

cuisine-tech

Technical Ingredients



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cuisine-tech



GELIFIERS
PECTINS
ACIDS

CURING SALTS
SPHERIFICATION
FUNCTIONAL INGREDIENTS

BINDERS
STABILIZERS
EMULSIFIERS

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**Cuisine-tech is a complete source for technical
and modern cookery ingredients.**

**Recipes for the dishes pictured and to view
instructional videos are available through**

www.cuisinetech.com

Gelifiers & Acids

Gelifiers

Item #	Description	Unit Size / Case
CT1001	<u>Kappa Carrageenan</u> A type of gelatine combined with flavored liquids and used for enrobing.	1 lb Can/ 6
CT1018	<u>Iota Carrageenan</u> A type of gelatin used to achieve a "soft" firmness for semi-gelled cocktails or cold soup.	1 lb Can / 6
CT1019	<u>Agar Agar</u> A gelifier used in making hot gelatine preparations.	1 lb Can / 6
CT1012	<u>Apple Pectin</u> 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	<u>Pectin</u> (Vitpris) 2X for pate de fruits	1 lb Can/ 6
CT1013	<u>Pectin TR</u> (Thermo-reversible) A natural citrus pectin ideal for making glazes - - may be re-heated repeatedly once preparation sets.	1 lb Can / 6
CT1056	<u>Gelatin Fish Powder</u> 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	<u>Gelatin Powder Neutral</u>	1 lb Can / 6
PA0402	<u>Bronze Gelatine Sheets</u>	300 Sheets = 1 (2.2 lb) / 25
PA0400	<u>Silver Gelatine Sheets</u>	400 Sheets = 1 (2.2 lb) / 25
PA0404	<u>Gold Gelatine Sheets</u>	500 Sheets = 1 (2.2 lb) / 25
PA5344	<u>Quick-Gel Plus</u> Convenient, easy to use instant hot or cold process gelatine powder.	5.5 lb Pail / 1

Acids

CT1005	<u>Tartaric 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
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	<u>Citric Acid</u>	10 lb Pail / 1
CT1031	<u>Ascorbic Acid</u> Vitamin C - used to retard oxidation.	1 lb Can / 6



Agar Agar - Green Apple with Crab Salad



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	<u>Xanthan Gum</u>	1 lb Can / 6
CT1061	<u>Xanthan Gum</u>	10 lb Pail / 1
CT1020	<u>Arabic Gum</u> 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	<u>Gellan Gum - High Acyl</u> A water-soluble polysaccharide.	1 lb Can / 6
CT1025	<u>Gellan Gum - Low Acyl</u> A water-soluble polysaccharide.	1 lb Can / 6
CT1039	<u>Locust Bean Gum</u> Locust Bean Gum is used as a thickening agent and gelling agent in food technology.	1 lb Can / 6

Stabilizers

CT1003	<u>Cremodan 30</u> Ice Cream - Emulsifier and stabilizer for ice cream. Used to improve the texture and creaminess of ice cream -- extends shelf life. Inhibits crystallization and aerates products for consistent volume.	1 lb Can / 6
CT1004	<u>Cremodan 64</u> Sorbet - Stabilizer for sorbet. Used to stabilize sorbet. Inhibits crystallization. Improves texture, creaminess -- extends shelf life.	1 lb Can / 6



Xanthan Gum - Cauliflower Puree & Smoked Salmon Consomme & Caviar



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



Locust Bean Gum - White Chocolate, Lime Cream & Passion Fruit Caviar



Gellan Gum High Acyl - Roasted Hazelnut Pudding, Humboldt Fog Crumble & Tangerine

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	<u>Sorbitol</u> A sugar alcohol obtained by reduction of glucose.	1 lb Can / 6
PA0100	<u>Decomalt - GRADE AA Isomalt.</u> For "pulled sugar" base. High resistance to humidity, stays flexible longer and will not crystallize - - stabilizing acids not needed.	15 lb Pail / 1
PA6089	<u>Nevuline</u> (Trimoline) Inverted sugar	15.4 lb Pail / 1
PA6514	<u>Glucose Powder</u> Confectionary glucose syrup in powder form.	11 lb Pail/ 1
PA6592	<u>Glucose Syrup</u>	11 lb Pail / 1
PA6595	<u>Glucose Syrup</u>	2.2 lb Pail / 18
PA9901	<u>NON-Diastatic Malt Syrup</u>	5 Gal Pail / 1



Emulsifiers, Curing Salts, Functional Ingredients & Other

Emulsifiers

Item #	Description	Unit Size / Case
CT1010	<u>Lecithin Powder</u> An emulsifier -- used to create foams and airs.	1 lb Can / 6
CT1028	<u>Methocel F50 Methylcellulose</u> 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	<u>Pure Cote B790</u>	1 lb Can / 6
CT1033	<u>Versawhip</u> Pure enzymatically treated soy protein.	10 oz Can / 6
CT1045	<u>Mono-Diglyceride HVK</u> A refined, fully hydrogenated vegetable fat. Promotes uniform crumb structure and bigger volume in cakes.	10 oz Can / 6

Curing Salts

CT1037	<u>Curing Salt DQ #1</u>	2 lb Can / 6
CT1038	<u>Curing Salts DQ #2</u>	2 lb Can / 6

Functional Ingredients

CT1030	<u>Tapioca Maltodextrin</u> 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	<u>Milk Protein Powder 80%</u> An ultrafiltered natural milk powder.	4 lb Pail / 1
CT1046	<u>Nutriose</u> Wheat dextrin for crispier fried foods.	6 lb Pail / 1
CT1054	<u>Egg White Powder</u> Unsweetened	1 lb Can / 6
CT1052	<u>Cool Freeze Spray</u>	10 oz Can / 12

Other

CT1058	<u>Silica Gel Packs</u>	4 oz Bag x 5 / 4
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Tapioca Maltodextrin - PB & J Sandwich



Lecithin Powder - Chestnut Soup with Truffle Foam



Sucrose Ester - Foie Gras Cotton Candy & Torchon



Nutriose - Tomato Stuffed Tempura



Methocel F50 - Pistachio Noodles & Mulled Wine



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

Spherification, "Caviar" Technique

Spherification

Item #	Description	Unit Size / Case
CT1000	<u>Algin Sodium Alginate</u> 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.	1 lb / 6
CT1008	<u>Citras Sodium Citrate</u> 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...)	1 lb / 6
CT1011	<u>Calcic Calcium Chloride</u> 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...	1 lb / 6
CT1022	<u>Calcium Lactate Gluconate</u> A mixture of two calcium rich salts.	1 lb / 6
CT1024	<u>Cuisine Tech Technical Tool Kit</u> Kit A complete tool kit which allows you to make every type of spherification application.	1 Kit / 1



Spherification: Classic Caviar - Litchi Bellini & Litchi Rose Caviar



Spherification Frozen Reverse - Caprese Salad Shooters



Tool Kit Contents



Spherification Tool Kit

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 pipetting 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).

Pipetting 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.

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NOTES



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