

## langloiscompany.com

**PRODUCT** 

FOOD GRADE

DESCRIPTION

**CONTAINER** 

PREPARATION

**YIELD** 

**USES** 

**INGREDIENTS** 

NUTRITION (Dry Mix Only)

## **CAKE DONUT MIX #019**

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 product was developed to yield a high-quality donut with the simplest preparation possible. This cake donut mix is prepared by combining cold water and a dry mix. 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.

50 lb. Bag

Pour 2 gallons + 2.5 quarts of cold water into a mixing bowl. Adjust water to desired consistency for equipment. Add 50 lbs. of donut mix. Use the PADDLE attachment to mix for 30 SECONDS on LOW SPEED. Scrape down the PADDLE and the BOWL. Continue mixing on MEDIUM SPEED for another 2 MINUTES. Batter Temperature should be: 70°-72°F. FLOOR TIME: 10 Minutes. FRY: 370°-375°F. for a minute or two on each side or until golden brown.

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

Donuts are commonly used as a breakfast or snack item.

Bleached **Wheat** Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley and folic acid), Sugar, Soybean Oil, **Non-Fat Dried Milk**, **Soy Flour**, Dextrose, **Dried Eggs**, Leavening (sodium bicarbonate, sodium aluminum phosphate, monocalcium phosphate & sodium acid pyrophosphate), Salt, Sodium Stearoyl Lactylate, Mono & diglycerides, Xanthan Gum, Artificial Flavor and Artificial Colors (FD&C Yellow #5 & #6)

ALLERGEN WARNING: CONTAINS WHEAT, MILK, SOY, EGGS

Amount Per Serving  Calories 150 Calories from Eat 20		
Total Fat 2 5g		% Daily Value
Saturated Fat 0g		2%
Trans Fat 0g	- 0	- /
Cholesterol 10mg		3%
Sodium 260ma		11%
Total Carbohydrate 29g		10%
Dietary Fiber 3g		11%
Sugars 11g		
Protein 3g		
Vitamin A 0%	. Vilne	in C 0%
VICALITIES A U 70	- vitair	III C 076