



## **Dounats Mix 50%**

Art. Nr. 21320

### **Product Data**

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

### **Ingredients:**

*Wheat flour, Sugar, Fat powder, Dextrose, Egg white powder, Egg yolk powder, Wheat gluten, Salt, Whey powder, Soy flour, Raising agents (Diphosphate E450, Sodium carbonate E500), Calcium carbonate, Guar gum, Emulsifiers (E481, E471, E472e), Flavor, Enzymes.*

### **Basic Recipes:**

Dounats Mix 50%	5.000 g
Yeast	0.400 g
Water	4-0.4.5 Liters

### **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 doughnutcutter 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*