

THE ESSENTIALS

LOUIS FRANÇOIS



100% FRENCH HERITAGE AND EXPERTISE

A pioneer in the field of texturising agents, emulsifiers, preservatives and food ingredients, Maison Louis François makes and sells a wide range of high-quality products for the catering, pastry, bakery, chocolate, confectionery and ice cream industries worldwide.

With a production site and laboratory in the Paris region, Maison Louis François has been perpetuating its passion for over a century, passing on its innovations, creations and 100% French expertise.

A century of experience at the service of excellence.

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DEFINITIONS

NUTRITIONAL INGREDIENTS:

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


ADDITIVES:

ingredients used for functional purposes that do not provide any nutrients. Classification by "E" according to function. They can be natural or synthetic.

 Available as organic

 Plant-based

 Gluten-free

 Heat-reversible (melts when heated then recovers its texture)

 Heat-resistant

 Freeze-resistant

 Can be used hot

 Can be used cold

 Certified kosher



PECTINS

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Plant-based pectins are soluble fibres found in fruits such as citrus fruits and apples in particular. These fibres are able to absorb and retain water. Pectins can be used to create a wide range of textures.



Did you know?

Maison Louis François pectins are extracted from citrus peel and apple pomace from fruit juice extractors.



YELLOW PECTIN

Applications: fruit jellies.

Properties: works in acidic and sweet environments (dry extract > 75%), non-reversible, heat-resistant, can be used hot.

Quantity: 1 to 2% of total weight; 10 to 20 g / kg of weight.



PECTIN NH GLAZING

Applications: coatings and glazes, ideal for acidic and very sweet coatings.

Properties: heat-reversible.

Quantity: 8 to 12 g / kg of weight; 0.8 to 1.2% of total weight.



PECTIN X58

Applications: neutral or slightly sweet coatings.

Properties: heat-reversible, stable when freezing/thawing.

Quantity: 10 g / kg of weight.



PECTIN 325NH95

Applications: sauces, jams, fruit purées, dairy desserts, coulis, etc. but not coatings.

Properties: the most versatile pectin; works in acidic and/or calcium-rich environments, thixotropic.

Quantity: 3 to 50 g / kg of weight.



PECTIN EXTRA SLOW SET *

Applications: low-sugar jams.

Properties: gelling agent from a 55% dry extract but ideal at 60%, and 65/69% for fruit jellies (so less sweet).

Quantity: 2.5 to 20 g / kg of weight.



* can be used in organic recipes



GELLING AGENTS

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A gelling agent is a texturing agent that stabilises (traps) the water in a mixture, forming a gel. It can be animal- or plant-based (plant extracts - pectins, alginates, carrageenans, agar-agar).



Did you know?

With its high glycine content, gelatine facilitates digestion and each gelling agent has its own specific conditions for use.



AGAR AGAR

Applications: confectionery, pastry, cured meats, catering.

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

Quantity: 0.5 to 40 g / kg of weight.



GELATINES

Applications: confectionery, pastry, cured meats, catering.

Properties: gelling agent for a soft, elastic, transparent gel that melts in the mouth at 37°C. It does not recover its structure after blending.

Quantity: 1 to 2% of the total weight.



KOSHER FISH GELATINE 240 BLOOM



KAPPA CARRAGEENAN PF *

Applications: pastry, confectionery, catering, dairy desserts.

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

Quantity: 3.2 to 3.6 g / kg of weight.



IOTA CARRAGEENAN *

Applications: dairy desserts, pastry, confectionery, catering.

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

Quantity: 1 to 30 g / kg of weight.



THICKENERS

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Thickeners add viscosity to foods by absorbing water, giving them a stable, smooth texture. They help mixtures resist heat and mechanical stress. They improve the presentation or appearance of foods. Thickeners can be plant-based or bio-fermented and are resistant to most constraints (acidity, alcohol, etc.).



Did you know?

Guar gum is particularly rich in fibre. It helps regulate digestion while providing a feeling of fullness.



XANTHAN GUM*

Applications: stabilises mousses, emulsions and sauces (dressings, mayonnaises, etc.), biscuits, etc.

Properties: suspensoid thickener, stabiliser.

Quantity: 2 to 5 g / kg of weight.



LOCUST BEAN GUM

Applications: fillings, ice creams and sorbets, pastries.

