



GENERAL CATALOGUE

LOUIS FRANÇOIS

FOOD INGREDIENTS SINCE 1908

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LOUIS FRANÇOIS

FOOD INGREDIENTS SINCE 1908

ON THE SERVICE OF THE MOST FAMOUS PROFESSIONALS FOR A HUNDRED YEARS

Louis François was born in 1882. A self-taught inventor, he developed a passion for the researches of Louis Pasteur and other scientists of that time. He built a laboratory in Paris and founded his company in 1908.

He soon took an active interest in preservation, texture and emulsion issues he had to deal with in food applications.

He thus came to create specialities based on natural products: agar agar, arabic and tragacanth gum and egg powder he imported from China, and which found their applications in the art of cooking.

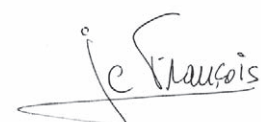
LOUIS FRANCOIS has perpetuated this passion for innovation and excellency for over a century.

With a production site and a laboratory near Paris (Ile de France),

LOUIS FRANCOIS produces and sells a wide range of products intended for Bread-, Pastry-, Chocolate-, Confectionery-, Ice-cream- and Gastronomy making Industries in the whole world.

Long-lived passion and know-how require attention and consideration.

For three generations, LOUIS FRANCOIS has complied with this tradition, with rigour, creativity and humility.



Jean-Claude François,



TEXTURIZING AGENTS GELLING AGENTS THICKENERS BINDING AGENTS

YELLOW PECTIN

A gelling agent that gives a non-reversible gel when heated in acidic and sweet environments (DE above 75 %).

- DOSE: paste candies 10 to 12 g/kg of total weight.
- PACKAGING: 1 kg pack - 25 kg box

NH PECTIN NAPPAGE

A gelling agent that gives a thermoreversible gel
Fillings, pastry toppings with undiluted fruits.

- DOSE: 10 g/kg of weight.
- PACKAGING: 1 kg pack - 25 kg box

X58 PECTIN

A gelling agent that gives a stable thermoreversible gel on freezing and defrosting.

Neutral water based toppings for: cakes, sponge cakes, biscuits.
Ideal for low sugar topping.

- PACKAGING: 1 kg pack - 25 kg box

325 NH95 PECTIN

A gelling agent that gives a thermoreversible gel when heated in presence of calcium ions.

Coarse cut jams, sauces for toppings, fruit purées, jellied milky desserts, non-jelly jams for fillings, dietary products, sweet caramel sauce.

- DOSE: from 0.3 to 0.5 g/kg or 4 to 5 g/l of milk.
- PACKAGING: 1 kg pack - 25 kg box

RAPID SET PECTIN

A gelling agent that reacts in acidic environments and contains a high dried extract.

Jams, jellies and fillings (particularly suitable for coarse cut traditional jams).

- DOSE: 1 to 3 g/kg
- PACKAGING: 1 kg pack - 25 kg box

MEDIUM RAPID SET PECTIN

A gelling agent that reacts in acidic environments and contains a high dried extract.

Recommended for jellies and jams.

- DOSE: 0.25 to 0.5 %
- PACKAGING: 1 kg pack - 25 kg box

PECTAGEL 843

A gelling agent and thickener. Gives a thermoreversible and thixotropic gel.
Ice creams (marble), fillings or decorations for fresh pastries, cold toppings.

- RECOMMENDED DOSE:
 - 1 to 1.5 % in ripples.
 - 0.3 to 0.5 % in caramel sauces for topping.
- PACKAGING: 1 kg pack - 25 kg box



Yellow pectin





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LM PECTIN

Thermoreversible gelling agent recommended for jams or jellies with low sugar content. Can be used in organic and dietary products.

- **PACKAGING:** 1 kg pack - 25 kg box

AGAR-AGAR

Vegetable, natural, heat-soluble gelling agent. The gel is obtained when cooled.

Substitute of gelatine in confectionery, pastry, desserts.

The agar agar solution must first be brought to the boil. The gel is obtained when cooled.

- **RECOMMENDED DOSE:**
 - Milky products, sauces, soups, stocks, biscuits, pastry desserts 5 to 10 g/kg
 - Dairy and confectionery specialties 10 to 20 g/kg
 - Dietary products: 20 to 40 g/kg
- **PACKAGING:** 1 kg packs - 150 g packs - 25 KG box

GELATINE 200 Bloom powder

Pig origin.

- **PACKAGING:** 1 kg pack - 25 kg box

GELATINE 100 Bloom powder

Pig origin.

- **PACKAGING:** 1 kg pack

LEAF GELATINE

Product in thin leaves Gold quality 200 Bloom.

- **PACKAGING:** 1 kg pack

FISH GELATINE 200 Bloom powder

Deodorized gelatine. Fish origin.

Recommended for halal and kosher products.

Same uses as 200 bloom powder gelatin.

- **PACKAGING:** 1 kg packs - 150 g packs - 25 KG box

XANTHAN GUM

Powder stabilizer and thickener, obtained by organic fermentation.

Good dispersion in cold water. Stable at freezing/defrosting and in acidic environments. Stands up to cutting.

For use in cake, catering, pastry, sweet breads, sauces, drinks, etc.

