



The expansion and continuous improvement of the product lines, always giving the greatest importance to the innovation and the techniques of the gastronomic world. This is our main objective.



With more than 50 years of experience, we are one of the leading manufacturers of high quality ingredients for gastronomy, pastries and ice-cream in the world. Our product catalog exceeds 3,000 references, including texturing, lyophilizers, concentrated pastes and nuts.

We have three production plants in Catalonia and two delegations in Madrid and Valencia, as well as numerous official distributors, both national and international. With continuous growth, we currently export our products to more than 80 countries, spread over 5 continents.

We are proud to have a close relationship with our customers, creating close links. We do not want to be just a supplier of products but, in the long term, we also hope to become a partner with whom you can count at all times, creating specific recipes, organizing visits and demonstrations and offering personalized training.

For us it is a great satisfaction to be able to develop all the specialized products that help to be more creative to pastry cooks and chefs around the world. Our products are always developed in accordance with the 4 pillars of modern cuisine: more flavor, less sugar, less fat and contrast of textures.

TEXTURIZERS | EMULSIFIERS



SOYA LECITHIN POWDER

5900 0016

1 tub × 500g

Properties: Emulsifier, incorporation of air In excess it can provide flavour

Directions for use: Cold mix and turbinate by introducing air.

Application: Any type of liquid.

Observations: Difficulties with alcohols and certain infusions.

Elaborations: Aires / Ice creams



SUCRO EMUL

5900 0009

1 tub × 500g

Properties: Emulsifier.

How to use: It will dissolve in the aqueous part of the processing and then it will be added to the rest.

Application: Any liquid with a part of water.

Remarks: Allows hot and alcoholic airs.

Elaborations: Increase in the volume of bread doughs and biscuits / Stabilization of lactic mixtures / Ice creams / Pastry creams / Aires



GLICERINE

5900 0004

1 tub × 1300g

Properties: Antifreeze, emulsifier, facilitates the union of fat molecules with water.

Directions for use: Mix in the desired preparation.

Application: Ice cream, ganaches, any preparation that contains water and fat.

Elaborations: Ice creams / Sorbets / Biscuits / Chocolates / Truffles / Mousses / Sugar pastillage



NATURAL EMUL

59000025

1 tub × 500g

Properties: Moisturizer, stabilizer and emulsifier. fats

Directions for use: Apply directly cold and incorporate with agitation.

Application: Any type of whipped mass or liquids.

Remarks: Subtle yellowish powder, partially soluble in fats, very soluble in liquids

Elaborations:



EMULSIFYING PASTE

5900 0000

1 tub × 1000g

Properties: Emulsions with great stability. **How to use:** Apply directly cold.

Application: Any type of liquid preparation with a fatty part.

Observations: Ivory-white color, slightly sweet flavor and neutral aroma.

Elaborations: Emulsified vinaigrettes / Mayonnaise of fruit or vegetables without egg
* You can add a thickener to get consistency (Ex: Xantana, Guar Gum)



GLICEMUL

59000020

1 tub × 500g

Properties: Increases the melting point of fats and creates textures More or less solid with them.

How to use: It dissolves in hot, from 60°C, and acts in cold.

Application: It will always be applied on fat-soluble medium

Remarks: Thermor reversible Flaky Presentation

Preparations: Textured Oils / Nut Butters



EMULWHIP

5900 0051

1 tub × 6000g

Properties: Emulsifier, stabilizer and multi-functional whipping agent.

How to use: Apply directly cold when assembled.

Application: Any type of assembled dough.

Observations: White concentrated paste and neutral flavour.

Elaborations: All kinds of sponge cake, cream, ice cream, butter, beaten eggs, meringues ... and all the elaborations where the incorporation of air is necessary.



TEXTURIZERS | AIRING AGENTS



ALBUMINA

0020 0510

1 tub × 500g

Properties: Substitute for egg white, upright effect

Directions for use: Cold mix

Application: Any type of liquid.

Remarks: 25% higher and 5 times more stable than fresh white.

Elaborations: Meringues / Macaron / Clouds / Soufflé / Biscuits / Mousses



WHIP

0020 0520

1 tub × 500g

Properties: Stile effect.

How to use: Cold mix

Application: Any type of liquid

Remarks: Albumin substitute.