Properties: thickener that works best hot, low-dose stabiliser, prevents crystallisation, adds creaminess.

Quantity: 3 to 20 g / kg of weight.



SOUFLIX

Applications: soufflés, sauces, creams, béchamels, etc.

Properties: thickener, supports cooking, mixing, blending and aeration, freezing and acidity.

Quantity: 10 to 30 g / kg of weight.



EMULSIFIERS

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Emulsifiers help lipophilic and hydrophilic substances combine and facilitate emulsification. They prevent the elements in a mix from separating, thereby increasing the shelf life of the mixture.



Did you know?

Lecithin is an excellent antioxidant, rich in phospholipids and can lower cholesterol.



LIQUID SOYA / SUNFLOWER LECITHIN

Applications: chocolates, pastry (sponge cakes, wafers, etc.), confectionery, spreads.

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

Quantity: 3 to 5 g / kg of weight.



POWDER SOYA / SUNFLOWER LECITHIN

Applications: breads, pastry, biscuits, foams, froths.

Properties: the same as for liquid lecithin, but in powder form. Works when heated.

Quantity: 1 to 3 g / kg of weight (bread/biscuit) and 7 g / litre (cooking).



EMULSIFIERS



GALLIMOUSSE

Applications: mousses and other aerated preparations such as foams, ice creams and confectionery.

Properties: a blend of emulsifiers, milk proteins and vegetable fats, non-palm oil, boosts the aeration of creams (chilled or frozen).

Quantity: 60 g to 100 g / litre of milk.



GLYCEROL MONOSTEARATE

Applications: ice cream and confectionery.

Properties: sunflower-based emulsifier, homogenises doughs and ice creams, improves their aeration.

Quantity: 1 to 10 g / kg of weight.



STABILISERS

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Stabilisers are used to preserve the organoleptic qualities of a mixture (taste, appearance, texture). They help preserve the physical and chemical properties of a patisserie or mixture over an extended period.



Did you know?

A stabiliser for ice cream reduces ice crystallisation and gives it a creamy texture.



SUPER NEUTROSE

Applications: mainly used for sorbets.

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

Quantity: 3 to 5 g / litre.



STAB 2000

Applications: mainly used for ice cream.

Properties: prevents crystallisation, improves smoothness and creaminess, facilitates aeration.

Quantity: 3 to 5 g / litre.



CHANTIFIX

Applications: Chantilly cream, whipped cream.

Properties: plant-based, stabilises creams.

Quantity: 5 to 20 g / litre of cream.



SUGARS

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



Did you know?

Sugars are not additives. Trehalose is a natural sugar made from cassava.



GLUCOSE SYRUP DE 40 (WITHOUT SULPHITES)

Applications: pastry, biscuits, confectionery, etc.

Properties: less sweet than sugar, prevents crystallisation, adds softness and colour when cooked.

Quantity: 3 to 6% of the total weight.



DEHYDRATED GLUCOSE DE 40

Applications: pastry, ice creams, confectionery, chocolates, etc.

Properties: the same properties as glucose syrup DE40 but in powder form (easier to handle, does not add water), easier for balancing the flavour of ice creams and sorbets.

Quantity: 3 to 5% of the total weight.



DEXTROSE

Applications: pastry, ice creams, confectionery, chocolates, etc.

Properties: purest form of glucose, less sweet than sugar, prevents crystallisation, promotes fermentation, adds softness and colour when cooked.

Quantity: 2 to 5% of the total weight.



INVERTED SUGAR

Applications: pastry, chocolates, ice creams, confectionery, etc.

Properties: adds softness with a sweeter taste than sugar.

Quantity: to taste.





POWDERED MALTITOL

Applications: usual sugar applications.
Properties: alternative to sucrose, sweet taste similar to sucrose, heat-resistant.
Quantity: 1 for 1 sucrose replacement.



ISOMALT

Applications: sweet garnishes and decorations.
Properties: less sweet than sugar, does not colour below 185°C.
Quantity: 1 kg of isomalt for 100 to 200 g of water.



TREHALOSE

Applications: usual sugar applications.
Properties: made from tapioca, half as sweet as sugar, prevents crystallisation, no Maillard reaction, from Japan.
Quantity: to taste.



