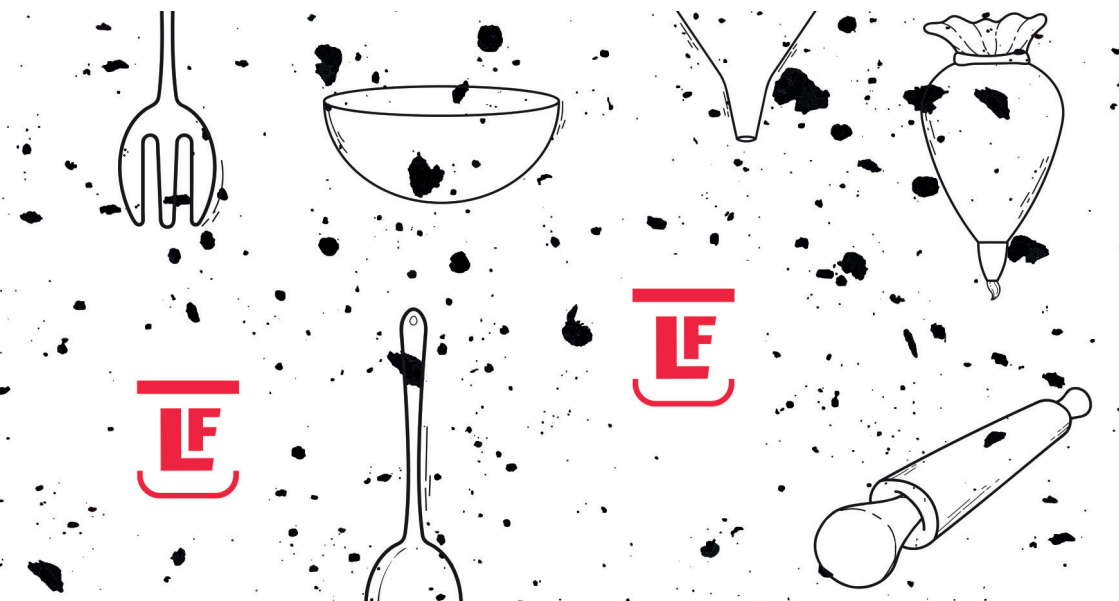




THE ESSENTIALS

PARIS **LOUIS
FRANÇOIS**
1908





ICONIC

FOR 100 YEARS

100% French heritage and expertise

For more than a century, Louis François has been combining **excellence, passion and innovation** while passing on its expertise to the next generations. With our internationally-recognised French expertise, we develop responsible solutions that are tailored to our customer needs and kind to the environment. Our R&D department designs products that are more natural, with less sugar and less fat. We provide our customers with personalised **technical support** and demonstrations with qualified chefs. Based in Île-de-France, we prioritise local employment and French and European ingredients, which help ensure the high quality of our products and their sustainability.



Qualiopi
certified process
RÉPUBLIQUE FRANÇAISE
Quality certification was issued by AFNOR Certification under the following category:
TRAINING



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DEFINITIONS

- Plant-based *
- Heat-reversible
- Can be used hot
- Heat-resistant
- Freeze-resistant
- Can be used cold

* compatible with plant-based recipes

NUTRITIONAL INGREDIENTS

Provide the nutrients needed for the body to function (proteins, carbohydrates, lipids, vitamins, etc.).

ADDITIVES

Ingredients used for functional purposes that do not provide any nutrients. Classification by function in 'E'. They can be natural or synthetic.

Innovations

At Louis François, each new development draws on **more than a century of expertise**, combined with a **keen insight into consumer trends, customer needs** and **market realities**.

OVOFREE MOUSSE



PROPERTIES
Mix of plant proteins and fibres to partially or completely substitute liquid egg whites.

APPLICATIONS
Chocolate and fruit mousses, French and Italian meringue

QUANTITY
10 to 30 g/kg

OVOFREE EGG WASH



PROPERTIES
Plant-based egg wash that replaces egg.

APPLICATIONS
Egg wash

QUANTITY
15% OvoFree Egg Wash and 85% water

CREMEPAT HOT



PROPERTIES
Mix for hot pastry cream, additive-free and stable when frozen.

APPLICATIONS
Pastry cream, flan, mille-feuille, choux

QUANTITY
60 to 80 g/kg

CREMEPAT COLD



PROPERTIES
Mix for cold pastry cream, additive-free and freeze-stable.

APPLICATIONS
Pastry cream, flan, mille-feuille, choux

QUANTITY
350 to 400 g/kg

STAB PURE



PROPERTIES
Additive-free stabiliser for ice creams and sorbets (made only from plant fibres).

APPLICATIONS
Ice cream and sorbet

QUANTITY
5 to 10 g/kg.
The quantity can be increased for acidic ice creams and sorbets or those containing alcohol.

OVOFREE MACARON



PROPERTIES
Mix of plant proteins and fibres to partially or completely substitute liquid egg whites.

APPLICATIONS
Macaron shell

QUANTITY
10 to 20 g/kg

GEL SPHERE



PROPERTIES
Easily dispersed in water or fruit purée. Fast-setting, produces a transparent, relatively elastic gel.

