

new tex[®]

by Dides[®]



At Didess, we are all about providing high-quality, artisanal products, developed with the utmost care and expertise. Whether it's delicious butter biscuits, decorations, colourful crackers or easy dessert solutions, ... we have it all.

The various brands, Frozen Elements By Didess, New Tex By Didess, Food Revolution By Didess and Didess for Bakeries, are proof of our vision and creativity. With a wide range of products, we aim to help chefs boost their creativity and create flavourful dishes.

At Didess, we believe in working closely with our customers to develop products which meet their specific needs and requirements. Together, we can enrich the food world and create new culinary experiences.



At Didess, quality is our top priority. For the development and production of our products, we work according to the strictest European standards. In order to meet these requirements and standards, Didess was awarded with the important IFS certificate in 2008. A team of more than 40 pastry chefs and employees are working day and night to prepare your orders with the necessary care and expertise.



New Tex By Didess' innovative products take your dishes to the next level and put something special on the table. Our products support chefs looking for creative and flavourful textures. By combining your own creativity and our raw materials & semi-finished products, you make your dishes shine and create an unforgettable experience for your guests.

At New Tex By Didess, we join forces with Piet van Steenberghe, the creative brain behind New Tex, and Dirk from Didess, known for his tasteful decorations. Together, we provide complete chef support, so you can always rely on consistently high quality while putting your own creative stamp on your dishes.

Whether you choose binders to make your own decorations or ready-to-use pankos and crispies to add extra texture to your dishes, New Tex By Didess products will create a surprising mouthfeel and beautiful presentation.

In today's catering kitchens, semi-finished products are increasingly in demand due to staff shortages and time constraints. At New Tex By Didess, we understand these needs and offer a solution that enables chefs to create the most creative and flavourful dishes quickly and easily. Rely on our range of innovative products and let your dishes shine!



Easy and re-usable packaging



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Serving Tip

Cold smoked salmon |
Rice Crispies Wasabi |
Lime juice in the shell
(Gelatin Powder) |
Natural Sauce Wasabi

Rice Crispies

These airy and **puffed rice balls** give every dish extra flavour and a pleasant crunchy bite.

These rice balls are **available pure or additionally flavoured with sweet and savoury flavours** such as citrus, raspberry, salted caramel, wasabi, tomato and dashi.

We appeal to every kitchen with these varied flavours. **Serve as crumble, decoration or breading.** These rice balls can also be fried perfectly, while retaining colour and taste.

Our 'Rice Crispies' are also gluten-free.

How do you work with ... Rice Crispies?

USAGE ADVICE

Serve as crumble, decoration or as breading.
The crispies can also be perfectly fried.

STORAGE ADVICE

Store at room temperature in closed packaging.

PACKAGING

Resealable jar

More
information



Rice Crispies
Pure

Art. 6590 - 750 g



Rice Crispies
Citrus

Art. 6591 - 750 g



Rice Crispies
Raspberry

Art. 6592 - 750 g



Rice Crispies
Salted Caramel

Art. 6593 - 750 g



Rice Crispies
Wasabi

Art. 6594 - 750 g



Rice Crispies
Tomato

Art. 6595 - 750 g



Rice Crispies
Dashi

Art. 6596 - 750 g

Serving Tip

Rice Crispies Citrus | Retro
Crocq' Almond | Mini Sfera Yuzu |
Maxi Sfera Exotic | Perfect Dessert
Salsa Exotic Lime | Spongecake
Almond | Yopol | Cress |
Lime zest





Grains & Seeds

Roasted buckwheat, quinoa, lentils and bulgur are the delicious grains and seeds that belong to this range.

They are roasted in a unique way which gives them a nice **crunchy texture**. During the production process, **no oil or fat** is used, so the deliciously roasted and pure taste remains without becoming rancid. The touch of salt gives the grains and seeds an extra dimension of flavour. The grains and seeds are super healthy, perfectly suited as a garnish and add flavour to any type of dish.



Grains & Seeds
Crunchy Buckwheat
Art. 6560 - 550 g



Grains & Seeds
Crunchy Bulgur
Art. 6561 - 450 g



Grains & Seeds
Crunchy Lentils
Art. 6562 - 500 g



Grains & Seeds
Crunchy Quinoa
Art. 6563 - 350 g

How do you work with ... Grains & Seeds?

USAGE ADVICE

These grains and seeds can be used in savoury and sweet dishes, in both hot and cold preparations. Also very nice to finish cocktails with.

