CONTENTS

2  Texturizing agents, gelling agents, thickeners, binding agents
6  Coating agents
7  Emulsifiers
9  Stabilisers
10 Softness and freshness preservatives
11 Acids and salts
12 Baking powders
13 Sugars, sweeteners
15 Flavours
15 Colourings powdered concentrates
16 Egg products
17 Flours and derived products
18 Malted flours and flakes
20 Baking mixes
21 «Gallipain» bakery range
21 Milk powder
22 Coconut
23 Maple products and cranberries
24 List of products

Glycerin
Tragacanth gum
Arabic gum powder
Astragalus gum
Carob gum
Tara gum
Gellan gum
Pale unwaxed shellac gum or shellac gum
Xanthan gum (various granulometries)
Buckwheat seeds
Seeds and seed mix
Hydrogenated copra vegetable fat 32/34
Vaseline oil
Importart
Cereal inclusions and decorations
Isomalt
Galla egg yolk powder
Calcium lactate
Lactose
Whey
Coconut milk powder
Full cream and skimmed milks powder
Soja lecithin powder or liquid E322 (with anti-oxidant effects)
Maltrimax aromatic malted wheat flour
Maltitol powder
Maltodextrins
Milko: egg substitute
Meringue mix
Glycerol monostearate 40%
Multi oil (emulsion for use with a spray gun)
Toasted coconut medium grade (sweetened or not)
Extra fine, fine and medium desiccated coconut
Nolibel PT15

NOUGASEC
Galla whole eggs powder
Malted barley: Cristone 120
Coconut paste
Pectagel 843
Pectagel rose: stabilizer for acidic sorbets
325NH4S (amidated pectin)
Fruit jelly yellow pectin
Medium rapid set (non-amidated pectin)
Rapid set non-amidated pectin
NH and X58 pectin nappage
Maple chunks
E341iii tricalcium phosphate
Custard and flan preparation powder
Hot-prepared custard and flan mix
Calcium propionate
Ryetone 240 - Roasted malted rye flour
Toffee sauces and fillings, milk caramel
Salt (sodium chloride)
Maple syrup (medium, amber, concentrated)
Malted barley syrup
Glucose syrup DE 40 special confectionery
Glucose syrup DE 40 special pastry
Glucose syrup DE 60
Glucose syrup powder (different de)
Potassium sorbate
Sorbitol powder
Stab 2000: stabilisers for ice creams
Maple sugar
Muscovado sugar
Popping candy
Inverted sugar
Vanilla sugar and vanillin sugar

Super Neutrose: stabilizer for sorbets
Talc
Potassium tartrate or E336 cream of tartar
Toffees
Vanillin: powder and fine mesh
Wheatone - aromatic malted wheat flour
Zymax - Malted barley and wheat flour
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 FRANÇOIS has perpetuated this passion for innovation and excellency for over a century.

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

LOUIS FRANÇOIS 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 FRANÇOIS 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
**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 specialities 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
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

**MÉTHYLCELLULOSE**
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
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
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
- 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
**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 to 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 to 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
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
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
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
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
- **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.
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

- PACKAGING: 1 kg pack - 25 kg bag

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

Base for a balanced baking powder.

- PACKAGING: 25 kg bag
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
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
**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

**TITANIUM DIOXIDE**
White colouring. Soluble in water. Unstable with alcohol.
- **DOSE INTENSE COLOUR**: 15 g/litre

**COLOURINGS**

**POWDERED CONCENTRATES**

**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 g of Gallia dried egg yolks plus 570 g 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
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
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, rusk 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
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 MALTENED 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
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
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

