



Albert y Ferran Adrià

Product Catalogue

A collage of various gourmet food items including cakes, pastries, fruits, and drinks. The items are arranged in a horizontal row, showcasing a variety of textures and colors. From left to right, there is a yellow cake with orange slices, a martini glass with a green liquid and orange garnish, a purple and white dessert, a strawberry with green leaves, a small glass of yellow liquid, a green fruit with a yellow top, a white and green dessert, a green fruit with a yellow top, a white and green dessert, a glass of red liquid, a plate of various fruits and vegetables, and a large orange cake with a yellow flower decoration.

Khayyan Specialty Foods | 917.940.6133 | Khayyan.com





TEXTURAS

Albert y Ferran Adrià

Our Texturas products are developed by Albert and Ferran Adrià, prestigious Spanish chefs, recognized internationally for their creativity and their pursuit of the perfection.

This line of products is essential to incorporate some of the best-known techniques to your kitchen. Use these products as a Gateway to a world of magical sensations. Learn the techniques, use them to create your unique dishes.





The indication of possible allergens highlights the importance of correctly identifying and labeling foods that contain substances capable of causing allergic reactions. There are various types of allergens, including the most common ones such as nuts, dairy, shellfish, wheat, and eggs.

Correct identification and labeling on food products is crucial for the safety of allergic consumers. Therefore, the indication of allergens is an essential element in the food industry to prevent risks and protect public health.

ALLERGENS:

ALLERGENS

1. Cereals that contain gluten and products derived (malze, barley, oats, kamut, etc)
2. Crustacean and products with crustacean in it.
3. Eggs and products with egg in it.
4. Fish and products with fish in it.
5. Peanut and products with peanut in it.
6. Soya and products with soya in it.
7. Milk and dairy products.
8. Nuts and products thereof (almond, hazelnut walnut, cashew, etc)
9. Celery derived products.
10. Mustard and derived products.
11. Sesame and products with sesame in it.
12. Sulphur dioxide and sulphites.
13. Lupin and products with lupin.
14. Molluscs and products with molluscs.

SPHERIFICATION

Technique that produces spherical shapes of different textures and consistencies. Used in for the first time in 2003. Its elaboration is influenced by two basic products: **Algin** and **Gluko** or **Calcic**.

Citras can also be added in case of using ingredients with high acidity and/or Xantana in case of using ingredients with low density.

Available:

Eines, Gluco, Algin, Calcic, Citras



CALCIC

600g/180g



Calcium salt traditionally used in the food industry. Calcic is essential in the reaction with Algin that produces Spherification.

USE:

- The ideal reactant for producing spherification.
- Highly water soluble and great moisture absorption capacity.

Description:

Calcic provide the basic spherification baths and inverse spherification bases with the right amount of calcium to reach with the Algin.

Application

Dissolve in an aqueous base with the help of a whisk. Recommended dose for spherical baths 5-10g/l. Ideal reactant for its water solubility, considerable calcium content and consequently great capacity for producing spherification. Water soluble. Great ability to absorb humidity. Calcic is essential to produce the reaction with algin that will incite the spherification. Due to the quick dilution in water it is an ideal product for spherification.

Use in food products. Maximum application in certain foods: Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

20 servings per container

Serving size 1/16 cups (8g)

Amount Per Serving

Calories 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: NONE

CITRAS

600g/180g



A product made from sodium citrate, obtained mainly from citrus.

USE:

- Usually used in the food industry to prevent darkening of cut fruits and vegetables.
- Used Citras to reduce the acidity of foods, so we can make spherification with strongly acidic ingredients.

Application

Using a whisk, dissolve in an aqueous medium. Slightly deliquescent in moist air, freely soluble in water, practically insoluble in ethanol (96%). It is usually used in the food industry to prevent darkening of cut fruits and vegetables.

Use in food products. Maximum dose in certain foods: 4 g/liter*

It has the property to reduce the acidity on foods; reason why its use makes possible the obtaining of "spherics" preparations with ingredients of excessive acidity. Quick dissolution and instant action.

*Specific national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

60 servings per container

Serving size 1/3 tbsp (3g)

Amount Per Serving

Calories 5,82

% Daily Value*

Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0,07mg	0,003%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Sugars 0g	0%
Includes 0g Added Sugars	0%
Protein 0g	0%
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

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ALLERGENS: NONE

GLUCO

500g/225g



Gluco is a mixture of two calcium salts (calcium gluconate and calcium lactate), perfect for the technique of Reverse Spherification.

USE:

- It works in acidic, alcoholic and oily medium.

Features

Product rich in calcium. Gluconolactate salt.

Application

Ideal for the inverse spherification process. Soluble in cold presentation

Mixture of two calcium salts that produce a product rich in calcium and perfect for the technique of inverse spherification. There is no particular maximum amount of use, however, specific national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

Dissolve 5 – 10g/l at room temperature in an aqueous medium.

Produces a product rich in calcium and perfect for the technique of Inverse Spherification technique, while adding no flavour whatsoever to the food under preparation. In the food industry calcium gluconolactate is used to enrich different foodstuffs with calcium.

Gluko was chosen for its excellent behavior in spherification processes. To avoid difficulties in dissolving it's better to add Gluko before any other powder product.

For use directions, receipts and applications see web page: www.albertyferranadria.com.

Nutrition Facts

20 servings per container

Serving size 1/16 cups (8g)

Amount Per Serving

Calories 20,48

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 6,52g 2,371%

Dietary Fiber 0g 0%

Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

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ALLERGENS: NONE

ALGIN

500g/225g



A natural product extracted from brown algae that grows in cold water regions.

USE:

- Algin is the ideal product for achieving perfect spherification. Gels in the presence of Calcic, dilutes while gets cold with strong agitation.
- It doesn't need to be heated to produce spherification.

Application

Dissolve 5g/l in an aqueous medium with the help of a hand-held electric blender.

Dispersion:

To disperse the product without lumps:

- Premix the powder with the other dry ingredients.
- Or, disperse it in a non-solvent medium (oil, alcohol), and pour the preparation into the liquid while stirring. Continue stirring to obtain a complete dispersion.

Dissolution:

The dissolution of the product depends on the medium and the process: it is improved by heat treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer). A complete dissolution can be obtained in cold conditions. It can be difficult in a medium rich in free calcium (hard water, milk). It may be necessary to use complexing agents.

