



YEAST DOUGHNUT CONCENTRATE

OVERVIEW

Yeast Doughnut Concentrate is a powdered concentrate.

Developed for the production of top quality, short eating doughnuts, to which flour, yeast and water are added for good economy in use.

ADDITIONAL BENEFITS INCLUDE:

- Excellent volume.
- Bold appearance.
- Short, tender eating.
- Light texture.
- Good shelf life.
- Minimum fat absorption.

USAGE

See recipe.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Palm Oil, Sugar, Raising Agents (E450i, E500ii, E341i), Glucose Syrup, Emulsifiers (E471, E472e), Salt, Stabiliser (E466), Carrier (E516, E170), Soya Flour, Modified Maize Starch, Anticaking Agent (E551), Flour Treatment Agent (E300), Antioxidant (E306), Enzyme (Wheat)

PACKAGING

Code	Size	Type	Palletisation
378160	12.5 KG	Bag	80

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,948.00
Energy (Kcal)	466.00
Fat (g)	23.20
Fat (of which saturates)(g)	11.41
Carbohydrate (g)	56.91
Carbohydrate (of which sugars)(g)	14.89
Protein (g)	5.61
Fibre (g)	3.37
Salt (g)	4.93

METHOD

Group 1	
Ingredient	KG
Bakers flour	16.000
Yeast Doughnut Concentrate	8.000
Yeast	0.960
Water	12.000
Total Weight: 36.960	

YIELD

740 doughnuts

DESCRIPTION

1. Place all of the ingredients into a spiral mixing bowl. 2. Mix on slow speed for 2 minutes. 3. Mix on fast speed for 6 minutes. 4. Scale at 50g. 5. Prove for approximately 45-50 minutes. 6. Allow skinning before frying. 7. Fry at 185°C (370°F) for 60-90 seconds each side.

ADDITIONAL INFORMATION

Alternative mixing:

Conventional 20 minutes.

High speed 2 minutes.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



STORAGE

Cool and dry conditions



SHELF LIFE

360 days



TYPE

Powder



ALLERGENS

Wheat, Soya



CATEGORY

Doughnut Concentrates, Bread, Roll & Morning Goods



INGREDIENT FEATURES

Vegan, Vegetarian



FINISHED PRODUCT

Doughnut, Sweet Good