



PREMIER YEAST RAISED DOUGHNUT MIX

DOUGHNUT ARTIST SERIES™

A TRULY PREMIUM DOUGHNUT MIX COLLECTION FOR THE EXPERIENCED MASTER BAKER

Unlimited design capabilities

So soft and tender with excellent volume and a fantastic chew. Has a good skunk ring and rise during the proofing stage.

Available in 50 lb. bags.
Store in a cool, dry place.

INGREDIENTS:

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID, MALTED BARLEY FLOUR, ASCORBIC ACID), SOYBEAN OIL, DEXTROSE, SUGAR, WHEY (MILK), SALT, DEFATTED SOY FLOUR, LEAVENERS (SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE), NONFAT DRY MILK, MONO & DIGLYCERIDES, SODIUM STEAROYL LACTYLATE, DRIED EGG YOLKS, SOY LECITHIN, ANNATTO EXTRACT, ASCORBIC ACID, TURMERIC EXTRACT.



FOR MORE INFORMATION:

information@sunrisefoodservice.com
sunrisefoodservice.com/doughnut-artist-series
(Please see our website translation in Khmer)

Toll Free: (877) 905-9658 Phone: (323) 264-8364
Text: (323) 894-7850 Fax: (323) 264-8374



Introducing our Doughnut Artist Series!

Our Doughnut Artist Series was born out of the belief that Doughnut Bakers are true Artisans and that several small innovations can come out of a 50 lb. bag.

The Doughnut Innovators strive to provide a highly, customized experience to all doughnut lovers.

For this, they deserve a premium product line that includes choice customer service, packaged in a colorful palette of flavors that speak directly to the artist within. The items are color-coded to make your back of house easier.

Distributed exclusively by
Sunrise Foodservice, Inc.

The Bakery Specialist

We offer a broad scope of traditional foodservice items with a focus on fresh foods and staples for bakeries.



PREMIER YEAST RAISED DOUGHNUT MIX

DOUGHNUT ARTIST SERIES

TRY ALL OF OUR PREMIUM GLAZE, YEAST RAISED & CAKE DOUGHNUT MIX VARIETIES

50 lb Bag Signature
Glaze

50 lb Bag Premier
Yeast Raised
Doughnut Mix

50 lb Bag High Yield
Doughnut Mix

50 lb Bag Spice
Cake Doughnut Mix

50 lb Bag Vanilla
Cake Doughnut Mix

50 lb Bag Buttermilk
Bar Doughnut Mix

50 lb Bag
Chocolate Cake
Doughnut Mix

50 lb Bag Old
Fashioned Cake
Doughnut Mix

30 lb Bag Red
Velvet Cake
Doughnut Mix

30 lb Bag Blueberry
Cake Doughnut Mix

30 lb Bag Vegan
Cake Doughnut Mix

30 lb Bag French
Crueller Doughnut
Mix

	INGREDIENTS	SMALLER BATCH	SMALL BATCH	LARGE BATCH	DOUGH TEMPERATURE: 80–88 °F FRYER TEMPERATURE: 375 °F FRY TIME: 1 min per side
STAGE 1	DOUGHNUT MIX	5 lb	10 lb	50 lb	
	WATER	2 lb 6.5 oz	4 lb 13 oz	24 lb	
	YEAST (FRESH)	3.25 oz	6.5 oz	2 lb	
Instant Yeast Method					
	DOUGHNUT MIX	5 lb	10 lb	50 lb	
	WATER	2 lb 6.5 oz	4 lb 13 oz	24 lb	
	YEAST INSTANT	1 oz	2 oz	10 oz	

SUGGESTED INSTRUCTIONS:

MIXING: Place ingredients in bowl. Mix on MED speed until dough is smooth and pliable.

FERMENTATION: 40 minutes to 1 hour

PROOFING: Until doubled in size.

*THESE INSTRUCTIONS ARE ONLY SUGGESTIONS.

	INGREDIENTES	LOTE MAS PEQUEÑO	LOTE PEQUEÑO	LOTE GRANDE	TEMPERATURA DE LA MASA: 80-88 °F TEMPERATURA PARA FREÍR: 375 °F TIEMPO DE FREÍR: Un (1) minuto cada lado
PASO 1	MEZCLA DE DONAS	5 lb	10 lb	50 lb	
	AGUA	2 lb 6.5 oz	4 lb 13 oz	24 lb	
	LEVADURA (FRESCO)	3.25 oz	6.5 oz	2 lb	
Método De Levadura Instantánea					
	MEZCLA DE DONAS	5 lb	10 lb	50 lb	
	AGUA	2 lb 6.5 oz	4 lb 13 oz	24 lb	
	LEVADURA INSTANTANEO	1 oz	2 oz	10 oz	

INSTRUCCIONES SUGERIDAS:

Mezclar: Coloque los ingredientes en un tazón. Mezclar a velocidad MEDIA hasta que la masa esté suave y flexible.

Fermentación: Deje reposar la masa por 40 minutos a 1 hora.

Tiempo de Crecimiento: Hasta que la masa haya duplicado su tamaño.

*INSTRUCCIONES SON SOLO SUGERENCIAS.

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