

Doc Class:	15002 - Technical Information Sheet (TIS)
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New Document	

10015058 - 25% Doughnut Concentrate - TIS

Product Name: 25% Doughnut Concentrate

Product Number: 10015058

Pack Size: 12.5kg

Product Information: A powder concentrate - used at 25% of the flour weight – for the production of light and fluffy yeast-raised fried doughnuts.

Recipe:

- 0.500kg 25% Doughnut Concentrate
- 2.000kg Strong Bread Flour
- 0.100kg Shortening
- 0.040kg Rapeseed Oil
- 0.040kg Instant Dried Yeast
- 1.180kg Water*

*water requirements may vary depending on flour quality

Method:

- Use tempered water to give a final dough temperature of 28-30°C.
- Mix for 2 mins on slow speed & 6 mins fast speed on a spiral mixer
- Remove dough from the mixer. For ball doughnuts: scale dough at 1500g, pin out dough and cut on BDM so each piece is 50g. For ring doughnuts, pin out and cut with a ring cutter.
- Prove at 38°C (100°F) 75% RH for approximately 40 mins.
- Remove doughnuts from the prover and let skin up for 10mins before frying
- Fry at 190°C – 195°C for 120 seconds each side.

Notes:

- Shelf life from date of manufacture: 180 days. Unopened, store in a cool, dry place (<20°C).
- Shelf life once opened: Until end of shelf life, provided it is stored in a closed unit.



Please note: Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation