

ICONIC | FOR 100 YEARS

The Essentials Chocolatiers Confectioners

A 100% French heritage and know-how

PARIS LOUIS FRANÇOIS 1908



A 100% French heritage and know-how

A pioneer in the field of **texturizers**, **emulsifiers**, **preservation** and **food ingredients**, Maison Louis Francois manufactures and markets worldwide a wide range of high-quality products intended for gastronomy, pastry, bakery, chocolate-making, confectionery and ice cream sectors.

With a production site and a laboratory located in Ile-de-France, Louis Francois has been perpetuating passion for more than a century and sharing its innovations, creations, expertise and 100% French know-how.
A century of experience serving excellence.

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ECOCERT







EDITORIAL

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Stepping into a chocolate shop instantly brings out the child in all of us: the delicious smell of chocolate, the colours, the creamy textures... Chocolate is more than a treat: it is a moment of sharing with family or with oneself, a moment of happiness, a small everyday pleasure.

But making good chocolate is not that simple. Whether you are an artisan, a pastry chef or a passionate amateur, you need to master every aspect of this art: texture, taste, stability over time... This is where Louis Francois ingredients can truly make a difference.

The century-old Louis Francois brand offers a complete range of technical ingredients that are simple to use and effective:

- Invert sugar: to give ganaches the right texture.
- Glucose syrup: for preservation and texture.
- Sorbitol: to prevent ganaches from drying out.
- Soy/sunflower lecithin: stabilises emulsions.

These ingredients make it possible to obtain more consistent and stable chocolates, while preserving an authentic taste.

Today, expectations are changing: customers want clean-label products that are healthier, more natural and sometimes allergen-free. Cocoa is also affected by climate change and price variations.

Thanks to its solutions and its outstanding technical service, Louis Francois helps professionals meet these new challenges without compromising taste or quality. Whether you want to improve a traditional recipe or create an original chocolate, their ingredients are there to help you bring your ideas to life.

Whether you are an artisan chocolatier, pastry chef or demanding amateur, Louis Francois products are there to support you in all your creations. With them, you have the right tools to let your imagination and indulgence run free.

DEFINITIONS AND CONTENTS

PECTINS TEXTURES	08
FOR GELLING TEXTURES	09
FOR THICKENING TEXTURES	10
FOR EMULSIFYING TEXTURES	12
TECHNICAL SUGARS SWEETENERS	14
RAW SUGARS SWEETENERS	16
SPECIAL SUGARS SWEETENERS	17
SWEETENERS AND SUBSTITUTES SWEETENERS	17
MILK BASICS	19
ACIDS, BASES AND SALTS BASICS	20
SPECIALTIES	22
THE SENSORY PALETTE	23
INDEX	26
PARTNERS	34

LEGEND

- Plant-based
- Thermoreversible
- Heat-resistant
- Can be used hot
- Can be used cold
- Freeze-resistant
- Not freeze-resistant

SWEETENING POWER

A metric representing the human-perceived sweetness of a product. The reference value is 1 for sucrose, the molecule in white sugar (or 100 depending on the scale used).

THIXOTROPIC

The texturizer loses its structure under mechanical action (mixing, blending, beating, etc.) and then regains its structure at rest.

DRY EXTRACT

All ingredients except water (sugar, fibres, fats, proteins, etc.).

THERMOREVERSIBLE

Aka “heat-reversible”. Said of a texturizer that loses its structure under the effect of heat and regains its structure (and therefore its texture) on cooling.

BRIX DEGREE

Value describing the quantity of sugars in a preparation. It can be measured using a refractometer.

PH

Measure of the acidity level of a product. Some gelling agents are sensitive to it, so it is important to control it. Acidity influences the flavour of a preparation but also its preservation. pH values are most often between 0 and 14: between 0 and 7 the medium is acidic; at 7 the medium is neutral; between 7 and 14 the medium is basic. It can be measured using a pH meter .



DARK CHOCOLATE

Contains at least 43% cocoa dry matter, including at least 26% cocoa butter. With their powerful aromas and varied notes (fruity, woody, spicy depending on cocoa origin), dark chocolates are often used for ganaches, bars, truffles and entremets.

MILK CHOCOLATE

Obtained from cocoa, sugars and milk, it contains at least 25% superior cocoa dry matter and 14% milk (milk products, dehydrated milk, cream, etc.). Soft and creamy, with milky or caramelised notes, it is useful for pralines, bonbons, bars and fillings.

WHITE CHOCOLATE

Made only from cocoa butter (at least 20%), milk (at least 14% milk products, dehydrated milk, cream, etc.) and sugar. It is very mild, sweet and melting, with a vanilla flavour. It is usually found in fruit ganaches, decorations or coloured moulded pieces.

COUVERTURE CHOCOLATE

Chocolate rich in cocoa butter (minimum 31%), used mainly by artisans for coating, moulding, ganaches, etc.

SINGLE-ORIGIN / GRAND CRU CHOCOLATE

From a single region or plantation, often a single variety (e.g. Criollo, Trinitario, etc.). It is often found in high-end tasting bars and signature creations.

GANACHE

An emulsion obtained by pouring a hot liquid, most often cream, over chocolate; it may be enriched with butter, alcohol, fruit purees or flavourings. Useful for moulded or dipped chocolates, cakes and entremets, macaron fillings and chocolate truffles.

PRALINE PASTE

A paste obtained by mixing caramelised nuts (often hazelnuts and/or almonds) finely ground until a smooth or grainy texture is obtained. It is used in chocolate bonbons, filled bars, spreads, etc. Basic ingredients: hazelnuts, almonds (or other nuts), sugar (often cooked as caramel), sometimes a touch of vanilla or salt.