SKIMMED Milk Powder 0%

- Packaging: 1 kg pack - 25 kg bag

Full cream milk powder 26%

- Packaging: 25 kg bag
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
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
<table>
<thead>
<tr>
<th>PRODUCT LIST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ascorbic acid</td>
</tr>
<tr>
<td>Citric acid</td>
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<tr>
<td>Sorbic acid</td>
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<tr>
<td>Tartric acid</td>
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<tr>
<td>Agar agar</td>
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<tr>
<td>Egg White Powder</td>
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<tr>
<td>Sodium alginate (HV GF 150)</td>
</tr>
<tr>
<td>Breadmaking improvers</td>
</tr>
<tr>
<td>Wheat starch</td>
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<tr>
<td>Native, pregelatinized, modified corn starch</td>
</tr>
<tr>
<td>Baking Powder: balanced, retard and customized baking powder</td>
</tr>
<tr>
<td>Bavariagel: gelling mix for bavarois and mousses</td>
</tr>
<tr>
<td>BLANC GALLIA</td>
</tr>
<tr>
<td>Kibbled malted wheat (HD300) (available as organic)</td>
</tr>
<tr>
<td>Kibbled malted rye (300)</td>
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<tr>
<td>Bumped: malted wheat</td>
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<tr>
<td>Caramel (various different granulometries) Fudges and Toffees</td>
</tr>
<tr>
<td>Ammonium acid carbonate</td>
</tr>
<tr>
<td>Sodium bicarbonate</td>
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<tr>
<td>Magnesium carbonate</td>
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<tr>
<td>Iota and kappa carraghenanes</td>
</tr>
<tr>
<td>Acidic caseins</td>
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<tr>
<td>Solubilized caseins</td>
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<tr>
<td>Chantifix</td>
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<tr>
<td>Calcium chloride</td>
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<tr>
<td>Camauba wax</td>
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<tr>
<td>CMC carboxymethylcellulose</td>
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<tr>
<td>Beta-carotene colouring</td>
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<tr>
<td>Coffee colouring</td>
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<tr>
<td>Caramel colouring (also available as a liquid)</td>
</tr>
<tr>
<td>Chocolate colouring</td>
</tr>
<tr>
<td>Egg yellow colouring</td>
</tr>
<tr>
<td>Orange yellow colouring</td>
</tr>
<tr>
<td>Lemon yellow colouring (tartrazine)</td>
</tr>
<tr>
<td>Titanium dioxide colouring</td>
</tr>
<tr>
<td>Strawberry red colouring</td>
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<tr>
<td>Ponceau RED 4 R or cochineal red colouring</td>
</tr>
<tr>
<td>Mint green colouring</td>
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<tr>
<td>Pistachio green colouring</td>
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<tr>
<td>Coconut shells</td>
</tr>
<tr>
<td>Cysteine</td>
</tr>
<tr>
<td>Caramel inclusions and toppings</td>
</tr>
<tr>
<td>Diastatic malted wheat flour dextramalt</td>
</tr>
<tr>
<td>Dextrose</td>
</tr>
<tr>
<td>Disodium diphosphate</td>
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<tr>
<td>Egg glazing</td>
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<tr>
<td>Ethylvanillin</td>
</tr>
<tr>
<td>Malted oat flour</td>
</tr>
<tr>
<td>Diastatic malted barley flour (SFI, HDA)</td>
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<tr>
<td>Diastatic malted wheat flour (Zymax)</td>
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<tr>
<td>Diastatic malted wheat flour (Dextramalt) available as organic</td>
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<tr>
<td>Roasted malted wheat flour</td>
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<tr>
<td>Aromatic malted wheat flour (Wheatone, Maltimax)</td>
</tr>
<tr>
<td>Wheat germ flour</td>
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<tr>
<td>Rice flour</td>
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<tr>
<td>Aromatic malted rye flour (Flavamax)</td>
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<tr>
<td>Roasted malted rye flour (Ryetone 240)</td>
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<tr>
<td>Roasted barley flour (Bbmf, maltone, extratone, roait, Dmf)</td>
</tr>
<tr>
<td>Potatoes starch</td>
</tr>
<tr>
<td>Flavamax aromatic malted rye flour</td>
</tr>
<tr>
<td>Malted oat flakes</td>
</tr>
<tr>
<td>Wheat flakes (available as organic)</td>
</tr>
<tr>
<td>Malted rye flakes (available as organic)</td>
</tr>
<tr>
<td>Fralse</td>
</tr>
<tr>
<td>Fresh cake</td>
</tr>
<tr>
<td>Fructose powder</td>
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<tr>
<td>Fudge (Caramels)</td>
</tr>
<tr>
<td>Galliasorb: liquid sorbitol</td>
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<tr>
<td>Gallibiscuit</td>
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<tr>
<td>Gallicrêpes: mix for pancakes</td>
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<tr>
<td>Gallidécor</td>
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<tr>
<td>Gallidonut: Mix for doughnuts</td>
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<tr>
<td>Gallifondant P83G</td>
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<tr>
<td>Galligen (emulsifying base for sponge cakes)</td>
</tr>
<tr>
<td>Galligum G: Guar gum flour</td>
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<tr>
<td>Gallimalt</td>
</tr>
<tr>
<td>Gallimousse: Emulsifier base for mousses and bavarois</td>
</tr>
<tr>
<td>Gallinap: Gelling agent mix for coating cakes</td>
</tr>
<tr>
<td>Gallinol</td>
</tr>
<tr>
<td>Gallipain: Concentrated bread making improver</td>
</tr>
<tr>
<td>Gallisoft 90 %</td>
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<tr>
<td>Gallitem DATEM</td>
</tr>
<tr>
<td>Gelatin powder 100 and 200 bloom (including fish),</td>
</tr>
<tr>
<td>Gelatin Gold leaf</td>
</tr>
<tr>
<td>Sodium glutamate</td>
</tr>
<tr>
<td>Gluten</td>
</tr>
</tbody>
</table>
CONTENTS

