

NUTS · SEEDS

Product range	Process	Applications	Product range	Process	Applications
100% PISTACHIO PASTE	No added flavouring. No added sugars. No colouring agents. No preservatives.	Best suited for baked goods, confectionery, ice-cream. Smooth texture.	TURRÓN PASTE		Best suited for baked goods, confectionery, ice-cream. Smooth texture.
100% HAZELNUT PASTE					
100% TOASTED ALMOND PASTE					
TAHINI	100% toasted sesame, color-free, without salt, no added flavor, without preservatives.	Seasoning in salads, soups, sauces and various dishes.			

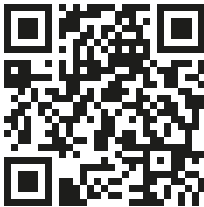
MARRON GLACÉ

Product range	Presentation	Process
MARRON GLACÉ	In golden wrappers (22-24 g/piece).	Made in Galicia We only use fruit from the most recent harvest. To achieve the optimal texture, the chestnuts are cooked and candied individually in muslin according to an artisan process that takes nearly 200 hours. The chestnuts are sorted, glazed and placed on a cardboard base. They are then wrapped in golden paper.

Product range	Process	Applications	Product range
70% MARRON GLACÉ CREAM	The marrons and the chestnuts are picked at the optimal moment.	Great for all kinds of uses in pastry making (mousses, custards, sponge cake, etc.), in confectionery (nougats, truffle fillings, etc.) and also in ice creams, baked goods, pastry making and even savoury dishes.	CHESTNUT PUREE
WHOLE CHESTNUTS IN SYRUP			WHOLE VACUUM COOKED CHESTNUTS
CHESTNUT CHUNKS IN SYRUP			



Scan QR to download an updated version of this catalogue



SOC CHEF S.L.U.
Pol. Ind. Riambau c/Llevant 8-10
25300 Tàrrrega (Lleida)
Tel.: +34 973 313 751
info@socchef.com

@socchef_gourmet
facebook.com/socchef
youtube.com/SOCCHIEF



Version 2

SOCCHIEF

A PASSION FOR FRUIT



We process fresh fruit in a variety of ways for a wide range of applications: freeze-dried, candied, texturised, dehydrated, crispy, in syrup, etc.
Whole, in pieces, in powder, in strips, in rounds, in slices, etc.
We place all our know-how at the service of professionals in the fields of taste and cuisine.

FREEZE-DRIED FRUIT *100% fruit*

Product range	Moisture content	Process	Applications
WHOLE RASPBERRIES	Max. 5%	100% natural freeze-drying. Fruit is selected at peak ripeness. Freezing. Subjected to osmosis under pressure to eliminate moisture in the fruit.	Chocolate, creams, sauces, sponge cakes, etc.
STRAWBERRY SLICES			
STRAWBERRY CHUNKS (5-10mm)			
MANGO CHUNKS			

FREEZE-DRIED FRUIT POWDER *100% fruit*

Product range	Moisture content	Process	Applications
ORGANIC AÇAÍ	Max. 5%	Freeze-drying. Freezing. Subjected to osmosis under pressure to eliminate moisture in the fruit.	Chocolate, creams, ice creams, sauces, sponge cakes, smoothies, etc. Easy to use in aqueous or fatty solutions since it is dry.
RASPBERRY			
STRAWBERRY			
LEMON			
MANGO			
BANANA			
KAFFIR LIME			
PASSION FRUIT			

FRUIT CRISPY

Product range	Moisture content	Process	Applications
CAPPUCCINO	Max. 4%	Made from fruit puree and glucose for greater crunchiness and resistance to moisture.	Topping, decoration, with chocolate, etc.
STRAWBERRY			
RASPBERRY			
PASSION FRUIT			
LEMON			
MANGO			
ORANGE			
CRYSTALIZED GINGER CHIPS (3-6mm)			

FRUIT CHUNKS *(3-5 mm)*

Product range	Moisture content	Process	Applications
CARAMEL	14%	Made from top-quality fresh fruit texturised using a unique process with Soc Chef's Alginate. Soft texture.	Exceptional in pastries, baked goods, ice cream, chocolate as an addition, decoration or topping. Bake and freeze resistant.
STRAWBERRY			
RASPBERRY			
LEMON			
ORANGE			

DRIED FRUIT

Product range	Moisture content	Process	Applications
ORANGE ROUNDS	10-20%	Fruit is selected at peak ripeness. Slow low-temperature dehydration process.	Superb for cocktails and catering, and for decorating pastries, ice-creams and confectionery. Use the apple chips as a tuile, in salads, as snack, to make petit fours, etc.
APPLE CHIPS	≤2%		

CANDIED FRUIT *(sticks, strips, discs, shavings, minced, quarters)*

Product range	Process	Applications
ORANGE	Slow vacuum candying process (15-20 days). Without preservatives or sulphites. Low sugar content. Orange and lemon sticks cut by hand to ensure the perfect size and shape.	Great for dipping in chocolate, chocolate coatings, as an ingredient in bars and nougats, in sponge cakes, financiers, muffins, etc., for decorating cakes and ice creams, etc.
LEMON		
GINGER		

MORE CANDIED FRUIT

Product range	Process	Applications
DEXTROSE BLUEBERRY	Semi-candied blueberry bathed in dextrose. 83° Brix.	Whole fruit candied with dextrose for ease of use. Perfect with chocolate.
WHOLE RED CHERRY	Slow vacuum candying process (15-20 days).	Candied fruit for decorating cakes, ice creams, etc. The mini-pear can be sliced with a mandolin to make rounds. The mandarin pairs very well with chocolate.
WHOLE MANDARIN		
WHOLE MINI-PEARS		

MORE FRUIT PRODUCTS

Product range	Process	Applications
AMARENAS	Whole cherries, sorted by size and semi-candied in a 60 °Brix syrup. Firm texture. Low sugar level.	Ideal for black forest preparations, to accompany cheese cake, for panna cottas, to decorate ice cream, and also with foie gras and cheeses. You can even use the syrup in vinaigrettes.
APPLESAUCE <i>94% FRUIT</i>	24° Brix.	Bake and freeze stable.
RASPBERRY FILLING <i>44% FRUIT</i>	With seeds. For pastry and cake filling.	Bake and freeze stable.

