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GELIFIERS
PECTINS
ACIDS

CURING SALTS
SPHERIFICATION
FUNCTIONAL INGREDIENTS

BINDERS STABILIZERS EMULSIFIERS



Gelifiers & Acids

Gelifiers		
ltem #	Description	Unit Size / Case
CT1001	Kappa Carrageenan A type of gelatine combined with flavored liquids and used for enrobing.	1 lb Can/ 6
CT1018	<u>lota Carrageenan</u> A type of gelatin used to achieve a "soft" firmness for semi-gelled cocktails or cold soup.	1 lb Can / 6
CT1019	Agar Agar A gelifier used in making hot gelatine preparations.	1 lb Can / 6
CT1012	Apple Pectin Natural food additive derived from apples, used as a texturing agent in sugar (dry extract: 76%). Highly adapted to jellify confectionary with or without pulp (fruit paste).	1 lb Can / 6
CT1027	Pectin (Vitpris) 2X for pate de fruits	1 lb Can/ 6
CT1013	Pectin TR (Thermo-reversible) A natural citrus pectin ideal for making glazes may be re-heated repeatedly once preparation sets.	1 lb Can / 6
CT1056	Gelatin Fish Powder Manufactured by hydrolysis of collagen extracted from the skin of warm water fish like tilapia. It has many of the same characteristics as 250 bloom pork or beef gelatin except that it melts at a lower temperature.	1 lb Can / 6
CT1032	Gelatin Powder Neutral	1 lb Can / 6
PA0402	Bronze Gelatine Sheets	300 Sheets = 1 (2.2 lb) / 25
PA0400	Silver Gelatine Sheets	400 Sheets = 1 (2.2 lb) / 25
PA0404	Gold Gelatine Sheets	500 Sheets = 1 (2.2 lb) / 25
PA5344	Quick-Gel Plus Convenient, easy to use instant hot or cold process gelatine powder.	5.5 lb Pail / 1
Acids		
CT1005	Tartaric Acid Natural food additive derived from fruits, used to adjust acidity. Used to adjust the pH of a solution. Used in sugar work and confectionery.	1 lb Can / 6
CT1007	<u>Citric Acid</u> Natural food additive derived from fruits, used to adjust acidity. Used to adjust the pH of a solution. Used in sugar work and confectionery.	1 lb Can / 6
CT1060	Citric Acid	10 lb Pail / 1
CT1031	Ascorbic Acid Vitamin C - used to retard oxidation.	1 lb Can / 6





Carrageebab KAPPA- Raw Oyster in Mignonette Aspic



Carrageenan IOTA - Chocolate & Praline Textures



Pectins - Blackcurrant Pate de Fruit



Pectins Thermoreversible - Strawberry Glazed Cakes

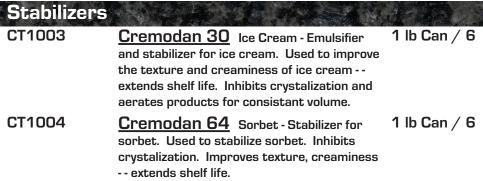
Binders, Gums & Stabilizers

Binders		
Item #	Description	Unit Size / Case
CT1015	<u>Transglutaminase Dry</u> "meat glue" binding agent. Sprinkled dry onto materials.	2.2 lb Bag / 10
CT1016	<u>Transglutaminase Wet</u> "meat glue" binding agent. Used as a slurry.	2.2 lb Bag / 10
Gums		
CT1017	Xanthan Gum	1 lb Can / 6
CT1061	Xanthan Gum	10 lb Pail / 1
CT1020	Arabic Gum Flavor encapsulation, confection, marshmallow, candy coating, formulation of cloud emulsions. Will retard crystallization and emulsify fat (preventing fat from rising to surface and oxidizing) in confections. Functions as a whipping & stabilizing agent for aerated confections. Binding and emulsifications abilities in frostings and icings.	1 lb Can / 6
CT1023	Gellan Gum - High Acyl A water-soluble polysaccharide.	1 lb Can / 6
CT1025	Gellan Gum - Low Acyl A water-soluble polysaccharide.	1 lb Can / 6
CT1039	Locust Bean Gum is used as a thickening agent and gelling agent in food technology.	1 lb Can / 6