LIGHT & DARK MUSCOVADO SUGAR

Applications: usual sugar applications.
Properties: unrefined cane sugar, highly aromatic, from Mauritius.
Quantity: to taste.



SORBITOL POWDER

Applications: sponge cakes, chocolate sweets, etc.
Properties: stabilises water, softness, prevents crystallisation.
Quantity: 2 to 5% of the total weight.



GALLIASORB

Applications: cakes, sponge cakes, pastry, chocolate sweets, etc.
Properties: liquid form of sorbitol, prevents crystallisation, stabilises softness.
Quantity: 3 to 5% of the total weight.



MAPLE SUGAR AND CHIPS

Applications: usual sugar applications.
Properties: 100% natural, provides many trace elements and minerals, non-allergenic, characteristic flavour.
Quantity: to taste.



PROTEINS

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Plant- or animal-based, proteins have the following main functions: expanding, gelling, emulsifying, binding.



Did you know?

They are essential for preserving muscle tissue (particularly in elderly people). Proteins are not additives.



STANDARD OR FREE-RANGE GALLIA DRIED EGG WHITES

Applications: mixtures containing egg whites, meringue, nougat, etc.

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

Quantity: 2 to 5% of the quantity of liquid whites.



PEA PROTEIN

Applications: uncooked products (mousses) and meringues.

Properties: an aerating protein that can replace egg whites in certain applications.

Quantity: 0.5 to 2% of the total weight.



POTATO PROTEIN

Applications: baked products (sponges, macarons).

Properties: an aerating, gelling protein that can replace egg whites in cooked dishes.

Quantity: 0.5 to 2% of the total weight.



FIBRES

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Plant-based, fibres act as texturing or bulking agents. They allow you to reduce sugars and/or fats while preserving the richness of your preparations.



Did you know?

Fibre is not an additive. It can improve the Nutri-Score of your product.



INULIN

Applications: all applications.

Properties: chicory fibre, provides dry matter, creaminess, body, helps reduce sugar and fat.

Quantity: 2 to 5% of the total weight.



PSYLLIUM FIBRE

Applications: gluten-free preparations.

Properties: thickener, gelling agent, heat-reversible.

Quantity: 0.2 to 2% of the total weight.



CITRUS FIBRE

Applications: vegan mayonnaise, crèmeux or filling.

Properties: thickener, texturing agent, stabiliser, opaque.

Quantity: 0.2 to 2% of the total weight.



FLAX FIBRE

Applications: pastry, fillings, sauces, ingredients in suspension, etc.

Properties: thickener, stabiliser, transparent.

Quantity: 1 to 30 g / kg of weight.



KITCHEN STAPLES

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A family of products that are essential in any store cupboard: baking powder, acidity regulators, calcium supplements, various preparations and mixes.



NOUGASEC

Applications: nougat, nougatine, pralines, etc.

Properties: eliminates moisture absorption, prolongs the shelf life of cooked sugars.

Quantity: 70 to 100 g/kg of sugar used.



Did you know?

Cream of tartar is a natural additive produced during the wine-making process.



ASCORBIC ACID*

Applications: breads and pastries, fruit juices, cooking vegetables and fruit, confectionery.

Properties: antioxidant, increases dough tolerance and elasticity, strengthens the gluten network.

Quantity: 0.2 to 0.5 g / kg of weight.



CITRIC ACID*

Applications: biscuits and confectionery.
Properties: pH corrector, improves shelf life, enhances flavour.

Quantity: make a 50% acid solution and add to your preparation until you obtain the desired pH.



TARTARIC ACID*

Applications: all applications.

Properties: pH corrector, stabilises appearance, colours and flavours.

Quantity: make a 50% acid solution and add to your preparation until you obtain the desired pH.



CREAM OF TARTAR*

Applications: adds a tangy taste.

Properties: accelerates sugar inversion during cooking.

Quantity: make a 50% acid solution and add to your preparation until you obtain the desired pH.



SODIUM CITRATE*

Applications: all applications.

Properties: acidity corrector, raises the pH.

Quantity: make a 50% acid and water solution and add until you obtain the desired pH.



BAKING POWDER

Applications: sponge cakes, biscuits, etc.

Properties: enables dough to rise with no alkaline residues. It is also available in an organic, gluten-free and phosphate-free version.

Quantity: 15 to 25 g / Kg of flour.



