



APITO SOFT DONUT MIX

OVERVIEW

For the convenient-in-use production of high quality donuts.

USAGE

Refer to recipe

INGREDIENTS

Wheat Flour, Starch, Vegetable Oil, -, Salt, -, -, Permitted Emulsifier (INS472(e)), Permitted Flavouring, Soy Flour, Permitted Emulsifier (INS471), Thickener (INS412), Leavening Agents (INS500, INS450), Egg Powder, -, Flour Improver (INS300), Enzyme, Permitted Colouring (INS102)

PACKAGING

Code	Size	Type	Palletisation
3749	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,610.00
Energy (Kcal)	385.00
Protein (g)	8.70
Fat (g)	9.80
Fat (of which saturates)(g)	4.60
Fat (of which Trans Fatty Acids) (<g)	0.10
Cholesterol (<mg)	0.10
Carbohydrate (g)	62.60
Carbohydrate (of which sugars)(g)	4.40
Dietary Fibre (g)	2.10
Sodium (mg)	627.00

METHOD

Group 1	
Ingredient	KG
APITO SOFT DONUT MIX	1.000
Chilled Water	0.425
BAKELS INSTANT ACTIVE DRIED YEAST	0.013
Total Weight:	1.438

DESCRIPTION

1. Place all ingredients in mixing bowl, mix into a well develop dough. 2. Cover and rest dough for 10 minutes. 3. Sheet dough to 6 mm in thickness, place onto the work table. 4. Using a rolling pin roll to 6 mm in thickness, cover the dough with plastic sheet for dough recovery, rest a further 10 minutes. 5. Using a doughnut cutter of diameter 7.5 mm, cut to approximate 25-27 g each. 6. Place onto a tray lined with plastic sheet. 7. Prove for 40 minutes, set temperature at 38°C and 75% humidity. 8. Remove from prover and dry for 20 minutes. 9. Fry at 180°C in oil 60 seconds for first side and 60 seconds for the other side. 10. When slightly cool, coat with Bakels Chocolate Buttons and serve.



STORAGE

Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Egg, Egg Products, Milk, Milk Products, Soy, Soy Products, Sulphites



CATEGORY

Confectionery, Confectionery Mixes



FINISHED PRODUCT

American Soft Doughnut



BRANDS

Apito