Gellan Gum - Low Acyl- Goat Cheese Tart Beet Juice Gel







Sugars

Sugars		
Item #	Description	Unit Size / Case
CT1006	<u>Dextrose</u> A component of sucrose, table sugar, crystallized from hydrolyzed acid. A powdered form of sugar that is less sweet than table sugar. Dextrose contributes dry extract to a product without adding additional sweetness. Also to fix aroma into pate de fruits and candies. 25% less sweeter than sucrose	8 lb Pail / 1
CT1009	Sorbitol A sugar alcohol obtained by reduction of glucose.	1 lb Can / 6
PA0100	Decomalt - GRADE AA Isomalt. For "pulled sugar" base. High resistance to humidity, stays flexible longer and will not crystallize stabilizing acids not needed.	15 lb Pail / 1
PA6089	Nevuline (Trimoline) Inverted sugar	15.4 lb Pail / 1
PA6514	Glucose Powder Confectionary glucose syrup in powder form.	11 lb Pail/ 1
PA6592	Glucose Syrup	11 lb Pail / 1
PA6595	Glucose Syrup	2.2 lb Pail / 18
PA9901	NON-Diastatic Malt Syrup	5 Gal Pail / 1



Emulsifiers, Curing Salts, Functional Ingredients & Other

Emulsifie	ers			
Item #	Description	Unit Size / Case		
CT1010	<u>Lecithin Powder</u> An emulsifier used to create foams and airs.	1 lb Can / 6		
CT1028	Methocel F50 Methylcellulose Water-soluble polymers derived from cellulose.	1 lb Can / 6		
CT1051	<u>Ultra-Tex 3</u> High-performance cold water swelling modified food.	1 lb Can / 6		
CT1029	<u>ULtra-Tex 8</u>	1 lb Can / 6		
CT1050	Pure Cote B790	1 lb Can / 6		
CT1033	<u>Versawhip</u> Pure enzymatically treated soy protein.	10 oz Can / 6		
CT1045	Mono-Diglyceride HVK A refined, fully hydrongenated vegetable fat. Promotes uniform crumb structure and bigger volume in cakes.	10 oz Can / 6		
Curing Salts				
CT1037	Curing Salt DQ #1	2 lb Can / 6		
CT1038	Curing Salts DQ #2	2 lb Can / 6		
Function	al Ingredients			
CT1030	Tapioca Maltodextrin A free flowing powder derived from tapioca used to turn high oil or fatty food substances into a free flowing powder. Ratio is 2 parts oil substance to 1 part tapiocamaltodextrin. Combine in Robotcoupe.	1.5 lb Pail/ 1		
CT1034	Milk Protein Powder 80% An ultrafiltered natural milk powder.	4 lb Pail / 1		
CT1046	<u>Nutriose</u> Wheat dextrin for crispier fried foods.	6 lb Pail / 1		
CT1054	Egg White Powder Unsweetened	1 lb Can / 6		
CT1052	Cool Freeze Spray	10 oz Can / 12		
Other				
CT1058	Silica Gel Packs	4 oz Bag x 5 / 4		



Ultratex 3 & 8 - Muscovado Jelly, Yogurt Pudding & Crisy Passion Fruit

Spherification, "Caviar" **Technique**

Spherification

Item # Description CT1000 Algin Sodium Alginate A gelifier

added in conjunction with CITRAS Sodium Citrate to liquids such as fruit juice, it creates fruit caviar, ravioli, marbles and various spheres when deposited into a CALCIC Calcium Chloride water bath.

