



## Délices à la française

# Sponge cake

**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 Sponge cake

Artikel-Nr.: 5800139

**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 Sponge  
700 g eggs  
100 g water

Two 60 x 80 cm roulades – 1000 g Bergina Sponge  
1000 g eggs  
100 g water

Whisk all ingredients at full speed for 7-9 minutes. Bake the cake bases at 200 °C for around 25 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**, 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), flavouring, salt

### Ingredients in the baked product according to the above recipe:

**Eggs**, sugar, **wheat flour**, **wheat starch**, water, emulsifier propylene glycol esters of fatty acids (contains **milk**), flavouring, 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:** 9 months from date of



**Manufacture packaging:** 10 kg paper sack



**Pallet packaging:** 750 kg

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