APPLICATIONS
Sphere with a liquid centre and a thin coating

QUANTITY
40 to 50 g/kg.

GALLICHOCO



PROPERTIES
Partial substitute for cocoa powder. Colouring and flavour enhancing properties.

APPLICATIONS
Sponge cake, sweet shortcrust pastry, macaron shells, pound cake, shortbread

QUANTITY
Up to 70% of cocoa powder

Textures

TEXTURES PECTINS

Pectins are **soluble plant-based** fibres found in fruits, particularly citrus fruits and apples. These fibres can **absorb and retain water**, allowing a wide range of textures to be achieved.

YELLOW PECTIN



PROPERTIES
Works in acidic and sweet media (dry extract > 75%), does not recover its structure after mixing, heat-resistant, suitable for hot use.

APPLICATIONS
Gelled confectionery, fruit jellies

QUANTITY
10 to 20 g/kg

PECTIN NH NAPPAGE



PROPERTIES
Heat-reversible pectin, regains its structure after blending, resistant to freezing. Ideal for acidic and very sweet coatings.

APPLICATIONS
Coating, Fruit glazes

QUANTITY
8 to 12 g/kg

PECTIN X58



PROPERTIES
Heat-reversible, regains its structure after blending, stable when frozen.

APPLICATIONS
Neutral or lightly sweetened glazes

QUANTITY
10 g/kg

PECTIN 325NH95



PROPERTIES
Pectin that gels with 35% of dry solids minimum, in an acidic and/or calcium medium. Heat-reversible, regains its structure after blending, stable when frozen.

APPLICATIONS
Gelled insert, jam, fruit preparation, coulis, dairy dessert

QUANTITY
3 to 50 g/kg

PECTIN EXTRA SLOW SET



PROPERTIES
Sets from a dry extract of 55% but is ideal at 60%, and 65/69% for fruit jellies (lower sugar quantities than for Yellow, Rapid or Medium Rapid Set pectin).

APPLICATIONS
Jam, gelled confectionery

QUANTITY
2.5 to 20 g / kg

TEXTURES GELLING

A gelling agent is a **texturising agent** that **stabilises (traps) the water** in a mixture, forming a **gel**. It may be **animal- or plant-based**.

AGAR AGAR



PROPERTIES
Firm, brittle gel, heat-reversible (90-95°C), does not recover its structure after blending. Is not freeze-resistant.

APPLICATIONS
Confectionery, patisserie, cured meats, catering

QUANTITY
0.5 to 40 g / kg

POWDERED BEEF GELATINE, 200 BLOOM



PROPERTIES
Gives a soft, elastic gel that melts in the mouth at 37°C. It does not recover its structure after blending or whipping.

APPLICATIONS
Confectionery, patisserie, cured meats, catering

QUANTITY
10 to 20 g/kg

POWDERED PORK GELATINE, 200 BLOOM



PROPERTIES
Gelling agent for a soft, elastic, transparent gel that melts in the mouth at 37°C. It does not recover its structure after blending or whipping.

APPLICATIONS
Confectionery, patisserie, cured meats, catering

QUANTITY
10 to 20 g/kg

POWDERED FISH GELATINE, 200 BLOOM



PROPERTIES
Gelling agent for a soft, elastic, transparent gel that melts in the mouth at 37°C. It does not recover its structure after blending or whipping.

APPLICATIONS
Confectionery, patisserie, cured meats, catering

QUANTITY
10 to 20 g/kg

KAPPA
CARRAGEENAN PF



PROPERTIES
Firm, brittle gel (similar to agar), reacts with proteins and calcium, heat-reversible (60°C), does not recover its structure after blending.

APPLICATIONS	QUANTITY
Pâtisserie, confectionery, catering, dairy desserts	1 to 30 g/kg

PLANT-BASED
GELLING AGENT PF



PROPERTIES
Produces soft jellies. Does not require a minimum dry extract; withstands freezing, acidity and alcohol. Phosphate-free.

APPLICATIONS	QUANTITY
Jelly inserts, jelly with alcohol	10 to 20 g/kg

IOTA
CARRAGEENAN



PROPERTIES
Flexible gel, freeze-resistant, reacts with calcium and proteins, heat-reversible (60°C), recovers its structure after blending.

APPLICATIONS	QUANTITY
Dairy desserts, pâtisserie, confectionery, catering	1 to 30 g/kg

FIPURE PSYLLIUM



PROPERTIES
Thickening and gelling agent often used in gluten-free products.

APPLICATIONS	QUANTITY
Gluten-free	2 to 20 g/kg

TEXTURES
THICKENING

Thickeners add **viscosity** to foods by absorbing water, giving them a **stable, smooth texture**. They help mixtures resist thermal and mechanical stress. They **improve the appearance and stability** of food products as they are **resistant** to most constraints (acidity, alcohol, etc.).

XANTHAN
GUM



PROPERTIES
Thickener, stabilises foams, emulsions (vinaigrette, mayonnaise), biscuits, etc. Suspensoid thickener.