Texture:

Algin is a gelling agent in presence of calcium or acid. To obtain an homogeneous gel, calcium salt or acid to be slowly dissolved in the preparation. Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed. Applied to food we can get different spherification recipes with superb results. Use in food products.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

50 servings per container

Serving size 1 1/16 cups (10g)

Amount Per Serving

Calories 13

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0,09mg 0,004%

Total Carbohydrate 0g 0%

Dietary Fiber 6,3g 22,5%

Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

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ALLERGENS: NONE

EINES



Spherification is a new process that uses a very specific technique. For this reason, the tools used for this purpose have been subjected to numerous tests. The Eines pack contains the most useful tools for each step in Spherification, allow you to make different spherical creations.

Description

1. **Syringe**, composed by 3 pieces, single use for the application of injection solutions. Halogen-free product. Capacity 60ml.
2. **Slotted spoon**, use to pick up the spheres from the bath solution and drain off all the liquid in the process.
3. **Measuring spoons** with capacity of: 1,25; 2,5; 5 and 15ml.

Composition

- **CYLINDER** and **STEM**: Polypropylene non-toxic and non-pyrogenic. The interior of the cylinder is coated by a thin layer of silicone lubricant (dimetilpolisiloxano ≤ 0.25 mg/ cm²)

- **PISTON**: Poly-isoprene (synthetic elastomer)



SPHERICAL *PESTO RAVIOLI*

For the Algin bath

- 1500 g mineral water
- 7,5 g **Algin**
- Dissolve the Algin in the water with an electric hand blender and leave to rest in the refrigerator.

For the blanched basil

- 100g fresh basil
- Put water in a saucepan to boil and plunge in the basil leaves for 10 seconds. Cool in water with ice and keep.

For the basil water

- 50g blanched basil (prepared beforehand)
 - 150g water
1. Put both ingredients in the blender and leave for 3 min until everything is well blended.
 2. Strain without pressing and keep the water obtained on the one side. On the other keep the paste which has been left in the upper part of the sieve.



For the pesto mixture

- 100 g basil water
 - 8 g garlic
 - 18 g grated Parmesan
 - 7 g pine nut paste
 - 15 g oil of pine nuts
 - 5 g basil paste
 - c.s. salt
 - 5 g **Gluc**
 - 6 g powdered gelatine
1. Put all the ingredients in a mixer and shred for 3 min until they are evenly mixed
 2. Put in a saucepan and add the powdered gelatine. Heat at 50°C so that it dissolves and leave to gel for 4 hours in a tupper.
 3. Cut the desired shape and plunge in the **Algin** bath for 1 min. After that time, leave in water.
 4. At the moment of serving, heat in water at 60°C for the interior to dissolve.

EMULSIFICATION

It is the key to creating airy and light textures. A new way to season or add an elegant touch to finish a dish in a spectacular way.

Available:
Sucro, Glice, Lecite



SUCRO

600g



Emulsifier derived from sacaroze, obtained from the reaction between sacaroze and sucroester. It is used to prepare oil in water type emulsions.

USE:

- It is dissolved in water with no need to apply temperature, through with heat it dissolves faster.
- Once it has dissolved, it must be added slowly to the greasy medium.

Features

Easily dissolved in water based liquids. Fine powder presentation.

Application

Create alcoholic based liquids airy texture. Emulsifier in sweet baking elaborations.

To prepare airs: dissolve in an aqueous or alcohol medium using a whisk and the help of the hangheld electric blender on the surface of the liquid. For emulsions: dissolve in an aqueous medium and then gradually add to the fatty medium. It has high stability as an emulsifier. It is indissoluble in fat. It is dissolved in water with no need to apply temperature, though with heat it dissolves faster. Once it has dissolved it must be slowly added to the fatty medium.

Use in food products. Maximum dose in certain foods: 1g/liter*

*Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

120 servings per container

Serving size 2/3 tbsp (5g)

Amount Per Serving

Calories 31,9

% Daily Value*

Total Fat 2,43g 3%

Saturated Fat 2,43g **12%**

Trans Fat 0g **0%**

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 2,51g 0,911%

Dietary Fiber 0g **0%**

Sugars 2,505g **5%**

Includes 0g Added Sugars **0%**

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

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ALLERGENS: NONE

LECITE

300g/180g



A natural soy lecithin-based emulsifier, ideal for making airs.

USE:

- Lecite has to be dissolved in cold and liquid medium.
- Lecite has a surprising capacity emulsify impossible sauces, an ideal product to convert juices and other watery liquids into air.
- You can also use Lecite as thickener.

Features

Emulsifier, non animal based, light powder, easy to dissolve in cold solutions.

Application

Airy textures, combine water-based liquids with fat based liquids.

Dissolve in an aqueous medium at room temperature 7g/L. It's the ideal product for converting juices and other watery liquids into airs. It also has a surprising capacity to emulsify impossible sauces.

*Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed. For professional use.

Use in food products. Maximum dose in certain foods: 30 g/liter

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

35 servings per container

Serving size 1/16 cups (8g)

Amount Per Serving

Calories 72

% Daily Value*

Total Fat 7,28g 9%

Saturated Fat 0,96g **5%**

Trans Fat 0g **0%**

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 0,64g 0,233%

Dietary Fiber 0g **0%**

Sugars 0,32g **1%**

Includes 0g Added Sugars **0%**

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

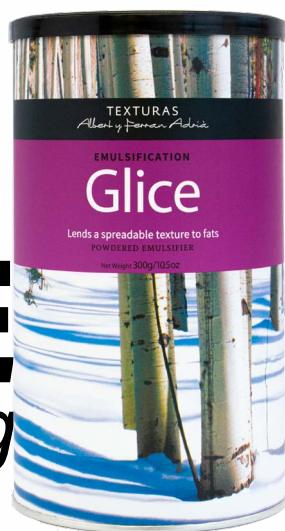
Potassium 0mg 0%

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ALLERGENS: 6

GLICE

300g



Monoglucерide and diglyceride derived from fats. We choose Glíce for it's high stability which integrates a watery medium into a fatty medium.

USE:

- It dissolves in oil heated up to 60°C
- The mixture of oil and Glíce in water must be integrated slowly for the emulsion to be satisfactory.

Application

Dispersion:

The dispersion of the product depends on the medium and the process: is favored by heat treatment (time, temperature), shear (shaker, exchanger, and homogenizer). Total dispersion may be obtained from 65 °C

Utilization:

The product should be added to the fatty phase of the preparation, and then including the aqueous phase.

