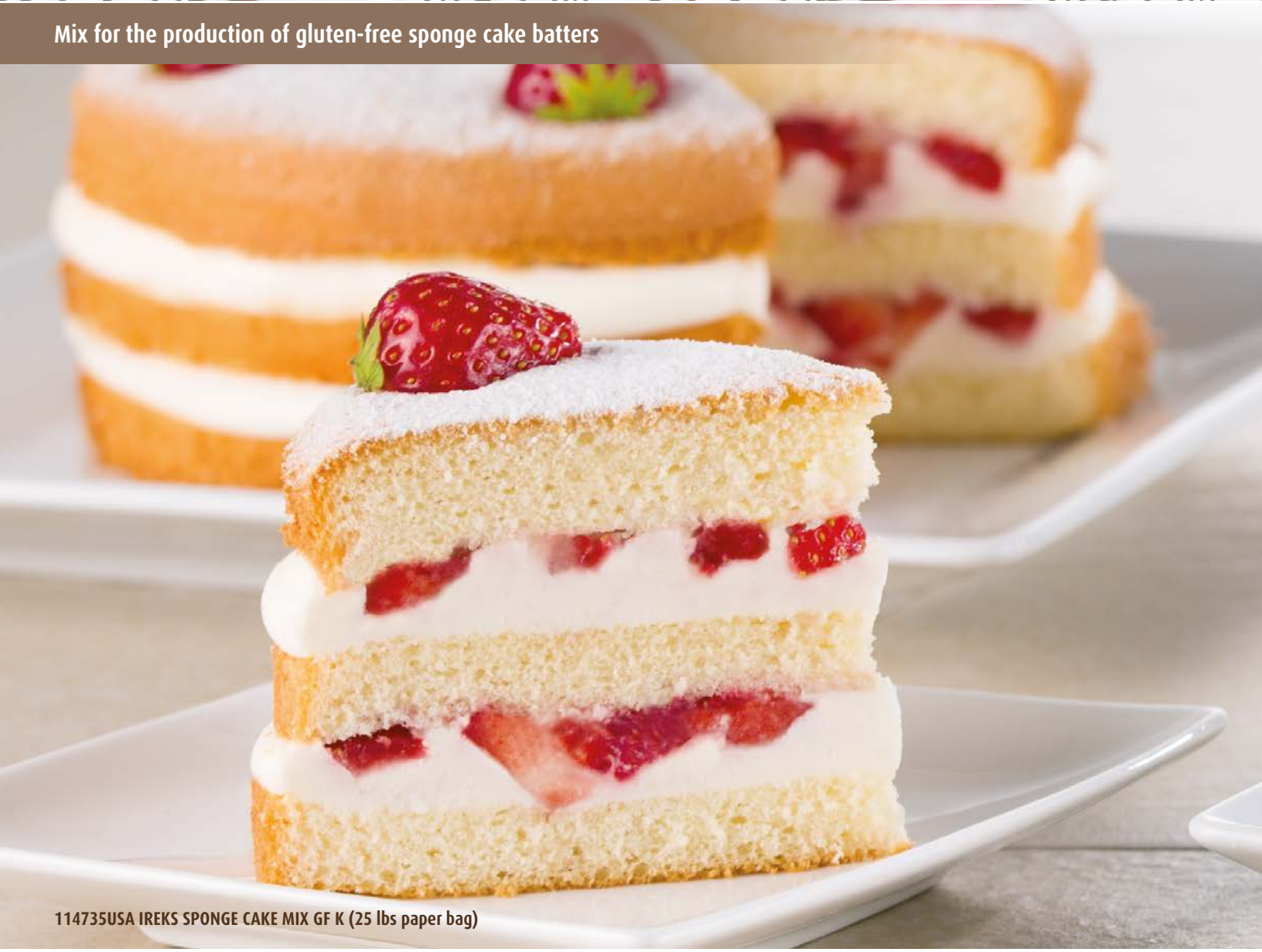
IREKS

SPONGE CAKE MIX

GF K

Gluten FREE

Mix for the production of gluten-free sponge cake batters



114735USA IREKS SPONGE CAKE MIX GF K (25 lbs paper bag)

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SPONGE CAKE MIX
GF K

Product advantages:
- versatile processing possibilities with good freshkeeping
- regular, light & tender crumb texture

Gluten-free Sponge Cake Bases

Recipe:

IREKS SPONGE CAKE MIX GF K	100 lbs	100 %
Whole egg	60 lbs	60 %
Water	20 lbs	20 %
Total weight	180 lbs	

Mixing time:	8 – 10 minutes high (using a wire whip)
Batter temperature:	78° F
Specific gravity:	0.29 – 0.32
Scaling weight:	1 lb – 1 lb 5 oz
Baking temperature:	375° F – 390° F
Baking time:	25 – 30 minutes

Gluten-free Sponge Cake Roulades

Recipe:

IREKS SPONGE CAKE MIX GF K	100 lbs	100 %
Whole egg	60 lbs	60 %
Vegetable oil	4 lbs	4 %
Water	30 lbs	30 %
Total weight	194 lbs	

Mixing time:	6 – 8 minutes high (using a wire whip)
Batter temperature:	78° F
Specific gravity:	0.35 – 0.44
Scaling weight:	1 lb 5 oz – 1 lb 10 oz
Baking temperature:	480° F
Baking time:	5 – 6 minutes

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IREKS

IREKS USA Inc. | c/o German American Chamber of Commerce
150 North Michigan Avenue, 35th floor | Chicago, IL 60601 | UNITED STATES OF AMERICA
Tel: +13123776132 | info@ireksusa.com | www.ireksnorthamerica.com