Elaborations: Meringues / Macarons / Foams



PROESPUMA COLD

5700 1002

1 tub × 700g

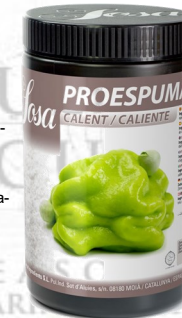
Properties: Cold Foam Stabilizer.

Properties: Helps to assemble the preparation.

How to use: Cold dissolve.

Application: Any liquid or semi-liquid preparation.

Elaborations: Cold foams with siphon



PROESPUMA HOT

5700 1001

1 tub × 500g

Properties: Hot Foam Stabilizer.

Properties: Stile, foaming and emulsifying effect.

Directions for use: Dissolve in the desired preparation

Application: Any liquid or semi-liquid preparation

Elaborations: Hot foams with siphon

TEXTURIZERS | THICKENING AGENTS

A thickening agent is a texturizer which allows us to obtain more or less viscose solutions without forming gels. The Sosa range of thickening agents offers a variety from the least to the most thickened with different textures: coulis, pastry custards, pomada etc. in order to adapt to any gastronomic need, always respecting to a maximum the flavour of the texturized element.



GOMA XANTANA
5805 0018
1 tub x 500g

Properties: Thickener, emulsifier, suspensor
Directions for use: Dissolve cold or hot Mix with a blender
Application: Any liquid with a water content greater than 80%
Remarks: Resistant to heat, freezing, Thermo-reversible.
Preparations: Raw sauces / coulis / Vinagrettes / Syrups / Soups



GOMA XANTANA
5805 0018
1 tub x 500g

Properties: Thickener, emulsifier, suspensor
Directions for use: Dissolve cold or hot Mix with a blender
Application: Any liquid with a water content greater than 80%
Remarks: Resistant to heat, freezing, Thermo-reversible.
Preparations: Raw sauces / coulis / Vinagrettes / Syrups / Soups



GELESPESSA
5805 0011
1 tub x 500g

Properties: Thickener, emulsifier, suspensor
Directions for use: Dissolve in cold or hot Mix with a blender
Application: Any type of liquid with superior water content to 80%.
Remarks: Resistant to heat, freezing, Thermo-reversible.
Preparations: Raw sauces / coulis / Vinagrettes / Suspender effect / Densified soups



GELCREM COLD
5805 0026
1 tub x 500g

Properties: Thickener that gives a creamy texture (pastry cream type) cold
Directions for use: Mix cold or hot
Application: Corn starch substitute Applicable to all types of liquids
Remarks: Oven stable viscosity Stable in acid mixtures
Optimal applications: Raw pastry creams / Cold creams
Other elaborations: Densified soups



GELCREM HOT
5805 0040
1 tub x 500g

Properties: Freezing stable thickener
Directions for use: Mix cold and cook until boiling.
Application: Any type of liquid or semi-liquid preparation.
Remarks: Resistant to high temperature and stable in the oven Resists freezing
Preparations: Cooked creams such as Pastry cream / Hot cream / Bechamel



GOMA ARABIGA
5805 0037
1 tub x 500g

Properties: Thickener, emulsifier and stabilizer.
Directions for use: Apply cold or heat
Application: Any liquid processing
Remarks: Insoluble in alcohols and fats.
Preparations: Foam Stabilization / Emulsions / Chewing Candies / Filling agent



GOMA GARROFÍ
5805 0048
1 tub x 750g

Properties: Thickener, stabilizer.
How to use: Mix and heat.
Application: Any elaboration with a liquid base.
Observations: Problems with alcohols.
Elaborations: Soups / Sauces / Cream stabilization / Ice cream / Pastry products



TARA
5805 0058
1 tub x 700g

Properties: Thickener, stabilizer, protective layer.
Directions for use: Mix with the remaining solids and pour on the liquid Heat up to 80°C
Application: Any liquid.
Observations: Reduces problems of syneresis.
Elaborations: Salsas.



GOMA GUAR
5805 0055
1 tub x 750g

Properties: Thickener.
How to use: Mix with the liquid and bring to a boil Cool
Application: Any type of preparation regardless of its acidity.
Observations: Stable freezing.
Elaborations: Sauces / Nectars / Bakery products



GOMA KONJAC
5805 0060
1 tub x 600g

Properties: Thickener, stabilizer.
How to use: Pour the powder with the remaining solids on the liquid and heat
Application: Any liquid processing
Remarks: In the EU, its Use as thickener.
Elaborations: Thermo-resistant creams



POMADA
5805 0042
1 tub x 500g

Properties: Thickener.
How to use it: Mix with the liquid and apply with agitation Rest of 6 h.
Application: Any type of liquid.
Remarks: Not stable in freezing.
Elaborations: Ointments.



