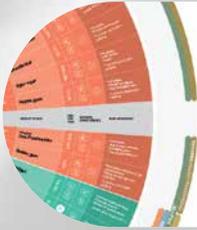




Ingredients to reimagine gastronomy

Sosa: What's New?



Texture Wheel for Gastronomy

An innovative visual scheme in wheel format, designed to classify and select technical ingredients.



Proglaçage

A 100% plant-based powder gelling agent for glazes that are shiny, stable and easy to prepare.



Profiber Stab 5

Stabilizer for ice cream and sorbets, free from synthetic emulsifiers and additives, uses 100% plant-based fibers.



Gracila Gel

A 100% plant origin gelling agent, not considered an additive (E). Slow gelling, creamier textures.



Get information about products, recipes and the latest news on our website



www.sosa.cat





Potatowhip Cold

Potatowhip Cold is 100% potato protein powder, which can be used to replace egg white in cold preparations.



Flaxfiber

Flaxfiber is a natural fiber from the seeds of brown and golden flax. Thanks to its unique composition, Flaxfiber stands out for thickener, stabiliser, emulsifier and suspension agent.



Procrunx

Procrunx is a high-quality wheat fiber, which thanks to its solubility provides exceptional crispness. It's ideal for tempuras, batters, and meringues.



Macaron TPT

For macarons of the highest quality. Made from Spanish almonds, one of the most valued almonds in the world. Excellent results in semi-industrial and artisanal preparations.



Recipe Book of Modern Gastronomy

Designed with the most up-to-date techniques and products that define the cuisine of the future.

