

HARVEY & BROCKLESS

the fine food c^o



INGREDIUM




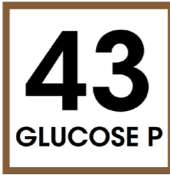



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For more than 30 years, PCB creations have been working with leading professionals in the world of fine food to solve their unique and functional issues.

We are extremely excited to launch Ingridium; a range designed in tandem with professionals, with specifically created solutions to help respond to their culinary concerns and problems. The range of texturisers and starches, acids and salts, emulsifiers and stabilisers, sugars and derivatives are a key ingredient in almost every kitchen. We enjoy searching the world for the best foods, but the real satisfaction lies in what our customers do with our food in the kitchen. The proof is always in the eating.

Throughout this guide, you will find detailed information of the range stocked at Harvey & Brockless along with helpful guidance and tips for how best to use each product.



CODE	PRODUCT	DESCRIPTION	WEIGHT	PROPERTIES	USES	APPLICATION	LIMITATIONS & NOTES
SUGARS & DERIVATIVES Improve texture and stability Increase sweetness and replace sucrose content Control the crystallisation and colouration of sucrose during cooking Texture stability in gels and ganache Prevent phase shift and syneresis							
IN530	Dextrose 	A simple sugar produced through the hydrolysis, drying, and sieving of starch. Dextrose is only around 70% as sweet as sucrose, with a slightly lower sweetening ability compared to the standard of powdered beet or cane sugar. Dextrose also mobilises water molecules, more efficiently than sucrose, during freezing, which ensures a supple and consistent mouth feel and texture in ice creams and sorbets.	1kg	Sweetener, Water Mobiliser	- Ice Creams - Sorbets - Frozen Desserts	Use as powdered sugar	Sweetness is 70% that of powdered cane or beet sugar, amend appropriately
IN533	Dried Glucose Syrup Glucose P 	A specific mixture of carbohydrates from starch, with different molecular sizes which allows it to mobilise water more efficiently than sucrose. Produced by hydrolysis, drying, and sieving, this product is 60% as sweet as standard, powdered cane or beet sugar.	1kg	Sweetener, Water Mobiliser	- Ice Creams - Sorbets - Frozen Desserts - Pastry & Fine Bakery	Use as powdered sugar	Sweetness is 60% that of powdered cane or beet sugar, amend appropriately
IN529	Sorbitol Sorbitol 	Sorbitol is a polyol derived from the chemical transformation of starch derivatives. It is naturally present in some fruits such as plums or grapes. It has a lower sweetening power than sucrose. Due to its structure and chemical composition, it has a humectant power and can therefore stabilize different recipes to improve their stability and moistness during storage.	1kg	Sweetener, Humectant	- Stabilising Ganache - Improving texture and extending quality of life for sponges and cakes	Use as powdered sugar	- Sweetness is 60% that of powdered cane or beet sugar - This product has a laxative effect and it is typical to inform the consumer of the presence of the ingredient.
TEXTURISERS & STARCHES Gelling, thickening and stabilising Improve quality and consistency between batches Improve storage times Improve texture Reduce fat and sugar content and preserve richness							
IN516	Agar 	A gelling agent extracted from red algae, traditionally used in Japanese pastries such as Yokan. Agar thickens and stabilises all aqueous liquids.	700g	Gelling Agent	- Fruit pastes & gels - Marmalade - Fruit inserts and fillings for baked pastries	- Dissolve in a cold liquid preparation - Facilitate the dispersion with 1-part Agar and 1-part powdered sugar (from the recipe) - Boil preparation for at least 1 minute to ensure consistent hydration - Pour hot preparation into the mould and cool quickly for a homogenous consistency.	- Agar is sensitive to hydrolysis, and prolonged heating of acidic preparations pH<4 could affect absorption during cooling. Reduce acidity of solution (by adding Sodium Chloride) or increase quantity of agar. - Agar is not compatible with alcohol based preparations - Agar gels are not freeze resistant but are resilient to high temperatures and cooking. - Gels produced are opaque.
IN515	Xanthan Gum Xanthan 	Xanthan is a thickener and stabiliser produced by fermenting beet glucose or glucose derived from other starch sources. Used in very low doses, Xanthan can be a very powerful thickener, with the ability to maintain particles in a liquid suspension, as well as function in a variety of different environments. Xanthan functions in sweet, salty, emulsified, acidic and alcoholic substances, in very low doses.	1kg	Thickener, Stabiliser	- Thickening sauces, coulis, creams - Thickening dressings to keep herbs in suspension - Reducing fat content, whilst maintaining a creamy texture. - Thickening baking dough to facilitate piping.	- Dissolve Xanthan in cold water with a whisk or mixer - Recommended dosage is 1-4%	- Used in medium to high doses, air bubbles may become incorporated and trapped, they can be removed with a cooker or a vacuum sealer. - Xanthan is highly resistant to freezing & thawing. - It has excellent levels of thermo-reversibility.