STORAGE ADVICE

Store at room temperature in closed packaging.

PACKAGING

Resealable jar

More information



Serving Tip

Eggplant with soy sauce and dashi lacquer (Emulbinder) |
Rice Crispies Dashi | Rice Crispies
Citrus | Crunchy Lentils |
Crunchy Buckwheat



Corn Pankos



Panko is known for the Japanese breadcrumbs and is made on the basis of bread.

The unique thing about these pankos is that they are **made from corn flour**. The advantage is that they are **crispier and airier** than wheat-based Japanese pankos.

The corn panko is available in its pure form and also flavoured with popular flavours such as green herbs, curry, kimchi and soy.

Serving Tip

Honey tomatoes | Burrata |
Corn Panko Green Herbs |
Natural Sauce Basil |
Caviaroli Basil | Rocket



How do you work with ... Corn Pankos?

USAGE ADVICE

The pankos are suitable for breading fish, meat and snacks, while retaining their colour after frying or baking. Can also be used as a crumble or garnish. .

STORAGE ADVICE

Store at room temperature in closed packaging.

PACKAGING

Resealable jar

More
information



Serving Tip

Nobashi prawn |
Corn Panko Curry |
Natural Sauce
Ras El Hanout



Corn Panko
Green Herbs
Art. 6580 - 750 g



Corn Panko
Curry
Art. 6581 - 750 g



Corn Panko
Kimchi
Art. 6582 - 750 g



Corn Panko
Soy
Art. 6583 - 750 g



Corn Panko
Pure
Art. 6584 - 750 g

Sugars

Palatinose, Dextrose, Isomalt and Polydextrose are **sugar substitutes that are less sweet** than granulated sugar and can be used in various applications such as savoury and sweet decorations, sorbets, bread, drinks, sweets, ...

Serving Tip

Taco (Isomalt) | White Chocolate and yogurt Sfera (Agar+, Inulines Blend) | Passion Fruit Crèmeux (Creamy Gel) | White Chocolate Bross | Crumble Almond | Cress

More information



Palatinose



Art. 6501 - 2 kg

Palatinose is a low-calorie sweetener and is half as sweet as granulated sugar. This makes it ideal to use in savoury preparations. This sugar substitute can be used just like ordinary sugar in a wide range of products, such as bread, cereal bars, sweets, ice cream, drinks, etc.

SERVING TIPS



1-to-1 with sugar

Melting point: 123°C



PROCESSING

- Hot and cold processable
- Mix with whisk or spatula
- Can be mixed
- Caramelizes
- Less soluble in liquid

APPLICATIONS

- Carrot cake
- Savoury preparations
- Sponge cake
- Biscuits
- Ruban
- Crèmeux
- Mousses
- Bavarois

ADVANTAGES

- For use in savoury preparations
- Low-calorie
- 50% sweetness value of sugar
- Slow sugar
- Sugar substitute
- Alcohol- and acid-resistant
- Very stable during processing

Isomalt



Art. 6502 - 2 kg

Isomalt is a low-calorie sweetener and is half as sweet as granulated sugar. Isomalt does not dissolve as well in water, but it is very stable and does not break down as easily at high temperatures as sugar. No discolouration occurs when heated. Isomalt makes it possible to create sublime, shiny decorations.

Melting point: 141°C



PROCESSING

- Hot and cold soluble
- Mix with spatula or whisk
- Can be mixed

SERVING TIPS



APPLICATIONS

- Transparent sugar crunch
- Carrot cake
- Savoury preparations
- Sponge cake
- Biscuits
- Crèmeux
- Mousses
- Bavarois
- Ruban

ADVANTAGES

- Low- calorie 50% sweetening value of sugar
- Extra crispy after processing
- Only caramelizes at higher temperatures
- Decomposes less quickly than sugar at high temperature
- Moisture-resistant
- Looks like sugar
- Very stable
- Alcohol- and acid-resistant
- Sugar-free

Polydextrose



Art. 6503 - 2 kg

This sugar substitute is ideal in savoury applications and is very soluble in liquids. Low in calories. Gives a nice colouring just like when using sugar. **Polydextrose** is a synthetic polymer based on dextrose (glucose) and is a combination of fibres, glucose and sorbitol.