CONFECTIONERY

The «Confectionery» category includes all **preparations in which sugars are the dominant element** (e.g. cooked sugar sweets, jellied sweets, caramel, candied fruit and vegetables, fruit jellies, marzipan, nougat, pastilles, etc.). It also includes similar reduced-sugar products (e.g. chewing gum, sugar-free sweets and pastilles or breath micro-confectionery). Jellies, marmalades and cocoa and chocolate products defined by Decree No. 76-692 are not included.

NOUGATS

They consist of an aerated base paste and at least 15% of a filling made up of whole fruits or pieces of «fruit».

PATE DE FRUIT (FRUIT JELLY)

A confectionery product whose essential characteristics justifying the name «pate de fruit», or fruit jelly are the predominant presence of fruit and a solid, supple and non-elastic texture, which may be flavoured and/or coloured.

CARAMEL

A confectionery product prepared exclusively by cooking sugars and/or honey, milk and/or milk proteins and edible fats, where applicable. The finished product must contain at least 1.5% milk proteins.

JAMS

Jams were long considered part of confectionery. This is no longer the case today, but because of their closeness to confectionery and spreads, we have chosen to include products relevant to their production in this booklet. Confits, jams and other similar products can also make interesting fillings in chocolates, for example.



JAM

Jam is a mixture brought to a **gelled consistency** made of sugars, **pulp** and/or **puree** of one or more **fruit** species and **water**. Citrus jam may be obtained from the whole fruit, cut into strips or slices. The quantity of pulp and/or puree used for 100 g of finished product must not generally be less than 45 g (it may vary from 35 g to 8 g for certain fruits such as redcurrants, sea buckthorn berries, passion fruit, etc.).

EXTRA JELLY

A jelly for which the quantity of fruit juice and/or aqueous extract used to manufacture 100 g of finished product is not less than that set for the manufacture of «extra jam».

Several types of fruit cannot be mixed with others for making «extra jam» and "extra jelly" (see details in the regulations).

TOTAL SUGAR CONTENT

The soluble dry matter content of jams, extra jams, jellies, extra jellies, marmalades and jelly-marmalades, determined by refractometry, must be equal to or greater than 55%. It is set at a minimum of 75% for nut creams other than chestnut cream. These soluble dry matter levels do not apply to products for which sugars have been partially or totally replaced by sweeteners.

JELLY

A gelled mixture of sugars and the juice and/or aqueous extract of one or more fruit species.

EXTRA JAM

A jam for which, for 100 g of finished product, the quantity of pulp used is generally not less than 50 g (it may vary from 45 g to 10g for certain fruits).

CITRUS MARMALADE

A mixture, brought to an appropriate gelled consistency, of water, sugars and one or more of the following products obtained from citrus fruits: pulp, puree, juice, aqueous extract and peel. For 100 g of finished product, at least 20 g of citrus fruit must be used, of which at least 7.5 g must come from the endocarp (the inner epidermis of the fruit).

These definitions are not exhaustive. For more details, we suggest consulting the regulations in force and the documents made available, such as DGCCRF practical sheets, the Code of Practice for confectionery or the Encyclopedia written by the French Chocolate and Confectionery Academy.



Textures

TEXTURES
PECTINS

Pectin is a **gelling agent** naturally present within **plant cells**. It is most often extracted from apple or citrus peels and pulp, which are co-products of fruit juice production. There is a wide variety of pectins: here you will find the most relevant ones for making **jams**, **inserts** for chocolates or **jellied confectionery**.

YELLOW PECTIN



PROPERTIES
Ideal for traditional confectionery; acts in acidic and sweet environments (dry extract >75%); heat-resistant; slow setting.

APPLICATIONS
Fruit jellies, jellied confectionery.

DOSAGE
1 to 2% of the total mass, i.e. 10 to 20 g/kg.

EXTRA SLOW SET PECTIN



PROPERTIES
Gels starting from 55% dry extract, ideally 60%, and 65/69% for fruit jellies (therefore less sweet).

APPLICATIONS
Reduced-sugar jams and fruit jellies, jellied confectionery.

DOSAGE
0.25 to 2%, i.e. 2.5 to 20 g/kg of mass.

RAPID SET PECTIN



PROPERTIES
Gels quickly from 65% dry extract, making it possible to obtain jams with evenly distributed pieces.

APPLICATIONS
Jams with pieces.

DOSAGE
0.5 to 5%, i.e. 5 to 50 g/kg.

LM PECTIN



PROPERTIES

Gels from 40% dry extract in the presence of a significant amount of calcium.

APPLICATIONS

Low-sugar fruit preparations, fillings.

DOSAGE

0.6 to 1.2%, i.e. 6 to 12 g/kg of mass.

PECTIN 325NH95



PROPERTIES

Gels in the presence of calcium and/or acidity, with a minimum dry extract of 30%. Useful for low-sugar preparations. Thermoreversible, stable during mixing.

APPLICATIONS

Jams, jellies, confits, cremeux, fillings, jellied confectionery.

DOSAGE

0.5 to 5%, i.e. 5 to 50 g/kg of mass.

TEXTURES

FOR GELLING

A gelling agent is a **texturising agent** that stabilises the water in a preparation by forming a **gel**. It may be of **animal** origin (e.g. gelatin) or **plant** origin (carrageenans or agar extracted from algae, pectins extracted from fruits). Gelled inserts, confits, fruit pastes, marshmallows... Gelling agents give these preparations their characteristic texture. Proper use is essential to guarantee optimal texture, stability and product shelf life.

AGAR AGAR



PROPERTIES

Gives a firm, brittle gel, thermoreversible (90-95°C), does not regain structure after mixing. Does not withstand freezing.

APPLICATIONS

Confectionery.

DOSAGE

0.5 to 40 g/kg of mass.