FAMILY / CODE	DESCRIPTION	PACKAGING	QUANTITY	PAGE
PECTINS				
1616K	YELLOW PECTIN 25 KG	1 X 25	1 to 2% of total weight; 10 to 20g/kg of weight	3
1615A	YELLOW PECTIN 1 KG	12 X 1	1 to 2% of total weight; 10 to 20g/kg of weight	3
10104	YELLOW PECTIN 150G	40 x 150 g	1 to 2% of total weight; 10 to 20g/kg of weight	3
1623K	PECTIN NH COATING 25 KG	1 X 25	0.8 to 1.2% of total weight; 8 to 12g/kg of weight	3
1622A	PECTIN NH COATING 1 KG	12 X 1	0.8 to 1.2% of total weight; 8 to 12g/kg of weight	3
10037	PECTIN NH COATING - BOX 150g	40 x 150 g	0.8 to 1.2% of total weight; 8 to 12g/kg of weight	3
1629K	PECTIN X58 25 KG	1 X 25	10 g/kg	3
1628A	PECTIN X58 1 KG	12 X 1	10 g/kg	3
10128	PECTIN X58 150G	40 x 150 g	10 g/kg	3
1631K	PECTIN 325NH95 25 KG	1 X 25	3 to 50 g/kg of weight	3
1630A	PECTIN 325NH95 1 KG	12 X 1	3 to 50 g/kg of weight	3
10099	PECTIN 325NH95 150G	40 x 150 g	3 to 50 g/kg of weight	3
10149	EXTRA SLOW SET PECTIN 25KG	1 X 25	2.5 to 20 g/kg of weight	3
10150	EXTRA SLOW SET PECTIN 1KG	12 X 1	2.5 to 20 g/kg of weight	3
10180	EXTRA SLOW SET PECTIN 150G	40 x 150 g	2.5 to 20 g/kg of weight	3
GELLING AGENTS				
131A	AGAR AGAR POWDER 20Kg	1 X 20	0.5 to 40 g/kg of weight	5
130A	AGAR AGAR 1 KG	12 X 1	0.5 to 40 g/kg of weight	5
10038	AGAR AGAR POWDER 150g	40 x 150 g	0.5 to 40 g/kg of weight	5
735H	PORK GELATINE 200 BLOOM 25 KG	1 X 25	1 to 2% of total weight	5
732A	PORK GELATINE 200 BLOOM 1 KG	12 X 1	1 to 2% of total weight	5

FAMILY / CODE	DESCRIPTION	PACKAGING	QUANTITY	PAGE
10132	PORK GELATINE 200 BLOOM 150g - POWDER	40 x 150 g	1 to 2% of total weight	5
10163	BEEF GELATINE 200 BLOOM 25 KG	1 X 25	1 to 2% of total weight	5
10178	BEEF GELATINE 200 BLOOM 1 KG	12 X 1	1 to 2% of total weight	5
10215	BEEF GELATINE 200 BLOOM 150g	40 x 150 g	1 to 2% of total weight	5
732P	FISH GELATINE 25 KG	1 X 25	1 to 2% of total weight	5
10023	FISH GELATINE 1 KG	12 X 1	1 to 2% of total weight	5
10025	FISH GELATINE 200 BLOOM 150g BOX	40 x 150 g	1 to 2% of total weight	5
10194	KOSHER FISH GELATINE 240B 25KG	1 X 25	1 to 2% of total weight	5
10197	KOSHER FISH GELATINE 240B 1KG	12 X 1	1 to 2% of total weight	5
10198	KOSHER FISH GELATINE 240B 150g	40 x 150 g	1 to 2% of total weight	5
10241	SODIUM KAPPA CARRAGEENAN PF 25 KG	1 X 25	3.2 to 3.6 g/kg of weight	5
10240	SODIUM KAPPA CARRAGEENAN PF 1 KG	12 X 1	3.2 to 3.6 g/kg of weight	5
10242	KAPPA CARRAGEENAN PF E407 150g	40 x 150 g	3.2 to 3.6 g/kg of weight	5
10046	SODIUM IOTA CARRAGEENAN 25 KG	1 X 25	1 to 30 g/kg of weight	5
10117	SODIUM IOTA CARRAGEENAN 1 KG	12 X 1	1 to 30 g/kg of weight	5
10042	IOTA CARRAGEENAN 150g	40 x 150 g	1 to 30 g/kg of weight	5
THICKENERS				
1825F	XANTHAN GUM 25 KG	1 X 25	2 to 5 g/kg of weight	7
1821A	XANTHAN GUM 1 KG	12 X 1	2 to 5 g/kg of weight	7
10024	XANTHAN GUM 80 150g MESH CONTAINER	40 x 150 g	2 to 5 g/kg of weight	7
794F	CAROB BEAN GUM 25 KG	1 X 25	3 to 20 g/kg of weight	7
793A	CAROB BEAN GUM 1 KG	12 X 1	3 to 20 g/kg of weight	7
10130	CAROB BEAN GUM 150g	40 x 150 g	3 to 20 g/kg of weight	7
12715	SOUFLIX 20 KG	1 X 20	10 to 30 g/kg of weight	7