- **DOSE:** 2 to 5 g/kg
Pre-mix with other powdered ingredients.
- **PACKAGING:** 1 kg pack - 25 kg box



AGAR-AGAR





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TEXTURIZING AGENTS
GELLING AGENTS
THICKENERS
BINDING AGENTS

ALGINATE HV

Forms an insoluble, and stable gel in the presence of calcium contained in milk and its derivatives.

All milk-based products: chantilly cream, chocolate mousse, pastry cream, speciality dairy products.... Can also be used for spherification with calcium salts (calcium chloride and calcium lactate).

- DOSE: 0.1 à 1 g/l
- PACKAGING: 1 kg packs - 150 g packs - 25 KG box

ALGINATE GF150

A gelling agent that reacts with acidity and high dried extract Recommended for jellies and jams.

- DOSE: 2 to 5 g/kg
- PACKAGING: 1 kg pack - 25 kg box

KAPPA CARRAGEENAN

A gelling agent and thickener that strongly reacts with proteins and milk salts.

- DOSE: 3.2 to 3.6 g/kg
- PACKAGING: 1 kg pack - 25 kg box

IOTA CARRAGEENAN

A gelling agent that gives a thermoreversible gel and is a good set for fruit. Gives a soft and elastic consistency to gel. Fillings, cake toppings with undiluted fruit.

- DOSE: 1 to 3 g/kg
- PACKAGING: 1 kg pack - 25 kg box

MÈTHYLCELLULOSE

A gelling agent from plant cellulose. Gels and rises when hot. Thickens when cold.

Products can be gelled when hot. Reduces fats absorption when fried.

- DOSE: 1 % maximum depending on uses.
- PACKAGING: 150 g pack - 1 kg pack

CMC

Cold soluble thickener, stable at extreme temperatures.

For ice creams, avoids crystallization, improves expansion and smoothness. Used in dairy products to avoid protein precipitation. In pastry and biscuit making, enhances storage life.

- DOSE: 1 to 10 g/kg
- PACKAGING: 1 kg pack

GELLAN GUM

Forms a hard, transparent and stable gel when cooked.

- DOSE: 20 to 25 g/kg
- PACKAGING: 150 g pack - 1 kg pack



HV sodium Alginate





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GALLIGUM G

Guar-gum based thickener and stabiliser. Soluble in cold water and tolerates heat.

For use in sauces, fillings, ice creams, sorbets, catering products, etc.

- DOSE:
 - Low-fat dairy spreads, flavoured jellied milks : 10 g/kg
 - Desserts, ice creams, cooked meats, fish-based dishes, sauces : 5 to 10 g/kg
 - Cereal cookery products, drinks: 2 to 5 g/kg
- PACKAGING: 1 kg pack - 25 kg box

LOCUST BEAN GUM (CAROB GUM)

Thickener and stabiliser that is effective at low doses. For use preferably warm in pastry and in fillings.

- RECOMMENDED DOSE:
 - Cakes 5 to 10 g /kg
 - Speciality dairy spreads, flavoured jellied milks 10 to 20 g/kg
 - Drinks 5 to 10 g/kg
- PACKAGING: 1 kg pack - 25 kg box

TARA GUM

Used as a thickener. Good cold solubility and good viscosity development at 25°C.

Cold-prepared mixes used hot remain relatively stable

- RECOMMENDED DOSE: 0.8 to 1 %
- PACKAGING: 150 g pack - 1 kg pack

BAVARIAGEL

Ready-to-use powder mix for production of bavarois and mousses.

- DOSE: 160 to 180 g per 1 l of milk or 1 kg of fruit purée (potentially add 1 kg of chantilly cream).
- PACKAGING: 5 kg bag

TRAGACANTH GUM

Natural gelling agent from natural exudation.

Binding agent used in compressed products and in confectionery.

Forms a mucilaginous gel with 10x its volume of water. Slowly rises in water and forms a viscous solution even for a 50 % dilution.

- PACKAGING: 1 kg pack - 10 kg box

GALLINAP

Easy to use, forms a hard, continuous, transparent, shiny and reversible gel (no loss). Very economical.

- DOSE: 20 to 25 g per litre of water or juice.
- PACKAGING: 1 kg pack - 10 kg box



Souflix





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COATING AGENTS

CARNAUBA WAX

Coating agent for confectionery, small chocolate coated cakes, shelled fruit, coffee granules.
Dissolves in warm alcohol.

- **PACKAGING:** 1 kg pack

PALE UNWAXED SHELLAC GUM

Shellac Gum.
Coating agent for confectionery, small chocolate coated cakes, shelled fruit, coffee granules.
Dissolves in warm alcohol.

- **PACKAGING:** 1 kg pack

ARABIC GUM POWDER

Coating agent for almond paste and sweets. A binding agent and thickener. Preserves fruit pulp in drinks. Hydrate in warm water.

- **DOSE:**
 - Milk and ice creams: 4 à 7 g/l
 - Drinks: 0.2 g/l
 - Sweet making: 30 to 50 % in a solution.
 - Biscuits and pastries: 1 to 0.2 g/kg
 - Food gum syrups: 20 g of arabic gum per litre
- **PACKAGING:** 1 kg pack - 25 kg bag

ASTRAGALIA GUM

Powder thickener and gelling agent mix. To be used either as a texturizing agent, or as a barrier coating against moisture in cakes, confectionery and biscuit.