CT1008 Citras Sodium Citrate Made

from the sodium salt of citric acid, it controls acidity and performs as a buffer resisting changes in pH and is commonly found in Jell-O type products. Used to regulate the acidity in high acid liquids when creating spheres (caviar, ravioli, marbles etc...)

CT1011 Calcic Calcium Chloride Used

> in a water bath, its reaction to ALGIN-Sodium Alginate & CITRAS Sodium Citrate causes a reaction by firming liquid into spheres such as: caviar, marbles, ravioli etc...

CT1022 Calcium Lactate Gluconate A mixture of two calcium rich salts.

CT1024 Cuisine Tech Technical Tool

> Kit A complete tool kit which allows you to make every type of spherification application.

Unit Size / Case

1 lb / 6

1 lb / 6

1 lb / 6

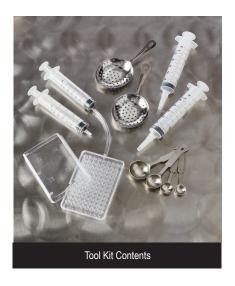
1 lb / 6

1 Kit / 1





& Litchi Rose Caviar





Caviar Maker - Directions

The pipetting device speeds up the production of the "caviar" making technique. The technique basically consists of dispensing a flavor liquid such as juice mixed with sodium alginate (ALGIN) and sodium citrate (CITRAS) into a water bath consisting of calcium chloride (CALCIC). Depending on the tool used to dispense (by syringe, by itself or caviar pippetting kit) a reaction occurs where the flavor liquid/juice firms and becomes little beads which are reminiscent of caviar eggs.

Ingredient Dosage

Reaction Water Bath

Dissolve 1% CALCIC-Calcium Chloride (by weight) to water.

Juice Preparation

The dosage ratio is 1 to 1.5% ALGIN-Sodium Alginate and 0.3% CITRAS-Sodium Citrate to liquid (by weight).

Pippetting Device Directions

Fill the bottom tray (the tray is the piece without the pipetting wells attached) with your juice preparation. Place the top (the top has the pipetting wells attached) back on top of the bottom tray. Attach the tube hose to the syringe catheter tip (or nozzle) and the pipetting device fitting (the fitting /spout is on the side of the device). SLOWLY AND CAREFULLY draw back on the syringe to 30cc. The wells will fill up with the juice preparation. BE CAREFUL NOT TO OVERFILL THE WELLS, AS BACK FLOW WILL BE DIFFICULT TO CLEAN OUT FROM THE TOP PORTION OF THE DEVICE. Remove tray top (portion with filled wells) and hold over your prepared REACTION Water Bath (CALCIC-Calcium Chloride & water solution) and dispense the drops of juice preparation by gently pressing in the syringe plunger a little at a time to release a gradual series of drops.

- * Allow drops to rest in REACTION Water Bath no longer than 1 minute. Remove the firm beads of juice, "Caviar" from the REACTION Water Bath using the enclosed Spoodel (straining spoon) and thoroughly rinse immediately in water.
- * It is not good for the firm drops to remain in the REACTION Water Bath too long as they will become too firm (unlike a real caviar egg) and may also acquire an after taste from the REACTION Water Bath.

The Cuisine-Tech tool kit is equipped with the following tools:

- -- Measuring Spoons (1 set) for dosing a variety of diameter spheres to make ravioli, marbles and other size spheres.
- --Syringes (2) for depositing drops which produce tiny "caviar" spheres into the Calcic (Calcium Chloride) water bath.
- --Spoodels (2) for collecting, straining and rinsing spheres from Calcic bath.
- -- Caviar Maker (1) + (2) Syringes. A vaccu-pette (96 wells) to dispense larger batchese of drops to make caviar. Directions on reverse side.

For a caviar-making lesson, visit: www.parisgourmet.com/cuisinetech and watch an instructional video.

NOTES



