Willpowder is a careful selection of new kitchen staples developed by renowned chef Will Goldfarb. Goldfarb has traveled the globe working with top chefs in the restaurant world, including stints with Ferran Adria at the infamous Spanish Restaurant, El Bulli. Willpower is a result of the better part of a decade spent scouring the earth for the best products to help professional chefs replicate some of the world's most innovative dishes as well as create their own. Willpowder is now exclusively distributed by Ciao Imports.

Sodium Alginate

(Spherification)

1/1lb

SUPC 7064502

Works as a cold gelling agent -needs no heat to gel. Gels in the presence of calcium compounds. Used w/ calcium chloride to make caviar & spheres.

Calcium Lactate

(Spherification)

1/1lb

SUPC 7063561

Provides a less bitter taste in the end product when used in spherification in place of calcium chloride. Will dissolve in fat.

Calcium Lactate Gluconate

(Spherification)

1/1lb

SUPC 7063561

Use for reverse spherification by adding to the product you want to gel & dipping that into a sodium alginate bath. Once the items are removed from the bath, the gelling process stops and the items can be held.

Calcium Chloride

(Spherification)

1/1lb

SUPC 7063532

Used to set sodium alginate solutions resulting in spheres that gel on the outside and remain liquid in the center.

Sodium Citrate

(Spherification)

1/1lb

SUPC 7064510

Used to control acidity in the making of some spheres. Acts as an acid buffer- add to high acid liquids so gelling will work. It can also stabilize emulsified fat.

Spherification Tools

(Spherification)

1/1pk

SUPC 0212821

Tools for Spherification include stainless steel slotted spoon, 4oz fine tip bottle with dispensing cap and 30ml syringe. Use these tools to produce "caviar" like spherical balls for drinks and creative dishes.

WILLPOWDER SHIPS VIA FEDEX GROUND MON-FRI
NO REFUSALS / NO RETURNS
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS

Methylcellulose F50

(Gelification)

1/1lb

SUPC 7064464

Unlike other gelifiers, methylcellulose gelifies when heat is applied. When cold it acts as a thickener. Semi-firm gel forms at 62-68° C w/ F50

Methylcellulose E19

(Gelification)

1/1lb

SUPC 7064449

Unlike other gelifiers, methylcellulose gelifies when heat is applied. When cold it acts as a thickener. Semi-firm gel forms at 58-64° C w/ E15C

Methylcellulose E4M

(Gelification)

1/1lb

SUPC 7064452

Unlike other gelifiers, methylcellulose gelifies when heat is applied. When cold it acts as a thickener. Semi-firm gel forms at 58-64° C w/ E4M

Methylcellulose A15

(Gelification)

1/1lb

SUPC 7064452

Unlike other gelifiers, methylcellulose gelifies when heat is applied. When cold it acts as a thickener. Semi-firm gel forms at 50 -55° C w/ A15C

Iota Carrageenan

(Gelification)

1/1lb

SUPC 8923890

Iota Carrageenan is used for Gelification w/ the following properties: Iota forms an elastic gel in conjunction w/ calcium salts, like calcium chloride, calcium lactate and calcium lactate gluconate. Iota forms a clear gel sans syneresis (or weeping). Iota forms a stable gel for freeze/thaw purposes.

Kappa Carrageenan

(Gelification)

1/1lb

SUPC 8923957

Kappa is used for Gelification w/ the following properties: Kappa forms a strong, rigid gel in conjunction w/potassium salts and a brittle gel in conjunction w/calcium salts. Kappa tends to be clear when used w/ a sugar or syrup base. Kappa forms a gel with as little as .5% dosage in water, and as little as .2% w/ milk, or other calcium target rich environments.

Pectin (High Methoxy)

(Gelification)

1/1lb

SUPC 1406911

High methoxy pectin is a great gelling agent, provided the correct amount of sugar and acid are respected. Generally a ph of 3.4-3.8 with a minimum sugar concentration of 50-55%.

Pectin (Low Methoxy)

(Gelification)

1/1lb

SUPC 1406956

Pectin is soluble in cold water, but has to be carefully dispersed. Low methoxy pectin gels with calcium. The gelation itself is controlled by the amount of calcium, the sequestrant levels, ph, soluble solids, and pectin's inner reactivity.

Agar Agar (Gelification)

1/1lb

SUPC 7063525

Forms gels at approximately 35°C. Once formed, gel doesn't melt below 85°C. Reduces sugar crystallization & acts as a stabilizer. Insoluble in cold water & slowly soluble in hot.

Gellan Gum (Low Acyl)

(Gelification)

1/1lb

SUPC 1218793

Gellan is a polysaccharide with strong gel forming properties. It makes gels with low concentrations when hot solutions of it are cooled and produces hard brittle gels when set, but can also be sheared to create fluid gels.

