

SPONGE CAKE SHEET

Sponge Cake Sheets for making Korean-style cakes with a fluffy, tender texture. You can make delicious Korean-style cakes in a short time by simply defrosting.

ABOUT KOREAN STYLE CAKE

Korean Style Cake

Korean-style sponge cake sheet with soft and moist texture



< Sponge Cake Sheet >

- It is packaged 3 pieces of cake sheet and you can use after thawing about a few hours.
- So it is very convenient to make whole cake.
- The texture of Korean style sponge cake sheet is very soft and fluffy, even less sweet.
- When you make a whole cake with our cake sheets, fresh whipped cream is the best choice for icing.
- You can make variety cakes of design by icing and decorating.

White Cake Sheet (Diameter 18cm)



Weight : 270g
Quantity : 1(bag)

Packing Size :
1x16bag/CTN

TS

Thaw for about 6 hours

White Cake Sheet (Diameter 21cm)



Weight : 370g
Quantity : 1(bag)

Packing Size :
1x16bag/CTN

TS

Thaw for about 6 hours

ABOUT SPC

"THE BEST WAY TO HAPPINESS"

(Corporate Slogan)



Superb Company
Passionate
Creative People

Our corporate philosophy, "The Best Way to Happiness," represents our pledge to be a world-class company that contributes to the well-being of everyone around us. In 1945, the origins of SPC was established in the hearth of a small bakery in South Korea called **Sangmidang**. The spirit of Sangmidang, not to leave a single loaf of bread untouched, has endured for 79 years.

SANG MI DANG Spirit For quality and customers

We bake millions of loaves of bread,
But a customer can judge us by tasting just one loaf of our bread.
If that one loaf tastes bad, he or she may think the same of all our bread.

SANG MI DANG Spirit For Co-Prosperity and Sharing

Do not give bread, but teach people how to bake bread.
Helping others to become self-sufficient is part of our social responsibility.