Properties:

Glíce has been chosen for its high stability to act as an emulsifier which integrates a watery medium into a fatty medium. It is an emulsifier similar to oil, which means that it must first be broken down with a fatty element and then added to the watery element. Dissolves in oil heated up to 60 °C. The mixture of oil and Glíce in water must be integrated slowly for the emulsion to be satisfactory. To prepare emulsions, it is important to dissolve it in a fatty medium at 60 °C and to then add to the aqueous medium.

Use in food products. Maximum dose in certain foods: 10 g/L*. This emulsifier is suitable dose of 0.3-1.5% depending on the application. This product can be used in ice cream, adding creaminess and emulsion stability. Shakes, facilitating the re-dispersion of cocoa and bringing creaminess. Prepared soups, facilitating the dispersion of the fat and providing creaminess.

*Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

5 servings per container

Serving size 1/2 cups (60g)

Amount Per Serving

Calories 474

% Daily Value*

Total Fat 59,4g **76%**

Saturated Fat 57,6g **288%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 0g **0%**

Dietary Fiber 0g **0%**

Sugars 0g **0%**

Includes 0g Added Sugars **0%**

Protein 0g **0%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0,003mg **0%**

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ALLERGENS: NONE

VIRGIN OLIVE *OIL FOAM*

For the cold virgin olive oil foam

- 200g extra virgin olive oil
- 16 g **Glice**

Others

- 1½ litre iSi siphon
- 2 load of N₂O

1. Combine the oil with **Glice** in a saucepan.
2. Heat to 65°C so that **Glice** dissolves.
3. Mix well in with a spatula.
4. Put the liquid oil with **Glice** in the siphon.
5. Close and load with the gas.
6. Keep at room temperature.



GELIFICATION

It allows the preparation of numerous hot and cold jellies, which can be prepared with very different consistencies, firm, elastic, rigid, fragile, soft, etc.

Available:

Agar, Iota, Gellan, Gelly, Kappa and Metil



AGAR

500g/130g



Extracted from a type of red algae. It is a source of fiber and can form gels in very small proportions.

USE:

- We can use Agar to make hot and cold gelatins.
- Mix while cold and bring to a boil.
- Very fast gelification.
- Withstands temperature up to 85°C

Application

Agar is used as a food additive because of its extraordinary multifunctional properties as gelling, stabilizing and thickening. Agar produces a translucent gel when dissolved in water. It's insoluble in cold water and soluble in hot water.

- It forms thermo-reversible gels which melt upon heating but becomes a gel upon cooling in a cycle that can be repeated indefinitely.
- It gels alone, not requiring the addition of any substance.
- Gels formed have a large hysteresis (unlike gelling and melting temperature) that can reach 45°C.
- It has an extraordinary water retention capacity which an extraordinary increase product shelf life.

It can be used to make hot gelatins; also like other gels we can get different spherification recipes with superb results.

Mode of use:

Agar is normally added in very low concentrations, its dosage depends on the application that is used in the manufacturing process and product. To get full functionality should dissolve completely. It is recommended disperse agar correctly allowing its hydration, to finally get its dissolution in boiling water for at least 5 minutes while maintaining vigorous stirring of the mixture. It is also recommended prepare a mixture of powder agar with 5 parts of sugar, dissolve previously as stated above and once dissolved, add the remaining ingredients. Agar is sensible to acid pH. In case of acid addition, these must be added later to the agar solution and when the temperature is already below 65-70°C in the cooling of the mixture. Use in food products. Maximum dose in certain foods: 10g/Kg*

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

26 servings per container

Serving size 2/3 tbsp (5g)

Amount Per Serving

Calories 8,60

% Daily Value*

Total Fat 0,005g **0%**

Saturated Fat 0,0007g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0,01mg **0%**

Total Carbohydrate 0,02g **0,007%**

Dietary Fiber 4,30g **15,357%**

Sugars 0g **0%**

Includes 0g Added Sugars **0%**

Protein 0,005g **0,01%**

Vitamin D 0mcg **0%**

Calcium 0,27mg **0%**

Iron 0,0095mg **0%**

Potassium 1,13mg **0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: NONE

GELLAN

400g/180g



A gelling agent obtained from fermentation of *Sphingomonas elodea* bacteria. Gellan allows us to obtain a firm gel that can be sliced cleanly and withstands temperatures of 90°C.

USE:

- Heat to 85°C, then cool it down to achieve the gelifying effect.

Application

Use in food products. Maximum dose in certain foods: 10g/kg. Specifics national legislation on the manufacture, the maximum amount and the labeling of certain foods must be observed. Typical use level: Gellan gum forms gels at extremely low gum use levels – as low as 0.05%. Gel strength can be increased by manipulating both gum and ion concentration. Dissolve 5 – 10g/l at room temperature in an aqueous medium. Heat to 90°C, stirring constantly.

Features

- Excellent stability
- Sparkling clarity
- Outstanding flavor release
- Fine mesh for improved hydration
- Easily combined with other hydrocolloids
- Fluid gel suspension
- High compatibility with protein

Typical Applications

- Bakery fillings
- Beverages / fluid gels
- Confections
- Dairy products
- Dessert gels
- Non-standardized jams and jellies
- Batters and breadings
- Bakery dry mixes
- Icings and frostings
- Fruit preparations
- Personal care

Nutrition Facts

40 servings per container

Serving size 1/16 cups (10g)

Amount Per Serving

Calories 16,80

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0,01mg 0,001%

Total Carbohydrate 0g 0%

Dietary Fiber 8,20g 29,286%

Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 0,1g 0,2%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

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ALLERGENS: NONE

KAPPA

400g/150g



Gelling agent extracted from red algae. Kappa produces a gel with a firm, brittle texture.

USE:

- Use Kappa to make a firm and brittle textured gelatine, this product is ideal to make coatings.
- Mix while cold and bring to a boil.
- It's rapid gelification allows us to use it to cover other ingredients.

Application

Features:

- Gelling and water binding agent for meat products.
- Can be dispersed in the brine solution before dissolving the salt, but dispersion is facilitated by adding Kappa after dissolving the salt.
- Is specially designed for multi-needle injection and will cause no clogging of filters or needles.
- Is designed to dissolve during normal pasteurization, even in the presence of 3.5% sodium chloride.

Properties:

Rapid gelification that allows covering an ingredient. Mix while cold and bring to a boil. Its rapid gelification allows us to cover an ingredient. Once gelled, it can withstand temperatures of up to about 60°C. In acidic mediums loses part of its gelling capacity though.

