
TOP APPLICATIONS TREHALOSE



Sosa Ingredients, SL
Pol. Ind. Sot d'Aluies / 08180 Moià / Catalunya / Spain
T. +34 938 666 111 / www.sosa.cat / sosa@sosa.cat




Trehalose

Trehalose derived from tapioca

700 g 00100112 6 u



 Dose:
100-300 g/kg

Properties: Solids = 95% / PAC = 100% / POD = 45%. Delays starch retrogradation. High water retention capacity. High glass transition temperature. Delays protein denaturation. Prevents the formation of large grains during freezing. Prevents syneresis. Enhances the flavours. Prevents oxidation. Stable in heat and acid. Resistant to humidity in dry preparations. Delays desiccation and increases the volume of doughs. It acts as a stabiliser in beaten preparations. Does not participate in the Maillard reaction.

Use: Its recommended use is between 10 and 30% as a substitute for common sugar, although it can replace up to 100% of sugar content.

Remarks: It can be applied to any preparation with aqueous content, also with high proportions of fat.

Elaborations: It prevents fruit and vegetables from oxidating. It is resistant to humidity in dry preparations such as sweets, dried caramelised fruit, biscuits, sablés and dried meringues. Delays desiccation and increases the volume of beaten mixtures like sponges or doughs like mochi, also applied to sushi, etc. It acts as a stabiliser in whipping cream, mousse and meringue. It prevents syneresis in gummy sweets and fruit jellies due to the sugar penetration. It can be used to make crunchy sweets from 120 °C. 2% maximum helps to increase the volume and the crunch of puff pastry.

Allergens: No allergens

Main applications

Crunchy sweets

Cakes

Whipped cream

Sponge cakes

Dried meringues

Antioxidant syrups





Blackcurrant pavlova

Code	Ingredient	Brand	g	%	g/kg
	Blackcurrant purée		120	37,27	372,67
	Water		35	10,87	108,70
00200510	Albuwhip	Sosa	16	4,97	49,69
00100011	Sugar	Sosa	120	37,27	372,67
00100112	Trehalose	Sosa	30	9,32	93,17
46500022	Citric acid	Sosa	1	0,31	3,11
	For 322 g		Total 322		1000

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

Mix the Albuwhip with the citric acid and the blackcurrant purée. Whip. Add the sugar and trehalose in three parts as a French meringue. Pour on a Silpat in the desired shape and dehydrate at 50 °C for 6 hours.





Antioxidant syrup

Code	Ingredient	Brand	g	%	g/kg
	Water		1000	90,91	909,09
00100112	Trehalose	Sosa	100	9,09	90,91
	For 1,1 kg		Total 1100		1000

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

Mix the water with the trehalose and bring up to boil, cool down. Dip the chosen product in the mix for 30 minutes.





Chantilly with trehalose

Code	Ingredient	Brand	g	%	g/kg
00150430	Cream 35%	Elle&Vire	1000	73,53	735,29
00100011	Sugar	Sosa	250	18,38	183,82
00100112	Trehalose	Sosa	100	7,35	73,53
48000201	Exhausted vanilla	Sosa	10	0,74	7,35
For 1,36 kg			Total	1360	1000

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

Whip the cream. When half whipped, add the solids little by little. Keep whipping till an airy whipped cream is obtained.



Caramelised macadamia nuts with curry

Code	Ingredient	Brand	g	%	g/kg
45100087	Macadamia nuts	Sosa	1000	38,61	386,10
	Water		150	5,79	57,92
00100011	Sugar	Sosa	1000	38,61	386,10
00100112	Trehalose	Sosa	400	15,44	154,44
48000233	Curry madras	Sosa	40	1,54	15,44
	For 2,59 kg	Total	2590		1000

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

Mix the water with the sugar and trehalose. Bring to 121 °C and add the macadamia nuts. Move quickly to mass the sugar and finish the caramelisation. Stretch on a Silpat to cool and sprinkle the curry for coating.



