



PERFECT DONUT PLUS

For preparing rich, moist, and soft yeast-raised donuts.

PERFECT DONUT PLUS

SwissBake® Perfect Donut Plus is a premium complete mix specially formulated for professional bakers serving high-quality donuts. This mix makes soft, light and fluffy yeast-raised donuts that have a short bite, are moist and remain soft for longer durations. This special formulation also ensures that the donuts absorb a very low quantity of oil during frying (Less than 2%). Its formulation is made for easy, quick and consistent commercial production of donuts and requires minimum expertise and additional ingredients for preparation. This mix is perfect for use by any QSR, restaurant, Café, Bakery (Professional or commercial) that makes and serves fresh donuts to their elite customers. Highly recommended for all kinds of commercial donut production.



- ✓ *Complete mix for easy donut making.*
- ✓ *Moist and soft for a longer duration.*
- ✓ *Short bite and excellent eating quality.*
- ✓ *Low oil absorption while frying.*

RECIPE





DONUT MIX	1000 gm
Water	430 gm
Fresh / Dry Yeast	40 gm / 13 gm

INGREDIENTS

Refined Wheat flour, Vegetable fat, Glucose syrup solids, Dextrose, Milk Solids, Vegetable Oil, Edible Starch, Salt, Emulsifier (E471, E472), Raising agents (E500, E450), Whey powder, Enzymes, Flavour, Colour E160a.

PREPARATION

Using a spiral mixer, blend all ingredients together on slow speed for 2 minutes and then mix on fast speed for 11 minutes. Dough temperature should be maintained between 24°C to 26°C. Bulk ferment the dough for 15 minutes. Sheet the dough into 8mm to 10mm sheets and cut donut shapes of approximately 40 gm to 50 gm. Final proofing for 40 minutes at 32°C under 75% humidity. After proofing, keep aside for 10 minutes to allow donuts to dry. Deep fry in oil at 180°C for 1.5 minutes (each side).

PACK  20 KG PAPER BAG (1kg X 20)	DOSAGE  100%	STORAGE  < 18°C DRY AND HYGIENIC ENVIRONMENT	SHELF LIFE  12 MONTHS FROM MFG. DATE
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