PROMOCHI KUZU
5805 0056
1 tub x 750g

Properties: Thickener, gelling agent. and starches
Directions for use: Make a solution in water before use
Application: Corn starch substitute Applicable to all types of liquids. [
Observations: Gluten-free
Elaborations: Mochis / veils / False potatoes



CMC
5805 0066
1 tub x 600g

Properties: Thickening agent, anti-caking agent, hardener.
Mode of use: Apply cold and incorporate with agitation.
Application: Any liquid, fondant, marzipan.
Remarks: White powder. with the solids of the recipe to avoid the formation of lumps when it comes in contact with liquids. In the case of making gum paste from sugar paste, knead well, cover the dough tightly and stand for 24 hours.
Elaborations: Fondant hardener, sugar paste and marzipan to facilitate the modeling and drying / Improves the elasticity to panicle masses / Mixed with liquid is obtained food glue, suitable for cake decorations, or as protective agent to cover fruit / Stabilizer of ready-to-bake products.



TEXTURIZERS | GELLING AGENTS



GELIFICANT VEGETAL

5805 0000

1 tub x 500g

Properties: Transparent and elastic gelatin.

How to use: Cold dissolve and bring to 65°C (better boiling) Gelify from 60°C

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

Remarks: Does not support freezing, thermoreversible.

Elaborations: False spherification / False pâte à fruit / Veils / Cold pasta / Cold spaghetti / Gelatin up to 60°C / Macarrones / Napar



ELASTIC

5805 0036

1 tub x 750g

Properties: Very elastic gelling agent.

How to use: Pour the powder with the remaining solids into the liquid and heat

Application: Any liquid processing

Remarks: Resist freezing.

Elaborations: Elastic gelines.



METILGEL

5805 0020

1 tub x 300g

Properties: Hot gel.

How to use: Hydrate cold, let stand until the mixture reaches 4°C, and apply heat.

Application: Any liquid or semi-liquid mixture.

Observations: Resists freezing.

Elaborations: Aires / Foams / Gnocchi /

Spaghetti / Agglutinated



GOMA GELLAN

5805 0117

1 tub x 500g

Properties: Gelificante.

How to use: Apply at room temperature, bring to 80°C better boil.

Application: Any type of liquid.

Observations: Rigid gel that resists temperature

Elaborations: Sheets / Ravioli / Oil gelatin / Croissant fillings / Plum cake dice



GELBURGUER

5805 0031

1 tub x 500g

Properties: Agglutinating effect.

Directions for use: Mix with the product to be treated.

Application: Any food.

Remarks: May present problems with foods rich in calcium.

Elaborations: Hamburger / Tartar / Terrines



INSTANGEL

5805 0008

1 tub x 500g

Bloom: 180 BLOOM

Equivalence in sheets: 1 a = 6 g

Speed of gelling: Fast

Properties: Gelatin of animal origin, cold snap.

How to use: Apply cold Action in about 20 minutes

Remarks: Thermo reversible between 35°C and 40°C Freezers. Gelation temperature <15°C. Cold solubility with strong agitation or hot mixing. Soft and flexible gel.



KAPPA

5805 0062

1 tub x 600g

Properties: Gelling agent.

How to use: Pour the powder with the remaining solids on the liquid and heat

Application: Any liquid processing

Remarks: Multiple synergies occur Kappa + Konjac (elastic gel) Gelifies from 60°C

Elaborations: Cold gelatins / gelled foam



PRO PANNACOTTA (IOTA)

5805 0064

1 tub x 800g

Properties: Soft gel.

Directions for use: Apply at room temperature, bring to 80°C better boil.

Application: Any type of liquid.

Observations: Not stable in freezing, it can be heated to about 50°C

Elaborations: Pannacotta / Flan / Pudding / Cujadas / Drinkable Gel



PECTINE LOW SUGAR

5803 0019

1 tub x 500g

Properties: It is a thickener and/or gelling agent specially indicated for making fruit based products. At a dose of 0,5 to 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. A minimum amount of added sugar is not required.