PRODUCT DESCRIPTION

CONVENIENCE LEVEL

RTP

READY TO PROOF
The unfermented piece of dough

RTB

READY TO BAKE
The pre-fermented piece of dough

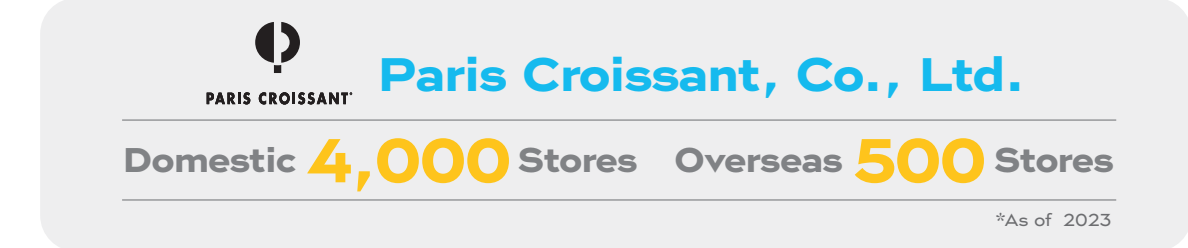
TS

THAW & SERVE
The ready-baked product

ABOUT SPC GLOBAL

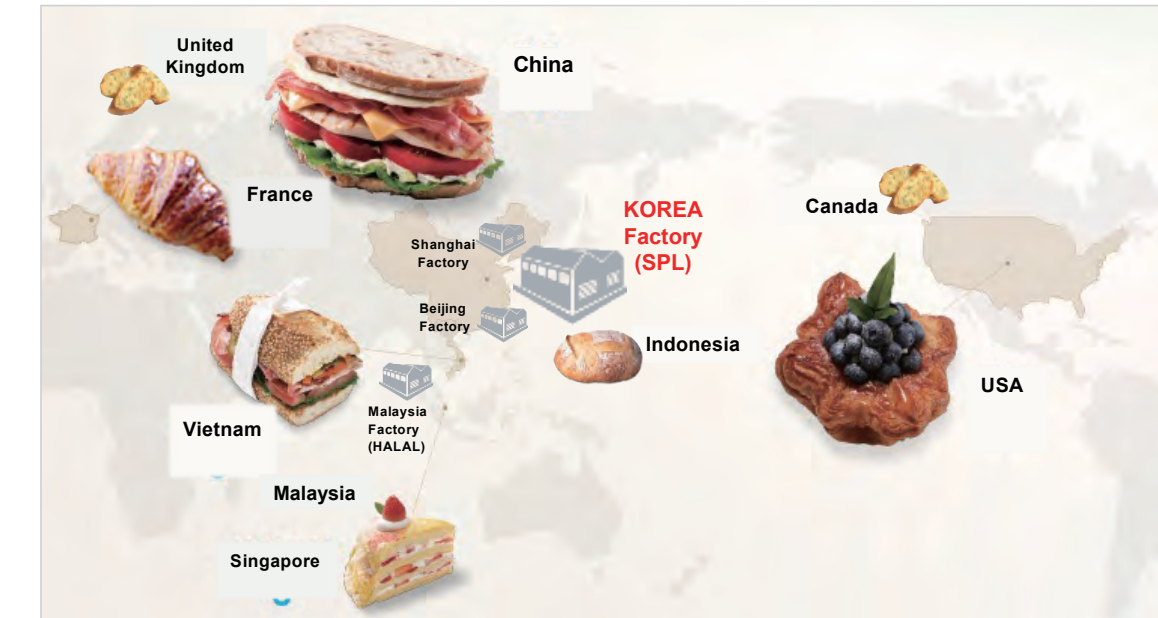
The SPC Group continues to expand its global presence. We are actively promoting overseas business through "PARIS CROISSANT", which has been operating the NO.1 bakery franchise "PARIS BAGUETTE" in Korea for about 35 years. We operate more than 500 stores overseas (USA, China, France, UK, Canada, Southeast Asia, etc.) and plan to open more.

Therefore, we have the highest level of R&D and the largest frozen dough plant and production technology in Asia.



Presence of Paris Baguette's Global

500 stores outside of Korea, planning to open more



SYMBOLS



Defrost



Oven



Frying

MANUFACTURING

SPL Pyeongtaek, Gyeonggi-do, South Korea

SPL is also one of the subsidiary of SPC Group.

We are the world's largest manufacturer of frozen dough and bread in Asia. We have high-tech facilities and food safety system. We produce all kind of bakery products, ice cream, coffee, sandwiches, etc with a daily food production capacity of 411 tons.

Frozen Dough Plant (SPL)



Certified standard

FSSC 22000, HACCP



Malaysia Factory for Halal (Nov.2024)

A factory capable of producing halal products will open in Johor Bahru, Malaysia.

This state-of-the-art facility will be able to produce a variety of breads, cakes, desserts and more.

Frozen Dough Plant for Halal (in Malaysia)



Halal certification will be completed in 2025



START THE NEW WAVE OF KOREAN BREAD



PARIS CROISSANT

SINCE 1945

SPC is fully committed to providing top-quality bread and services based on its 79 years of experience and technologies.

KOREAN DONUT

Juak Chewy Donut

What is Juak?

It is a Korean dessert made by mixing glutinous rice powder with non-glutinous rice powder or flour, adding makgeolli or soju, rolling and shaking in oil, and then using corn syrup and honey. You can easily make variety of juak by exclusive frozen dough. We offer the unique and simple recipe description that anyone can follow.



Weight : 35g
Quantity : 30(bag)

Packing Size : 30x4bag/CTN

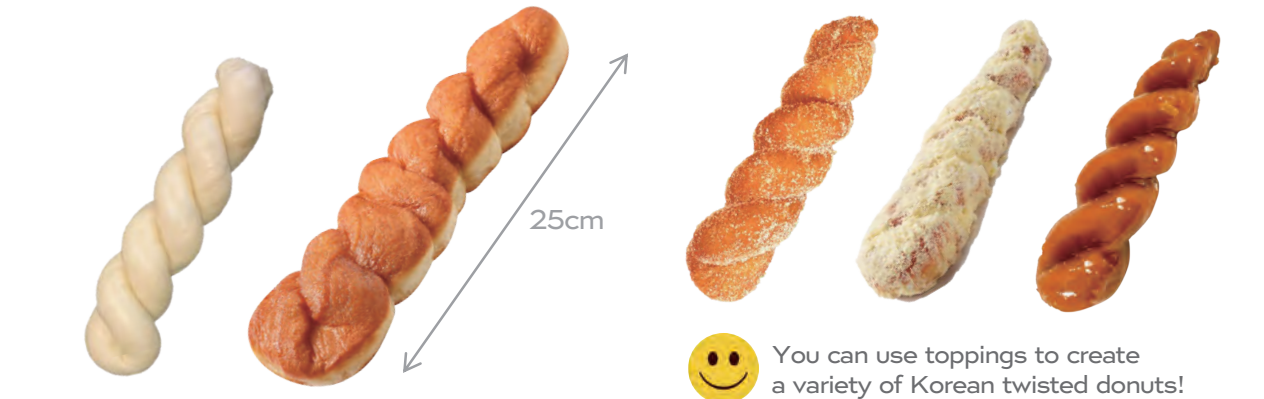
RTB No fermentation

30 min [Ambient temp.]