Typical applications:

- Cooked cured ham
- Cooked poultry
- Turkey breast

Typical Use level: 0.3 – 0.6% based on the final meat product. Use in food products. Maximum dose in determinate products: 10 g/Kg*

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

15 servings per container

Serving size 1/16 cups (10g)

Amount Per Serving

Calories 11,50

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0,01mg 0,001%

Total Carbohydrate 0g 0%

Dietary Fiber 5,6g 20%

Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 0,08g 0,16%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

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ALLERGENS: NONE

IOTA

500g



A powdered, plant-based gelling agent derived from red algae. Iota has very specific characteristics and produces a soft, elastic gel.

USE:

- It dissolves while cold and heat to about 80°C for gelification.
- Use Iota to create very elastic and soft gelatins. If you break the gelatins, they can be rebuilt by leaving them to stand.
- Gelatines made with Iota are suitable to be frozen.

Application

Dissolve at room temperature in an aqueous medium, heat to 80°C and allow set. Incorporated during injection at a concentration of between 0.20 to 0.50 % of the final product, it helps to reduce cook off juices, it improves the binding and slicing parameters giving a smoother tasting product.

Dispersion:

To disperse the product without lumps:

- Premix the powder with the other dry ingredients,
- Or, disperse it in a non-solvent medium (oil, alcohol), and pour the preparation into the liquid while stirring. Continue stirring to obtain a complete dispersion.

Dissolution:

The dissolution of the product depends on the medium and the process: it is improved by heat treatment (time, temperature), shear-stress (propeller, exchanger, homogenizer). A complete dissolution can be obtained from 80°C (176 °F).

Texture:

The gel sets when cooled to a temperature of between 45 to 55°C (113 – 131 °F). The product can be used in aqueous, dairy, or fruit media, with various total solids contents. It is however standardized in water, to ensure a constant reactivity in cooked cured meat products Iota has very specific characteristic and produces a soft, elastic gel. It can also be used to make hot gelatin. Use in food products. Maximum dose: 10 g/Kg.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

160 servings per container

Serving size 1/3 tbsp (3g)

Amount Per Serving

Calories 3,6

% Daily Value*

Total Fat 0,03g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0,03mg **0,001%**

Total Carbohydrate 0g **0%**

Dietary Fiber 1,68g **6%**

Sugars 0g **0%**

Includes 0g Added Sugars **0%**

Protein 0g **0%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

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ALLERGENS: NONE

METIL

300g



Extracted from the cellulose of vegetables. Unlike other gelifier, Metil gelifies when heat is applied. We can also use Metil as a thickener in cold products.

USE:

- Mix cold, shaking vigorously, and leave to rest in the refrigerator until it reaches 4°C for hydration. Next apply temperature up to 55°C.

Also available in 3 Kg format

Application

Mix cold and stir or shake vigorously; leave in the fridge until it reaches 4°C. Next heat to 40-60°C for it to gel. To stick hot products - to make hot foam. When the product cools it loses gel capacity and becomes liquid. For use directions, receipts and applications see web page: www.albertyferranadria.com. Limited use in certain products. Regulations of each country must be considered in order to see the limits of permitted use or labeling of products for this ingredient.

Features:

- Low hydroscopicity and is not moistening
- Low sweetening capacity (50-60%)

Application:

- Coating ingredients
- Crystallization of all kinds of products

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

30 servings per container

Serving size 1/16 cups (10g)

Amount Per Serving

Calories 18,7

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0,1mg 0%

Total Carbohydrate 0g 0%

Dietary Fiber 9,4g **33,571%**

Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: NONE

PARMESAN *SPAGHETTO*

For the Reggiano Parmesan whey

- 500g grated Reggiano Parmesan
 - 450g water
1. Put the water in a saucepan to boil and when it comes to the boil. Add the grated Parmesan.
 2. Stir until the Parmesan dissolves and leave to infuse for 15 min off the heat.
 3. Pass the Parmesan paste through a superbag and remove all the whey, discarding the Parmesan paste.
 4. Keep the Parmesan whey in the fridge for 12 h.
 5. Set aside the whey deposited in the lower part for the spaghetti and the fat accumulated in the upper part separate.



For the Reggiano Parmesan spaghetti

- 300g Reggiano Parmesan whey (preparation above)
 - **4,8g Agar**
 - 4 PVC tubes 0,5 cm in diameter and 2 m long
 - 1 syringe with a nozzle 0,3 cm in diameter
1. Put the Parmesan whey in saucepan, dissolve Agar and bring it to the boil, stirring constantly with beater.
 2. Take off the heat and skim to eliminate any impurities.
 3. Fill the syringe and with it fill the tubes, which will have been rolled and secured with a little adhesive tape for greater comfort.
 4. Submerge the full tubes in cold water so that the Parmesan whey sets.
 5. With an empty syringe, inject air into the tube to obtain the spaghetti.

* This gelatine can be heated.

SURPRISES

They are very particular products that can be consumed with other ingredients in various types of preparations. Their common denominator is a unique and special texture that varies from one to another.

Available:

Azuleta, Manitol, ChocoSparkys, Crutomat, Yopol, Sparkys, Fizzy, Crumiel



AZULETA

1Kg



Azuleta is a sugar with the taste, aroma and color of violets. It can be used to bring a typical floral touch to any pastry or cooking preparation and as a finish for cocktails.

Features

Violet flavoured, scented and colored sugar.

Ingredients

Crystallized sugar, water, coloring: brilliant blue (E-133) and Carminic acid (E-120), and natural aroma.

Application

Used to give a characteristic floral note any pastisserie creation a finishing touch to cocktail.

Use to taste. Use in food products. It can be used to bring a typical floral touch to any pastry or cooking preparation and as a finish for cocktails. The intensity of the taste can be adjusted by substituting Azuleta for part or all of the sugar in the recipe.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

330 servings per container

Serving size 1/3 tbsp (3g)

Amount Per Serving

Calories 12

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 3g 1,091%

Dietary Fiber 0g 0%

Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

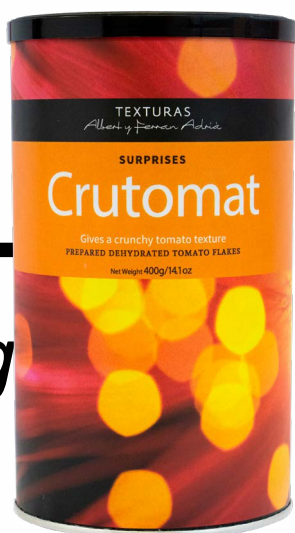
* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: NONE



CRUTOMAT

400g



Crunchy dehydrated tomato flakes with an attractive bright color. Crutomat can bring out the full flavor of tomato without adding acidity.