APPLICATIONS	QUANTITY
Biscuit, mousse, sauce, coulis	2 to 5 g/kg

SOUFLIX



PROPERTIES
Modified starch that can be used cold. A thickener that can withstand mixing, freezing, acidity and alcohol.

APPLICATIONS	QUANTITY
Soufflés, sauces, creams, béchamels, etc.	10 to 30 g/kg

LOCUST
BEAN GUM



PROPERTIES
Thickener often used in ice creams, provides creaminess and viscosity. The most effective anti-crystallising agent for ice creams. Suspending power that ensures an even distribution of inclusions.

APPLICATIONS	QUANTITY
Fillings, ice cream and sorbet	3 to 20 g/kg

FIPURE CITRUS



PROPERTIES
Thickener, adds creaminess, anti-crystallising agent, emulsifier.

APPLICATIONS	QUANTITY
Ice creams, crèmeux, fillings, toppings	2 to 20 g/kg

FIGURE FLAX



PROPERTIES

Thickener, stabiliser, transparent.

APPLICATIONS

Ice creams, fillings, toppings, coulis, sauce

QUANTITY

2 to 10 g/kg

GUM ARABIC



PROPERTIES

Coating agent, adds shine and protects the dried nuts and fruits in chocolate bars.

APPLICATIONS

Sugared almonds, confectionery, petits fours, chocolate

QUANTITY

Depends on the application

GALLIGUM GUAR (GUAR GUM)



PROPERTIES

Thickener, stabiliser, anti-crystallising agent.

APPLICATIONS

Ice cream, cream, entremets, sponge cake, gluten-free products

QUANTITY

2 to 5 g/kg

TEXTURES EMULSIFYING

Emulsifiers help blend fat and water making it easier to achieve a smooth mixture:

- Provide **creaminess**
- Facilitate **aeration**
- Prevent the elements in a mix from separating, **thereby increasing the shelf life of the mixture**

GLYCEROL MONOSTEARATE



PROPERTIES

Sunflower-based emulsifier, homogenises doughs and ice creams, improves their aeration.

APPLICATIONS

Ice cream and confectionery

QUANTITY

1 to 10 g/kg

GALLIMOUSSE



PROPERTIES

Blend of emulsifiers, milk proteins and vegetable fats, palm oil-free. Reduces separation in high-fat ice creams and improves aeration. Great synergy with E471.

APPLICATIONS

Ice creams, mousses and other aerated preparations such as foams

QUANTITY

40 to 100 g/L

LIQUID SOY / SUNFLOWER LECITHIN



PROPERTIES

Emulsifier, antioxidant, liquefies chocolate, homogenises doughs, lubricates (facilitates turning out and cutting, reduces crumbling), improves crispness. Works as soon as it is added.

APPLICATIONS

Chocolates, patisserie (sponge cakes, wafers, etc.), confectionery, spreads

QUANTITY

3 to 5 g/kg

POWDERED SOY / SUNFLOWER LECITHIN



PROPERTIES

The properties are the same as liquid lecithin but it becomes active when heated.

APPLICATIONS

Ice creams, mousses and other aerated preparations such as foams

QUANTITY

1 to 3 g/kg in bread / patisserie
7 g/L in cooking

Sugars

Sugar is well known for the **sweetness** it develops, its role in **balancing flavours** and diffusing **aromas**. There are different types of sugars: some are used as **bulking agents**, others to prevent **crystallisation** or simply to **reduce or increase sweetness**.

SUGARS TECHNICAL SUGARS

GLUCOSE SYRUP DE 40 (WITHOUT SULPHITES)



PROPERTIES
Lower sweetening power than sugar (approximately 47), anti-crystallising agent, adds moisture and helps browning during baking.

APPLICATIONS
Pâtisserie, biscuits, confectionery, etc.

QUANTITY
30 to 60 g/kg

DEHYDRATED GLUCOSE DE40



PROPERTIES
Same properties as liquid glucose syrup but helps reduce the amount of added water. 1 for 1 sugar replacement.

APPLICATIONS
All applications

QUANTITY
20 to 50 g/kg

DEXTROSE



PROPERTIES
The purest form of glucose. Has a sweetening power of 75, lower than sugar. Gives a refreshing sensation. An anti-crystallising agent, it promotes fermentation, adds moistness and colour during baking.

APPLICATIONS
All applications

QUANTITY
20 to 50 g/kg

INVERT SUGAR



PROPERTIES
Anti-crystallising agent in ice creams and confectionery, improves moistness, sweetening power of 130 (higher than sucrose).

APPLICATIONS
All applications

QUANTITY
To taste

TREHALOSE



PROPERTIES
Derived from tapioca, origin: Japan. Sweetening power: 38. An anti-crystallising agent, it does not participate in the Maillard reaction.

APPLICATIONS
All applications

QUANTITY
To taste

SUGARS RAW SUGARS

LIGHT & DARK MUSCOVADO SUGAR



PROPERTIES
Unrefined cane sugar, highly aromatic, from Mauritius.

APPLICATIONS
Typical uses of sugar

QUANTITY
To taste

MAPLE SUGAR



PROPERTIES
100% natural, provides many trace elements and minerals, non-allergenic, characteristic maple flavour.

