

PECTINS

Ingredients	Dosage	Applications	Use
YELLOW PECTIN	2 to 10 grams per kg	Custards, fillings, baking fruit custards	Add with sugar at about 40°C. Boil with citrus to activate. - 2 grams per kilogram for an airy custard texture. - 4 grams per kilogram for a light custard texture. - 8 grams per kilogram for a thick custard texture.
NH PECTIN	8 to 12 grams per kg	For fruit pastes, gumdrops, icings, fruit cake glazes and jams.	Add with sugar at about 40°C. Boil with citrus to activate. Suitable for freezing.
X-58 PECTIN	2 to 8 grams per kg	Custard creams. Gelification in calcium media. Glazes.	Boil to activate. Active at low sugar levels. Suitable for freezing.
RAPID SET PECTIN	2.5 to 5 grams per kg	Thickener and/or gelling agent (with sugar and acid). Ideal for making jams with pieces of fruit, since the fruit is in suspension.	Add with sugar at about 40°C and boil. Non-thermo-reversible. Suitable for freezing. Gels faster than other pectins.
325NH 95 PECTIN	4 to 10 grams per kg	Thickener and/or gelling agent (with calcium). Particularly well suited to manufacturing fruit products.	Add with sugar at about 40°C and boil. Thermo-reversible. Suitable for freezing.

PROTEINS

Ingredients	Dosage	Applications	Use	Dosage	Ingredients
PROPATATA	40 to 80 grams per litre	Increases protein concentration. Gives doughs more structure.	Dissolve cold. Mix with hand blender.	As needed	PRO PEA
PRO MILK	As needed	Aerating and emulsifying agent.		As needed	PRO CHICKPEA

GASTRONOMIC PEARLS

Ready to use product.  
For your sweet, savoury and mixology applications.  
Spherification with a liquid core.  
Temperature resistance from -40°C to +120°C. Ø 8 mm



PEARLS SOY



PEARLS MANGO  
PASSION FRUIT



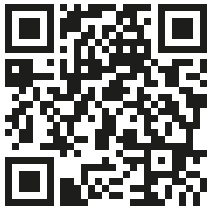
PEARLS WITH  
PGI MODENA  
BALSAMIC VINEGAR



PEARLS WITH WHITE  
BALSAMIC VINEGAR  
AND YUZU JUICE

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Version 2

SOCCHIEF



TEXTURIZING AGENTS  
& FUNCTIONAL INGREDIENTS



Gilda  
Courtesy of the Martín Berasategui Restaurant  
Lasarte-Oria (Guipúzcoa)

Impeccable, special, different and surprising textures.  
Discover our range of natural gelling, spherifying, emulsifying, thickening, stabilising, aerating and binding agents.

ACIDS

Ingredients	Dosage	Applications	Use
ASCORBIC ACID	0.5 to 50 grams per litre	Acidulant and antioxidant. Stops cut fruit from oxidising. Vitamin C.	Use hot or cold.
CITRIC ACID	0.5 to 10 grams per litre	Acidulant and preservative. Modifies pH. Activates yellow pectin.	Use hot or cold.
SORBIC ACID	0.5 g to 1 g per litre	Preservative, antifungal and antibacterial.	Best mixed in hot water. For preserving olives, the law stipulates a maximum of 0.5 g per kg.
TARTARIC ACID	1 to 4 grams per litre	Acidulant, emulsifier, and antioxidant. Used for sugar art.	Use hot or cold. Gives an acidic hint to confectionery mixes.
CREMOR TÁRTARO (Cream of tartar)	1 to 3 grams per litre	Stabiliser and emulsifier used for whipping cream and egg whites.	Use hot or cold.
MALIC ACID	As needed	Acidifying agent. Acts as a pH regulator. It is antibacterial and with antioxidant properties.	Mainly used in sour candies and mixology. Malic acid can also be used in dairy products, jams, gellies, pastry, ...