Features

Dehydrated tomato concentrate.

Application

Use to taste and give a fabulous texture to dough. Upgrade tomato flavours.

Use to taste to give a fabulous texture to dough. It does not add acidity and brings out the full flavour of the tomato, giving a fantastic texture. Pastries and other preparations. Stirring the product in liquids, it will re-hydrate and get a pulpy to liquid product, in correspondence to the added amount.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

40 servings per container

Serving size 1/4 cups (100g)

Amount Per Serving

Calories 16,80

% Daily Value*

Total Fat 3g 4%

Saturated Fat 0g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg 0%

Sodium 0,1mg 0%

Total Carbohydrate 50,9g 18,509%

Dietary Fiber 13,4g **47,857%**

Sugars 40,4g **81%**

Includes 0g Added Sugars **0%**

Protein 13,5g 27%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

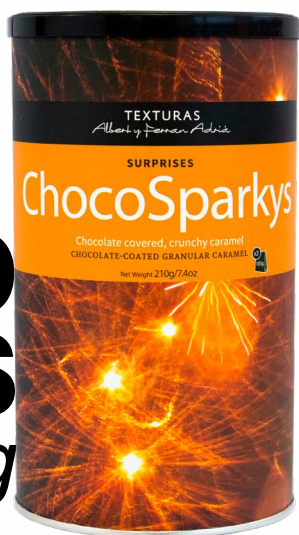
Potassium 0mg 0%

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ALLERGENS: NONE



CHOCO SPARKYS 210g



Small pieces of amber caramel covered with chocolate, burst by contacting with humidity.

USE:

- Choco Sparkys adds cracking and fizzing effect to numerous dishes.

Features

Pieces of chocolate-coated caramel uniquely crunchy and effervescent texture.

Description

Choco Sparkys are little pieces of chocolate-coated caramel. When they lend a fizzing effect to numerous dishes, giving them a uniquely crunchy and effervescent texture.

Ingredients

Sucrose, cocoa butter, skimmed powdered milk, cocoa paste, glucose, butter anhydrate, emulsifier: soy lecithin (E-322), vanilla, aroma, raising agent: carbon dioxide (E-290).

Application

To all preparations where it is need a fizzing a cracking effect. Use to taste. To all preparations where it is need a fizzing a cracking effect. For sweet and savoury dishes.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

70 servings per container

Serving size 1/3 tbsp (3g)

Amount Per Serving

Calories 14,49

% Daily Value*

Total Fat 0,573g **1%**

Saturated Fat 0,357g **2%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 2,19g **0,796%**

Dietary Fiber 0,06g **0,204%**

Sugars 2,16g **4%**

Includes 0g Added Sugars **0%**

Protein 0,12g **0,24%**

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: 6,7



SPARKYS

210g



Sparkys are small pieces of amber-coloured caramel which bursts when they contact with moisture.

USE:

- Sparkys can add a cracking and fizzing effect in numerous dishes, providing an unique crunchy and sparkling texture.

Features

Small pieces of amber colored caramel.

Ingredients

Sucrose, lactose, glucose and raising agent: carbon dioxide (E-290)

Application

Use to taste. It has a cracking effect in contact with humidity. For sweet and savory dishes. To all preparations where it's need a fizzing and cracking effect.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

70 servings per container

Serving size 1/3 tbsp (3g)

Amount Per Serving

Calories 12

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 3g **1,091%**

Dietary Fiber 0g **0%**

Sugars 3g **6%**

Includes 0g Added Sugars **0%**

Protein 0g **0%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

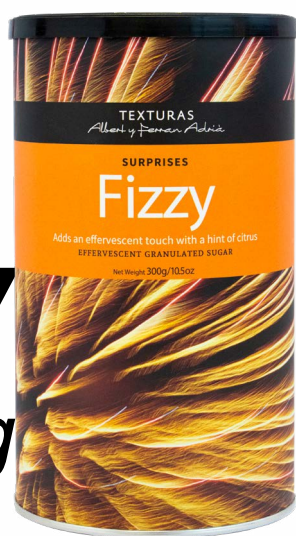
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ALLERGENS: 7



FIZZY

300g



A product with an effervescent effect in the shape of long thick granules. They can be consumed directly or dissolved in water. We also recommend to bath them in chocolate or caramel, or grind fizzy into a powder and mix them with other ingredients such as fruit or sorbets.

Fizzy has a neutral flavour with a hint of citric, which allows it to be combined with any number of flavor and ingredients.

Features

Effervescent product with a neutral but slightly citrusy taste.

Ingredients

Sugar (54.5%), raising agent: sodium bicarbonate (E-500), acidulant: citric acid (E-330), glucose syrup, natural aromas.

Application

Apply in any product that you want to create an effervescent effect.. Use in food products. In contact with water gives effervescence. Digesting and refreshing beverages can be made from this product. Neutral flavour.

It can be consumed in the usual way (directly or dissolved in water), though we also recommend a selection of less usual uses: bath them whole in chocolate or caramel, or grind them into a powder and mix them with other ingredients, such as fruit or sorbets.

Fizzy has a neutral flavour with a hint of citric, which allows it to be combined with any number of flavours and ingredients.

For use directions, receipts and applications, see web page: www.albertyferranadria.com.

Nutrition Facts

20 servings per container

Serving size 1/8 cups (15g)

Amount Per Serving

Calories 43,5

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0,09mg 0,004%

Total Carbohydrate 8,7g 3,164%

Dietary Fiber 0g 0%

Sugars 8,1g 16%

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

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ALLERGENS: NONE

CRUMIEL

400g



Crumiel is a dried honey powder, honey in crystallised state. Crumiel enables us to incorporate all the flavor of honey into a vast number of dishes, both sweet and savoury.

Features

Honey in powdered textura.

Ingredients

Honey from flowers (60%), maltodextrin, thickener: sodium alginate (E-401).