- **DOSE:** 10 to 15 g/l of water
- **PACKAGING:** 1 kg pack



Arabic gum powder





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EMULSIFIERS

SOY OR SUNFLOWER LECITHIN POWDER

Emulsifier and anti-oxidant.
Mainly used in bakery and chocolate making.
Also used as a releasing agent (wafers).
Can be used for making a skin and espumas.

- DOSE:
 - Cakes and biscuits 1 to 3 g/kg.
 - Chocolate making 3 to 5 g/kg
 - Cooking: 7 g/litre
- PACKAGING: 150 kg packs - 1 g packs - 25 kg box

SOY OR SUNFLOWER LECITHIN LIQUID

Easier to use and more suitable for use in chocolate making.

- PACKAGING: 1 kg pack - 30 kg bucket

GLYCEROL MONOSTEARATE

Emulsifier particularly used in ice creams and confectionery.

- NORMAL DOSE:
 - Bakery, cake making and biscuit making: 0.1 to 0.5 % in relation to flour used.
 - Ice creams: 0,1 à 0,3 % in relation to finished product.
 - Caramels: 0.5 to 1 % 0.5 to 1 % In confectionery, it binds flavourings.
- PACKAGING: 1 kg pack

GALLITEM

DATEM E472

Emulsifier used particularly for producing pastries and special bread.

- NORMAL DOSE:
 - 0.2 to 0.5 % in relation to flour weight
 - 200 à 500 grams per 500g flour
- PACKAGING: 1 kg pack

SUCROSE ESTERS

Improves flour quality, avoids paste adhesion.
Favours softness and volume of cakes, sponge cakes and breads.
Stabilizes emulsions (liquid creams, mayonnaise)
Reduces biscuits friability (specially for wafers).

- DOSE: 0.1 to 1 %
- PACKAGING: 150 g pack - 1 kg pack

GALLIGEN

Doughy emulsifying base for sponge cakes. Gives volume and softness.

- DOSE: 50 to 70 g/kg flour
- PACKAGING: 10 kg bucket



Lecithin powder





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EMULSIFIERS

GALLIFONDANT P83G

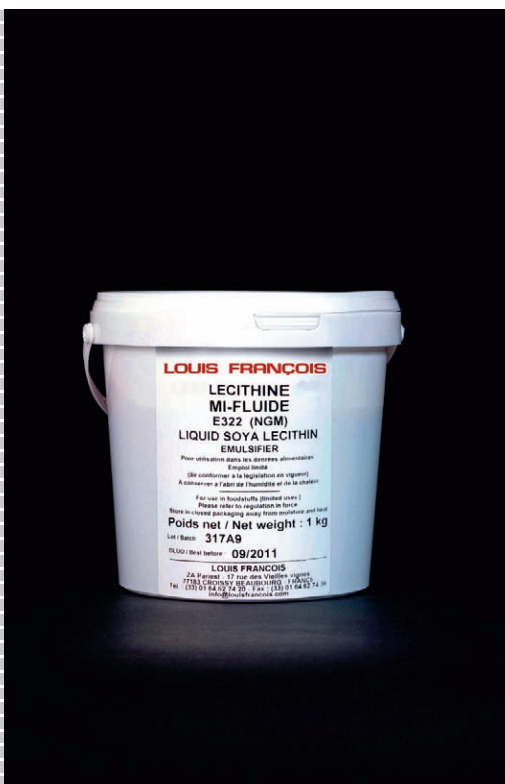
An emulsifier particularly suited to making fondants. Very effective with freezing/defrosting. Either frozen or unfrozen cakes, biscuits, etc.

- DOSE: 0.5 to 0.6 % in relation to total volume.
- PACKAGING: 9 kg box

GALLIMOUSSE

Expansion agent used for making aerated creamy desserts, refrigerated or frozen.

- DOSE: 60 to 100 g/kg of milk.
- PACKAGING: 1 kg box – 25 kg bag



Liquid lecithin





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STABILISERS

SUPER NEUTROSE

Stabilizer mainly used for sorbets.

- Improves smoothness, sharpness, creaminess by avoiding crystals
- Provides a noticeable gain with expansion
- Emulsifies the mix ingredients and corrects its viscosity.
- Delays the melting of ice pops.
- **NORMAL DOSE:** 3 to 5 grams per litre.
- **PACKAGING:** 1 kg pack - 10 kg box

STAB 2000

Stabilizer more particularly used for ice creams.

- Emulsifier that distributes raw fatty materials.
- Stabilizer for the aqueous structure of a mixture and anti-crystallization.
- Provides creaminess and facilitates expansion.
- Delays the melting of ice pops.
- **NORMAL DOSE:** 3 to 5 grams per litre.
- **PACKAGING:** 1 kg pack - 10 kg box

PECTAGEL ROSE

Thickener and stabilizer, anti-crystallizer and anti-syneresis. Stabilizer for ice creams and particularly acidic sorbets.

