



Délices à la française

Chocolate Sponge

Traditional base for rolls, cakes and tarts.

Sponge cake is valued as an airy and spongy base for a variety of pastry specialties – in France, for example, it is used for classic biscuit rolls, the traditional Bûche de Noël or cakes, which turn out even more tempting with this baking mix.

For industrial processing only

Product Data Sheet

Bergina Chocolate Sponge

Artikel-Nr. 5800140

Commercial description:	Baking mixture for sponge cake
Application:	Ready-to-use flour for producing all types of sponge cakes (roulades, fruit and cake bases, etc.)
Basic recipe:	Three 26 cm cake bases – 1000 g Bergina Chocolate Sponge 600 g eggs 300 g water Two 60 x 80 cm roulades – 1000 g Bergina Chocolate Sponge 1000 g eggs 100 g water

Whisk all ingredients at full speed for 7-9 minutes. Bake the cake bases at 180 °C for around 30 minutes. Bake the roulades at approx. 230 °C with the vent closed until they turn golden brown. Take them off the tray immediately after baking.





Ingredients:	Sugar, wheat flour , wheat starch , 7 % fat-reduced cocoa powder, emulsifiers (lactic acid esters of mono- and diglycerides of fatty acids, propylene glycol esters of fatty acids) (contains milk), raising agents (disodium diphosphate, sodium hydrogen carbonate), salt
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Ingredients in the baked product according to the above recipe:

Eggs, sugar, **wheat flour**, **wheat starch**, water, fat-reduced cocoa powder*, emulsifier propylene glycol esters of fatty acids (contains **milk**), salt

* The % of cocoa powder in the baked product must be added according to the recipe.

Please note: If a different recipe is used, the declaration must be adapted accordingly.

	Storage: in a cool, dark and dry place
	Shelf life: 12 months from date of
	Manufacture packaging: 10 kg paper sack
	Pallet packaging: 750 kg

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