



## CAKE DOUGHNUT CONCENTRATE

### OVERVIEW

Cake Doughnut Concentrate is a powdered concentrate which, for economy, requires the addition of flour and water, to produce top quality batter deposited cake doughnuts.

#### ADDITIONAL BENEFITS INCLUDE:

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

### USAGE

See recipe.

### INGREDIENTS

Sugar, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), 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
378140	12.5kg	Bag	80

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,735.00
Energy (Kcal)	412.00
Fat (g)	10.75
Fat (of which saturates)(g)	1.55
Available Carbohydrate (g)	70.56
Carbohydrate (of which sugars)(g)	52.80
Protein (g)	7.23
Fibre (g)	1.89
Salt (g)	4.25

## METHOD

Group 1		
Ingredient	KG	%
Bread flour	5.000	50.00
Cake Doughnut Concentrate	5.000	50.00
Water (30oC/86oF)	4.200	42.00
<b>Total Weight:</b> 14.200		

## YIELD

284 doughnuts

## DESCRIPTION

1. Place all the ingredients into a spiral mixing bowl fitted with a beater. 2. Mix for 1 minute on low speed and 2.5 minutes on medium speed. 3. Rest the batter for 5 minutes before depositing. 4. Scale at 50g. 5. 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

360 days



#### TYPE

Powder



#### ALLERGENS

Wheat, Milk, Egg, Soya



#### CATEGORY

Bread, Roll & Morning Goods,  
Doughnut Concentrates



#### INGREDIENT FEATURES

Vegetarian



#### FINISHED PRODUCT

Doughnut, Sweet Good