Guar Gum

(Thickening)

1/1lb

SUPC 0213035

Prehydrated Guar Gum allows for dosages as little as .1% up to 1% (1 to 10 grams per kilo of formula) to provide viscosity with limited agitation. This makes guar especially useful in dry mixes.

Ultratex 3 (Thickening)

1/1lb

SUPC 7064563

Can thicken w/o the application of heat. Retains color and flavor profile of original liquid. Finished product can be dried into a thin crispy sheet.

Ultratex 8 (Thickening)

1/1lb

SUPC 7064571

The bigger, badder brother of Ultratex 3. Reacts better to acidic mediums. Use less, better mouth feel, can produce a thinner dried product since you can dry a thinner liquid

Xanthan Gum (Thickening)

1/1lb

SUPC 7064609

Exceptional thickening & stabilizing abilities – keeps ingredients suspended uniformly in salad dressings while providing pour ability w/o flavor masking.

Locust Bean Gum

(Thickening)

1/1lb

SUPC 0212942

Excellent for freeze/thaw formulations, making it invaluable for frozen dairy applications. Works in a .1 to .3% range, aka 1 to 3 grams per kilo of base formula. Requires a little warmth to activate: 116.5 Fahrenheit.

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Activa® RM Transglutaminase

(Meat Glue)

1/2.2lb

SUPC 8402353

ACTIVA® RM is a transglutaminase enzyme preparation that may be used for bonding a diverse range of food materials such as red meat, poultry and seafood pieces. It can be added as a pre-hydrated slurry or as a dry powder.

Activa® GS Transglutaminase

(Meat Glue)

1/2.2lb

SUPC 8402366

ACTIVA® GS is a transglutaminase preparation which is innovative in bonding relatively large food pieces. Contrary to conventional bonding agents such as egg whites and starch, ACTIVA® GS can easily bond large red meat cuts and salmon fillet. ACTIVA® GS is allergen free, has improved bonding strength and wider handling window when compared to other ACTIVA® bonding preparations.

Activa® YG Transglutaminase

(Meat Glue)

1/2.2lb

SUPC 8402374

ACTIVA YG is a transglutaminase preparation designed specifically for dairy applications. The patented combination of ingredients allows the enzyme to be more effective in milk systems.

Tapioca Maltodextrin

(Transformation)

1/1lb

SUPC 7064557

Stabilizes high-fat ingredients which can be transformed into powders. Fats should be liquefied, chilled, & mixed w/ a starting ratio of 60% fat to 40% powder.

Willpoppers

(Transformation)

(Unflavored Popping Candy)

1/1lb

SUPC 8923887

Sometimes called "pastry rocks" this flavorless carbonated candy can be used in a number of applications including popping ganache, crackling garnish, cocktail enhancements, and more. Adds an unexpected fizz to any dish without compromising flavor.

Egg White Powder

(Foam)

1/1lb

SUPC 7063672

Produces high volume, stable egg white foam. Used for uncooked foods - heat treated to meet USDA standards for being salmonella negative.

Versawhip (Foam)

1/1lb

SUPC 7064589

Can replace egg-albumin or gelatin. Use less product than w/egg white powder, foams are more stable, better flavor release. Can use for cold or hot foams.

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Soy Lecithin

(Emulsification)

1/1lb

SUPC 7063815

Use to make anything lighter th air... Cold soluble & soluble in aqueous mediums. Ideal for converting juices and watery liquids into airs & foams.

Sucrose Ester

(Emulsification)

1/1lb

SUPC 1218807

Sucrose Ester can be used as an emulsifier in virtually all food products. However, they can also function as aeration, texturization, protein protection or starch interaction and fat or sugar crystallization; used to prevent fat bloom in chocolate and to accelerate crystallization in fine grained sugar confection.

Glycerin Flakes

(Emulsification)

1/1lb

SUPC 7063694

Glycerin flakes have a high stability to act as an emulsifier. Similar to oil, it must first be broken down w/ a fatty element & then added to watery element.

Honey Granules

(Flavor/Spice)

1/1lb

SUPC 7063757

Honey Granules reflect the typical characteristics of what one would expect w/ liquid honey but without the water.

Heavy Cream Powder

(Flavor/Spice)

1/1lb

SUPC 7063722

Spray dried sweet cream with 72% butterfat. Gives a rich flavor and creamy mouth feel to mixtures without adding water.

Coconut Milk Powder

(Flavor/Spice)

1/1lb

SUPC 7063643

Spray-dried coconut milk that is shelf stable & easy to use. Excellent for dry applications, confectionery items &applications where control of viscosity is critical.

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CIAOIMPORTS
authentic specialty foods

ChefEx

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Good things come from Sysco