Caramel tile

Code	Ingredient	Brand	g	%	g/kg
00100540	Isomalt	Sosa	200	72,73	727,27
00100112	Trehalose	Sosa	75	27,27	272,73
For 275 g			Total	275	1000

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

Blend the two sugars in a processor for better distribution. Sprinkle with a sieve on top of a Silpat and melt in the oven at 180 °C. Once melted, sprinkle a second layer and melt again in the oven. Sprinkle with the desired flavour.





Mascarpone pannacotta

Code	Ingredient	Brand	g	%	g/kg
	Milk		300	28,21	282,09
58050064	Pro-pannacotta	Sosa	3	0,28	2,82
00100112	Trehalose	Sosa	20	1,88	18,81
00100011	Sugar	Sosa	40	3,76	37,61
30800006	Mascarpone	Elle&Vire	700	65,82	658,20
58050048	Carob gum	Sosa	0,50	0,05	0,47
	For 1050 g		1063,5		1000

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

Mix the sugar and trehalose with the Pro-pannacotta and the carob gum. Mix with the cold milk, and heat up to 85 °C. Let it cool down a little and pour it over the mascarpone. Mix well with a mixer. Leave to cool on a Silpat with a thickness of 1 cm.



Caramel insert

Code	Ingredient	Brand	g	%	g/kg
00100112	Trehalose	Sosa	317	16,26	162,56
00100609	Liquid glucose (1)	Sosa	350	17,95	179,49
00150430	Cream 35%	Elle&Vire	667	34,21	342,05
	Milk (1)		167	8,56	85,64
00100609	Liquid glucose (2)	Sosa	167	8,56	85,64
48000103	Tahiti vanilla	Sosa	5	0,26	2,56
	Salt		7	0,36	3,59
00150347	Unsalted butter 82%	Elle&Vire	233	11,95	119,49
	Milk (2)		37	1,90	18,97
	For 1,95 kg	Total	1950		1000

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

Heat up the cream, milk, glucose (2), vanilla and salt to 90 °C. Cook the trehalose and the glucose (1) to 185 °C. Add the hot cream elaboration to the trehalose and keep whisking. Keep cooking until 105 °C. Take it out and cool down to 70 °C. Add the butter and set in the fridge. Once it's cold take 300 g of the caramel and blend it with 37 g of milk. Put the mix in a 14 cm ring and freeze.



Bergamot and vanilla cake

Code	Ingredient	Brand	g	%	g/kg
00150347	Butter 82%	Elle&Vire	173,08	47,83	478,32
00100201	Cremsucre	Sosa	46,15	12,76	127,55
	Egg yolk		57,69	15,94	159,44
00100300	Icing sugar	Sosa	120	33,16	331,64
	Water		155,77	43,05	430,49
00200512	Albuwhip	Sosa	17,31	4,78	47,83
00100011	Sugar	Sosa	45	12,44	124,36
00100112	Trehalose	Sosa	57,69	15,94	159,44
59000074	Baking Powder Std	Sosa	2,88	0,80	7,97
	Frolla flour		288,46	79,72	797,21
44200766	Confit bergamot	Sosa	123,08	34,01	340,14
48000305	Bourbon vanilla extract	Sosa	23,08	6,38	63,78
	For 5 cakes	Total	361,84		1000

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

Mix the Cremsucre with the egg yolks, vanilla extract and icing sugar and work for two minutes. Pour the melted butter into the previous preparation and continue working to get a homogeneous base. Separately, whip the egg whites and add the sugar together with the trehalose and continue whipping until a firm meringue is obtained. Combine the two preparations above with finesse. Finally add the flour and the baking powder and mix well. Put the dough in the fridge for one night. Drain and wash the bergamot. Leave to dry at room temperature for 20 minutes and mix with the dough. Place 315 g of dough in 16x5 cm moulds and bake for 35 minutes at 155 °C.