 1-to-1 with sugar

 Melting point: 60°C



PROCESSING

- Should be mixed with liquids, not in doughs
- Cold and hot soluble

APPLICATIONS

- Savoury preparations
- Sorbets
- Vegetable creams
- Savoury sponge cake

ADVANTAGES

- Low-calorie 1/10 sweetness value of sugar
- Very soluble in liquids
- Ideal for savoury preparations
- Colouring when used identical to sugar
- Alcohol- and acid-resistant

SERVING TIPS



Dextrose



Art. 6505 - 2 kg

Dextrose is the natural form of glucose, but less sweet.

 Melting point: 146°C



PROCESSING

- Hot and cold soluble
- Mix with whisk or spatula
- Can be mixed

ADVANTAGES

- Alcohol- and acid-resistant
- Waterproof
- Sweetening power 0.7
- Anti-crystallisation in sweets
- Anti-crystalliser
- Food for yeast

APPLICATIONS

- Ice cream
- Marshmallows

SERVING TIPS



Sweetess



Art. 6504 - 700 g

With this sugar substitute you replace sugar in a 1-1 ratio. Sweetess is low in calories and also rich in fibre. **Sweetess** tastes like sugar, is versatile and suitable for diabetics. You can also sprinkle this sugar substitute over a crème brûlée and burn it off.

 1-to-1 with sugar

 3-21°C



PROCESSING

- 1-to-1 sugar substitute
- Suitable for burning off (e.g. for crème brûlée)
- Can be mixed

ADVANTAGES

- Alcohol- and acid-resistant
- 1-to-1 replacement for sugar
- Can be burnt off
- Low in calories

SERVING TIPS



Serving Tip

Sugar sphere (Isomalt) | Espuma of Yoghourt (Dextrose, Gelatine Powder) | Rice Crispies Raspberry | Crèmeux Raspberry | Salsa Raspberry Hibiscus | Mini Sfera Basil | Crumble Raspberry Yoghourt

Gellings & Binders

In addition, the range of New Tex consists of a wide variety of **gelling and binding agents** with different purposes. These include gelatine powders, starch and fibre blends, protein substitutes, etc. Both animal and vegetable based.

More information



Serving Tip

Tomato | Spongecake Basil
(Polydextrose, Albumine
High Whip, Emulbinder) |
Ring of Burrata (Agar+) |
Rice Crispies Tomato

Creamy Gel



Art. 6511 - 400 g

Creamy Gel is a blend of various starches that can be used hot or cold to thicken liquids and creams. Can partially or fully replace egg yolk in a recipe. The result gives a nice creamy mouthfeel.

- 30-60gr/l
- 3-100°C



PROCESSING

- Cold and hot soluble and workable
- Mix with whisk or spatula
- Can be mixed

APPLICATIONS

- Cremeux
- Bavaois
- Creamy structure
- Cold crème patissière

ADVANTAGES

- Can also be dissolved and processed cold
- Replaces egg yolks as a binding agent
- Gives a creamy mouthfeel
- Can be used for both savoury and sweet creamy textures
- Alcohol- and acid-resistant
- Sugar-free

SERVING TIPS



Agar+



Art. 6512 - 400 g

Agar + is a blend of agar and starch, which gives your desserts a creamy, soft structure and still provides strength. Agar+ already binds at 80°C, ordinary agar needs 100°C.

- 12-25gr/l
- 80°C



PROCESSING

- Does not need to boil to bind, binds from 80°C
- Sets from 30-35°C
- Can be mixed
- Optimal: mix cold, then heat

APPLICATIONS

- Ganache
- Panna Cotta
- Ice cream
- Crème Brûlée
- Flans

ADVANTAGES

- Must not boil to bind
- Slows down melting behaviour of ice cream and sorbets
- Maintains product colour and flavour
- Alcohol and acid resistant

SERVING TIPS



Emulbinder



Art. 6513 - 400 g

Blend of modified starch and citrus fibre, suitable for many kitchen applications. Gives a creamy texture, binds brightly both cold and hot, also freezer-proof. Makes sauces shine, gives a nice texture and shine to vegetable creams, gives extra crunchy to tuiles and other crisps. Gives texture to gluten-free bread, biscuits and cakes.