Application

Use to taste for both sweet and savoury dishes. Crystallized honey for an easy use in different dishes. Crumiel enables us to incorporate all the flavor of honey into a vast numbers of dishes, both sweet and savory, to enhance them and make combinations with the idest variety of flavors and ingredients, adding a unique crunchy texture to every dish.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

200 servings per container

Serving size 1/4 tbsp (2g)

Amount Per Serving

Calories 7,54

% Daily Value*

Total Fat 0,004g **0%**

Saturated Fat 0,004g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0,01mg **0,001%**

Total Carbohydrate 1,87g **0,681%**

Dietary Fiber 0g **0%**

Sugars 1,198g **2%**

Includes 0g Added Sugars **0%**

Protein 0,004g **0,01%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

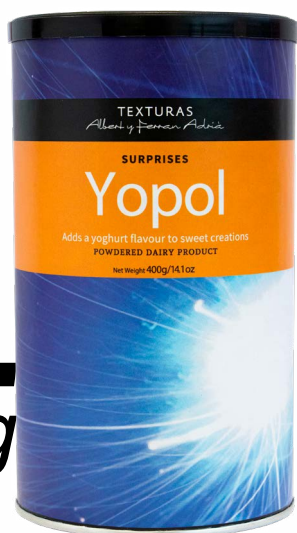
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ALLERGENS: 1



YOPOL

400g



Powdered yoghurt which can give a unique flavor to all kind of preparation.

USE:

- Use Yopol to prepare sauces, crunchy sweets, biscuits, cakes and give them a yoghurt flavor.

Features

Small pieces of amber colored caramel.

Ingredients

Modified potato starch, sugar, MILK proteins, vegetable fat hydrogenated coconut, glucose syrup, skim MILK powder, citric acidifier acidifier: (E-330), yogurt flavouring and stabilizers: (E340ii and E-452i)

Application

Coatings, toppings, acidic notes on culinary elaborations.

Yopol can be use to prepare mixture with Lyo fruit and yoghurt flavour, sweets and crunchies, biscuits and others doughs. You can also make yoghurt crunchies or fruit yoghurt.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

4 servings per container

Serving size 3/4 cups (100g)

Amount Per Serving

Calories 444

% Daily Value*

Total Fat 18,6g **24%**

Saturated Fat 16,2g **81%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0,07mg **0,003%**

Total Carbohydrate 61,19g **22,251%**

Dietary Fiber 3,11g **11,107%**

Sugars 25,19g **50%**

Includes 0g Added Sugars **0%**

Protein 6g **12%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

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ALLERGENS: 7

MANITOL

700g



Manitol is an odourless crystalline polyol obtained from fructose or sugars extracted from seaweed or fungus. It has low hygroscopicity and is not moistening. It has low sweetening power (50-60%) compared to saccharose.

USE:

- You can use Manitol for the crystallization of all kinds of products
- Suitable for diabetics

Features

Low hygroscopicity and is not moistening. Low sweetening capacity (50-60%).

Application

Coating ingredients, crystallization of all kinds of products. Melt over a medium heat until it is totally liquid. Carefully coat the ingredient to be crystallised. Soluble cold, though dissolves better hot. Suitable for diabetics. For use food preparations limited use. Food sweetener. It is used for the crystallization of all kinds of products.

Limited use in certain products. Regulations of each country must be considered in order to see the limits of permitted use or labeling of products for this ingredient.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

140 servings per container

Serving size 2/3 cups (5g)

Amount Per Serving

Calories 16,80

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 5g 1,818%

Dietary Fiber 0g 0%

Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

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ALLERGENS: NONE

MALTO

1Kg



Product obtained from cornstarch molecules by breaking down tapioca. It is employed as a bulking agent, with capacity of absorbing oils. We can use this product in the preparation of beverages, dairy products, candies, soups and so on.

USE:

- Readily soluble when cold or hot.

Application

Malto has been specially designed to have a very low bulk density and therefore has two main application areas. The primary use of this product is to increase the volume of dry mixes - acting as a bulking agent. Additionally, Malto can be used to absorb fats / oils helping to form a free-flowing powder.

Typical applications include: Dry mixes: Malto acts as a dispersant for dry mixes which have a tendency to lump upon reconstitution. It is also recommended as a bulking agent to standardize fill volumes for products such as soup mixes, gravy mixes, cake and other pastry mixes; to occupy extra headspace in a package and make it easier for the consumer to measure out proper amounts.

Active ingredient powders: Malto is ideal as a dispersant for concentrated active ingredients such as sweeteners, spices and colours. The benefits to the processor are homogeneously distributed and a product which is easier to handle in smaller amounts.

Free-flowing agent: The addition of Malto to any non-aqueous liquid ingredient creates a free-flowing powder which is more easily handled and easily released in water. Difficulties are always experienced when producing nut powders since they contain high levels of fat (almond ~ 57%, pecans ~ 72%, peanuts ~ 50%) - all can be made into powders using Malto.

Usage information: Typical usage levels vary widely depending on the function. To form a free-flowing powder, 2 parts of oil to 1 part of Malto is recommended. As a diluent for concentrated active-ingredients, Malto may be used at 0.1 gram to replace 1 gram of lactose or maltodextrine to obtain equivalent volume. In dry-mixes where Malto is used as a bulking agent, levels will vary since its purpose is to occupy extra head space in a package.

Nutrition Facts

5 servings per container

Serving size 1 2/3 tbsp (200g)

Amount Per Serving

Calories 782

% Daily Value*

Total Fat 0,3g **0%**

Saturated Fat 0,2g **1%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0,1mg **0,004%**

Total Carbohydrate 194g **70,545%**

Dietary Fiber 0,32g **1,136%**

Sugars 0g **0%**

Includes 0g Added Sugars **0%**

Protein 1g **2%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

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ALLERGENS: NONE

TRISOL

4Kg



A soluble fiber derived from wheat.

USE:

- Specially produced for the preparation of frying batter and tempuras. Trisol can give a crunchy, non-oily texture.
- Perfect as a sugar substitute for the preparation of dough for biscuits or cakes.

Features

Wheat soluble fiber.

Ingredients

100 % Wheat Dextrin.

Application

- Ideally used for tempuras
- Avoids oily results
- Replace 40% of flour to trisol

For tempura, add an amount of Trisol equivalent 10-20%. It's recommended for the preparation of frying batter and tempura, the result being a crunchy, not at all oily, texture.