Observations: Thermo reversible between 40 and 60 °C.

Elaborations: Low in sugar or calcium fruit jams, low in sugar or calcium fruit jellies.



FRUITS PECTIN NH

5803 0000

1 tub x 500g

Properties: It is a thickener and/or gelling agent (in the presence of calcium) 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: Thermo reversible between 40 and 60 °C.

Elaborations: Neutral acidic or fruit-based iced glazing, thermo reversible low sugar jellies. Custards.



TEXTURIZERS | GELLING AGENTS



PECTINE JAUNE RAPID SET

5803 0003

1 tub x 500g

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 jams, framed jellies and bakery fillings.



PECTINE ACID FREE

5803 0012

1 tub x 500g

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 and those rich in calcium.

Observations: No syneresis. Thermo reversible between 40 and 60 °C.

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



PECTINE ACID FREE

5803 0012

1 tub x 500g

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. Thermo reversible.

Elaborations: Gummy candies, pâte de fruit and bakery fillings.



ALGINAT

5805 0016

1 tub x 750g

Properties: Gelificante when interacts with calcic means.

How to use: For direct spherification, mix with the desired preparation For reverse spherification, mix in the water bath

Application: Any liquid with a pH \geq 4 and with a water content higher than 80% (direct spherification).

Remarks: By itself it only acts as a thickener. Always use mineral water for reverse spherification. In fatty media presents dissolution problems. In fatty media find incompatibilities. In alcoholic media it offers problems depending on the degree of alcohol and lack of water.



CLUCONOLACTAT

5805 0029

1 tub x 500g

Calcium Gluconate and Calcium Lactate Mix of two salts that allow us to incorporate calcium into a medium without flavor contribution. to a liquid so that it reacts with Alginate and can spherify.

Properties: Calcium Enrichment

Directions for use: Incorporate to the mixture we want enrich

Application: Low-calcium reverse sphering mixtures.

Remarks: Totally tasteless.

Elaborations: Reverse spherification



CLORUR

5805 0017

1 tub x 750g

Properties: Calcium salt

Directions for use: Mix chloride with mineral water

Application: Bath for direct spherification

Elaborations: Direct Spherification



KIT PH

5903 0010

1 tub x 750g

Sodium citrate and test strips Sodium citrate, fruit product, is an essential component of most soft drinks, at It provides an acidic touch and enhances the flavor It is used as an antioxidant, and above all, in the case of spherification, as a pH corrector, reducing acidity.

Properties: Increases the pH (from acid to basic).

How to use: Mix with the liquid to which you want to increase the pH.

Application: Mixtures for the preparation of direct spherification

Remarks: It is rapidly incorporated into the medium

Elaborations: Direct spherification



PECTINE XOCO NAPPAGE X58

5903 0018

1 tub x 500g

Amidated Low Methoxyl (LMA) with retardant salts and calcium

Properties: It is a thickener and/or gelling agent (in the presence of calcium) specially indicated for making gelled iced nappages at a dose of 1 to 1,5% depending on the formulation and texture required.

Use: Mix with the sugar, bring to the boil.

Application: Dairy products and those rich in calcium.

Observations: Thermo reversible between 40 and 60 °C.

Elaborations: Calcic or low in sugar nappages. Custards and creamy elaborations



TEXTURIZERS | GELATINE NAPPAGE



BEEF GELATINE
5800 0001
1 tub × 750g

Gelatin of animal origin (bovine).

Bloom: 220 BLOOM

Sheet Equivalence: 1 un = 1.8 g

Gelation Speed: Slow

Properties: Gelatin of traditional animal origin, instant hot

Directions for use: Dissolves hot under strong agitation.

Remarks: Thermo reversible between 35°C and 40°C Freezing. Geeling temperature <15°C Solubility at 45 ° C. Soft and flexible gel.



TEXTURIZERS | STABILIZERS FOR MILK SHAKES/MOUSSES



NEUTRAL INSTANT MOUSSE
5802 0002
1 tub × 600g

Mixture of sugars and animal gelatin.

Properties: Stabilize mousse.

How to use: Dissolve with cold liquid with strong stirring, add semi-mounted cream

Application: Pulp or fruit juices, infusions.

Remarks: White powder, acts cold at 20 min after hydration, does not heat to more than 40 ° C. Freeze

Elaborations: Mousse / Bavaoise



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5802 0002
1 tub × 600g

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Properties: Stabilize mousse.