FAMILY / CODE	DESCRIPTION	PACKAGING	QUANTITY	PAGE
1422A	SOUFLIX 1 KG	9 X 1	10 to 30 g/kg of weight	7
10227	SOUFLIX 100G	40 x 100 g	10 to 30 g/kg of weight	7
EMULSIFIERS				
1247K	SOYA LECITHIN POWDER 20 KG	1 X 20	1 to 3g/kg of weight (bread, biscuits); 7g/litre (cooking)	9
1245A	SOYA LECITHIN POWDER 1 KG	9 X 1	1 to 3g/kg of weight (bread, biscuits); 7g/litre (cooking)	9
10040	SOYA LECITHIN POWDER 100g	40 x 100 g	1 to 3g/kg of weight (bread, biscuits); 7g/litre (cooking)	9
1243G	SOYA LECITHIN LIQUID 25 KG	1 X 25	3 to 5 g/kg of weight	9
1241A	SOYA LECITHIN LIQUID 1 KG	12 X 1	3 to 5 g/kg of weight	9
10111	SUNFLOWER LECITHIN POWDER 20 KG	1 X 20	1 to 3g/kg of weight (bread, biscuits); 7g/litre (cooking)	9
10112	SUNFLOWER LECITHIN POWDER 1 KG	9 X 1	1 to 3g/kg of weight (bread, biscuits); 7g/litre (cooking)	9
10116	SUNFLOWER LECITHIN POWDER 100g	40 x 100 g	1 to 3g/kg of weight (bread, biscuits); 7g/litre (cooking)	9
10063	SUNFLOWER LECITHIN LIQUID 25 KG	1 X 25	3 to 5 g/kg of weight	9
10062	SUNFLOWER LECITHIN LIQUID 1 KG	12 X 1	3 to 5 g/kg of weight	9
722H	GALLIMOUSSE 25 KG	1 X 25	60 to 100g/L of milk	9
723A	GALLIMOUSSE 1 KG	9 X 1	60 to 100g/L of milk	9
1352K	GLYCEROL MONOSTEARATE 25 KG	1 X 25	1 to 10 g/kg of weight	9
1352A	GLYCEROL MONOSTEARATE 1 KG	9 X 1	1 to 10 g/kg of weight	9
10055	GLYCEROL MONOSTEARATE 150 g	40 x 150 g	1 to 10 g/kg of weight	9
STABILISERS				
1970K	STAB 2000 10 KG BOX	10 x 4	3 to 5g/L	11
1971A	STAB 2000 1 KG	12 X 1	3 to 5g/L	11
10125	STAB 2000 150g	40 x 150 g	3 to 5g/L	11
1991H	GALLIA SUPER NEUTROSE 10 KG BOX	10 x 4	3 to 5g/L	11
1990B	GALLIA SUPER NEUTROSE 1 KG	12 X 1	3 to 5g/L	11
10126	SUPER NEUTROSE 150g	40 x 150 g	3 to 5g/L	11
336F	CHANTIFIX 25 KG	1 X 25	5 to 20g/L cream	11