- **RECOMMENDED DOSE:** 10 g/kg.
- **PACKAGING:** 1 kg pack - 25 kg box

CHANTIFIX

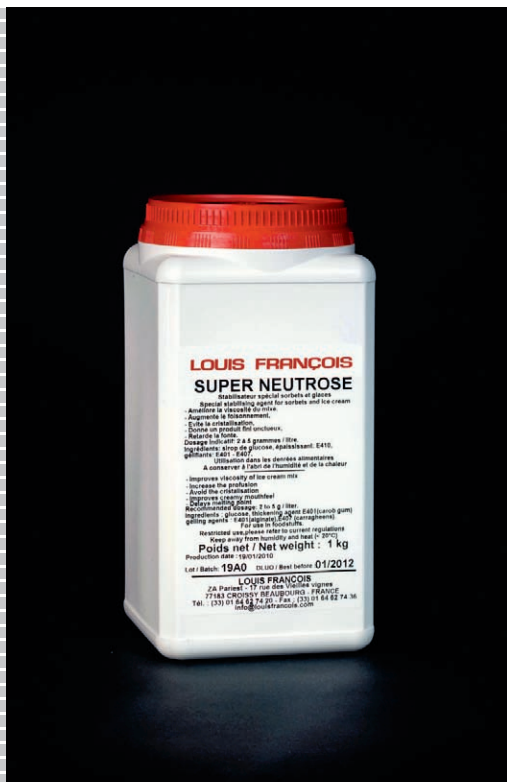
Stabilizes prepared creams, in particular chantilly cream and whipped cream. Extends shelf life, facilitates emulsion, improves lightness and creaminess.

- **DOSE:** 20 g per litre of cream (not containing a gelling agent).
- **PACKAGING:** 1 kg pack - 25 kg bag

GALLIBEL P15

Made from milk proteins. Improves expansion of ice creams and helps to delay the speed of melting.

- **NORMAL DOSE:** 20 to 30 % of skim milk used.
- **PACKAGING:** 25 kg bag



SUPER NEUTROSE





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SOFTNESS AND FRESHNESS PRESERVATIVES

NOUGASEC

By eliminating moisture, ensures extended shelf life of nougats, nougatines, pralines, etc., improves the dish, avoids sticking and oozing of cooked sugars.

- DOSE: 70 to 100 g/kg of sugar used
- PACKAGING: 1 kg pack - 25 kg bag

FRESH-CAKE GALLIA

Ideal for making cakes, sponge cakes, madeleines, sponges, Swiss rolls, macaroons, almond pastries. Preserves softness better.

- DOSE:
 - 5 to 10 % of weight of flour used for madeleines and sponge cakes.
 - 250 g/kg of sugar used for cakes.
- PACKAGING: 1 kg pack - 25 kg bag

GALLIASORB

E420 LIQUID SORBITOL

Long-term softness stabiliser. Extends the softness of finished products by several weeks and limits the development of mould. Supplements and increases the action of fresh cake.

- RECOMMENDED DOSE: 3 to 5 % with respect to total weight, i.e. 30 to 50 g/kg
- PACKAGING: 2.5 kg can - 25 kg can

IMPERTART

Coating for pie bases: protects sweet or sour pastry against moisture. For use in fruit pies, wafers, crêpes, ice cream cones, pizzas, etc.

- DOSE: 5 to 10 % in relation to flour.
- PACKAGING: 1 kg pack - 20 kg bag

FRALASE

Invertase: enzyme that avoids sugars re-crystallization, in particular hydrolysing sucrose to give inverted sugar. Improves softness of confectionery items during storage.

- DOSE: 0.15 to 0.45 %
- PACKAGING: 2 kg can

POTASSIUM SORBATE

Limited use preservative.

- MAXIMUM ALLOWED DOSE: 1.5 g/kg of weight.
- PACKAGING: 1 kg pack - 25 kg box

CALCIUM PROPIONATE

Limited use preservative for packed bakery and fine pastry products.

- MAXIMUM ALLOWED DOSE: 2 to 3 g/kg.
- PACKAGING: 1 kg pack - 25 kg bag



Galliasorb





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A ACIDS AND SALTS

ASCORBIC ACID

Food anti-oxidant with limited use.

Increases elasticity and tolerance of dough, strengthens the glutinic structure.

- **NORMAL DOSE:** 300 to 500 g/kg.
- **PACKAGING:** 1 kg pack - 25 kg box

CITRIC ACID

Powdered monohydrated product.

Reveals taste, preservative, pH corrector. Boosts the activity of anti-oxidants, raising agent in biscuit making. Acidulant in confectionery. For food stuffs, with limited use.

- **PACKAGING:** 1 kg pack - 25 kg bag

TARTRIC ACID

Enhances flavours, has a slightly acid taste, acidifier, anti-oxidant.

Stabilizes appearance and colour, odor, taste and nutritive value of vegetables and fish.

Limited use.

- **PACKAGING:** 1 kg pack - 25 kg bag

CREAM OF TARTAR

Boosts the inversion of sugar with temperature. Gives a slightly acid taste.

- **PACKAGING:** 1 kg pack - 25 kg bag

CALCIUM CHLORIDE

Calcium salt that, in conjunction with Alginate HV, allows spherification.

Large capacity to absorb moisture.

- **PACKAGING:** 1 kg packs - 150 g packs - 25 kg box

CALCIUM LACTATE

Also allows spherification. Neutral taste.

- **PACKAGING:** 1 kg packs - 150 g packs - 25 kg box



Ascorbic acid





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BAKING POWDERS

BAKING POWDER

Raising agent that allows cakes to rise under the conjugated action of moisture and heat, does not leave alkaline residues, which avoids saponification. Gives maximum and consistent output without colouring pastry.

Pastry, yellow pastry, biscuit making, etc.