GELATIN POWDER, 200 BLOOM

(BOVINE, PORK, FISH)



PROPERTIES

Gives a supple, elastic gel that melts in the mouth (at 37°C). It does not regain structure after mixing. Can be whipped (aerated confectionery). Prepare a gelatin mass in advance to optimise its stability.

APPLICATIONS

Jellies, jellied sweets, marshmallows.

DOSAGE

1 to 2% of the total mass, i.e. 10 to 20 g/kg.

IOTA CARRAGEENAN



PROPERTIES

Supple gel, freeze-resistant, reacts with calcium and proteins, thermoreversible (60°C), regains structure after mixing.

APPLICATIONS

Ganaches, jellies, cremeux, gelatin-free jellied confectionery.

DOSAGE

1 to 30 g/kg, i.e. 0.1 to 3%.

ALGINATE GF150



PROPERTIES

Cold-setting gelling agent structured with calcium. Strong synergy with carrageenans. Can help stabilise milk- or cream-based products (ganaches, caramels, etc.). Contains lactose.

APPLICATIONS

Fillings, ganaches, caramels.

DOSAGE

Dosage: 5 to 10 g/kg.

CHANTIFIX



PROPERTIES

Cold-setting gelling agent structured with calcium. Can help stabilise milk- or cream-based products (ganaches, caramels, etc.).

APPLICATIONS

Ganaches, fillings, whipped creams.

DOSAGE

5 to 15 g/kg.

TEXTURES
FOR THICKENING

Thickeners add **viscosity** by absorbing water and give preparations a stable, homogeneous texture. They help them withstand thermal and mechanical stresses, improve presentation and hold. Thickeners may be of **plant** or **chemical** origin and are resistant to most manufacturing constraints (acidity, alcohol, etc.).
In chocolate-making and confectionery, combining a thickener with a gelling agent can make it possible to obtain a more supple, elastic gel texture that is more resistant to external constraints (freezing, etc.). Using a thickener rather than a gelling agent can also be an interesting solution to obtain a more viscous preparation without gelling it, for a coulis or a confit for example.

XANTHAN GUM



PROPERTIES

Suspensoid thickener, transparent, stabilises preparations (fillings, ganaches, etc.).

APPLICATIONS

Fillings, ganaches, coulis, confectionery.

DOSAGE

0.2 to 0.5%, i.e. 2 to 5 g/kg of mass.

SOUFLIX



PROPERTIES

Cold-soluble starch, resistant to baking, shear, freezing and acidity.

APPLICATIONS

Fillings, coulis, creams, confectionery.

DOSAGE

1 to 3%, i.e. 10 to 30 g/kg.

FIPURE LIN



PROPERTIES

Thickener, stabiliser, transparent, additive-free alternative to common thickeners.

APPLICATIONS

Fillings, confectionery, coulis, same applications as xanthan.

DOSAGE

0.5 to 1% of the total mass, i.e. 5 to 10 g/kg.

FIPURE AGRUME



PROPERTIES

Thickener, emulsifier, adds body to ganaches.

APPLICATIONS

Fillings, ganaches.

DOSAGE

0.5 to 2% of the total mass, i.e. 5 to 20 g/kg.

ARABIC GUM



PROPERTIES

Adds shine and is used to make a dragée-type coating. Avoids the drying step and preserves the melt-in-the-mouth texture of soft nougats.

APPLICATIONS

Dragées, glazing petits fours, protecting nuts included in chocolate bars.

DOSAGE

Brush: 70 g/L.
Machine: 30 to 50 g/L.
For panning: 30 to 50% in aqueous solution.
To make gum syrup: 20 g/L of sugar syrup.

SHELLAC



PROPERTIES

Adds shine to chocolate-coated dried fruits and chocolates (fatty panned products). Soluble in alcohol.

APPLICATIONS

Chocolate-coated dried fruits, chocolates.

DOSAGE

Max. 30% in solution.

CARNAUBA WAX



PROPERTIES

Plant-based alternative to shellac; adds shine to chocolate-coated dried fruits and chocolates (fatty panned products). Soluble in alcohol.

APPLICATIONS

Chocolate-coated dried fruits, chocolates.

DOSAGE

1 g/50 mL alcohol above 80 proof, depending on the machine.

TEXTURES

FOR EMULSIFYING

Emulsifiers help the mixing of fat and water, thereby making it easier to obtain a homogeneous mixture. In chocolate-making, they notably make it possible to facilitate and accelerate chocolate conching. They also give chocolate greater fluidity. In confectionery and in many products such as spreads, emulsifiers can also promote aeration and the stability of preparations, making it possible to obtain smooth, homogeneous textures.

SOY/SUNFLOWER LECITHIN: LIQUID



PROPERTIES

Accelerates chocolate conching and fluidifies it. Limits phase separation in chocolate and fat-based preparations (spreads, etc.). Antioxidant, slows rancidity. Incorporate into fats.

APPLICATIONS

Chocolate, fillings.

DOSAGE

0.3 to 0.5%, i.e. 3 to 5 g/kg.

SOY/SUNFLOWER LECITHIN: POWDER



PROPERTIES

Improves and preserves the crispness of wafers and biscuits, facilitates demoulding. Antioxidant, preserves taste and colour. Sunflower: same properties as soy, without the allergen. Incorporate into flour.

APPLICATIONS

Biscuits, wafers, pralines.

DOSAGE

0.1 to 0.3%, i.e. 1 to 3 g/kg.

GLYCEROL MONOSTEARATE



PROPERTIES

Emulsifier extracted from sunflower, limits phase separation and improves aeration.

APPLICATIONS

Caramels, aerated confectionery, etc.

DOSAGE

0.1 to 1%, i.e. 1 to 10 g/kg.