SERVING TIPS



 2-80gr/l

 3-100°C



PROCESSING

- Hot and cold soluble
- Mix with whisk or spatula
- Can be mixed
- Maximum 60gr/l, unless for crisps
- Cold and warm binding

APPLICATIONS

- Sauces
- Coulis
- Lacquer
- Crisps
- Vegetable dip
- Fluid gel
- Marshmallow

ADVANTAGES


- Alcohol and acid resistant
- Sugar free
- Fat and/or cream substitute in sauces
- Creamy mouthfeel
- Shiny result
- Emulsifier for liquid, fat, sorbets and ice cream
- Clear binding
- Lacquer does not drip and does not burn
- Gives extra crispiness
- Provides texture in gluten-free bread, cookies and cakes


Gelatin Powder



Art. 6514 - 500 g

Gelatin Powder of animal origin (beef). Liquids may, but do not have to be heated for beautiful gelling. Big advantage: does not need to be dissolved in water in advance, is also stable in acidic liquids and ensures fast gelling.

 Gel: 10-40gr/l
Acid: up to 50gr/l

 Gel: 3-80°C
Acid: cold processing



PROCESSING

- Processable cold and lukewarm
- Applicable to cold sour preparations
- Loses binding when heating acidic preparations
- 2gr gelatin leaf = 3 to 4gr
- Gelatin Powder
- End product cannot be heated
- Can be mixed

APPLICATIONS

- Gels
- Espuma
- Marshmallow

ADVANTAGES

- Alcohol and acid resistant
- Time-saving: does not need to be soaked or heated before use
- Also resistant to enzymes in pineapple, kiwi, ...

SERVING TIPS



Albumine High Whip



Art. 6515 - 300 g

This protein powder is the ideal replacement for raw protein, which you can easily whip into an egg white foam. It dissolves without problems, does not form lumps and is very stable. It can withstand more acid than traditional egg white.

 90-125gr/l

 From 3°C



PROCESSING

- Ideally dissolve at 35-45°C
- Only cold soluble
- Emulsifies and binds
- Whippable egg whites
- 10gr Albumin High Whip + 90gr water = classic protein
- Can be mixed

APPLICATIONS

- Protein substitute
- Nougat
- Meringue
- Marshmallow
- Mousse
- Soufflé
- Macarons
- All protein applications

ADVANTAGES

- Alcohol and acid resistant
- Can't be whipped over
- More volume than classic protein
- Alternative to pasteurized protein
- No lump formation
- Very stable
- Better acid-resistant than classic protein
- No waste

SERVING TIPS



Natural Emulsifier



Art. 6516 - 250 g

Vegan substitute for eggs. Based on proteins and fibres.

- 40-90gr/l
- 3-21°C



PROCESSING

- Mixing required for binding activation
- Cold soluble and workable
- Emulsifies and binds

APPLICATIONS

- Emulsions
- Crèmeux

ADVANTAGES

- Alcohol and acid resistant
- Sugar free
- Suitable for cold use

SERVING TIPS



Natural Whip



Art. 6518 - 250 g

Vegan substitute for egg white. Based on fibre and pea protein.

- 4-80gr/l
- 3-21°C



PROCESSING

- Needs to be whipped (best mechanically)
- Cold soluble and workable

APPLICATIONS

- Vegan substitute for egg white

ADVANTAGES

- Alcohol and acid resistant sugar free
- Vegan alternative to protein
- More stable than aquafaba
- Little influence on taste
- Ideal for using at the bar

SERVING TIPS



Natural Gelatin Powder



Art. 6517 - 200 g

Vegan alternative for gelatin based on soft agar and pectin.

- 4-15gr/l
- 80°C



PROCESSING

- Mix with whisk or mixer
- Best to dissolve cold and then heat
- Binds at 80°C, set below 30°C

APPLICATIONS

- Vegan alternative for gelatin.

ADVANTAGES

- Alcohol and acid resistant
- Vegan alternative for gelatine

SERVING TIPS



Inulines Blend



Art. 6519 - 500 g

Blend of different fibers. Gives a greasy and creamy mouthfeel without using oil or cream. The Inulines Blend is ideal to use in de vegan kitchen, gastronomy and patisserie. The blend should be dissolved in a liquid, not in fats.

- 30-100gr/l
- 3-21°C



PROCESSING

- Mixing required
- Cold and hot soluble and processable
- Maximum consumption 30gr/day
- First dissolve in liquid, not in fat

APPLICATIONS

- Crèmeux
- Mousses
- Ice cream
- Crèmes

ADVANTAGES

- Ideal for vegan applications
- Reduces fat in your preparations
- Provides a creamy mouthfeel in your recipes
- Replacing/reducing butter and cream
- Alcohol and acid resistant

SERVING TIPS





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