FAMILY / CODE	DESCRIPTION	PACKAGING	QUANTITY	PAGE
335A	CHANTIFIX 1 KG	12 X 1	5 to 20g/L cream	11
10106	CHANTIFIX - 150g BOX	40 x 150 g	5 to 20g/L cream	11
SUGARS				
747D	PATISSERIE GLUCOSE DE 40 - 85kg barrel	1 x 85	3 to 6% of total weight	13
10059	PATISSERIE GLUCOSE DE 40 - 10 KG	10 X 4	3 to 6% of total weight	13
10139	PATISSERIE GLUCOSE DE 40 - 1 KG	12 X 1	3 to 6% of total weight	13
1364D	DEHYDRATED GLUCOSE 25 KG BAG	1 X 25	3 to 5% of total weight	13
1365H	DEHYDRATED GLUCOSE 5 KG BAG	5 X 5	3 to 5% of total weight	13
6120	DEHYDRATED GLUCOSE 1 KG	12 X 1	3 to 5% of total weight	13
330D	DEXTROSE 25 KG BAG	1 X 25	2 to 5% of total weight	13
455B	DEXTROSE 5 KG BAG	5 X 5	2 to 5% of total weight	13
450A	DEXTROSE 1 KG	12 X 1	2 to 5% of total weight	13
1400L	GALLIA INVERT SUGAR - 15 KG	1 X 15	To taste	13
1401J	GALLIA INVERT SUGAR 1 KG	12 X 1	To taste	13
1952D	SORBITOL POWDER 25 KG BAG	1 X 25	2 to 5% of total weight	14
10181	SORBITOL POWDER 5 KG BAG	5 X 5	2 to 5% of total weight	14
1951A	SORBITOL POWDER 1 KG	12 X 1	2 to 5% of total weight	14
10127	SORBITOL POWDER 150g	40 x 150 g	2 to 5% of total weight	14
707F	GALLIASORB 25 KG	1 X 25	3 to 5% of total weight	14
705B	GALLIASORB 2.5 KG	12 X 2.5	3 to 5% of total weight	14
10006	MALTITOL POWDER 25 KG BAG	1 X 25	1 for 1 sugar replacement	15
10009	MALTITOL POWDER 5 KG BAG	5 X 5	1 for 1 sugar replacement	15
10164	MALTITOL LIQUID 10 KG BUCKET	1 X 10	1 for 1 sugar replacement	15
16500	ISOMALT 25KG	1 X 25	1kg of Isomalt for 100 to 200g of water	15
920	GALLIA ISOMALT 5 KG BAG	5 X 5	1kg of Isomalt for 100 to 200g of water	15
921	GALLIA ISOMALT 1 KG	12 X 1	1kg of Isomalt for 100 to 200g of water	15
10216	TREHALOSE 20 KG	1 X 20	To taste	15
10217	TREHALOSE 1 KG	12 X 1	To taste	15
10188	LIGHT MUSCOVADO SUGAR 25 KG	1 X 25	To taste	15
10219	LIGHT MUSCOVADO SUGAR 1 KG	12 X 1	To taste	15

FAMILY / CODE	DESCRIPTION	PACKAGING	QUANTITY	PAGE
10210	DARK MUSCOVADO SUGAR 25 KG	1 X 25	To taste	15
10218	DARK MUSCOVADO SUGAR 1 KG	12 X 1	To taste	15
812C	MAPLE SUGAR N°2 - 9 KG	1 X 9	To taste	15
10114	MAPLE SUGAR N°2 - 1 KG	12 X 1	To taste	15
812M	MAPLE CHIPS N°2 - 9 KG	1 X 9	To taste	15
10115	MAPLE CHIPS N°2 - 1 KG	12 X 1	To taste	15

PROTEINS

137H	PASTEURISED EGG WHITES 25KG	1 X 25	2 to 5% of the quantity of liquid egg whites	17
250B	GALLIA EGG WHITES 10 KG BOX	12 X 1	2 to 5% of the quantity of liquid egg whites	17
251B	GALLIA EGG WHITES 1 KG	9 X 1	2 to 5% of the quantity of liquid egg whites	17
10045	GALLIA EGG WHITES 100G	40 x 100 g	2 to 5% of the quantity of liquid egg whites	17
10232	GALLIA FREE-RANGE EGG WHITES 10 KG	1 X 10	2 to 5% of the quantity of liquid egg whites	17
10231	GALLIA FREE-RANGE EGG WHITES 1 KG	9 X 1	2 to 5% of the quantity of liquid egg whites	17
10265	PEA PROTEIN 10 KG	10 X 4	0.5 to 2% of total weight	17
10266	PEA PROTEIN 1 KG	9 X 1	0.5 to 2% of total weight	17
10267	PEA PROTEIN 150G	40 x 150 g	0.5 to 2% of total weight	17
10273	POTATO PROTEIN 12.5 KG	1 X 12.5	0.5 to 2% of total weight	17
10274	POTATO PROTEIN 1 KG	9 X 1	0.5 to 2% of total weight	17
10275	POTATO PROTEIN 100G	40 x 100 g	0.5 to 2% of total weight	17