How to use: Dissolve with cold liquid with strong stirring, add semi-mounted cream

Application: Pulp or fruit juices, infusions.

Remarks: White powder, acts cold at 20 min after hydration, does not heat to more than 40 ° C. Freeze

Elaborations: Mousse / Bavaoise



PROMILK SHAKE
5700 1034
1 tub × 500g

Powdered mixture of lyophilized, sugars, fats, emulsifiers, proteins and gums.

Properties: Milk shake stabilizer

Directions for use: Apply directly in cold and incorporate with shaking.

Application: Pulp or fruit juices, infusions.

Remarks: White powder, cold mix, do not heat.

Directions: Fruit smoothies and / or infusions.



PROMOUSSE
5700 1005
1 tub × 3Kg

Neutral base for making mousses.

Properties: Thickener and stabilizer.

Directions for use: Mix with a blender for total incorporation.

Application: Any liquid, milk, cream, fruit purée ...

Comments: No It needs a heat, it gives a homogeneous appearance to the mixture and a nice creaminess without the use of egg.

Elaborations: Mousses / Semi-cold

TEXTURIZERS | STABILIZERS FOR MILK SHAKES/MOUSSES



INULINA
0010 0008
1 tub × 700g

Properties: It has the property of forming gels that hold a lot of water.

How to use: Dissolve in a liquid at 70°C for total dissolution.

Application: Any elaboration with aqueous or fatty content

Remarks: Once integrated in the liquid, ripen the mixture at 5°C for 2 hours to act correctly, then it can be frozen, thermoreversible between 35 to 40°C. It avoids syneresis in thawing.

Elaborations: Substitute of fats in mousse, ice cream and creams. Creamy without fat. Loading agent.



MALTOSAC
5805 0030
1 tub × 500g

Properties: Fat Absorber.

Mode use: Mix with fat.

Application: Any fat product.

Remarks: Soluble in cold and hot.

Elaborations : Polvorones / Rocas / Powder / Sand / Crunchy nuts

TEXTURIZERS | EFFERESCENT



FIZZ POWDER
5850 0020
1 tub x 700g

Effervescent and sweet, based on cream of tartar, luster sugar and bicarbonate.



PETA CRISPIES NEUTRAL
5850 0002
1 tub x 750g

Effervescent texture, get surprised with the peta crispies, an electric explosion in your mouth!



PETA CRISPIES CHOCOLATE
5850 0012
1 tub x 900g

With an effervescent texture, you can surprise with peta crispies coated of the best chocolate, An electric explosion in your mouth with a cocoa flavor!



PETA CRISPIES SILVER
5850 0038
1 tub x 900g

With an effervescent texture, you can surprise with peta crispies covered in black chocolate in silver colour, an electric explosion in your mouth!



PETA CRISPIES GOLD
5850 0032
1 tub x 900g

With an effervescent texture, you can surprise with peta crispies covered in black chocolate in gold colour, an electric explosion in your mouth!



TEXTURIZERS | ANTIOXIDANTS & ACIDS



ANTIOXIDANT POWDER
5903 0014
1 tub x 500g

Properties: Antioxidant agent.
How to use: Dissolve in hot or cold liquid.
Application: Oxidizable food handling.
Remarks: White powder, insoluble in fats.
Elaborations: Can be added to easily oxidizable fruit juices such as apple or grape / By immersion, prevents oxidation of food while handling / By painting, prevents oxidation of products finished.



CITRI ACID
4650 0022
1 tub x 1000g

Properties: Acidity regulator. Can substitute lemon juice in preparations
Directions for use: Apply directly. Soluble in liquids
Application: Used as an acidifier or food flavoring. Increases the gelling capacity of pectins.
Remarks: White powder.
Elaborations: All kinds of preparations where acid application is necessary: jams, pâte de fruit, preparations with fruit, baths of fruit ...



CREAM OF TARTAR
5900 0023
1 tub x 1000g

Properties: Stabilizer and emulsifier, prevents crystallization of sugar.
Directions for use: Apply directly cold and incorporate with agitation.
Application: Any type of liquid.
Remarks: Fine white powder crystalline.
Elaborations: In combination with bicarbonate, an increase in volume in confectionery masses is achieved / Helps to stabilize the assembly of egg whites and cream / Prevents the crystallization of sugar in the preparation of caramel.