Sweeteners

SWEETENERS
TECHNICAL SUGARS

Technical sugars include starch derivatives and other sugars with specific technical benefits (lower or higher sweetening power than sucrose, soft texture contribution, reduced hygroscopicity, anti-crystallising power, etc.).

DEHYDRATED GLUCOSE SYRUP DE25



PROPERTIES
Adds more body, makes it possible to adjust the viscosity of ganaches and other fillings. Less sweet than DE40. Sweetening power: approximately 25.

APPLICATIONS
All applications.

DOSAGE
3 to 5%.

GLUCOSE SYRUP DE40 – FOR PASTRY



PROPERTIES
Syrup with an anti-crystallising role, adds more melt-in-the-mouth texture. Sweetening power: approximately 50. Sulphite-free.

APPLICATIONS
All applications.

DOSAGE
3 to 5%.

SULPHITED GLUCOSE SYRUP DE40 – FOR CONFECTIONERY



PROPERTIES
Syrup with an anti-crystallising role, adds more melt-in-the-mouth texture, does not yellow when heated to high temperatures. Sweetening power: approximately 50. Contains sulphites.

APPLICATIONS
All applications.

DOSAGE
3 to 5%.

GLUCOSE SYRUP DE60



PROPERTIES
Anti-crystallising, can replace invert sugar with a lower sweetening power (around 60-70). Gives flexibility and a melting texture to ganaches.

APPLICATIONS
Ganaches.

DOSAGE
3 to 5%.

DEXTROSE



PROPERTIES

Pure glucose, highly anti-crystallising. Gives a sensation of freshness and enhances flavours. Sweetening power: 70.

APPLICATIONS

Confectionery or chocolates, particularly mentholated products.

DOSAGE

3 to 5%.

INVERT SUGAR



PROPERTIES

Anti-crystallising, adds melt-in-the-mouth texture and a strong sweetness. Sweetening power: 130.

APPLICATIONS

Ganaches, confectionery.

DOSAGE

3 to 5%.

MALTED BARLEY SYRUP



PROPERTIES

Similar action to glucose syrup (anti-crystallising, softness, smoothness, etc.); also brings cereal and malt notes. Gluten allergen. Sweetening power: approximately 40.

APPLICATIONS

Preparations to which cereal or malted notes are to be added.

DOSAGE

3 to 5%.

MALT EXTRACT



PROPERTIES

Same action as malted barley syrup but in powder form. Sweetening power: approximately 40. Gluten allergen.

APPLICATIONS

Preparations to which cereal or malted notes are to be added.

DOSAGE

2.5 to 4%.

TREHALOSE



PROPERTIES

Sugar extracted from tapioca and originating from Japan. It has a low sweetening power of 38, is anti-crystallising, less hygroscopic than sugar, and does not colour during cooking.

APPLICATIONS

Usual sucrose applications.

DOSAGE

As required.

SWEETENERS
RAW SUGARS

These lightly refined sugars bring **colour** and more intense **flavours** than white sugar, as well as **minerals, trace elements and fibres**.

LIGHT & DARK MUSCOVADO SUGAR



PROPERTIES
Brown cane sugar from Mauritius. Brings molasses notes and a brown colour. Muscovado Dark is darker and more powerful than Light. Sweetening power: Light 93-97; Dark 85-92.

APPLICATIONS
All applications.

DOSAGE
As required.

COCONUT FLOWER SUGAR



PROPERTIES
Organic coconut blossom sugar; brings caramelised notes and a brown colour. Richer in minerals, vitamins and fibres than white sugar. Sweetening power: approximately 80-95.

APPLICATIONS
All applications.

DOSAGE
As required.

AMBER MAPLE SYRUP



PROPERTIES
Brings colour and a specific maple flavour. Sweetening power: 60-70.

APPLICATIONS
All applications.

DOSAGE
As required.

SPECIAL SUGARS

To add an aromatic or original touch to your preparations.

POPPING SUGAR



PROPERTIES
Inclusion that gives a popping sensation.

APPLICATIONS
Inclusion or topping for biscuits, ice creams and chocolates.

DOSAGE
As required.

VANILLIN SUGAR



PROPERTIES
Gives preparations a vanilla flavour while sweetening.

APPLICATIONS
All applications.

DOSAGE
See regulations.

SWEETENERS AND SUBSTITUTES

Reducing or **replacing sugar**, whether for **taste** or **health** reasons, is a real challenge. Doing so without compromising indulgence or preservation is even more difficult.
Several products such as **fibres** and **polyols** are solutions to this issue because they have interesting technical properties: water stabilisation, anti-crystallising power, adding texture... These solutions already proved to be effective in confectionery and ganaches.

SÜVY



PROPERTIES
Low-glycemic and low-calorie alternative to sugar (GI below 2). Replaces sugar 1 for 1.

APPLICATIONS
Usual sucrose applications.

DOSAGE
1-for-1 replacement.

MALTITOL POWDER



PROPERTIES
Low-calorie alternative to sugar, sweetening power : 85, withstands heat well.

APPLICATIONS
Usual sucrose applications.

DOSAGE
1-for-1 replacement of sucrose.

GLYCERINE



PROPERTIES

Anti-crystallising, plasticising; stabilises water activity more effectively than sorbitol in ganaches; fresh taste; sweetening power 60.

APPLICATIONS

Ganaches, soft cake batters.

DOSAGE

20 to 30 g/kg, i.e. 2 to 3% of the total mass.

SORBITOL POWDER



PROPERTIES

Anti-crystallising, helps lower the sweet flavour (sweetening power 50-60), withstands heat well, stabilises water activity.

APPLICATIONS

Ganaches, fillings, spreads, coulis.

DOSAGE

20 g/kg minimum, 2 to 3% of the total mass.

