
TOP APPLICATIONS INULIN



Sosa Ingredients, SL

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Inulin Hot

Inulin 100% derived from chicory root

600 g 00100008 6 u



 Dose:
50-200 g/kg

Properties: 95% solids / PAC = 5% / POD = 0%. This type of inulin has the highest level of texturing 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.

Remarks: Good texturing 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 texturing properties. Thermo-reversible 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

Inulin Cold

Inulin 100% derived from chicory root

600 g 00100017 6 u



 Dose:
50-100 g/L

Properties: 95% solids / PAC = 6% / POD = 10%. It's 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

Remarks: Average texturing 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





Chocolate and water creamy

Code	Ingredient	Brand	g	%	g/kg
	Water		350	58,33	583,33
00100008	Inulin Hot	Sosa	40	6,67	66,67
00100011	Sugar	Sosa	60	10	100
00301135	Manjari 64% dark couverture	Valrhona	150	25	250
For 18 units			Total	600	1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Mix the inulin with the sugar and pour like a rain way in the water wild blending. Heat the water up to 65 °C to make sure that the inulin dissolves properly. Pour on the chocolate and blend for a minute. Fill the silicone molds and cover with cling film in contact to avoid any future crust. Keep it the fridge for 2 hours until inuline absorbs the moisture and freeze.





Ev2 raspberry mousse

Code	Ingredient	Brand	g	%	g/kg
	Raspberry pureé 1 (10% sugar)		250	25,21	252,14
	Raspberry pureé 2 (10% sugar)		460	46,39	463,94
00100011	Sugar	Sosa	80	8,07	80,69
44050302	Freeze-dried raspberry	Sosa	15	1,51	15,13
00100017	Inulin Cold	Sosa	80	8,07	80,69
58050055	Guar gum	Sosa	1,50	0,15	1,51
00200510	Albuwhip	Sosa	24	2,42	24,21
46500026	Neutral acid (as an option)	Sosa	3	0,30	3,03
	Gelatin mass		78	7,87	78,67
	For 1 kg	Total	991,50		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Mix the pureé 2 with the guar gum. Then melt the gelatin mass and add it to the previous mixture. Beside, mix the pureé 1 with the Albuwhip and then whip in the KitchenAid until get a meringue texture. Add the inulin and sugar, previously combined, little by little and keep whipping at medium speed for 5 minutes more. Add the first fruit mixture to the meringue little by little. Finish mixing with the rubber spatula. Place in the desired molds.

Gelatin mass

Code	Ingredient	Brand	g	%	g/kg
58000001	Beef gelatin powder (220 Bloom)	Sosa	100	16,67	166,67
	Water		500	83,33	833,33
	For 600 g	Total	600		1000

Combine the gelatin and the water. Let hydrate in the fridge for about 30 minutes. Then melt in the microwave oven or bain marie and put back to the fridge until using.





Frozen orange powder

Code	Ingredient	Brand	g	%	g/kg
	Orange purée		250	81,97	819,67
00100008	Inulin Hot	Sosa	25	8,20	81,97
00100011	Sugar	Sosa	30	9,84	98,36
	For 300 g	Total	305		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Blend the orange purée with the sugar and the inulin in a rain way. Leave to rest for an hour in the fridge for good hydration. Then deep-freeze to crush in processor. Once well crushed, freeze again for the second crushing.





Brioche with inulin

Code	Ingredient	Brand	g	%	g/kg
	Egg		150	13,57	135,75
	Milk		150	13,57	135,75
	Water		10	0,90	9,05
00030533	Gold dry yeast	Sosa	10	0,90	9,05
	Nova Flour		215	19,46	194,57
	Frolla Flour		250	22,62	226,24
00100017	Inulin Cold	Sosa	50	4,52	45,25
	Salt		10	0,90	9,05
00100011	Sugar	Sosa	40	3,62	36,20
00100112	Trehalose	Sosa	20	1,81	18,10
00150347	Butter 82%	Elle&Vire	200	18,10	181
	For 1105 g		Total 1105		1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Mix the solids and the liquids in a processor by the hook for 15 minutes medium speed. Work for 15 minutes more medium/high speed in order to develop the gluten. At this point, add the cold butter in small cubes and keep working until completely dissolved. Cover and rest for an hour and a half out of the fridge. Remove the gas and rest for 1 hour more in the fridge. Remove the gas twice and do the desired shape. Ferment for 2 hours, covered with clingfilm, at 30 °C and 80% moisture. Ferment for 30 minutes more at room temperature and bake for 12 minutes at 175 °C.





Financier with inulin

Code	Ingredient	Brand	g	%	g/kg
	Flour Frolla		90	11,18	111,80
45060040	Toasted hazelnut flour	Sosa	90	11,18	111,80
00100307	Powder sugar	Sosa	225	27,95	279,50
	Egg white		225	27,95	279,50
00150327	Noisette butter	Corman	75	9,32	93,17
59000077	Baking Powder Slow	Sosa	5	0,62	6,21
45300016	Hazelnut paste	Sosa	20	2,48	24,84
00100017	Inulin Cold	Sosa	75	9,32	93,17
For 800 g			Total	805	1000

The percentages and parts per thousand are related to the total weight of the ingredients in the table.

Mix the solids in a processor by the paddle. Add the egg white and stir until regular texture. Pour the hazelnut paste in and the noisette butter at 40 °C and keep stirring until well mixed.