EMULSIFIERS

Ingredients	Dosage	Applications	Use
FOAM HOT or COLD	20% - 25%	Emulsifies in aqueous media or alcohol for stable emulsions.	Dissolve cold. Mix with hand blender. Add 2 gas charges for use in whipping siphon.
GLICE EMUL	10 to 70 grams per litre	Fat emulsifier. Aerating agent. Very stable. Suited for making oil creams, vegan butters, vegan crumbles, oil foam, etc.	Dissolve at 60°C with the fat or oil to be emulsified. Let cool. Insoluble in aqueous and alcoholic media.
GLYCERINE	2 to 3 grams per kilogram (emulsifier) 4 to 11 grams per kilogram (antifreeze)	Glycerine is used in pastry, confectionery and ice cream. With emulsifying and antifreeze properties. Helps fat and water particles bind.	Mix into the desired product. Syrup-like texture. Neutral colour and taste.
SOY LECITHIN EMUL	3 to 10 grams per litre	Perfect for fat and non-fat air foams with fruit, whey, oils, etc. Allergenic.	Dissolve cold in water. Dissolve at 60°C in fats.
SUCRO EMUL	7 to 15 grams per litre	Emulsifies in aqueous media or alcohol. Creates very stable cold or hot air foams.	Dissolve hot or cold, in water and/or alcohol. Holds structure for about 30 minutes.
FIBRAVEG	7 g to 20 g per kg	High gelling power. Emulsifying due to the quality of its fibers, it maintains the structure and with great capacity to absorb liquids. Dissolve in cold or hot. Can replace Xanthan gum.	Resists the heat and the freezing. Clean Label.
FIBRACITRUS	2 g to 15 g per kg	Citrus fibre with emulsifying and stabilising properties. It is a fat substitute and allows the binding between aqueous and fatty phases. To be used in any type of whipped dough or liquids.	Mix in one of the two phases (fat or water) and integrate into the other phase, obtaining a correct emulsion. All types of emulsions, hot or cold, with functionality in a wide pH range.

SPHERIFICATION

Ingredients	Dosage	Applications	Use
ALGINAT	5 to 16 grams per litre	Spherification. Stabiliser.	Essential for spherification. Dissolve hot or cold. Mix with hand blender. Let stand to remove air bubbles.
CALCIC	5 to 10 grams per litre	Used together with alginate to create firmer gels. Ideal for spherification with a hint of saltiness.	Dissolve in aqueous medium. Mix with hand blender.
CITRATE	0.5 to 5 grams per litre	pH regulator. Fat stabiliser. Emulsifier. Antioxidant.	Dissolve in aqueous medium. Mix with hand blender.
GLUCONOLACTATE	5 to 20 grams per litre	Calcium enriched. Combine with alginate for spherification with and without alcohol. Neutral, no saltiness.	Essential for spherification. Dissolve in aqueous medium. Mix with hand blender.

THICKENERS - FOAMING AGENTS - AERATORS

Ingredients	Dosage	Applications	Use
ALBUMIN	50 to 100 grams per litre	Foaming agent and stabiliser. Meringues, hard meringues, macaroons and sponge cakes.	Add when cold. Blend and let hydrate for 30 minutes.
ORGANIC KUZU	20 to 100 grams per litre	High-quality starch as thickener and gelling agent. No colour or flavour. Works well in jams.	Dilute with a little cold water before adding to the product to be texturised to prevent lumps. Can be fried at 180°C.
ALMIFRIO (modified potato starch)	40 to 90 grams per litre	Thickener, binder and stabiliser. Enhances structure. Use hot or cold.	Add when cold. Mix with hand blender. Can be heated without changing texture.
ALMITERM	30 g to 50 g per L	For ice cream, pastry, sauces. In a liquid at room temperature it remains liquid. If we put it for 12 hours at 4°C, its texture changes to a creamy texture. When it is back to room temperature, it becomes to its initial liquid state.	The only thermo-reversible starch. Add the product slowly 50 g / L. Allows freezing. Clean label.
FIBRAVEG	7 g to 20 g per kg	Mixture of 3 long fibers. Binding agent for meat products. Allows to reduce fats and sugar in some recipes. Stabiliser. Emulsifier. Pastry, ice creams, savoury dishes, ...	Dissolve in cold. Add the product slowly. Substitute for Xanthan gum. Thickener with no colour, no flavour. Can be heated. Allows freezing. Clean label.
PSYLLIUM	10 g to 40 g per kg	High binder and thickener functionality. Can replace gluten in recipes such as breads, doughs, fermented doughs. High capacity to absorb liquids. 80% Fiber. Soluble in water with strong agitation, both in hot and cold conditions, over a wide pH range.	In bread and doughs, integrate with solids (flours and starches). Provides elasticity, structure, flexibility. Pizza dough: 3-4%. Gluten-free sponge cake: 1-2%. Very stable to changes in temperature and pH. Suitable for cooking and freezing.
XANTHAN GUM	0.8 to 8 grams per litre	200 mesh. Hot and cold thickener and stabiliser. Great for making egg-free mayonnaise. Helps to delay crystallisation when making ice-cream.	To dissolve, add slowly while mixing in hot or cold medium. Mix with hand blender.
INULIN	50 to 300 grams per litre	Thickener and cold stabiliser. Egg substitute for gelatines and fats in some preparations. Emulsifier and stabiliser for ice cream.	Mix with hand blender for 5 minutes. Best if rested for 12 hours. Add slowly while mixing.