GALLIASORB



PROPERTIES

Liquid form of sorbitol, anti-crystallising, makes it possible to reduce sweet taste (sweetening power 50-60), withstands heat well, stabilises water activity.

APPLICATIONS

Ganaches, fillings, marzipan, pralines, gums, marshmallows, fruit pastes.

DOSAGE

30 g/kg minimum, i.e. at least 3%.

ISOMALT



PROPERTIES

Sweetening power of 40 to 60, gives body and volume. It absorbs little moisture, does not colour below 185°C, and is stable in acidic, basic environments and with enzymes. Makes cooked sugar work easier.

APPLICATIONS

Decorative sugar pieces.

DOSAGE

1 kg isomalt for 100 to 200 g water.

INULINE



PROPERTIES

Chicory fibre; adds structure and makes it possible to reduce sugar and fats. Sweetening power 30.

APPLICATIONS

Fillings, ganaches, confectionery.

DOSAGE

2 to10% of the total mass, i.e. 20 to 100 g/kg.



Basics

BASICS
MILK

A basic ingredient in milk chocolate and spreads, milk is available in powder form, from its purest form to its most technical derivatives. **Powdered** dairy products bring a **milky taste** and **texture** to products while guaranteeing optimal shelf life and consistency.

SKIMMED MILK POWDER 0% FAT



PROPERTIES
Adds dry extract and a milky taste.

APPLICATIONS
Ganaches, spreads, chocolate.

DOSAGE
As required.

WHOLE MILK 26% FAT



PROPERTIES
Adds dry extract and a milky taste.

APPLICATIONS
Ganaches, spreads, chocolate.

DOSAGE
As required.

BASICS
ACIDS, BASES AND SALTS

A very ripe fruit? Or not ripe enough?
Pectin and other gelling agents are sensitive to the acidity and calcium content of your ingredients. Adjusting these parameters according to fruit or nut supplies is sometimes necessary to obtain a perfect texture in every production run. To make your life easier, Louis Francois also provides these everyday basics.

CITRIC ACID



PROPERTIES
pH regulator, improves preservation, gives an acidic flavour.

APPLICATIONS
All applications.

DOSAGE
Prepare a 50% acid solution and add to your preparation until the desired pH is reached.

MALIC ACID



PROPERTIES
pH regulator and gives a tangy flavour.

APPLICATIONS
All applications.

DOSAGE
Prepare a 50% acid solution and add to your preparation until the desired pH is reached.

TARTARIC ACID



PROPERTIES
pH regulator, stabilises appearance, colours and flavours, gives an acidic flavour.

APPLICATIONS
All applications.

DOSAGE
Prepare a 50% acid solution and add to your preparation until the desired pH is reached.

CREAM OF TARTAR



PROPERTIES
Accelerates sugar inversion during cooking, adds a tangy taste.

APPLICATIONS
All applications.

DOSAGE
Prepare a 50% acid solution and add to your preparation until the desired pH is reached.

SODIUM CITRATE



PROPERTIES

Acidity regulator, raises pH.

APPLICATIONS

All applications.

DOSAGE

Prepare a 50% solution of base and water and add the solution until the desired pH is reached.



Specialeties

Our specialties address the day-to-day challenges of artisans: moisture uptake in confectionery, technology enabling liquid inserts to be made easily in chocolates, and more. These are solutions tested and adopted by chefs.
Our research and development department continues to design ever more innovative solutions to enable professionals to bring their most creative ideas to life.

FRALASE



PROPERTIES
Enzyme that transforms sucrose into invert sugar.

APPLICATIONS
Liquid inserts in chocolates (chocolate filled with mint, liqueur...), marzipan, fondants, etc.

DOSAGE
0.15 to 0.45%, i.e. 1.5 to 4.5 g/kg.

NOUGASEC



PROPERTIES
Helps limit moisture uptake in cooked sugars.

APPLICATIONS
Hard nougats, nougatines, cooked sugars.

DOSAGE
5 to 10%, i.e. 50 to 100 g/kg.

GALLIA EGG WHITES STANDARD OR FREE-RANGE



PROPERTIES
Pasteurised and stabilised powdered egg whites; standardises and improves the hold and aeration of liquid egg whites. Stabilises product texture and improves elasticity and softness. Also available in a Free-Range version (based on free-range egg whites).

APPLICATIONS
Aerated confectionery, meringue, nougat, etc.

DOSAGE
2 to 5% of the quantity of liquid egg whites.

OVOFREE MOUSSE



PROPERTIES
Plant-based alternative to egg white, based on plant proteins and fibres. Makes it possible to produce aerated confectionery without gelatin.
Additive-free.

APPLICATIONS
Aerated confectionery, meringues.

DOSAGE
10 to 30 g/kg (depending on application).



The **Sensory Palette**

The Louis Francois artistic palette. Carefully selected **ingredients** for their **colour**, **flavour**, **aroma** or **texture**, enabling you to enhance your desserts.

RASPBERRY CHUNKS



PROPERTIES

Dehydrated raspberry pieces, visual inclusion, bring colour and taste. Origin: France.

APPLICATIONS

Chocolate, confectionery, ganaches, confectionery, marshmallows, etc.

DOSAGE

1 to 4%; chocolate: 4%.

STRAWBERRY CHUNKS



PROPERTIES

Dehydrated strawberry pieces, bring colour and taste.

APPLICATIONS

Ganaches, confectionery, marshmallows.

DOSAGE

1 to 4%; chocolate: 4%.

CHOPPED BASIL



PROPERTIES

Dehydrated chopped basil, visual inclusion, brings colour and taste. Origin: France.

APPLICATIONS

Ganaches, confectionery, marshmallows.

DOSAGE

0.3 to 1%; chocolate: 1%.