- DOSE PER KG OF FLOUR:
 - shortbread, butter biscuits (15 g),
 - cakes, madeleines (25 g),
 - chou paste (20 g).
- PACKAGING: 1 kg pack - 25 kg bag

GALLIBISCUIT

Improver flour particularly suited for making of sponge cakes, cakes and madeleines.

Provides a light and consistent structure through better distribution of raising agents and improvers. Increases the size and extends the shelf life, saves time and raw materials and enhances flavours and tastes.

- DOSE: Replaces 15 to 30 % of weight of flour.
- PACKAGING: 25 kg bag

SODIUM BICARBONATE

SODIUM ACID CARBONATE

- PACKAGING: 1 kg pack - 25 kg bag

AMMONIUM BICARBONATE

AMMONIUM BICARBONATE

For use in biscuit making, pastry, manufacture of yeast, liquorice. Spontaneously transforms in open air and this decomposition quickly increases with temperature.

- PACKAGING: 1 kg pack - 25 kg bag

DISODIUM DIPHOSPHATE

DISODIUM DIPHOSPHATE

Base for a balanced baking powder.

- PACKAGING: 25 kg bag



Baking Powder





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SUGARS SWEETENERS

ISOMALT

Sweet taste not as important as sugar and not very hygroscopic: recommended for cooked sugar.

- DOSE: 1 kg in 100 to 200 g of water.
- PACKAGING: 1 kg pack - 5 kg bag

INVERTED SUGAR

Capacity to retain moisture, better than saccharose: improves softness with a more significant sweet taste. Also acts as an anti-crystallising agent.

- NORMAL DOSE: 2 to 5 % in relation to total volume.
- PACKAGING: 1 kg pack - 15 kg bucket

GALLIDECOR

Icing sugar, for use in decorating cakes. Does not re-moisten, even when frozen - unfrozen, and stays white.

For cakes, pies, biscuits, doughnuts, wafers, creams, ...

Sprinkled on moist or fatty items at room temperature (below 30 °C).

- PACKAGING: 5 kg bag

DEXTROSE

Simple powdered sugar with a not very sweet taste.

Lowers the freezing point for ice creams and avoids crystallization. Allows better binding of flavours and enhances them. Provides a biscuity colour. Aids fermentation of raised products (in particular sweet breads etc.).

- DOSE: 2 to 5 % with respect to the total weight in general.
- PACKAGING: 1 kg box - 5 kg bag - 25 kg bag

ATOMISED GLUCOSE

Powdered DE40 glucose syrup with a not very sweet taste. (DE: Dextrose Equivalent). For ice creams: extended shelf life, finer crystals (by its anti-crystallizing effect, it is a complement to stabilizers), better taste in mouth when melting.

- INDICATIVE DOSE: 3 to 5 % in relation to total volume.
- PACKAGING: 1 kg box - 5 kg bag - 25 kg bag

SPECIAL CONFECTIONER'S GLUCOSE IN PASTE

Glucose syrup.

Specially suited for cooked sugars in confectionery.

For use as a basic ingredient with flavouring, colouring, sugar, etc.

- PACKAGING: 4 kg box - 30 kg bucket - 85 kg cask

DE40 PASTRY GLUCOSE

DE40 glucose syrup.

Traditionally used for Pastry, Biscuits and Confectionery...

- PACKAGING: 10 kg bucket - 85 kg cask



Isomalt





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SUGARS SWEETENERS

DE60 GLUCOSE

High DE glucose syrup: DE60 (Dextrose Equivalent)
For use in alcoholic ice creams, cake making, confectionery, etc.
Recommended for improving ganache preservation.
Partly or wholly replaces glucose and/or sugar.

- PACKAGING: 10 kg bucket - 85 kg cask

SORBITOL

E420 IN POWDER FORM.

Softening and anti-crystallization stabilizer (cakes, yellow pastry, sweetbreads, chocolate sweets, etc).

Recommended dose: 3 % in relation to total average volume.

- PACKAGING: 1 kg pack - 25 kg bag

MALTITOL

Polyol with a strong sweet taste. Sugar substitute.

- PACKAGING: 5 kg bag

FRUCTOSE

Particularly interesting for use in low calorie and dietary products thanks to its sweetening capacity and its physiological properties.
More sweetening than saccharose.

Finer sweetening and aroma enhancing of food products.

- PACKAGING: 1 kg pack - 25 kg bag

VANILLA SUGAR

Product containing natural vanilla extract, with vanilla-characteristic aroma and flavour, obtained by mixing saccharose and vanilla extract.

- PACKAGING: 1 kg pack

VANILLIN SUGAR

Fine grinding of the saccharose, dextrose, starch and ethylvanillin mix.

- PACKAGING: 1 kg pack - 25 kg bag

MAPLE SUGAR

- PACKAGING: 1 kg pack - 9 kg box

MUSCOVADO SUGAR

Unrefined sugar cane.

- PACKAGING: 1 kg pack

POPPING CANDY

Garnishes your desserts and gives them an original touch.

Fresh and tonic feeling.

- PACKAGING: 1 kg pack



Fructose





LOUIS FRANÇOIS

FLAVOURINGS

VANILLIN

Vanilla flavouring identical to nature.

- DOSE: 5 to 50 g per 100 kg of finished product.
- PACKAGING: 1 kg pack - 25 kg box

ETHYL VANILLIN

Artificial vanilla flavouring.