THICKENERS - FOAMING AGENTS - AERATORS

Ingredients	Dosage	Applications	Use
TAPIOCA MALT	100 g to 450 g per L. 45 grams SOC CHEF malt per 100 grams oil	Preserves crunchiness of biscuits for longer. Ideal for giving fat-based products a flour texture, for olive oil preparations, for example.	Mix by hand or with a spatula.
CORN MALTODEXTRIN	As needed	Preserves crunchiness of biscuits for longer. Absorbs moisture.	Mix with dry ingredients. To make crisps: 50 g seeds / 9 g maltodextrin / 8 g water.
GUM ARABIC	10 to 300 grams per litre	Stabiliser, thickener and emulsifier. Improves stability and flexibility. For glossy nappage and glaze. Waterproofing agent for biscuits and crisps.	Dissolves in cold aqueous media. Insoluble in alcohols and fats.
TRISOL	100 to 400 grams per litre	Can partially substitute flour in some preparations. Helps to create and maintain very crispy textures.	Tempura and batter: 65 g flour / 45 g trisol / 2 g baking powder / 130 g water. Let rest for at least 1 hour for good hydration.
CARBOXYMETHYL CELLULOSE (CMC)	1.5-2.5g/kg o L	Thickener and stabiliser.	It can be used as thickener, stabilizer, film former or water retention. It is recommended to mix with the solid part of the recipe to avoid possible lumps. Soluble in hot and cold water. Can be used with sugar, in acid medium and dairy products (dressings, ice-cream, ...)
POTATO STARCH	50 to 350 grams per litre	Thickener and stabiliser for ice cream, sauces, sponge cakes, etc. Egg-free custards. Crisps. Makes biscuits lighter and fluffier.	Dissolve cold while mixing. Heat to desired thickness: - 350 grams per kilogram for dehydrated crisps - 120 grams per kilogram for a gel texture - 50 grams per kilogram for a light custard texture.

STABILISERS

Ingredients	Dosage	Applications	Use
ANTI-CRYSTALLISING STAB-SORBETS	25 to 30 grams per litre	Powdered anti-crystallising agent. Ideal for sorbets.	Add 25g to 30g per litre directly to the sorbet mixture (water, fruit and sugar). Blend.
SUPER STRUCTURE STABILISER	70 to 80 grams per litre	Stabilising powder for milk ice creams and other ice creams.	Add 70g to 80g per litre directly to milk or cream. Mix with sugar and add other ingredients. Blend.
LOCUST BEAN GUM	0.5 to 10 grams per litre	Thickener, stabiliser and gelling agent.	Must be dissolved at 80-90°C.
GUAR GUM	2 to 10 grams per litre	Thickener and stabiliser.	Dissolve hot or cold. Mix with hand blender.
GOMA XANTANA	0,8 g to 8 g per L	200 mesh. Stabiliser. Thickener. Great for making egg-free mayonnaise. Helps to delay crystallisation when making ice-creams.	To dissolve, add slowly while mixing in hot or cold medium. Mix with hand blender.
ALMIFRIO (modified potato starch)	40 g to 90 g per L	Stabiliser. Thickener. Binding agent. Enhances structure. Use hot or cold.	Add when cold. Mix with hand blender. Can be heated without changing texture.
ALMITERM	30 g to 50 g per L	Cold stabiliser. Add at room temperature. At 4°C for 12 hours, it stabilizes and thickens to achieve a creamy texture.	Thermo-reversible.
FIBRAVEG	7 g to 20 g per kg	Stabiliser. Thickener. Xanthan Gum substitute. Syneresis reduction. Water-holding capacity.	Clean Label.

