

Doughnut Concentrate (10142156)

Brand



Usage

Add Flour, Yeast & Water

Product Description

- Concentrate for yeast raised doughnuts.



Features & Benefits

- Easy make up.
- Mass Balanced palm
- Bold and light eating.
- Tolerant and easy to handle.
- Low fat absorption.
- Halal – Not certified

Ingredients

%	Ingredient	Kg
100%	Dry Mix	5kg
100%	Bread Flour	5kg
6%	Yeast	300g
91%	Water	4.55 kg

Instructions

Mixing:

Spiral-2 minutes on slow speed. 4-6 min fast speed.

Vertical-2 minutes on slow, 10 minutes on fast speed.

After mixing scale into heads and rest for 10 minutes.

Divide and mould. Prove at 30 – 35 deg C . Relative humidity – 75-80%. For 35 – 40 minutes.

Leave to dry for 10 minutes at ambient before frying at 195 deg C.

Other Information

- Pallet 5/60
- Shelf Life: 300 Days