



DOUGHNUT PASTE CONCENTRATE

OVERVIEW

Doughnut Paste Concentrate is a paste concentrate, which produces consistent, top quality yeast-raised doughnuts.

The baker adds their own flour, together with the yeast and water.

BENEFITS INCLUDE:

- Excellent volume.
- Economical in use.
- Palm-free.
- Bold appearance.
- Short, tender eating.
- Light texture.
- Good shelf life.
- Minimum fat absorption.

USAGE

16.25% on flour weight.

INGREDIENTS

Rapeseed Oil, Sugar, Emulsifiers (E471, E472e), Wheat Fibre, Raising Agents (E450, E500ii), Stabiliser (E466), Salt, Natural Flavouring, Flour Treatment Agent (E300)

PACKAGING

Code	Size	Type	Palletisation
378212	10 x 1.3kg	Sachet	72

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	2,518.00
Energy (Kcal)	609.00
Fat (g)	53.80
Fat (of which saturates)(g)	11.22
Available Carbohydrate (g)	26.45
Carbohydrate (of which sugars)(g)	26.44
Protein (g)	0.10
Fibre (g)	9.48
Salt (g)	6.90

METHOD

Group 1		
Ingredient	KG	%
Bread flour	10.000	100.00
Doughnut Paste Concentrate	1.625	16.25
Yeast	0.400	4.00
Water	5.875	58.75
Total Weight: 17.900		

YIELD

358 doughnuts

DESCRIPTION

1. Add all ingredients into a spiral mixing bowl. 2. Mix for 3 minutes on slow speed and 7 minutes on fast speed, until fully developed. 3. Dough temperature should be 23-26°C. 4. Scale at 50g and shape as desired. 5. Retard overnight or place in chiller for 120+ minutes. 6. Remove from retarder and recover dough temperature. 7. Prove for 25-30 minutes at 38°C, 80% relative humidity. 8. Dry prove for 25 minutes (this stops the doughnuts wrinkling back). 9. Fry at 190°C for 90-100 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

Paste



ALLERGENS

Wheat



CATEGORY

Bread, Roll & Morning Goods,
Doughnut Concentrates



INGREDIENT FEATURES

Palm free, Vegan suitable, Vegetarian



FINISHED PRODUCT

Doughnut, Sweet Good