CHOPPED MINT



PROPERTIES

Dehydrated chopped spearmint, visual inclusion, brings colour and taste. Origin: France.

APPLICATIONS

Ganaches, confectionery, marshmallows.

DOSAGE

0.5 to 1%; chocolate: 1%.

GRATED COCONUT



PROPERTIES

Brings the appearance, texture and taste of coconut; fine or medium granulometry.

APPLICATIONS

Coconut confectionery and chocolates.

DOSAGE

As required.

COCONUT PASTE



PROPERTIES

Adds fat and coconut taste.

APPLICATIONS

Coconut confectionery or chocolates.

DOSAGE

As required; 10 to 20% of the recipe depending on taste.

COCONUT MILK POWDER



PROPERTIES

Adds dry extract and coconut taste.

APPLICATIONS

Coconut confectionery and chocolates.

DOSAGE

As required.



FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
PECTINS				
1616K	YELLOW PECTIN 25 KG	1 X 25	1 to 2% of the total mass; 10 to 20 g/kg of mass	8
1615A	YELLOW PECTIN 1 KG	12 X 1	1 to 2% of the total mass; 10 to 20 g/kg of mass	8
10104	YELLOW PECTIN 150G	40 x 150 g	1 to 2% of the total mass; 10 to 20 g/kg of mass	8
10149	EXTRA SLOW SET PECTIN 25KG	1 X 25	2,5 to 20g/kg of mass	8
10150	EXTRA SLOW SET PECTIN 1KG	12 X 1	2,5 to 20g/kg of mass	8
10180	EXTRA SLOW SET PECTIN 150G	40 x 150g	2,5 to 20g/kg of mass	8
1625K	PECTINE RAPID SET 25 KG	1 X 25	0,5 to 5% of total mass	8
1624A	RAPID SET PECTIN 1 KG	12 X 1	0,5 to 5% of total mass	8
10300	RAPID SET PECTIN 150 G	40 x 150g	0,5 to 5% of total mass	8
1631K	PECTIN 325NH95 25 KG	1 X 25	0,5 to 5% of total mass	9
1630A	PECTIN 325NH95 1 KG	12 X 1	0,3 to 5% of total mass	9
10099	PECTIN 325NH95 150 G	40 x 150g	0,3 to 5% of total mass	9
10307	LM PECTIN 20 KG	1 X 20	0,6 to 1,2% of total mass	9
10093	LM PECTIN 1 KG	12 X 1	0,6 to 1,2% of total mass	9
FOR GELLING				
131A	AGAR AGAR POWDER 20Kg	1 X 20	0,5 to 40g/kg of mass	9
130A	AGAR AGAR POWDER 1 KG	12 X 1	0,5 to 40g/kg of mass	9
10038	AGAR AGAR POWDER 150g	40 x 150g	0,5 to 40g/kg of mass	9
735H	PORCINE GELATIN 200 BLOOM 25 KG	1 X 25	1 to 2% of total mass	9
732A	PORCINE GELATIN 200 BLOOM 1 KG	12 X 1	1 to 2% of total mass	9

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
10132	BOVINE GELATIN 200 BLOOM 150 G	40 x 150g	1 to 2% of total mass	9
10163	BOVINE GELATIN 200 BLOOM 25 KG	1 X 25	1 to 2% of total mass	9
10178	BOVINE GELATIN 200 BLOOM 1 KG	6 X 1	1 to 2% of total mass	9
10215	BOVINE GELATIN 200 BLOOM 150 G	40 x 150g	1 to 2% of total mass	9
732P	FISH GELATIN 200 BLOOM 25 KG	1 x 25	1 to 2% of total mass	9
10023	FISH GELATIN 200 BLOOM 1 KG	12 x 1	1 to 2% of total mass	9
10025	FISH GELATIN 200 BLOOM BOÎTE 150 G	40 x 150g	1 to 2% of total mass	9
10194	FISH GELATIN KOSHER 240 BLOOM 25 KG	1 X 25	1 to 2% of total mass	9
10197	GELATINE POISSON KOSHER 240 BLOOM 1 KG	12 x 1	1 to 2% of total mass	9
10198	GELATINE POISSON KOSHER 240 BLOOM 150 G	40 x 150g	1 to 2% of total mass	9
10046	IOTA CARRAGEENAN 25 KG	1 X 25	0,2 to 3% of total mass	10
10117	IOTA CARRAGEENAN 1 KG	6 X 1	0,2 to 3% of total mass	10
10042	IOTA CARRAGEENAN 150 G	40 x 150g	0,2 to 3% of total mass	10
FOR THICKENING				
1825F	XANTHAN GUM 25 KG	1 X 25	0,2 to 0,5% of total mass	11