- DOSE: 5 to 15 g per 100 kg of finished product.
- PACKAGING: 1 kg pack - 25 kg box

COLOURINGS POWDERED CONCENTRATES

TITANIUM DIOXIDE

White colouring. Soluble in water. Unstable with alcohol.

- DOSE INTENSE COLOUR: 15 g/litre

Colouring agents soluble in water

Soluble in water. Unstable with alcohol.

- AVAILABLE COLOURS
 - bêta-carotène Orange
 - Egg yellow
 - Lemon yellow
 - Orange yellow
 - Ponceau Red
 - Strawberry Red
 - Coffee
 - Chocolate
 - Mint Green
 - Pistachio Green
 - Patent Blue
- DOSE INTENSE COLOUR: 15 g/litre
- PACKAGING: 100 g pack - 1 kg pack

POWDERED CARAMEL

- PACKAGING: 100 g pack - 1 kg pack





EGG PRODUCTS

BLANC GALLIA

Selected pasteurized and atomized egg whites.

Sets better than fresh egg whites whipped to stiff peak. Strengthens and prevents fresh or frozen egg whites from breaking up. Ideal for floating islands, meringues, nougat, etc.

- DOSE:
 - Cake/biscuit making - Mousses/meringues = 150 g/l of water
 - Macaroons and almond petits-fours = 75 g per 1 l of water
- PACKAGING: 1 kg pack - 10 kg box

EGG WHITE POWDER

Binding agent, coagulant and lathering capacity for use in cake/ biscuit making, aerated confectionery (nougat, toffee, marshmallow, caramel)

- DOSE:
 - Mousses and meringues: 150 g/l of water
 - Macaroons and almond petits-fours = 75 g per 1 l of water
 - Delicatessen/hams (foie gras mousse, meat binding, jelly purifications).
- PACKAGING: 1 kg pack - 25 kg box

GALLIA EGG YOLK POWDER

Has binding and emulsifying power as well as the colouring and flavouring of fresh egg yolks. Facilitates removing paper from wafers, crêpes, etc.

- DOSE:
 - 1 kg of Gallia rehydrated dried egg yolk equivalent to 120 fresh egg yolks.
 - 1 kg of fresh egg yolks equivalent to 430 gr of Gallia dried egg yolks plus 570 gr of water.
- PACKAGING: 1 kg pack - 25 kg box

GALLIA WHOLE EGGS POWDER

Replaces fresh eggs in the making of un-risen items, either pure or mixed with shelled eggs or frozen eggs. Has binding, lathering and emulsifying capacities. Used in aerated cakes. Made of pasteurized, atomized, top quality eggs.

- DOSE: 1 kg of Gallia Whole Eggs equivalent to 90 fresh eggs.
- PACKAGING: 1 kg pack - 25 kg bag



Egg: Blanc GALLIA





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FLOURS AND DERIVED PRODUCTS

WHEAT STARCH

- PACKAGING: 5 kg bag - 25 kg bag

CORN STARCH

- PACKAGING: 5 kg bag - 25 kg bag

PREGELATINIZED STARCH

- PACKAGING: 25 kg bag

MODIFIED STARCH

- PACKAGING: 25 kg bag

MALTODEXTRINS

- PACKAGING: 25 kg bag

POTATO STARCH

- PACKAGING: 5 kg bag - 25 kg bag

RICE FLOUR

- PACKAGING: 5 kg bag - 25 kg bag

WHEAT GLUTEN

- PACKAGING: 5 kg bag - 25 kg bag

SOYA FLOUR

- PACKAGING: 25 kg bag





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MALTED FLOURS AND FLAKES

DARK MALTED BARLEY FLOUR - DMF

Dark and roasted aromatic flour No diastatic activity. Recommended for giving a full flavour and a very dark colour : black bread, dark rye bread...

Flour obtained by spindle milling.

Available as organic.

- PACKAGING: 25 kg bag

ROASTED MALTED BARLEY FLOUR - EXTRATONE

Very aromatic flour, brown in colour, with a typical flavour.

Roasted flour obtained by spindle milling.

- PACKAGING: 25 kg bag

MALTED RYE FLOUR (FLAVAMAX)

Very aromatic flour, creamy white in colour, with a typical flavour.

Gives taste and a light colouration to the dough. Recommended for special breads, when a strong taste of rye is desired.

Roller milled malted rye flakes flour.

- PACKAGING: 25 kg bag

MALTED BARLEY FLOUR - MALTONE

Dark malt with no enzyme activity. Aromatic flour, creamy white in colour, with a typical flavour.

Flour obtained by spindle milling.

- PACKAGING: 25 kg bag

ROASTED AND MALTED RYE FLOUR (RYETONE)

Many different aromatic values with a more or less intense brown colour can be obtained with malted rye.

- PACKAGING: 25 kg bag

MALTED WHEAT FLOUR (WHEATONE)

Malted whole wheat flour, very low enzyme activity. Recommended when a brown colour and a typical taste are desired: rye bread, rusks and swedish bread...

Available as organic.

- PACKAGING: 25 kg bag

KIBBLED MALTED WHEAT (HD300) and KIBBLED MALTED RYE (300)

To be directly incorporated in the kneading machine.

Available as organic.

- DOSE: 15 to 25 %
- PACKAGING: 25 kg bag





LOUIS FRANÇOIS

MALTED RYE FLAKES

To be directly incorporated in the kneading machine: gives taste, colour and an original texture.