APPLICATIONS
Typical uses of sugar

QUANTITY
To taste

Basics

Our basics are composed of 3 sub-groups:

- **Flakes, flours and starches:** natural, functional products to enhance the texture, stability and nutritional quality of your products.
- **Milk & egg:** dairy-based and egg-based powdered ingredients, aeration and consistency to your recipes.
- **Acids, alkalis and salts:** adjust the pH and enrich your recipes with minerals such as calcium to ensure effective gelling and use of our texturising solutions.

BASICS

MILK AND EGGS

STANDARD OR FREE-RANGE GALLIA DRIED EGG WHITES



PROPERTIES

Selected, pasteurised and stabilised egg whites; used to homogenise and improve the consistency of liquid egg whites.

APPLICATIONS

Mixtures containing whisked egg whites, meringue, nougat

QUANTITY

2 to 5% of the quantity of liquid egg whites



SKIMMED MILK POWDER



PROPERTIES

Enables reconstitution of skimmed milk; acts as an emulsifier and aerating agent, very useful in ice cream.

APPLICATIONS

Pastry, brioche, biscuit, ice cream

QUANTITY

Depends on the application



SUGARS SUBSTITUTES, SWEETENERS

SORBITOL POWDER



PROPERTIES

Stabilises water, maintains moistness, prevents crystallisation. Powder form adds less water than the liquid form. Withstands baking. Sweetening power: 50-60.

APPLICATIONS

Sponge cake, chocolate sweets

QUANTITY

20 to 50 g/kg



GALLIASORB



PROPERTIES

Liquid form of sorbitol. Stabilises water, maintains moistness and prevents crystallisation.

APPLICATIONS

Sponge cake, pastry, chocolate sweets

QUANTITY

30 to 60 g/kg



MALTITOL POWDER



PROPERTIES

Alternative to sugar, sweet taste similar to sucrose, heat-resistant.

APPLICATIONS

Typical uses of sugar

QUANTITY

1 for 1 sugar replacement



ISOMALT



PROPERTIES

Less sweet than sucrose, does not colour below 185°C.

APPLICATIONS

Decorative sugar

QUANTITY

1 kg of isomalt for 100 to 200 g of water



INULIN



PROPERTIES

Chicory fibre: provides dry extract, creaminess and body; helps reduce sugar and fat content. Sweetening power: 30.

APPLICATIONS

All applications

QUANTITY

20 to 50 g/kg



BASICS ACIDS, ALKALIS AND SALTS

ASCORBIC ACID



PROPERTIES

Antioxidant, increases dough tolerance and elasticity, strengthens the gluten network.

APPLICATIONS

Breads and pastries, fruit juices, cooking vegetables and fruits, confectionery

QUANTITY

0.2 to 0.5 g/kg

CITRIC ACID



PROPERTIES

Acidity regulator: lowers the pH, improves preservation, gives an acidic flavour. Can help preserve the colour and flavour of fruits.

APPLICATIONS

All applications

QUANTITY

Make a 50% acid solution and add to your preparation until you obtain the desired pH

TARTARIC ACID



PROPERTIES

Acidity regulator: lowers the pH, improves preservation, gives an acidic flavour. Can help preserve the colour and flavour of fruits.

APPLICATIONS

All applications

QUANTITY

Make a 50% acid solution and add to your preparation until you obtain the desired pH

CREAM OF TARTAR



PROPERTIES

Boosts the inversion of sugar during cooking.

APPLICATIONS

All applications

QUANTITY

Make a 50% acid solution and add to your preparation until you obtain the desired pH

SODIUM CITRATE



PROPERTIES

Acidity regulator, raises the pH.

APPLICATIONS

All applications

QUANTITY

Make a 50% acid and water solution and add until you obtain the desired pH

BICARBONATE OF SODA



PROPERTIES

Raises the pH and releases gas on contact with water.

APPLICATIONS

Biscuit, baking powder, effervescent salt

QUANTITY

Depends on the application

Specialities

Our range of specialities brings together **solutions developed by our R&D teams** to meet the **technical and creative needs** of pastry chefs, ice cream makers, bakers, etc. These products are designed, notably, to **simplify preparation and ensure consistent results**.

SPECIALITIES FOR PASTRY CHEFS

CHANTIFIX



PROPERTIES

Plant-based, stabilises prepared creams.

APPLICATIONS

Chantilly cream, whipped cream

QUANTITY

5 to 20 g / litre of cream

NOUGASEC



PROPERTIES

Eliminates moisture reabsorption, prolongs the shelf life of cooked sugars. Contains lactose.

APPLICATIONS

Nougat, nougatine, praline

QUANTITY

70 to 100 g/kg of sugar used

BAKING POWDER



PROPERTIES

Enables cake batter to rise with no alkaline residues. It is also available in gluten-free and phosphate-free versions.

APPLICATIONS

Sponge cakes, biscuits

QUANTITY

15 to 25 g/kg of flour

SPECIALITIES FOR ICE CREAM MAKERS

SUPER NEUTROSE



PROPERTIES

Sorbet stabiliser: prevents crystallisation, improves smoothness, creaminess and shelf life of sorbets.

