reversible.

6 PER/CTN 8414933568025

707028 Sosa Agar Agar 500g

Powdered gelling agent made from seaweed. Neutral in taste, it is suitable for use with all aqueous liquids to make firm and rigid gels. Cannot be reheated or frozen.

6 PER/CTN 8414933521402

707112 Sosa Xanthan Gum 500g

Thickener used to make coulis and sauces. Ideal for thickening small quantities without heating up ingredients to preserve flavour and colour.

6 PER/CTN 8414933570233

707113 Sosa Soy Lecithin Powder 400g

Emulsifier made from soy. Can be used to make foams and airs.

6 PER/CTN 8414933319122

707114 Sosa Natur Emul 500g

Emulsifier made from citrus fibres. Ideal for egg-less products such as cremeux and mayonnaise. No syneresis of product after freezing and defrosting.

6 PER/CTN 8414933572138

707030 Sosa Maltosec 500g

Tapioca maltodextrin transforms fats into powders. Suitable for use with all fatty liquids.

2 PER/CTN 8414933570516

707121 Sosa Trehalose 700g

A technical sugar derived from tapioca starch. Useful as an anti-crystallising agent and stabiliser e.g. keeps meringues dry, cakes moist.

6 PER/CTN 8414933026518

707031 Sosa Potato Whip 400g

Plant-based product derived from potato protein, use hot or cold for aerating, emulsifying and coagulating e.g. sponges, macarons, and mousses.

6 PER/CTN 8414933311775

707115 Sosa Pro Pannacotta Iota 800g

Gelling agent made from red algae used to make soft, flexible gels e.g. panna cotta. No hydration necessary and sets fast.

6 PER/CTN 8414933571049

707111 Sosa Gelcrem Hot 500g

Thickener made from refined corn starch. Ideal for making hot creams without adding eggs or milk products e.g. pastry creams and bechamel.

6 PER/CTN 8414933570554

707116 Sosa Gelcrem Cold 500g

Thickener made from potato starch. Does not require heat to activate. Ideal for no-cook creamy fruit based custards and cremeux. Finished product can be frozen.

6 PER/CTN 8414933570257

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707404 Sosa Soyawhip 300g

6 PER/CTN 8414933009375

Aerating agent derived from soya protein. Plant-based alternative to egg whites. Suitable for use with all liquids. No coagulant capacity.

707405 Sosa Prosorbet 5 Cold-Hot Natu

6 PER/CTN 8414933009573

Sorbet stabiliser that can be used either hot or cold. Use to create smooth and creamy sorbets that remain stable over time.

707406 Sosa Procrunx 2.5kg

2 PER/CTN 8414933009580

A soluble fibre derived from wheat that can be used in frying batters and tempura for a crunchy texture.

707407 Sosa Peta Crispy Raspberry 900g

6 PER/CTN 8414933010289

'Popping candy' coated in white chocolate and freeze dried raspberry powder. Ideal for adding surprising texture and flavour to a product.

707408 Sosa Peta Crispy Neutral 700g

6 PER/CTN 8414933006336

Crispy, 'popping candy' perfect for adding texture and surprise to a product. Ingredients of 100% natural origin.

707409 Sosa Bovine Gelatin 750g

6 PER/CTN 8414933006435

Gelatin of animal origin (bovine) to make soft, flexible gels. Suitable for halal diets.

707410 Sosa Gellan Gum 500g

6 PER/CTN 8414933005858

A plant based gelling agent used to create firm, elastic and transparent jellies. Can be used with all kinds of liquids and is resistant to high-temperatures.

707411 Sosa Elastic 550g

6 PER/CTN 8414933008521

A gelling agent made from seaweed and carob bean gum to create elastic gels. Finished product is freezable and reversible.

707412 Sosa Cantonese Pecan Nuts 500g

6 PER/CTN 8414933008750

Caramelised pecan nuts resistant to moisture. Perfect for adding texture folded into icecreams, added to cakes or as a decorative topping.

707118 Sosa Vegan Mousse Gel 500g

6 PER/CTN 841493320791

Vegan gelling agent formulated to create firm mousses. Suitable for fruit, chocolate or nut based mousses. Freezeable and reversible.