



As the world changes with new technology, the culinary world should not stay stagnant. The use of new ingredients and equipment can only push us to strive for perfection. This range of powders opens up another world, don't close your eyes, question your vision.

Raymond Capaldi
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Sodium Alginate Powder

Algin is principally extracted from the giant brown kelp *Macrocystis pyrifera* harvested off King Island and processed in Scotland. Its derivatives, including sodium alginate, have wide application in the food industry. Sodium alginate binds tightly to such substances as calcium this provides the basis for its use in molecular gastronomy.

How is sodium alginate used at Fenix?

Alginate is used for foams as it provides an overall better texture. Other applications include hot jelly and spheres el Bulli caviar.



Xantham Gum Powder

Xantham Gum It is a thickening and suspending agent that is heat stable, with good tolerance for strongly acidic and basic solutions. The best benefit of xantham gum is its ability for its viscosity to remain stable over wide temperature and pH range.

How is xantham gum used at Fenix?

Xantham gum is used in the production of emulsions, to stabilise products and for foams.



Sodium Citrate Powder

Sodium Citrate is used as a sequestrant and pH buffer in the food industry. Sequestrants improve the quality and stability of foods.

How is sodium citrate used at Fenix?

Sodium citrate helps as a buffering agent in highly acidic fruits such as mango and apples. We also use it to create the fizz in vegetable beers. It also plays a part in spherisation texture, hot jelly, spheres el bulli caviar



Carboxy Methyl Cellulose

Sodium Carboxy Methyl Cellulose Powder (CMC) is the best thermo reversible gel available for food production. CMC swells in water to a viscous colloidal solution. This solution can then be used in salad dressings, ice cream and cheese production.

How is methyl cellulose used at Fenix?

Methyl Cellulose is used in a variety of products including vegetable gels as a stabiliser or as an all purpose thickener.



Citric Acid Powder

Citric acid is a weak organic acid found in citrus fruits. It is a natural preservative and is also used to add an acidic (sour) taste to foods and soft drinks. It also acts as an antioxidant.

How is citric acid used at Fenix?

Citric acid is used in a variety of dishes including sherbet, pate de fruit, poached fruits (pears), and the cooking of artichoke sous vide. Also any other vegetables we require to maintain their pure white colour.



Calcium Chloride Granules

Calcium Chloride is a sequestrant agent. Sequestrants improve the quality and stability of foods. Calcium chloride reacts with sodium alginate and is the basis of spherisation.

How is calcium chloride used at Fenix?

Calcium chloride is used in the production of sphere el bulli caviar and gnocchi.



Agar Agar Powder

Agar Agar is made from red algae and is strongly hydrophilic (adsorbs water). Agar Agar adsorbs 20 times its weight of cold water. This swelling forms strong gels at approx 40 Celsius. Mainly used in vegetarian cooking as a gelatin substitute. Agar Agar is actually a malay word meaning jelly.

How is agar agar used at Fenix?

Agar Agar is mainly used for ravioli skins, jellies or clarifying stocks.



Soy Lecithin Granules

Soy Lecithin is a mixture of diglycerides of fatty acids. Mainly used for emulsifying, dispersing and as an antioxidant agent in food production.

How is soy lecithin used at Fenix?

Soy lecithin is used for cider air, foams and temperature stabilisation.

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