APPLICATIONS

Sorbet, lightly aerated ice cream

QUANTITY

0.3 to 0.5%
The quantity can be increased for acidic ice creams and sorbets or those containing alcohol.



STAB 2000



PROPERTIES

Stabiliser for ice creams made with fat, anti-crystallising agent, improves smoothness and creaminess and facilitates aeration.

APPLICATIONS

Ice creams, sorbets containing fat (e.g. chocolate, coconut, etc.).

QUANTITY

0.3 to 0.5%
The quantity can be increased for acidic ice creams and sorbets or those containing alcohol.



FAMILY/ CODES	DESCRIPTION	PACKAGING	QUANTITY	PAGE
INNOVATIONS				
10311	GEL SPHERE 1 KG	6 X 1	4 to 5 % of total weight	4
10312	GEL SPHERE 150 G	40 X 150 g	4 to 5 % of total weight	4
10316	GALLICHOCO 25 KG	1 X 25	Up to 70% cocoa powder	4
10327	GALLICHOCO 5 KG	5 X 5	Up to 70% cocoa powder	4
10318	GALLICHOCO 150 G	40 X 150 g	Up to 70% cocoa powder	4
10324	STAB PURE 10 KG	1 X 10	0.5 to 1 % of total weight	4
10325	STAB PURE 1 KG	6 X 1	0.5 to 1 % of total weight	4
10326	STAB PURE 150 G	40 X 150 g	0.5 to 1 % of total weight	4
10319	OVOFREE MACARON 15 KG	1 X 15	1 to 2 % of total weight	4
10320	OVOFREE MACARON 1 KG	9 X 1	1 to 2 % of total weight	4
10321	OVOFREE MACARON 100 G	40 X 100 g	1 to 2 % of total weight	4
10329	OVOFREE MOUSSE 15 KG	1 X 15	1 to 3 % of total weight	5
10330	OVOFREE MOUSSE 1 KG	9 X 1	1 to 3 % of total weight	5
10331	OVOFREE MOUSSE 100 g	40 X 100 g	1 to 3 % of total weight	5
10341	OVOFREE EGG WASH 20 KG	1 X 20	15% OvoFree Egg Wash and 85% water	5
10342	OVOFREE EGG WASH 1 KG	6 X 1	15% OvoFree Egg Wash and 85% water	5

FAMILY/ CODES	DESCRIPTION	PACKAGING	QUANTITY	PAGE
10344	CREMEPAT HOT	1 x 25	6 to 8 % of total weight	5
10346	CREMEPAT HOT	5 x 5	6 to 8 % of total weight	5
10345	CREMEPAT COLD	1 x 25	35 to 40 % of total weight	5
10347	CREMEPAT COLD	5 x 5	35 to 40 % of total weight	5

TEXTURES

PECTINS

1616K	YELLOW PECTIN 25 KG	1 X 25	1 to 2 % of total weight	6
1615A	YELLOW PECTIN 1 KG	12 x 1	1 to 2 % of total weight	6
10104	YELLOW PECTIN 150G	40 x 150 g	1 to 2 % of total weight	6
1623K	PECTIN NH NAPPAGE 25 KG	1 X 25	0.8 to 1.2 % of total weight	6
1622A	PECTIN NH NAPPAGE 1 KG	12 x 1	0.8 to 1.2 % of total weight	6
10037	PECTIN NH NAPPAGE	40 x 150 g	0.8 to 1.2 % of total weight	6
1629K	PECTIN X58 25 KG	1 X 25	1 to 1.5 % of total weight	6
1628A	PECTIN X58 1 KG	12 X 1	1 to 1.5 % of total weight	6
10128	PECTIN X58 150G	40 x 150 g	1 to 1.5 % of total weight	6
1631K	PECTIN 325NH95 25 KG	1 X 25	0.3 to 5 % of total weight	6
1630A	PECTIN 325NH95 1 KG	12 x 1	0.3 to 5 % of total weight	6
10099	PECTIN 325NH95 150 G	40 x 150 g	0.3 to 5 % of total weight	6
10149	PECTIN EXTRA SLOW SET 25 KG	1 X 25	0.25 to 2 % of total weight	7
10150	PECTIN EXTRA SLOW SET 1 KG	12 x 1	0.25 to 2 % of total weight	7
10180	PECTIN EXTRA SLOW SET 150 G	40 x 150 g	0.25 to 2 % of total weight	7

GELLING

131A	AGAR AGAR 20 KG	1 X 20	0.5 to 40 g/kg	7
130A	AGAR AGAR 1 KG	6 X 1	0.5 to 40 g/kg	7
10038	AGAR AGAR 150 G	40 x 150 g	0.5 to 40 g/kg	7
735H	GELATINE PORK GELATINE 200 BLOOM 25 KG	1 X 25	1 to 2 % of total weight	7