7 min 185°C

Jumbo Twisted Donut

A popular Korean donut with a fun shape made with Korean rice



Weight : 75g
Quantity : 16(bag)

Packing Size : 16x4bag/CTN

RTP Fermentation 28°C, 80%, 50 min

45 min [Ambient temp.]

4 min 180°C

Introducing Korean-style chewy and soft donut made with healthy Korean rice

Sweet Red Bean Sticky Rice Donut

Chewy Korean sticky rice donut filled with sweet red bean paste



Weight : 55g
Quantity : 20(bag)

Packing Size : 20x4bag/CTN

RTB No fermentation

30 min [Ambient temp.]

7 min 185°C

Chewy Donut

A cute round shape with a chewy donut



Weight : 40g
Quantity : 8(bag)

Packing Size : 8x4bag/CTN

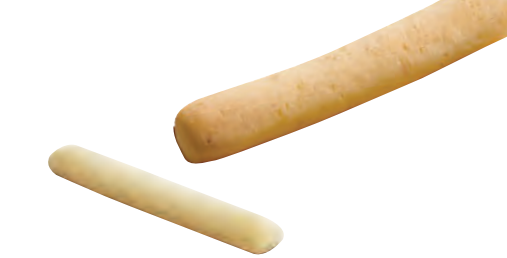
TS Thaw for about 30min

30 min [Ambient temp.]

2 min 180-205°C

Mochi-mochi Cheese Stick

Chewy mochi texture and savory, cheese-flavored sticky stick bun



Weight : 36g
Quantity : 24(bag)

Packing Size : 24x3bag/CTN

RTB No fermentation

No Defrost

7 min 185°C

Sweet Red Bean Donut

Soft donut filled with savory sweet red bean paste!



Weight : 80g
Quantity : 20(bag)

Packing Size : 20x4bag/CTN

RTP Fermentation 28°C, 80%, 120 min

120 min [Ambient temp.]

3 min 180°C

KOREAN BREAD

Soft bread made with Korean flavor

Black Sugar Korean Pancake (Hotteok)

Korean-style pancake with sweet black sugar and chewy texture



Weight : 101g
Quantity : 18(bag)

Packing Size : 18x4bag/CTN

RTP Fermentation 32°C, 85%, 30 min

70 min [Ambient temp.]

8 min 230-240°C

Sweet Red Bean Bread

A lot of red bean paste in perfect harmony with moist and soft bread.



Weight : 115g
Quantity : 20(bag)

Packing Size : 20x3bag/CTN

RTP Fermentation 32°C, 85%, 110 min

90 min [Ambient temp.]

9 min 180-205°C

Curry Croquette

Various vegetables are tossed and full filled with fluffy bun Korean style croquette



Weight : 95g
Quantity : 22(bag)

Packing Size : 22x3bag/CTN

RTP Fermentation 28°C, 80%, 60 min

80 min [Ambient temp.]

4 min 180°C

Coffee Bread

Korean-style coffee bread



Weight : 165g
Quantity : 10(bag)

Packing Size : 10x3bag/CTN

RTP Fermentation 28°C, 80%, 120 min

100 min [Ambient temp.]

20 min 160°C

PAR – BAKED & PACKAGED SNACK

French Baguette

Produced with SPC-owned "Sang-mi" fermentative yeast



* Par-Baked product
Easy to cook and ready to serve

* What is the "Sang-mi" species?

It is SPC's unique fermented species made by mixing indigenous yeast extracted from traditional "Korean nuruk and kimchi" and lactic acid bacteria extracted from traditional "Korean nuruk and kimchi"

Weight : 270g
Quantity : 4(bag)

Packing Size : 4x3bag/CTN

TS

80 min [Ambient temp.]

5 min 180°C

Flat Croissant (Croongi)

Like the Korean snack "nurungji", croissant dough is pressed into a pressed croissant snack



Weight : 17g
Quantity : 15(ea)

Packing Size : 15ea/CTN

Red bean Korean rice cake

Traditional Korean rice cake with savory sweet bean paste filling



Weight : 50g
Quantity : 100(ea)

Packing Size : 100ea/CTN



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