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
1821A	XANTHAN GUM 1 KG	6 X 1	0,2 to 0,5% of total mass	11
10024	XANTHAN GUM 80MESH 150 G	40 x 150g	0,2 to 0,5% of total mass	11
12715	SOUFLIX 20 KG	1 X 20	1 to 3% of total mass	11
1422A	SOUFLIX 1 KG	9 X 1	1 to 3% of total mass	11
10227	SOUFLIX 100 G	40 x 100g	1 to 3% of total mass	11
10284	FIPURE AGRUMES 15 KG	1 X 15	0,2 to 2% of total mass	11
10285	FIPURE AGRUMES 1 KG	9 x 1	0,2 to 2% of total mass	11
10294	FIPURE AGRUMES 150 G	40 x 150g	0,2 to 2% of total mass	11
10286	FIPURE LIN 15 KG	1 X 15	0,1 to 3% of total mass	11
10287	FIPURE LIN 1 KG	12 X 1	0,1 to 3% of total mass	11
10295	FIPURE LIN 150 G	40 x 150g	0,1 to 3% of total mass	11
786F	ARABIC GUM 25 KG	1 X 25	Depending on the application	11
785A	ARABIC GUM 1 KG	6 X 1	Depending on the application	11
10131	ARABIC GUM 150G	40 x 150g	Depending on the application	11
1811I	SHELLAC 1KG	12 X 1	Max 30% in solution	11
343J	CARNAUBA WAX 1KG	12 X 1	1g/50mL of alcohol over 80° depending on the machine	12
FOR EMULSIFYING				
1247K	SOY LECITHIN POWDER 20 KG	1 x 20	0,1 to 0,3% of the total mass in bakery and biscuit making; 0.7% in culinary applications	11
1245A	SOY LECITHIN POWDER 1 KG	9 X 1	0,1 to 0,3% of the total mass in bakery and biscuit making; 0.7% in culinary applications	11
10040	SOY LECITHIN POWDER 100 G	40 x 100g	0,1 to 0,3% of the total mass in bakery and biscuit making; 0.7% in culinary applications	11
1243G	SOY LECITHIN LIQUID 25 KG	1 X 25	0,3 to 0,5% of total mass	11

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
1241A	SOY LECITHIN LIQUID 1 KG	12 X 1	0,3 to 0,5% of total mass	12
10111	SUNFLOWER LECITHIN POWDER 20 KG	1 X 20	0,1 to 0,3% of the total mass in bakery and biscuit making; 0.7% in culinary applications	12
10112	SUNFLOWER LECITHIN POWDER 1 KG	9 X 1	0,1 to 0,3% of the total mass in bakery and biscuit making; 0.7% in culinary applications	12
10116	LECITHINE TOURNESOL POUDRE 100 G	40 x 100g	0,1 to 0,3% of the total mass in bakery and biscuit making; 0.7% in culinary applications	12
10063	SUNFLOWER LECITHIN LIQUID 25 KG	1 X 25	0,3 to 0,5% of total mass	12
10062	SUNFLOWER LECITHIN LIQUID 1 KG	6 X 1	0,3 to 0,5% of total masse	12
1352K	GLYCEROL MONOSTEARATE 25 KG	1 X 25	0,1 to 1% of total mass	13
1352A	GLYCEROL MONOSTEARATE 1 KG	9 X 1	0,1 to 1% of total mass	13
10055	GLYCEROL MONOSTEARATE 150 G	40 x 150g	0,1 to 1% of total mass	13
TECHNICAL SUGARS				
747D	PASTRY GLUCOSE DE40 85kg	1 x 85	3 to 6% of total mass	14
10059	PASTRY GLUCOSE DE40 10 KG	1 X 10	3 to 6% of total mass	14
10139	PASTRY GLUCOSE DE40 1 KG	12 X 1	3 to 6% of total mass	14
1364D	GLUCOSE DESHYDRATE DE 40 25 KG	1 X 25	3 to 5% of total mass	14
1365H	GLUCOSE DESHYDRATE DE 40 5 KG	5 X 5	3 to 5% of total mass	14
6120	GLUCOSE DESHYDRATE DE 40 1 KG	12 X 1	3 to 5% of total mass	14
641D	GLUCOSE SYRUP DE60 85 KG	1 X 85	3 to 5% of total mass	14

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
1623	GLUCOSE SYRUP DE60 10 KG	1 X 10	3 to 5% of total mass	14
10221	GLUCOSE SYRUP DE60 1 KG	12 x 1	3 to 5% of total mass	14
330D	DEXTROSE 25 KG	1 X 25	2 to 5% of total mass	15
455B	DEXTROSE 5 KG	5 X 5	2 to 5% of total mass	15
450A	DEXTROSE 1 KG	6 X 1	2 to 5% of total mass	15
1400L	GALLIA INVERT SUGAR 15 KG	1 X 15	Desired quantity	15
1401J	GALLIA INVERT SUGAR 1 KG	12 X 1	Desired quantity	15
10216	TREHALOSE 20 KG	1 X 20	Desired quantity	15
10217	TREHALOSE 1 KG	6 X 1	Desired quantity	15
10217	MALTED BARLEY SYRUP 15 KG	1 x 15	3 to 5% of total mass	15
10036	MALT EXTRACT 22,5 KG	1 x 22,5	2,5 to 4% of total mass	15
RAW SUGARS				
10188	LIGHT MUSCOVADO SUGAR 25 KG	1 X 25	Desired quantity	16
10219	LIGHT MUSCOVADO SUGAR 1 KG	12 X 1	Desired quantity	16
10210	DARK MUSCOVADO SUGAR 25 KG	1 X 25	Desired quantity	16
10218	DARK MUSCOVADO SUGAR 1 KG	12 X 1	Desired quantity	16
10211	COCONUT FLOWER SUGAR 5 KG	4 x 5	Desired quantity	16
10220	COCONUT FLOWER SUGAR1 KG	12 X 1	Desired quantity	16
10283	AMBER MAPLE SYRUP 1L	8 X 1	Desired quantity	16