CODE	PRODUCT	DESCRIPTION	WEIGHT	PROPERTIES	USES	APPLICATION	LIMITATIONS & NOTES
IN517	Pectin Pectin Y 	Pectin Y is a gelling agent extracted from citrus fruit peel and processed to improve functionality. A slow-setting pectin specifically adapted to sugar rich mediums (Brix >60) and acidic substances (pH <3.5). Pectin Y forms a firm texture with a good resistance, and it is not thermos-reversible.	1kg	Gelling Agent	<ul style="list-style-type: none"> - Fruit pastes - Heat resistant fruit fillings for pastry and fine bakery products - Jams, jelly and confectionary 	<ul style="list-style-type: none"> - Disperse with powdered sugar before adding the liquid part of the recipe - Bring the mixture to the boil, stir regularly to ensure consistent dilution - Extend the cooking time until Brix 70 is reached. - Add 50% citric/acid solution to reach a pH <3.5 - Recommended dosage 1-2.5% 	pH levels need to be balanced and amounts of Pectin Y should be adjusted in accordance. The more acidic the substance, less citric/acid solution should be added and the more Pectin Y may need to be used.
IN518	Pectin Pectin NHX 	Pectin NHX is again, sourced from the peel of citrus fruits, and chemically processed to be used in mirror glazes, in fruit, chocolate or in mediums with a low sugar content	1kg	Gelling Agent	<ul style="list-style-type: none"> - Fruit/Pulp based toppings for pastries. - Low-sugar toppings with a low sugar content - Mirror glazes - Gelatinised creamy chocolate preparations 	<ul style="list-style-type: none"> - Mix Pectin NHX with powdered sugar before adding liquid, to improve dispersion and avoid lumps or inconsistencies. - Bring the mixture to the boil to ensure complete hydration - Cook until the mixture reaches Brix 40 (for fruit toppings) or Brix 60 for neutral toppings - Reduce pH to <3.8 by adding a citric/acid solution - Recommended dosage 0.8-2% 	<ul style="list-style-type: none"> - The more acidic the base preparation, especially in the case of fruit toppings, the more Pectin NHX should be used. - In the case of neutral toppings, the more citric/acid solution should be added. - Pectin NHX requires calcium to react, typically, the calcium content of the ingredients is sufficient.
IN519	Pectin Pectin CA 	Pectin CA is again, sourced from the peel of citrus fruits. Pectin CA is designed to work with light or naturally low sugar mediums. Developed to work alongside Pectin NHX (medium sugar levels) and Pectin Y (high sugar levels) as a comprehensive range.	1kg	Gelling Agent	<ul style="list-style-type: none"> - Light fruit jellies - Fruit compotes 	<ul style="list-style-type: none"> - Mix Pectin NHX with powdered sugar before adding liquid, to improve dispersion and avoid lumps. - Bring the mixture to the boil to ensure complete hydration and good consistency - Cook until the mixture reaches Brix 40 (for fruit toppings) or Brix 60 for neutral toppings - Reduce pH to <3.5 by adding a 50% citric/acid solution - Recommended dosage 0.5-1.5% 	<ul style="list-style-type: none"> - Interacts with calcium, which allows it to gel, in most cases the residual calcium from the ingredients is enough, however on occasion calcium should be added. - When calcium is needed, use a quality calcium lactate to ensure quality.
IN520	Fish Gelatine Gelatin F 	Gelatin F is a deodorised fish gelatine. With a Bloom degree of 200, the gelling power of this product is Gold standard.	1kg	Gelling Agent	<ul style="list-style-type: none"> - Mousses, espumas - Ice cream - Confectionary (Marshmallows, jelly candies) - Bavarian cream, textured alcohol 	<ul style="list-style-type: none"> - Hydrate Gelatin F for an hour in cold water (5-10:1) Gelatine. - Bring the product to a boil before adding the required amount of Gelatin F and mix vigorously. - Recommended dosage: 0.3-10% - Calculate dosage according to Bloom degree: $(180 \times 10)/200 = 9g$ - A recipe based on 10g of gelatin at 180 Bloom to result in 200 Bloom 	<ul style="list-style-type: none"> - Gelatin F creates a gel with a lower melting point (in comparison to pork/bovine gelatine). This affects 'melt in the mouth' texture and aroma/flavour release during consumption. - Gelatin F is sensitive to hydrolysis by protease enzyme (kiwi, pineapple, peach, mango etc)

