



## **Dounats Mix 20%**

Art. Nr. 21321

### **Product Data**

Dounats flour is a flour specially developed for the production of fatty pastries such as Dounats. Dounats flour contains 6 eggs /kg flour and excels due to its large volume, long freshness and short, pleasant bite.

### **Ingredients:**

Wheat flour, Corn syrup, Lactose, Wheat gluten, Powdered sugar, Fat powder, Emulsifiers E471, Lecithin powder E 322, Whey protein concentrate, Egg white powder, Salt, emulsifiers E472e, Guar gum, Ascorbic acid E300, Flavor, Enzyme, Cysteine.

### **Basic Recipes:**

Wheat flour	1.000 g
Dounats Mix 20%	0.200 g
Yeast	0.060 g
Water	approx. 0.300 g
Egg	approx. 0.225 g
Margarine	0,100 g

### **Application:**

- Mixing time: 5 min. speed I
- 6 – 8 min. speed II
- Dough temperature: 26° C
- Floor rest: none
- Intermediate proof: 20 min.
- Laminate: Until 7-8 mm. by turning the dough a quarter for several times.
- After this cut the donuts with a doughnut cutter diameter 7 cm. (Weight 70-75 gr.)
- Final proof: approx. 40 min. at 35° C and 75 % relative humidity
- Then leave for approx. 40 min. on a cool place until a skin has formed on the surface
- Baking: at approx. 175-180° C (3-5 min.)

### **Packings:**

- 10 kg paper bag with inner polyethylene layer
- 25 kg paper bag with inner polyethylene layer