Particularly suited to rye or multi-cereal breads.

- DOSE: 15 to 25 %
- PACKAGING: 25 kg bag

BUMPED MALTED WHEAT

Brown grains with a strong malty flavour.

- DOSE: 50 to 200 g/kg flour.
- PACKAGING: 25 kg bag

MALTED BARLEY SYRUP

Typical taste, brings maltose.

Gives softness and taste in particular in gingerbread.

- DOSE: 3 to 5 % in relation to total volume.
- PACKAGING: 25 kg buckets

POWDERED MALT EXTRACT

Gives taste and colour to bread-making products. Improves biscuits crisp. Perfect combination with chocolate, coffee, caramel tastes.

Acts as an anti-crystallizing ingredient in ice-creams.

- DOSE: 3 to 5 % in relation to total volume.
- PACKAGING: 25 kg bag





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BAKING MIXES

PASTRY CUSTARD AND FLAN MIX

For use with heat, provides a nicely flavoured and coloured dressing for cakes and biscuits, pastry, biscuits and desserts items.

- DOSE: 60 to 80 g/litre of sweetened milk with or without eggs.
- PACKAGING: 5 kg bag - 25 kg bag

MERINGUE MIX

For making meringues finely flavoured. Long shelf life.

- DOSE: 1 kg of mix + 2 kg of sugar + 1 liter of water.
- PACKAGING: 1 kg pack - 10 kg box

GALLIDONUT

Powder mix for making doughnuts. Provides a consistent output for finished products, maximum expansion, lightly honeycombed and crusty texture as well as a nice colour.

- DOSE: 1 kg for 620 ml of water.
- PACKAGING: 25 kg bag

DORURE GALLIA (EGG GLAZING POWDER)

Ready-to-use mix. Used for browning before cooking fine bakery and pastry. It gives dry biscuits, round flat biscuits, crusts a nice lasting golden appearance.

- DOSE: 150 g/l of water
- PACKAGING: 1 kg pack - 25 kg bag





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"GALLIPAIN" BAKERY RANGE

GALLIPAIN

Baking improver for use in bread making and controlled rising.
Enhances volume, regularity and tolerance of chemical products.

- DOSE: in relation to flour: 0.5 to 1 % of flour.

SPECIAL GALLIPAIN

Special baking improver for fine bakery and special breads.
Composition: Lecithin, wheat flour, datem, ascorbic acid and amylase.

- DOSE: 10 g/kg of flour.
- PACKAGING: 1 kg pack

POWDERED MILKS

SKIMMED Milk Powder 0%

- PACKAGING: 1 kg pack - 25 kg bag

Full cream milk powder 26%

- PACKAGING: 25 kg bag





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COCONUT

DESICCATED COCONUT

Fine or medium grades.

- PACKAGING: 11.34 kg bag - 2 kg bag (fine)

SWEETENED TOASTED DESICCATED COCONUT medium grade

For toppings. It goes well with chocolate.

- PACKAGING: 22.68 kg pack - 2 kg box

CORED COCONUT SHELLS

For "frosted coconut" and delicatessen use.

- DOSE: BR volume = 145-165 ml and CCD = 120-140 ml
- PACKAGING:
br 120 shell box - ccd 160 shell box

COCONUT PASTE POWDER

100 % pure coconut. For flavouring ice creams, confectionery, fillings, biscuits and cakes.

- AVERAGE DOSE: 6 to 8 % (possible up to 12/15 %)
To be used in addition to desiccated coconut (texture).
- PACKAGING: 1.5 kg pack - 25 kg box

COCONUT MILK

Powder

- PACKAGING: 15 kg pack - 1 kg box



Coconut products





MAPLE PRODUCTS AND CRANBERRIES

100% PURE MAPLE SYRUP

100 % pure premium quality.

Selected and imported directly from Canada.

Colours: light, medium, amber, dark.

- **PACKAGING:** twelve 250 ml bottle box - 750 ml bottle ml - pack of four 4l cubes l - 22.7 kg can

MAPLE SUGAR

• **SIEVES:**

- n° 1: extra-fine
- n° 2: fine
- n° 3: granulated

- **PACKAGING:** 1 kg box - 9 kg box

MAPLE CHUNKS

Maple taste natural marks

• **SIEVES:**

- n° 1 (1-4 mm),
- n° 2 (4-6 mm),
- n° 3 (6-12 mm),
- n° 4 (12-16 mm),

- **PACKAGING:** 1 kg box - 9 kg box

SWEET DRIED CRANBERRIES (whole or sliced)

The cranberries (*Vaccinium Macrocarpon*) are infused in a sweetened solution and are then dried to a specified moisture level.

No preservative, flavouring or colouring agent is added.

- **PACKAGING:** 11.34 kg box

Julienne sweet dried cranberries

The cranberries (*Vaccinium Macrocarpon*) are infused in a sweetened solution and are then dried to a specific moisture level. No sugar, preservative, flavouring or colouring is added. The product is then coated with a small amount of good grade vegetable oil and sliced in julienne. No preservative, flavouring or colouring agent is added.

- **PACKAGING:** 10 kg box

Sweetened dried cranberries with maple syrup (sliced)

The cranberries (*Vaccinium Macrocarpon*) are infused in a sweetened solution with sugar and maple syrup and are then dried to a specific moisture level. No sugar, preservative, flavouring or colouring is added.