FAMILY / CODE	DESCRIPTION	PACKAGING	QUANTITY	PAGE
732A	PORK GELATINE 200 BLOOM 1 KG	12 X 1	1 to 2 % of total weight	7
10132	PORK GELATINE 200 BLOOM 150 G	40 x 150 g	1 to 2 % of total weight	7
10163	BEEF GELATINE 200 BLOOM 25 KG	1 X 25	1 to 2 % of total weight	7
10178	BEEF GELATINE 200 BLOOM 1 KG	6 X 1	1 to 2 % of total weight	7
10215	BEEF GELATINE 200 BLOOM 150 G	40 x 150 g	1 to 2 % of total weight	7
732P	FISH GELATINE 200 BLOOM 25 KG	1 x 25	1 to 2 % of total weight	7
10023	FISH GELATINE FISH 200 BLOOM 1 KG	12 x 1	1 to 2 % of total weight	7
10025	FISH GELATINE FISH 200 BLOOM 1 KG	12 x 1	1 to 2 % of total weight	7
10025	FISH GELATINE 200 BLOOM BOX 150 G	40 x 150 g	1 to 2 % of total weight	7
10194	FISH GELATINE KOSHER 240 BLOOM 25 KG	1 X 25	1 to 2 % of total weight	7
10197	FISH GELATINE KOSHER 240 BLOOM 1 KG	12 x 1	1 to 2 % of total weight	7
10198	FISH GELATINE KOSHER 240 BLOOM 150 G	40 x 150 g	1 to 2 % of total weight	7
10241	KAPPA CARRAGEENAN PF 25 KG	1 X 25	0.2 to 1 % of total weight	8
10240	KAPPA CARRAGEENAN PF 1 KG	6 X 1	0.2 to 1 % of total weight	8
10242	KAPPA CARRAGEENAN PF E407 150 G	40 x 150 g	0.2 to 1 % of total weight	8
10046	IOTA CARRAGEENAN 25 KG	1 x 25	0.2 to 3 % of total weight	8
10117	IOTA CARRAGEENAN 1 KG	6 X 1	0.2 to 3 % of total weight	8
10042	IOTA CARRAGEENAN 150 G	40 x 150 g	0.2 to 3 % of total weight	8
141F	ALGINATE GF 150 25 KG	1 X 25	0.5 to 1 % of total weight	8

FAMILY/ CODES	DESCRIPTION	PACKAGING	QUANTITY	PAGE
140A	ALGINATE GF 150 1 KG	6 X 1	0.5 to 1 % of total weight	8
10133	ALGINATE GF 150 150 G	40 x 150 g	0.5 to 1 % of total weight	8
10288	FIPURE PSYLLIUM 25 KG	1 X 25	0.2 to 2 % of total weight	8
10289	FIPURE PSYLLIUM 1 KG	12 x 1	0.2 to 2 % of total weight	8
10296	FIPURE PSYLLIUM 150 G	40 x 150 g	0.2 to 2 % of total weight	8
10308	PLANT-BASED GELLING AGENT PF 25 KG	1 X 25	1 to 2 % of total weight	8
10243	PLANT-BASED GELLING AGENT PF 1 KG	12 X 1	1 to 2 % of total weight	8
10244	PLANT-BASED GELLING AGENT PF 150 G	40 x 150 g	1 to 2 % of total weight	8

THICKENING

1825F	GUM XANTHAN 25 KG	1 X 25	0.2 to 0.5 % of total weight	9
1821A	GUM XANTHAN 1 KG	6 X 1	0.2 to 0.5 % of total weight	9
10024	GUM XANTHAN 80 MESH 150 G	40 x 150 g	0.2 to 0.5 % of total weight	9
794F	LOCUST BEAN GUM 25 KG	1 X 25	0.3 to 2 % of total weight	9
793A	LOCUST BEAN GUM 1 KG	12 x 1	0.3 to 2 % of total weight	9
10130	LOCUST BEAN GUM 150 G	40 x 150 g	0.3 to 2 % of total weight	9
12715	SOUFLIX 20 KG	1 X 20	1 to 3 % of total weight	9
1422A	SOUFLIX 1 KG	9 X 1	1 to 3 % of total weight	9
10227	SOUFLIX 100 G	40 x 100 g	1 to 3 % of total weight	9
10284	FIPURE CITRUS 15 KG	1 X 15	0.2 to 2 % of total weight	9
10285	FIPURE CITRUS 1 KG	9 x 1	0.2 to 2 % of total weight	9
10294	FIPURE CITRUS 150 G	40 x 150 g	0.2 to 2 % of total weight	9
10286	FIPURE FLAX 15 KG	1 X 15	0.1 to 3 % of total weight	10
10287	FIPURE FLAX 1 KG	12 X 1	0.1 to 3 % of total weight	10
10295	FIPURE FLAX 150 G	40 x 150 g	0.1 to 3 % of total weight	10
720G	GALLIGUM GUAR 25 KG	1 X 25	0.2 to 0.5 % of total weight	10
720A	GALLIGUM GUAR 1 KG	12 X 1	0.2 to 0.5 % of total weight	10
10301	GALLIGUM GUAR 150 G	40 x 150 g	0.2 to 0.5 % of total weight	10