CODE	PRODUCT	DESCRIPTION	WEIGHT	PROPERTIES	USES	APPLICATION	LIMITATIONS & NOTES
IN521	Bovine Gelatine Gelatin B 	Gelatin B is a deodorised beef gelatine. With a Bloom degree of 200, the gelling power of this product is Gold standard.	1kg	Gelling Agent	<ul style="list-style-type: none"> - Mousses, espumas - Ice cream - Confectionary (Marshmallows, jelly candies) - Bavarian cream, textured alcohol 	<ul style="list-style-type: none"> - Hydrate Gelatin B for an hour in cold water (5-10:1) Gelatine. - Bring the product to a boil before adding the required amount of Gelatin B and mix vigorously. - Recommended dosage: 0.3-10% - Calculate dosage according to Bloom degree: $(180 \times 10)/200 = 9g$ <p>A recipe based on 10g of gelatin at 180 Bloom to result in 200 Bloom</p>	<ul style="list-style-type: none"> - Gelatin B has properties similar to a pork gelatine, especially in terms of melting temperature. - Gelatine is sensitive to hydrolysis to protease enzymes, affecting the way it functions with ingredients like: Kiwi, pineapple, papaya, peach, guava, fig, ginger and mango.
IN522	Pork Gelatine Gelatin P 	Gelatin P is a deodorised pork gelatine. With a Bloom degree of 200, the gelling power of this product is Gold standard.	1kg	Gelling Agent	<ul style="list-style-type: none"> - Mousses and espumas - Ice cream - Aspics - Marshmallows - Jelly candies - Bavarian creams - Textured alcohol for cocktails 	<ul style="list-style-type: none"> - Hydrate Gelatin P for an hour in cold water (5-10:1) Gelatine. - Bring the product to a boil before adding the required amount of Gelatin P and mix vigorously. - Recommended dosage: 0.3-10% - Calculate dosage according to Bloom degree: $(180 \times 10)/200 = 9g$ <p>A recipe based on 10g of gelatin at 180 Bloom to result in 200 Bloom</p>	<ul style="list-style-type: none"> - Gelatin P has properties similar to a beef gelatine, especially in terms of melting temperature. - Gelatine is sensitive to hydrolysis to protease enzymes, affecting the way it functions with ingredients like: Kiwi, pineapple, papaya, peach, guava, fig, ginger and mango.
IN523	Modified Potato Starch Coldtex 	ColdTex is a thickening agent made from chemically modified potato starch. It can increase viscosity when cold, and create an extremely thick texture. Preparations made with ColdTex can be frozen and withstand moderate cooking temperatures.	1kg	Thickener	<ul style="list-style-type: none"> - Cooked meat products - Improve texture (softness) of yellow batters (dough, sponge) - Thicken quiches, Béchamel - Thicken gluten-free products 	<ul style="list-style-type: none"> - Dissolve cold with a whisk or mixer if quantity is high. - Dissolve straight into preparation if temperature is moderate 	<ul style="list-style-type: none"> - ColdTex absorbs more water than other thickeners. - Dry ingredients and fat content can impact the hydration of the starch and delay the development of the process. - Review the order in which the ingredients are processed to avoid problems.

ACIDS & SALTS

Acidifying | Mineralising | Antioxidant and acid modulating | Balance a subtle taste profile and unique texture | Spherification

IN524	Citric Acid Citrix 	A neutral tasting, citric acid concentrate, found naturally in citrus fruits like lemons.	1kg	Acidifier	<ul style="list-style-type: none"> - Works in tandem with Pectins (Y, NHX, and CA) and Alginate to balance acidification process - Modulation and flavour balance 	<ul style="list-style-type: none"> - Dissolve in cold water - Recommended dosage 0.1-1% depending on recipe 	<ul style="list-style-type: none"> - Recommended to make a concentrated solution with 50% Citrix. - This can then replace lemon juice in recipes when the lemon flavour isn't desirable.
IN525	Ascorbic Acid Ascorbix 	With an entirely neutral taste, ascorbic acid is naturally found in citrus fruits.	1kg	Acidifier, Antioxidant	<ul style="list-style-type: none"> - Preservation of fruit and vegetables sensitive to oxidation - Improving dough kneading in bakeries 	<ul style="list-style-type: none"> - Dissolve in cold water or sprinkle directly over fruits or vegetables - Recommended dosage 0.05-0.5% depending on recipe 	

