



CLASSIC BERLINER DOUGHNUT MIX

OVERVIEW

A premium premix in powdered form for the convenient production of yeasted doughnuts. Requiring only the addition of yeast and water.

INGREDIENTS

Wheat Flour, Vegetable Oil, Dextrose, Whey Powder, Salt, Raising Agent (500, 450, 341), Soya Flour, Emulsifier (481), Free Flow Agent (170), Flour Improver (300), Enzymes, Colour (160a), Folic Acid

PACKAGING

Code	Size	Type	Palletisation
3753-50			

METHOD

Group 1			
Ingredient			KG
Berliner Doughnut Mix			4.000
Bakels Instant Active Yeast			0.068
Water			1.840
Total Weight:			5.908

DESCRIPTION

1. Place all the ingredients in a spiral mixer 2. Mix 2 minutes on slow and 6-8 minutes on fast until the dough is fully developed (window test) 3. Final dough temperature should be between 28-30OC 4. Scale the dough into 2.4kg heads (80g per doughnut) 5. Rest 5 minutes before moulding 6. Proof 45-55 minutes (indentation test to confirm) and then dry proof for 5 minutes before frying 7. Fry at 190OC until golden brown on both sides 8. Let drip dry before covering with cinnamon sugar 9. Finish with your desired toppings and decorations



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

9 Months (270) days



TYPE

Powder



ALLERGENS

Milk, Soy, Gluten



CATEGORY

Cakes, Muffins & Slices, Doughnuts