FAMI- LY/ CODES	DESCRIPTION	PACKAGING	QUANTITY	PAGE
786F	GUM ARABIC 25 KG	1 X 25	Depends on the application	10
785A	GUM ARABIC 1 KG	6 X 1	Depends on the application	10
10131	GUM ARABIC 150 G	40 x 150 g	Depends on the application	10
EMULSIFYING				
1247K	SOY LECITHIN POWDER 20 KG	1 x 20	0.1 to 0.3% of total weight in bread and biscuit-making; 0.7% in cooking	11
1245A	SOY LECITHIN POWDER 1 KG	9 X 1	0.1 to 0.3% of total mass in bakery and biscuit-making; 0.7% in cookery	11
10040	SOY LECITHIN POWDER 100 G	40 x 100 g	0.1 to 0.3% of total weight in bread and biscuit-making; 0.7% in cooking	11
1243G	LIQUID SOY LECITHIN 25 KG	1 X 25	0.3 to 0.5% of total weight	11
1241A	LIQUID SOY LECITHIN 1 KG	12 X 1	0.3 to 0.5% of total weight	11
10111	SUNFLOWER LECITHIN POWDER 20 KG	1 X 20	0.1 to 0.3% of total weight in bread and biscuit-making; 0.7% in cooking	11
10112	SUNFLOWER LECITHIN POWDER 1 KG	9 X 1	0.1 to 0.3% of total weight in bread and biscuit-making; 0.7% in cooking	11
10116	SUNFLOWER LECITHIN POWDER 100 G	40 x 100 g	0.1 to 0.3% of total weight in bread and biscuit-making; 0.7% in cooking	11
10063	LIQUID SUNFLOWER LECITHIN 25 KG	1 X 25	0.3 to 0.5% of total weight	11
10062	LIQUID SUNFLOWER LECITHIN 1 KG	6 X 1	0.3 to 0.5% of total weight	11
722H	GALLIMOUSSE 25 KG	1 X 25	6 to 10% of the quantity of liquid	11
723A	GALLIMOUSSE 1 KG	9 X 1	6 to 10% of the quantity of liquid	11
1352K	GLYCEROL MONOSTEARATE 25 KG	1 X 25	0.1 to 1 % of total weight	11
1352A	GLYCEROL MONOSTEARATE 1 KG	9 X 1	0.1 to 1 % of total weight	11
10055	GLYCEROL MONOSTEARATE 150 G	40 x 150 g	0.1 to 1 % of total weight	11

FAMILY/ CODES	DESCRIPTION	PACKAGING	QUANTITY	PAGE
SUGARS				
TECHNICAL SUGARS				
747D	DE40 GLUCOSE SYRUP - 85 KG	1 x 85	3 to 6 % of total weight	12
10059	DE40 GLUCOSE SYRUP 10 KG	1 X 10	3 to 6 % of total weight	12
10139	DE40 GLUCOSE SYRUP 1 KG	12 X 1	3 to 6 % of total weight	12
1364D	DEHYDRATED GLUCOSE DE 40 25 KG	1 X 25	3 to 5 % of total weight	12
1365H	DEHYDRATED GLUCOSE DE 40 5 KG	5 X 5	3 to 5 % of total weight	12
6120	DEHYDRATED GLUCOSE DE 40 1 KG	12 X 1	3 to 5 % of total weight	12
330D	DEXTROSE 25 KG	1 X 25	2 to 5 % of total weight	13
455B	DEXTROSE 5 KG	5 X 5	2 to 5 % of total weight	13
450A	DEXTROSE 1 KG	6 X 1	2 to 5 % of total weight	13
1400L	GALLIA INVERTED SUGAR 15 KG	1 X 15	To taste	13
1401J	GALLIA INVERTED SUGAR 1 KG	12 X 1	To taste	13
10216	TREHALOSE 20 KG	1 X 20	To taste	13
10217	TREHALOSE 1 KG	6 X 1	To taste	13
RAW SUGARS				
10188	LIGHT MUSCOVADO SUGAR 25 KG	1 X 25	To taste	13
10219	LIGHT MUSCOVADO SUGAR 1 KG	12 X 1	To taste	13
10210	DARK MUSCOVADO SUGAR 25 KG	1 X 25	To taste	13
10218	DARK MUSCOVADO SUGAR 1 KG	12 X 1	To taste	13
812C	MAPLE SUGAR N°2 - 9 KG	1 X 9	To taste	13
10114	MAPLE SUGAR N°2 - 1 KG	12 X 1	To taste	13