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
SPECIAL SUGARS				
10097	POPPING SUGAR 1 KG	9 X 1	Desired quantity	17
6325	VANILLIN SUGAR 25 KG	1 X 25	See regulations	17
1985A	VANILLIN SUGAR 1 KG	9 x 1	See regulations	17
1952D	SORBITOL POWDER 25 KG	1 X 25	2 to 5% of total mass	17
10181	SORBITOL POWDER 5 KG	5 X 5	2 to 5% of total mass	17
1951A	SORBITOL POWDER 1 KG	6 X 1	2 to 5% of total mass	17
10127	SORBITOL POWDER 150 G	40 x 150g	2 to 5% of total mass	17
707F	GALLIASORB 25 KG	1 X 25	3 to 5% of total mass	17
705B	GALLIASORB 2,5 KG	12 X 2,5	3 to 5% of total mass	17
10006	MALTITOL POWDER 25 KG	1 X 25	1 to 1 sucrose replacement	18
10009	MALTITOL POWDER 5 KG	5 X 5	1 to 1 sucrose replacement	18
16500	ISOMALT 25 KG	1 X 25	1kg of isomalt for 100 to 200g of water	18
920	ISOMALT GALLIA 5 KG	5 X 5	1kg of isomalt for 100 to 200g of water	18
921	ISOMALT GALLIA 1 KG	6 X 1	1kg of isomalt for 100 to 200g of water	18
10165	INULIN 20 KG	1 X 20	2 to 5% of total mass	18
10167	INULIN 1 KG	12 X 1	2 to 5% of total mass	18
BASICS				
1221F	SKIMMED MILK POWDER 25KG	1 X 25	Depending on the application	19
1220A	SKIMMED MILK POWDER 1KG	6 X 1	Depending on the application	19
1226F	SKIMMED MILK POWDER 26% MG 25 KG	1 X 25	Depending on the application	19
10200	SKIMMED MILK POWDER 26% MG 1 KG	12 X 1	Depending on the application	19

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
107F	CITRIC ACID POWDER 25 KG	1 X 25	Make a 50% acid solution and add it to your preparation until you reach the desired pH	20
106A	CITRIC ACID POWDER 1 KG	12 X 1	Make a 50% acid solution and add it to your preparation until you reach the desired pH	20
10107	CITRIC ACID POWDER 150 G	40 X 150g	Make a 50% acid solution and add it to your preparation until you reach the desired pH	20
111F	TARTARIC ACID 25 KG	1 X 25	Make a 50% acid solution and add it to your preparation until you reach the desired pH	20
110A	TARTARIC ACID 1 KG	6 X 1	Make a 50% acid solution and add it to your preparation until you reach the desired pH	20
10105	TARTARIC ACID 150 G	40 X 150g	Make a 50% acid solution and add it to your preparation until you reach the desired pH	20
420G	CREAM OF TARTAR 25 KG	1 X 25	Make a 50% acid solution and add it to your preparation until you reach the desired pH	20
421A	CREME DE TARTRE 1 KG	6 X 1	Make a 50% acid solution and add it to your preparation until you reach the desired pH	20
10140	CREAM OF TARTAR 150G	40 x 150g	Make a 50% acid solution and add it to your preparation until you reach the desired pH	20
347F	SODIUM CITRATE 25 KG	1 X 25	Make a 50% acid solution and add it to your preparation until you reach the desired pH	21
10018	SODIUM CITRATE 1 KG	6 X 1	Make a 50% acid solution and add it to your preparation until you reach the desired pH	21
10049	SODIUM CITRATE 150 G	40 x 150g	Make a 50% acid solution and add it to your preparation until you reach the desired pH	21
10209	MALIC ACID POWDER 25 KG	1 X 25	Depending on the application	20
10228	MALIC ACID POWDER 1 KG	6 X 1	Depending on the application	20
10297	MALIC ACID POWDER 150 G	40 x 150g	Depending on the application	20
SPECIALTIES				
1452F	NOUGASEC 25 KG	1 X 25	70 to 100g/kg of sugar used	22
1450B	NOUGASEC 1 KG	6 X 1	70 to 100g/kg of sugar used	22
10129	NOUGASEC 150G	40 x 150g	70 to 100g/kg of sugar used	22
250B	GALLIA EGG WHITE 10 KG	12 X 1	2 to 5% of the quantity of liquid egg whites	22
251B	GALLIA EGG WHITE 1 KG	9 X 1	2 to 5% of the quantity of liquid egg whites	22
10045	GALLIA EGG WHITE 100G	40 x 100g	2 to 5% of the quantity of liquid egg whites	22

FAMILY/ CODES	DESCRIPTION	PACKAGING	DOSAGE	PAGE
10232	REE-RANGE GALLIA EGG WHITE 10 KG	1 X 10	2 to 5% of the quantity of liquid egg whites	22
10231	REE-RANGE GALLIA EGG WHITE 1 KG	9 X 1	2 to 5% of the quantity of liquid egg whites	22
10329	OVOFREE MOUSSE 15 KG	1 X 15	1 to 3% of total mass	22
10330	OVOFREE MOUSSE 1 KG	9 X 1	1 to 3% of total mass	22
10331	OVOFREE MOUSSE 100 G	40 X 100 g	1 to 3% of total mass	22
650A	FRALASE 2 KG	12 x 2	0,15 to 0,45% of total mass	17
THE SENSORY PALETTE				
10356	RASPBERRY CHUNKS 400 G	6 X 400 G	Desired quantities	23
10354	STRAWBERRY CHUNKS 400 G	6 X 400 G	Desired quantities	23
10357	CHOPPED BASIL 100 G	6 X 100 G	Desired quantities	23
10358	CHOPPED MINT 100 G	12 X 1	Desired quantities	23
1447C	MEDIUMGRATED COCONUT 11,34 KG	1 X 11,34	Desired quantities	24
1411C	FINE GRATED COCONUT 11,34 KG	1 X 11,34	Desired quantities	24
1402C	FINE GRATED COCONUT 2 KG	1 X 2	Desired quantities	24
1606C	COCONUT PASTE 25 KG	1 X 25	Desired quantities	24
1960J	COCONUT PASTE 1,5 KG	6 X 1,5	Desired quantities	24
1220K	COCONUT MILK POWDER15 KG	1 X 15	Desired quantities	24
10096	COCONUT MILK POWDER 1 KG	9 X 1	Desired quantities	24

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