ASCORBIC ACID
4650 0020
1 tub x 1000g

Properties: Acidulant, antioxidant and bread improver.
Directions for use: Apply directly Soluble in liquids
Application: Used as an acidifier or food antioxidant, especially fruits and vegetables.
Observations: White powder.
Elaborations: All kinds of elaborations where an antioxidant is needed: fruit baths, fruit syrups, fruit salads, juices ...
Recommended dose: 0.05 - 0.1%.
In antioxidant baths can increase to 3% - 5%

FREEZE DRIED | FRUITS CRISPY



STRAWBERRY CRIPY 1-3mm
4405 0514
1 tub × 350g

Properties: Pieces of lyophilized fruit
Directions for use: Direct use, as decoration
Remarks: Store in a cool, dry place with the container closed.
Applications: Any non-wet application.
Elaborations: Desserts.



RASPBERRY CRISPY 2-10mm
4405 0551
1 tub × 300g

Properties: Pieces of lyophilized fruit
Directions for use: Direct use, as decoration
Remarks: Store in a cool, dry place with the container closed.
Applications: Any non-wet application.
Elaborations: Desserts.



FREEZE DRIED RASPBERRY POWDER
4405 0302
1 tub × 300g

100% freeze-dried raspberry powder.

With the freeze-dried fruits and vegetables from Sosa Ingredients you can have them all year round, without having to worry about whether it is the season or not.

Natural product in powder that can be used as colorant Taste Colour.



CHERRY CRISPY 2-10mm
4405 0542
1 tub × 300g

Properties: Pieces of lyophilized fruit
Directions for use: Direct use, as decoration
Remarks: Store in a cool and dry place with the container close [55106B]
Applications: Any non-wet application.
Elaborations: Desserts.



PASSION FRUITS CRISPY 2-10mm
4405 0516
1 tub × 200g

Properties: Pieces of lyophilized fruit
Directions for use: Direct use, as decoration
Remarks: Keep in place fresh and dry with the container closed.
Applications: Any non-wet application.
Elaborations: Desserts.



YOGURTS CRISPY 2-6mm
4405 0516
1 tub × 200g

Properties: Pieces of lyophilized yogurts.
Directions for use: Direct use, as decoration
Remarks: Keep in place fresh and dry with the container closed.
Applications: Any non-wet application.
Elaborations: Desserts.

FREEZE DRIED | FLOWERS



MARIGOLD PATELS
4784 0006
1 tub × 7g

Freeze-dried marigold petals.

With the lyophilized flowers of Sosa Ingredients you can have them throughout the year, without having to worry if it is season or not.



CORNUTE PETALS
4784 0002
1 tub × 5g

Viola cornuta (tricolor violet) lyophilized. A violet, yellow and blue touch in your dishes.

With The freeze-dried flowers of Sosa Ingredients can be used throughout the year, without having to worry about whether it is seasonal or not.



YELLOW ROSE PETALS
4784 0036
1 tub × 7g

Freeze-dried yellow rose petals.

With the lyophilized flowers of Sosa Ingredients you can have them throughout the year, without having to worry if it is season or not.



RED ROSE PETALS
4784 0030
1 tub × 7g

Freeze-dried red rose petals.

With the lyophilized flowers of Sosa Ingredients you can have them throughout the year, without having to worry if it is season or not.



FLAVOURED SUGARS



COCONUT SUGAR
0010 2002
1 tub x 500g

Sugar flavoured with a touch of coconut



LIME SUGAR
0010 2004
1 tub x 500g

Sugar flavoured with a touch of lime.



STRAWBERRY SUGAR
0010 2006
1 tub x 500g

Sugar flavoured with a touch of strawberry.



MANDARIN SUGAR
0010 2008
1 tub x 500g

Sugar flavoured with a touch of mandarin orange.



MINT SUGAR
0010 2024
1 tub x 500g

Sugar flavoured with a touch of mint.



PASSION FRUITS SUGAR
0010 2018
1 tub x 500g

Sugar flavoured with a touch of passion fruit.



Aula Sosa

Understand our ingredients, know their properties and know how to apply them correctly, optimizing recipes and processes is part of our mission. That's why we offer periodic training to our clients free of charge and with a diverse theme that includes pastry, cuisine, ice cream and cuisine techniques.