FAMILY/ CODES	DESCRIPTION	PACKAGING	QUANTITY	PAGE
SUBSTITUTES AND SWEETENERS				
1952D	SORBITOL POWDER 25 KG	1 X 25	2 to 5 % of total weight	14
10181	SORBITOL POWDER 5 KG	5 X 5	2 to 5 % of total weight	14
1951A	SORBITOL POWDER 1 KG	6 X 1	2 to 5 % of total weight	14
10127	SORBITOL POWDER 150 G	40 x 150 g	2 to 5 % of total weight	14
707F	GALLIASORB 25 KG	1 X 25	3 to 5 % of total weight	14
705B	GALLIASORB 2.5 KG	12 X 2.5	3 to 5 % of total weight	14
10006	MALTITOL POWDER 25 KG	1 X 25	1 for 1 sugar replacement	14
10009	MALTITOL POWDER 5 KG	5 X 5	1 for 1 sugar replacement	14
16500	ISOMALT 25 KG	1 X 25	1kg of Isomalt for 100 to 200g of water	14
920	ISOMALT 5 KG	5 X 5	1kg of Isomalt for 100 to 200g of water	14
921	ISOMALT 1 KG	6 X 1	1kg of Isomalt for 100 to 200g of water	14
10165	INULIN 20 KG	1 X 20	2 to 5 % of total weight	14
10167	INULIN 1 KG	12 X 1	2 to 5 % of total weight	14
BASICS				
MILK AND EGGS				
250B	BLANC GALLIA CARTON 10 KG	12 X 1	2 to 5% of the quantity of liquid egg whites	15
251B	BLANC GALLIA 1 KG	9 X 1	2 to 5% of the quantity of liquid egg whites	15
10045	BLANC GALLIA 100G	40 x 100 g	2 to 5% of the quantity of liquid egg whites	15
10232	BLANC PLEIN AIR GALLIA 10 KG	1 X 10	2 to 5% of the quantity of liquid egg whites	15
10231	BLANC PLEIN AIR GALLIA 1 KG	9 X 1	2 to 5% of the quantity of liquid egg whites	15
1221F	SKIMMED MILK POWDER 25 KG	1 X 25	Depends on the application	15
1220A	SKIMMED MILK POWDER 1 KG	6 X 1	Depends on the application	15
ACIDS, ALKALIS AND SALTS				
101P	ASCORBIC ACID 25 KG	1 X 25	0.02 to 0.05 % of total weight	16
100A	ASCORBIC ACID 1 KG	12 X 1	0.02 to 0.05 % of total weight	16

FAMILY/ CODES	DESCRIPTION	PACKAGING	QUANTITY	PAGE
10184	ASCORBIC ACID 150 G	40 x 150 g	0.02 to 0.05 % of total weight	16
107F	CITRIC ACID 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
106A	CITRIC ACID 1 KG	12 X 1	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
10107	CITRIC ACID 150 G	40 X 150 g	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
111F	TARTARIC ACID 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
110A	TARTARIC ACID 1 KG	6 X 1	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
10105	TARTARIC ACID 150 G	40 X 150 g	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
420G	CREAM OF TARTAR 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
421A	CREAM OF TARTAR 1 KG	6 X 1	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
10140	CREAM OF TARTAR 150 G	40 x 150 g	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
347F	SODIUM CITRATE 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
10018	SODIUM CITRATE 1 KG	6 X 1	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
10049	SODIUM CITRATE 150 G	40 x 150 g	Make a 50% acid solution and add to your preparation until you obtain the desired pH	16
241F	BICARBONATE OF SODA 25 KG	1 X 25	Depends on the application	16
240B	BICARBONATE OF SODA 1 KG	12 X 1	Depends on the application	16
10108	BICARBONATE OF SODA 150 G	40 x 150 g	Depends on the application	16

FAMILY / CODE	DESCRIPTION	PACKAGING	QUANTITY	PAGE
SPECIALITIES				
FOR PASTRY CHEFS				
336F	CHANTIFIX 25 KG	1 X 25	5 to 20g/L cream	17
335A	CHANTIFIX 1 KG	6 X 1	5 to 20 g/L of cream	17
10106	CHANTIFIX 150 G	40 x 150 g	5 to 20 g/L of cream	17
1452F	NOUGASEC 25 KG	1 X 25	70 to 100 g/kg of sugar used	17
1450B	NOUGASEC 1 KG	6 X 1	70 to 100 g/kg of sugar used	17
10129	NOUGASEC 150 G	40 x 150 g	70 to 100 g/kg of sugar used	17
10168	GLUTEN-FREE BAKING POWDER 25 KG	1 X 25	15 to 25 g/kg of flour	17
10169	GLUTEN-FREE BAKING POWDER 1 KG	12 X 1	15 to 25 g/kg of flour	17
212F	BAKING POWDER 25 KG BAG	1 X 25	15 to 25 g/kg of flour	17
210B	BAKING POWDER 1 KG	12 X 1	15 to 25 g/kg of flour	17
10298	BAKING POWDER 150 G	40 x 150 g	15 to 25 g/kg of flour	17
10234	BAKING POWDER PF 25 KG	1 X 25	15 to 25 g/kg of flour	17
10239	BAKING POWDER PF 1 KG	12 X 1	15 to 25 g/kg of flour	17
FOR ICE CREAM MAKERS				
1970K	STAB 2000 10 KG	1 x 10	0.3 to 0.5 % of total weight	18
1971A	STAB 2000 1 KG	12 X 1	0.3 to 0.5 % of total weight	18
10125	STAB 2000 150 G	40 x 150 g	0.3 to 0.5 % of total weight	18
1991H	SUPER NEUTROSE 10 KG	1 x 10	0.3 to 0.5 % of total weight	18
1990B	SUPER NEUTROSE 1 KG	12 X 1	0.3 to 0.5 % of total weight	18
10126	SUPER NEUTROSE 150 G	40 x 150 g	0.3 to 0.5 % of total weight	18

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