

langloiscompany.com

PRODUCT

FOOD GRADE

DESCRIPTION

CONTAINER

PREPARATION

YIELD

INGREDIENTS

NUTRITION (Dry Mix Only)

RAISED DONUT MIX #015

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

This fine product was developed to yield a high quality raised donut with the simplest preparation possible. This raised donut mix produces a donut with a rich flavor and desirable texture. The texture makes it simple to glaze or frost. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices. Raised donut mix does not contain more than 9% moisture.

50 lb. Bag

Pour approximately 35 - 40 oz. warm water into Mixing Bowl. Add 5 lbs. of donut mix and, using dough hook attachment, mix 1 - 2 Minutes on LOW SPEED until dough forms, then 7 - 10 minutes after. Proof dough ball for approx. 45 minutes to 1 hour at 96° F. @ 80% humidity. Let dough rest again for 15 minutes, then remove dough, roll out, cut, shape, and place on screens. Place screens in proof box and allow to proof until doubled in volume. Fry donuts in vegetable oil preheated to 375° F. for a few minutes on each side or until golden brown.

50 lbs. of mix will yield up to 460 - 2.5 oz. dough pieces.

Bleached Wheat Flour (enriched with niacin, iron, malted barley, thiamine mononitrate, riboflavin, malted barley and folic acid), Soybean Oil, Sugar, Dextrose, Whey (from milk), Yeast, Salt, Dried Eggs, Leavening (sodium bicarbonate & sodium aluminum phosphate), Sodium Stearoyl Lactylate and Artificial Flavors. Allergen Warning: Contains Milk, Eggs, Wheat & Soy

Serving Size 1/4					
Amount Per Serving					
Calories 150	Ca	lorie	s froi	n Fat	25
			% D	aily Va	ue'
Total Fat 3g					5%
Saturated Fat 0g					2%
Trans Fat 0g					
Cholesterol 5mg				19	1%
Sodium 180mg					7%
Total Carbohydrate 26g					9%
Dietary Fiber	1g				2%
Sugars 3g					
Protein 4g					
		Vita	min (C 0%	
Vitamin A 0%					