FIBRES

10165	INULIN 20 KG	1 X 20	2 to 5% of total weight	19
10167	INULIN 1 KG	12 X 1	2 to 5% of total weight	19
10288	PSYLLIUM FIBRE 25KG	1 X 25	0.2 to 2% of total weight	19
10289	PSYLLIUM FIBRE 1KG	12 X 1	0.2 to 2% of total weight	19
10296	PSYLLIUM FIBRE 150g	40 x 150 g	0.2 to 2% of total weight	19
10284	CITRUS FIBRE 15KG	1 X 15	0.2 to 2% of total weight	19
10285	CITRUS FIBRE 1KG	12 X 1	0.2 to 2% of total weight	19
10294	CITRUS FIBRE 150G	40 x 150 g	0.2 to 2% of total weight	19
10286	FLAX FIBRE 15 KG	1 X 15	1 to 30g/Kg of weight	19
10287	FLAX FIBRE 1 KG	12 X 1	1 to 30g/Kg of weight	19

FAMILY / CODE	DESCRIPTION	PACKAGING	QUANTITY	PAGE
10295	FLAX FIBRE 150g	40 x 150 g	1 to 30g/Kg of weight	19
KITCHEN STAPLES				
1452F	NOUGASEC 25 KG	1 X 25	70 to 100g/kg of sugar used	21
1450B	NOUGASEC 1 KG	12 X 1	70 to 100g/kg of sugar used	21
10129	NOUGASEC 150g	40 x 150 g	70 to 100g/kg of sugar used	21
101P	ASCORBIC ACID 25KG	1 X 25	0.2 to 0.5 g/kg of weight	21
100A	ASCORBIC ACID 1 KG	12 X 1	0.2 to 0.5 g/kg of weight	21
10184	ASCORBIC ACID - 150g BOX	40 x 150 g	0.2 to 0.5 g/kg of weight	21
107F	CITRIC ACID POWDER 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
106A	CITRIC ACID POWDER 1 KG	12 X 1	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
10107	CITRIC ACID - 150g BOX	40 x 150 g	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
111F	TARTARIC ACID 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
110A	TARTARIC ACID 1 KG	12 X 1	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
10105	TARTARIC ACID - 150g BOX	40 x 150 g	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
420G	CREAM OF TARTAR 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
421A	CREAM OF TARTAR 1 KG	12 X 1	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
10140	CREAM OF TARTAR 150g BOX	40 x 150 g	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
347F	SODIUM CITRATE 25 KG	1 X 25	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
10018	SODIUM CITRATE 1 KG	12 X 1	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21

FAMILY / CODE	DESCRIPTION	PACKAGING	QUANTITY	PAGE
10049	SODIUM CITRATE 150g	40 x 150 g	Make a 50% acid solution and add to your preparation until you obtain the desired pH	21
212F	BAKING POWDER 25 KG BAG	1 X 25	15 to 25 g/kg of flour	21
210B	BAKING POWDER 1 KG	12 X 1	15 to 25 g/kg of flour	21
10298	BAKING POWDER 150g	40 x 150 g	15 to 25 g/kg of flour	21
10234	BAKING POWDER PF 25 KG	1 X 25	15 to 25 g/kg of flour	21
10239	BAKING POWDER PF 1 KG	12 X 1	15 to 25 g/kg of flour	21
10252	ORGANIC PREMIUM BAKING POWDER 25 KG	1 X 25	15 to 25 g/kg of flour	21
10262	ORGANIC PREMIUM BAKING POWDER 1 KG	12 X 1	15 to 25 g/kg of flour	21
10168	GLUTEN-FREE BAKING POWDER 25KG	1 X 25	15 to 25 g/kg of flour	21
10169	GLUTEN-FREE BAKING POWDER 1KG	12 X 1	15 to 25 g/kg of flour	21

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