2  Texturizing agents, gelling agents, thickeners, binding agents
6  Coating agents
7  Emulsifiers
9  Stabilisers
10 Softness and freshness preservatives
11 Acids and salts
12 Baking powders
13 Sugars, sweeteners
15 Flavours
15 Colourings powdered concentrates
16 Egg products
17 Flours and derived products
18 Malted flours and flakes
20 Baking mixes
21 «Gallipain» bakery range
21 Milk powder
22 Coconut
23 Maple products and cranberries
24 List of products

Glycerin
Tragacanth gum
Arabic gum powder
Astragalia gum
Carob gum
Tara gum
Gellan gum
Pale unwaxed shellac gum or shellac gum
Xanthan gum (various granulometries)
Buckwheat seeds
Seeds and seed mix
Hydrogenated copra vegetable fat 32/34
Vaseline oil
Importart
Cereal inclusions and decorations
Isomalt
Gallia egg yolk powder
Calcium lactate
Lactose
Whey
Coconut milk powder
Full cream and skimmed milks powder
Soja lecithin powder or liquid E322 (with anti-oxidant effects)
Malitmax aromatic malted wheat flour
Maltitol powder
Maltodextrins
Milkovo: egg substitute
Meringue mix
Glycerol monostearate 40%
Multil (emulsion for use with a spray gun)
Toasted coconut medium grade (sweetened or not)
Extra-fine, fine and medium desiccated coconut
Nollibel P15

NOUGASEC
Gallia whole eggs powder
Malted barley: Cristone 120
Coconut paste
Pectagel 843
Pectagel rose: stabilizer for acidic sorbets
325NH95 (amidated pectin)
Fruit jelly yellow pectin
Medium rapid set (non-amidated pectin)
Rapid set non-amidated pectin
NH and X58 pectin nappage
Maple chunks
E341ii tricalcium phosphate
Custard and flan preparation powder
Hot-prepared custard and flan mix
Calcium propionate
Ryetone 240 - Roasted malted rye flour
Toffee sauces and fillings, milk caramel
Salt (sodium chloride)
Maple syrup (medium, amber, concentrated)
Malted barley syrup
Glucose syrup DE 40 special confectionery
Glucose syrup DE 40 special pastry
Glucose syrup DE 60
Glucose syrup powder (different de)
Potassium sorbate
Sorbitol powder
Stab 2000: stabilizers for ice creams
Maple sugar
Muscovado sugar
Popping candy
Inverted sugar
Vanilla sugar and vanillin sugar

Super Neutrose: stabilizer for sorbets
Talc
Potassium tartrate or E336 cream of tartar
Toffees
Vanillin: powder and fine mesh
Wheatone - aromatic malted wheat flour
Zymax - Malted barley and wheat flour