- **PACKAGING:** 11.34 kg box

Cranberries powder

The cranberries (*Vaccinium Macrocarpon*) are dried to a specific moisture level. No sugar, preservative, flavouring or colouring is added.

- **PACKAGING:** 10 kg box



Maple products





LOUIS FRANÇOIS

PRODUCT LIST

Ascorbic acid	Caramel colouring (also available as a liquid)	Roasted barley flour (Bbmf, maltone, extratone, roalt, Dmf)
Citric acid	Chocolate colouring	Potatoes starch
Sorbic acid	Egg yellow colouring	Flavamax aromatic malted rye flour
Tartric acid	Orange yellow colouring	Malted oat flakes
Agar agar	Lemon yellow colouring (tartrazine)	Wheat flakes (available as organic)
Egg White Powder	Titanium dioxide colouring	Malted rye flakes (available as organic)
Sodium alginate (HV GF 150)	Strawberry red colouring	Fralase
Breadmaking improvers	Ponceau RED 4R or cochineal red colouring	Fresh cake
Wheat starch	Mint green colouring	Fructose powder
Native, pregelatinized, modified corn starch	Pistachio green colouring	Fudge (Caramels)
Baking Powder: balanced, retard and customized baking powder	Coconut shells	Galliasorb: liquid sorbitol
Bavariagel: gelling mix for bavarois and mousses	Cysteine	Gallibiscuit
BLANC GALLIA	Caramel inclusions and toppings	Gallicrêpes: mix for pancakes
Kibbled malted wheat (HD300) (available as organic)	Diastatic malted wheat flour dextramalt	Gallidécór
Kibbled malted rye (300)	Dextrose	Gallidonut: Mix for doughnuts
Bumped: malted wheat	Disodium diphosphate	Gallifondant P83G
Caramel (various different granulometries). Fudges and Toffees	Egg glazing	Galligen (emulsifying base for sponge cakes)
Ammonium acid carbonate	Ethylvanillin	Galligum G: Guar gum flour
Sodium bicarbonate	Malted oat flour	Gallimalt
Magnesium carbonate	Diastatic malted barley flour (SFI, HDA)	Gallimousse: Emulsifier base for mousses and bavarois
Iota and kappa carraghenanes	Diastatic malted wheat flour (Zymax)	Gallinap: Gelling agent mix for coating cakes
Acidic caseins	Diastatic malted wheat flour (Dextramalt) available as organic	Gallinol
Solubilized caseins	Roasted malted wheat flour	Gallipain: Concentrated bread making improver
Chantifix	Aromatic malted wheat flour (Wheatone, Maltimax)	Gallisoft 90 %
Calcium chloride	Wheat germ flour	Gallitem DATEM
Carnauba wax	Rice flour	Gelatin powder 100 and 200 bloom (including fish),
CMC carboxymethylcellulose	Aromatic malted rye flour (Flavamax)	Gelatin Gold leaf
Beta-carotene colouring	Roasted malted rye flour (Ryeton 240)	Sodium glutamate
Coffee colouring		Gluten



Glycerin	NOUGASEC	Super Neutrose: stabilizer for sorbets
Tragacanth gum	Gallia whole eggs powder	Talc
Arabic gum powder	Malted barley: Cristone 120	Potassium tartrate or E336 cream of tartar
Astragalium gum	Coconut paste	Toffees
Carob gum	Pectagel 843	Vanillin: powder and fine mesh
Tara gum	Pectagel rose: stabilizer for acidic sorbets	Wheatone - aromatic malted wheat flour
Gellan gum	325NH95 (amidated pectin)	Zymax - Malted barley and wheat flour
Pale unwaxed shellac gum or shellac gum	Fruit jelly yellow pectin	
Xanthan gum (various granulometries)	Medium rapid set (non-amidated pectin)	
Buckwheat seeds	Rapid set non-amidated pectin	
Seeds and seed mix	NH and X58 pectin nappage	
Hydrogenated copra vegetable fat 32/34	Maple chunks	
Vaseline oil	E341 iii tricalcium phosphate	
Impertart	Custard and flan preparation powder	
Cereal inclusions and decorations	Hot-prepared custard and flan mix	
Isomalt	Calcium propionate	
Gallia egg yolk powder	Ryetone 240 - Roasted malted rye flour	
Calcium lactate	Toffee sauces and fillings, milk caramel	
Lactose	Salt (sodium chloride)	
Whey	Maple syrup (medium, amber, concentrated)	
Coconut milk powder	Malted barley syrup	
Full cream and skimmed milks powder	Glucose syrup DE 40 special confectionery	
Soja lecithin powder or liquid E322 (with anti-oxidant effects)	Glucose syrup DE 40 special pastry	
Maltimax aromatic malted wheat flour	Glucose syrup DE 60	
Maltitol powder	Glucose syrup powder (different de)	
Maltodextrins	Potassium sorbate	
Milkovo: egg substitute	Sorbitol powder	
Meringue mix	Stab 2000: stabilizers for ice creams	
Glycerol monostearate 40%	Maple sugar	
Muls'oil (emulsion for use with a spray gun)	Muscovado sugar	
Toasted coconut medium grade (sweetened or not)	Popping candy	
Extra-fine, fine and medium desiccated coconut	Inverted sugar	
Nollibel P15	Vanilla sugar and vanillin sugar	

LOUIS FRANÇOIS

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