It is also perfect as substitute for sugar in the preparation of doughs for biscuits.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

40 servings per container

Serving size 3/4 cups (100g)

Amount Per Serving

Calories 223,2

% Daily Value*

Total Fat 0,1g **0%**

Saturated Fat 0,05g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 14,8g **5,382%**

Dietary Fiber 82g **29,286%**

Sugars 0,3g **0%**

Includes 0g Added Sugars **0%**

Protein 0,3g **0,2%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

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ALLERGENS: 1

SPHERICAL MINI MOZZARELLA

For the Malto and walnut oil mixture

- 220 g mozzarella di bufala
- 150 g mozzarella soaking brine
- 70 g whipping cream, 35% fat content
- 4 g salt
- 200 g olive oil (0,4° acidity)
- **Reverse spherification bath solution
- Other ingredients
- **30g CRUTOMAT**
- Small basil leaves

Preparation

1. Blend the mozzarella with the brine until you achieve a slightly grainy mass. Bring the cream to a boil and add to the mixture. Blend. Add salt and set aside until needed.
1. Using 2,5 ml measuring spoon, pour the mixture into the **ALGIN** bath to form the spheres. Leave in for one minute, strain and rinse with water. Store in maximum 0,4° acidity olive oil until needed. Finishing touches and presentation.
1. Using a slotted spoon, place one sphere on the serving surface. Sprinkle half of it with **CRUTOMAT** and place a basil leaf on one side being careful not to break the sphere

Tips & suggestions

- These spheres can be made with any kind of fresh cheese with a creamy texture.
- Add a touch of olive paste for a flavoursome twist.



LYOS

Selection of fruits from which the water has been completely extracted, maintaining all their quality and nutritional value.

Available:

Fig, Corn, Mango, Pineapple, Raspberry, Strawberry and Blackcurrant



LYOMANGO

150g



Produced from mango washed, peeled, cut, frozen and freeze-dried. Colour yellow - orange. Irregular pieces, caliber 6 - 9 mm without additives.

Ingredients

Diced lyophilized mango

Application

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

50 servings per container

Serving size 1/3 tbsp (3g)

Amount Per Serving

Calories 10,71

% Daily Value*

Total Fat 0,027g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 2,49g **0,905%**

Dietary Fiber 0,13g **0,461%**

Sugars 1,092g **2%**

Includes 0g Added Sugars **0%**

Protein 0,039g **0,08%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: NONE



LYOFRESA

70g



100 % Dehydrated cubes of strawberry. Produced from whole strawberries, deep-frozen, cut and freeze-dried. Pieces up to caliber 9 mm. Colour natural red, without additives.

Ingredients

Diced lyophilized strawberry

Application

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

20 servings per container

Serving size 1/3 tbsps (3g)

Amount Per Serving

Calories 9,9

% Daily Value*

Total Fat 0,12g **0%**

Saturated Fat 0,009g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0,001%**

Total Carbohydrate 1,56g **0,567%**

Dietary Fiber 0,57g **2,036%**

Sugars 1,53g **3%**

Includes 0g Added Sugars **0%**

Protein 0,24g **0,48%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

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ALLERGENS: NONE



LYOHIGO

100g



100 % Dehydrated irregular pieces of figs. Product obtained from frozen figs, cut and then freeze dried. Taste typical of figs. Without additives.

Ingredients

Pieces of lyophilized fig.

Application

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

50 servings per container

Serving size 1 1/16 cups (10g)

Amount Per Serving

Calories 13

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0,09mg **0,004%**

Total Carbohydrate 0g **0%**

Dietary Fiber 6,3g **22,5%**

Sugars 0g **0%**

Includes 0g Added Sugars **0%**

Protein 0g **0%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: NONE



LYOPIÑA

100g



100 % Dehydrated cubes of pineapple. Produced from fresh or frozen pineapple. Pieces up to caliber 9 mm, yellow/gold color.

Without additives.

Ingredients

Diced lyophilized pineapple.

Application

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

30 servings per container

Serving size 1/3 tbsp (3g)

Amount Per Serving

Calories 10,80

% Daily Value*

Total Fat 0,03g **0%**

Saturated Fat 0,003g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 2,31g **0,840%**

Dietary Fiber 0,09g **0,321%**

Sugars 2,31g **5%**

Includes 0g Added Sugars **0%**

Protein 0g **0%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

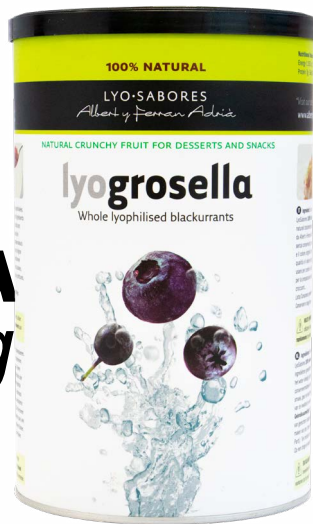
* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: NONE



LYOGROSELLA

150g



100 % Dehydrated black currants. Produced from black currant, cleaned, deep-frozen and freeze-dried. Whole berries, diameter 5 – 12 mm. Color natural, dark.

Ingredients

Whole lyophilized blackcurrants.

Application

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

50 servings per container

Serving size 1/3 cups (3g)

Amount Per Serving

Calories 8,7

% Daily Value*

Total Fat 0,03g **0%**

Saturated Fat 0,003g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 0,99g **0,36%**

Dietary Fiber 1,11g **3,964%**

Sugars 0,99g **2%**

Includes 0g Added Sugars **0%**

Protein 0,21g **0,42%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

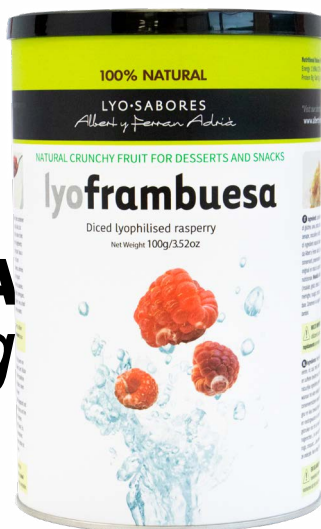
Potassium 0mg **0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: NONE



LYOFRAMBUESA 100g



Freeze-dried fruits without any additives for use in confectionery, cereals and similar applications. Predominantly whole fruits of characteristic red color and low amounts of finer particles. 100 g of the product are equivalent to approx. 710 g fresh fruit. Product selected from the finest natural ingredients from which the water has been totally extracted, while keeping their original flavour, aroma and color.

Ingredients

Whole lyophilized raspberry.

Application

Use to dress dishes (salads, ice cream, desserts, etc...) and also to make jams, dry meringues, nougats, croquants, etc...

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

30 servings per container

Serving size 1/3 tbsp (3g)

Amount Per Serving

Calories 8,37

% Daily Value*

Total Fat 0,063g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 1g **0,363%**

Dietary Fiber 0,98g **3,493%**

Sugars 0,999g **2%**

Includes 0g Added Sugars **0%**

Protein 0,27g **0,54%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

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ALLERGENS: NONE

LYOMAÍZ

200g



100 % dehydrated sweet corn. Product from frozen super sweet corn Kernels. Colour yellow to cream.

Without additives.

