



YEAST DOUGHNUT CONCENTRATE

OVERVIEW

Yeast Doughnut Concentrate is a powdered concentrate.

Developed for the production of top quality, short eating doughnuts, to which flour, yeast and water are added for good economy in use.

ADDITIONAL BENEFITS INCLUDE:

- Excellent volume.
- Bold appearance.
- Short, tender eating.
- Light texture.
- Good shelf life.
- Minimum fat absorption.

USAGE

50% on flour weight.

INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Palm Oil, Sugar, Raising Agents (E450i Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate, E341i Monocalcium phosphate), Glucose Syrup, Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E472e Mono- and diacetyltartaric acid esters of mono- and diglycerides of fatty acids), Salt, Stabiliser (E466 Sodium Carboxymethylcellulose), Modified Maize Starch (E1442), Soya Flour, Flour Treatment Agent (E300 Ascorbic Acid)

PACKAGING

Code	Size	Type	Palletisation
378160	12.5kg	Bag	60

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,953.00
Energy (Kcal)	467.00
Fat (g)	23.22
Fat (of which saturates)(g)	11.46
Available Carbohydrate (g)	56.98
Carbohydrate (of which sugars)(g)	14.41
Protein (g)	5.69
Fibre (g)	3.47
Salt (g)	5.02

METHOD

Group 1		
Ingredient	KG	%
Wheat flour	10.000	100.00
Yeast Doughnut Concentrate	5.000	50.00
Yeast	0.600	6.00
Water	7.500	75.00
Total Weight: 23.100		

YIELD

462 doughnuts

DESCRIPTION

1. Add all of the 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 30+ 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 wrinkly back). 9. Fry at 190°C for 75-90 seconds each side.

ADDITIONAL INFORMATION

Alternative mixing:

Conventional 20 minutes.

High speed 2 minutes.

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, Soya



CATEGORY

Bread, Roll & Morning Goods,
Doughnut Concentrates



INGREDIENT FEATURES

Vegan suitable, Vegetarian



FINISHED PRODUCT

Doughnut, Sweet Good