STABILISERS

Ingredients	Dosage	Applications	Use
STABILIZER FOR WHIPPED CREAM	10 g per kg	Special stabilizer for whipped cream. Maintains the volume of the cream.	Mix with the sugar and add to the cold heavy cream. Whip the cream. The whipped cream becomes harder when we add a little salt.
STABILIZING EMULSIFIER FOR ICE CREAM	5 g to 6 g per kg	Emulsifier, stabilizer for ice cream made with milk. It adds volume and structure to the ice cream for a longer time.	Mix with a part of the sugar and/or dry matter, then add to the liquids. Stir well before pasteurization.
ICE CREAM STABILIZER	4 g to 6 g per kg	Stabiliser powder. Mix with a part of the sugars, then add to the liquids. Whisk.	Stabilizer for balanced ice creams in terms of P.O.D. (Sweetening Power) and P.A.C. (Anti Freezing Power)
SHERBET STABILIZER	1 g to 4 g per kg	Stabiliser powder. Mix with a part of the sugars, then add to the liquids. Whisk.	It stabilizes the sorbets by reducing crystallization.

GELLING AGENTS

Ingredients	Dosage	Applications	Use
AGAR AGAR	1,6 to 14 grams per litre Firmer when more is used.	Gelling starts at 43°C. Boil to activate.	Dissolve cold in the product to be gelled. Boil to activate. Let rest for gelling. Thermo-reversible.
ORGANIC KUZU	20 to 100 grams per litre	Thin, transparent and flexible gellies. White small chunks to be dissolved in cold water before adding to the product to be texturised.	The only gel you can fry at 180°C.
GELLAN GUM	5 to 20 grams per litre	Gelification for baked fillings. Transparent and flexible gels and veils. Spherification.	Dissolve cold in the product to be gelled. Boil to activate.
IOTA GUM	2 to 8 grams per litre	Creates very soft and elastic textures. Use 5-7 grams per kilogram for vegan panna cotta or flan. For semi-gelatinised fillings. Suitable for freezing.	Dissolve cold in the product to be gelled. Boil to activate.
KAPPA GUM	2 to 15 grams per kg	Almost instant gelling agent. Perfect for very fine baths, coatings, stable gelling, grated gelling and vegetable foils.	Dissolve cold in the product to be gelled. Boil to activate.
GELATINE IN SHEETS GOLD 200	12 sheets per 1 litres of liquid	Traditional gelling agent for confectionery. Source: 100% pork. 200-Bloom gelatine.	Soak in cold water for 5-7 minutes. Drain to remove excess water. Let cool for 4 hours for best gelling.
BOVINE GELATINE	C/S	Origin: 100% bovine. 200 Bloom. Powdered gelatin.	Mix with hand blender for perfect hydration. Has the same bloom strength as gelatin sheets.
METHYL	7 to 30 grams per litre	Thickener. Gels in alcoholic media.	Gelling starts at 50°C.
METHYL BURGER	7 to 30 grams per litre	Thickener and gelling agent when hot. Ideal for vegetable burgers. Widely used in vegan food.	Mix mechanically while cold (to add texture). Rest for good hydration. Gels when heated over 60°C, creating a 'burger' with a stable texture and no water residue thanks to Burger Methyl's binding power.