Application

They can be used directly for topping savory and sweet dishes (salads, ice creams, desserts, etc.), in the preparation of sweets and biscuits or rehydrated to obtain the desired texture and sweetness in different preparations. They can also be eaten as snacks, alone or mixed with milk or yoghurt.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

65 servings per container

Serving size 1/3 tbsp (3g)

Amount Per Serving

Calories 10,92

% Daily Value*

Total Fat 0,207g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 2,04g **0,743%**

Dietary Fiber 0,32g **1,136%**

Sugars 0g **0%**

Includes 0g Added Sugars **0%**

Protein 0,354g **0,71%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

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ALLERGENS: NONE



LYOMANGO *CREAM*

For the Lyomango cream

- 120 g mango purée
- 20 g **Lyomango**
- 15 g caster sugar
- 35 g cream 35% m.g

Others

- 1 PacoJet cylinder
- 1 PacoJet

1. Put the 3 ingredients in a PacoJet container and shred with a blender until the mixture is even.
2. Leave to rest for a few hours in the fridge and freeze for 12 hours.
3. Shred the frozen mix through the PacoJet and leave the cream to thaw.

* All the preparations can be made with any kind of Lyo-fruit, but the structural weight and the strength of the taste must be borne in mind.



CRISPY CARAMEL 200g



Lyophilized caramel flakes. Lyophilized caramel flakes are obtained from natural ingredients, by freeze-drying, which gives the final product its characteristic texture. It does not contain preservatives.

CRISPY

Coated with a waterproof film that provides greater resistance to humidity.

Feature

- Dissolved in cold water.
- Used for soft gels.
- Caramel in solid form.

Ingredients

Sugar, starch, skimmed milk powder, 5% caramel powder (sugar candy, maltodextrin), aroma. Contains milk.

Application

Use to taste. Toppings for yogurts, ice creams, fillings for cakes.

To all preparations where it is needed a fizzing or cracking effect. For sweet and savoury dishes.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Nutrition Facts

70 servings per container

Serving size 1/3 tbs (3g)

Amount Per Serving

Calories 14,49

% Daily Value*

Total Fat 0,573g **1%**

Saturated Fat 0,357g **2%**

Trans Fat 0g **0%**

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 2,19g **0,796%**

Dietary Fiber 0,06g **0,204%**

Sugars 2,16g **4%**

Includes 0g Added Sugars **0%**

Protein 0,12g **0,24%**

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 0mg **0%**

Potassium 0mg **0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS: 6,7



SILICASEC



A natural product extracted from brown algae that grows in cold water regions.

USE:

- Algin is the ideal product for achieving perfect spherification. Gels in the presence of Calci, dilutes while gets cold with strong agitation.
- It doesn't need to be heated to produce spherification.

INGENIOS

Anti-moisture tablets that keep food dry, safe, convenient and clean. An approved solution for use in storage with any type of food preparation.

Application

Silicasec keeps food free from moisture in a safe, comfortable and clean way. Desiccant product is contained in a capsule that prevents contact with other products. It is an approved solution for food use.

Silicasec is presented as orange tablet. Absorption capacity of 20 – 50% RH 23°C.

Description

Capsule made of polypropylene. Contains 2,8g of orange desiccant gel. Print on tablet paper. Desiccant product is inside the capsule avoiding contact with other products.

For use directions, receipts and applications see web page: www.albertyferranadria.com



XANTANA

600g/190g



THICKENER

It allows the preparation of numerous hot and cold gelatines, which can be prepared with very different consistencies, firm, elastic, rigid, fragile, loose, etc.

Features

Obtained from the fermentation of corn starch fibre with excellent thickening properties as well as good suspension ability.

Application

Food additive, pharmaceutical and industrial (thickener and stabilizer). To thicken in cold or hot. Also to make recipes in suspension.

For utilization in food preparations, limited use. For professional use.

For use directions, receipts and applications see web page: www.albertyferranadria.com

Xantana is obtained from the fermentation of corn starch with a bacteria found in cabbage. Xantana has great thickening power, and a notable potential as a suspension in a liquid without their sinking into it. It can also retain gas.

USE:

- Soluble cold and hot.
- It can thicken alcohol
- Specially used to thicken sauces, cream, juices and soups. The advantage of Xantana is we use a small quantity without distorting the initial taste of the food
- Shake slowly and allow it to hydrate alone.

Nutrition Facts

45 servings per container

Serving size 1/2 tbsp (4g)

Amount Per Serving

Calories 6,80

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g 0%

Cholesterol 0mg 0%

Sodium 0,04mg 0,002%

Total Carbohydrate 0g 0%

Dietary Fiber 3,2g 11,429%

Sugars 0g 0%

Includes 0g Added Sugars 0%

Protein 0,1g 0,2%

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 0mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet, 2,000 calories a day is used for general nutrition advice.

ALLERGENS: NONE

EXPLOSIVE *DRY MARTINI*

For the olive water

- 500 g Verdial olives

For the spherical olives

- 250 g olive water (see before)
- 2 doses of **GLUCO**
- 4 doses of **XANTANA**
- 100 g gin
- *Reverse spherification bath solution

For the cocktail

- 320 g dry gin
- 400 g dry vermouth

Preparation

- Olive water: Blend the pitted olives to a paste. Strain through cheesecloth and reserve the resulting water.
- Spherical olives: Mix the GLUCO with the olive water using a handheld electric blender. Add the **XANTANA** and blend in an electric blender (about 1 minute) until the mixture is smooth and slightly thickened.
- Form the olive spheres in the ALGIN bath using 2,5 ml measuring spoon. Leave to cook for one minute, retrieve from the bath with the slotted spoon, rinse with mineral water and reserve in gin.
- Cocktail: Mix the gin and vermouth in a shaker with lots of ice.

Finishing touches and presentation

- Serve the cocktail in a martini glass and add a spherical olive.



Khayyan Specialty Foods stands out as a premier source for top-quality foods, offering a diverse range of over 1,000 products across 15 categories. Located near New York City, they cater to chefs, caterers, and food packers with over 14 years of experience and a reputation for trustworthiness in the NY Tri-State area and beyond.

They prioritize strong partnerships with local farmers, ensuring traceable products, and maintain quality through rigorous processes and direct imports from countries like Spain and Italy. Their collaborative approach with culinary professionals results in innovative menu ideas and cost-saving solutions.

In essence, Khayyan Specialty Foods is a trusted partner dedicated to delivering quality products and exceptional service, assisting clients in achieving their culinary goals effectively.



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