CODE	PRODUCT	DESCRIPTION	WEIGHT	PROPERTIES	USES	APPLICATION	LIMITATIONS & NOTES
IN526	Calcium Chloride Dihydrate Calcium CL 13 CALCIUM CL	A calcium salt (Calcium Chloride) with a higher than usual availability of calcium and a bitter taste.	1kg	Calcium supply for spherification	- Spherification using Alginat	- Dissolve Calcium CL cold - Recommended dosage 0.8-1%	

EMULSIFIERS & STABILISERS

Preservation | Stabilising aqueous and fatty solutions | Optimise texture in sauce, ganache, and mousse | Create ultra-light foams

IN527	Sunflower Lecithin Emul A 32 EMUL A	A natural lecithin solution produced from sunflower seeds. This de-oiled lecithin, in powder format is easy to use and works well with liquids and fatty preparations.	600g	Emulsifier, Stabiliser	- Improve dough consistency in baking, and improve preservation of quality - Stabilise emulsified fats in confectionary.	- Mix with other dry ingredients included in the recipe - Disperse in hot or cold liquid and heat to 50°C-60°C for complete dissolution. - Recommended dosage 0.3-1%	- Sunflower Lecithin has a fatty acid profile very close, but not identical to that of soybean in the same (powder) form. - This may lead to slight differences in the finished product.
IN528	Soya Lecithin Emul S 08 EMUL S	A concentration of soya lecithin from natural and non-GMO origin. This de-oiled product is processed in powder format for ease of use. It works well with liquids and quite well in fatty preparations.	600g	Emulsifier, Stabiliser	- Improve dough consistency in baking, and improve preservation of quality - Stabilise emulsified fats in confectionary and caramel.	- Mix with other dry ingredients included in the recipe - Disperse in hot or cold liquid and heat to 50°C-60°C for complete dissolution. - Recommended dosage 0.3-1%	- Soya Lecithin has a fatty acid profile very close, but not identical to that of sunflower in the same (powder) form. - This may lead to slight differences in the finished product.
IN531	Blend of Sorbet Stabilisers Sorbium 35 SORBIUM	A stabilising system designed to optimise sorbet quality throughout the shelf-life. Based on a combination of selected texturisers, enabling stabilisation of the water by limiting the formation of large crystals, modulating the melting point and improve taste.	800g	Stabiliser, Thickener	Sorbets	- Blend Sorbium with other powder ingredients (for example; sucrose or dextrose) - Incorporate the first blend into the syrup at 30°C to disperse in a liquid phase. - Blend it with the rest of the fruit ingredients and pasteurise to ensure complete dissolution of the stabiliser. - Recommended dosage 0.2-0.5%	- Adjust dosage by considering the fruit being used and desired mouth feel. - If the dosage is too high the texture may become too viscose, and affect the taste and aroma of the finished product.
IN532	Blend of Ice Cream Texturisers Icremium 14 ICREMIUM	A stabilising system designed to optimise the quality of ice cream throughout the shelf life. A selection of emulsifying and texturising ingredients wick ensure the stabilisation of water by eliminating large crystal formations and modulating the melting point.	800g	Stabiliser, Thickener and Emulsifier	- Ice Cream - Chantilly	- Blend Icremium with the other powder ingredients or incorporate it directly in the liquid phase around 30-40°C - Blend it then with the remaining ingredients of the recipe and pasteurize to ensure complete dissolution of the stabilizer - Allow to cool down and process in the ice cream maker	- The dosage should be adjusted to the fat content of the recipe. - It is recommended to use 0.4% of the stabilising system if the fat content is above 10% and to increase the dosage if the fat content is lower.

All information was correct at time of going to press
October 2023. Please check availability with your local
account manager before placing an order.

London 020 7819 6001 | Central 01905 829 830
North 0161 279 8020 | Scotland 0141 428 3319
South West 01392 908 108



*Exotic Fruit Bavaris created by Benoit Blin MCA using IN533 Glucose P,
IN517 Pectin Y and IN520 Gelatine F*