



CAKE DOUGHNUT COMPLETE

OVERVIEW

Cake Doughnut Complete is a powdered complete mix, requiring only the addition of water, to produce top quality batter deposited cake doughnuts.

BENEFITS INCLUDE:

- Easy to deposit with minimum fat absorption.
- Excellent volume.
- Thin crust.
- Delicious flavour
- Light and tender eating.

USAGE

100% complete mix.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Rapeseed Oil, Vegetarian Whey Powder (Milk), Whole Egg Powder, Soya Flour, Raising Agents (E450i, E500ii, E341i), Salt, Wheat Flour, Emulsifier (E322), Stabiliser (E412)

PACKAGING

Code	Size	Type	Palletisation
378155	12.5kg	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,643.00
Energy (Kcal)	389.00
Fat (g)	6.02
Fat (of which saturates)(g)	0.87
Available Carbohydrate (g)	73.04
Carbohydrate (of which sugars)(g)	27.12
Protein (g)	9.30
Fibre (g)	2.50
Salt (g)	2.12

METHOD

Group 1		
Ingredient	KG	%
Cake Doughnut Complete	10.000	100.00
Water (30oC/86oF)	4.200	42.00
Total Weight: 14.200		

YIELD

284 doughnuts

DESCRIPTION

1. Add all ingredients into a mixing bowl fitted with a beater. 2. Mix for 1 minute on slow speed. 3. Scrape down. 4. Mix for 4 minutes on medium speed. 5. Leave to rest for 15 minutes before depositing. 6. Scale at 50g. 7. Fry at 180-190°C for 50-65 seconds each side.

ADDITIONAL INFORMATION

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

270 days



TYPE

Powder



ALLERGENS

Egg, Milk, Soya, Wheat



CATEGORY

Bread, Roll & Morning Goods,
Doughnut Concentrates



INGREDIENT FEATURES

Vegetarian



FINISHED PRODUCT

Doughnut, Sweet Good