



All about **Donuts**

Fine baking ingredients



Classic Yeast Donut

..... 5,000 kg	Hefemürb
..... 0,500 kg	butter
..... 0,350 kg	whole eggs
..... 0,400 kg	yeast, fresh
..... 1,500 kg	water

Gingerbread Donut

..... 4,000 kg	Hefemürb
..... 1,000 kg	Lebquick
..... 1,000 kg	Wheat flour
..... 0,500 kg	butter
..... 0,350 kg	whole eggs
..... 0,400 kg	yeast, fresh
..... 1,500 kg	water

Production

- ▶ After resting time roll out to 6 mm and cut with with a donut cutter.
- ▶ Let proof slightly.
- ▶ Fry.
- ▶ When cooled down fill with a water based or fat based filling as mentioned on page four. Cover and decorate with coatings as mentioned on page six and decorations on the back side of the leaflet, or just dust with **Dusting Snow**.

Baking technique

- ▶ Spiral kneader: 2 + 6 minutes
- ▶ Dough temperature: 20-22°C
- ▶ Resting time: approx. 15 minutes
- ▶ Resting time approx. 10 min. at room temperature before frying
- ▶ Frying pan temperature: approx. 175°C
- ▶ Frying time: approx. 2 minutes each side

Production

- ▶ After resting time roll out to 6 mm and cut with with a donut cutter.
- ▶ Let proof slightly.
- ▶ Fry.
- ▶ When cooled down fill with **Bon Caramel Salé** and decorate with **Bon Caramel Salé** and **Bienex** Peanut Decoration as mentioned on the back side of the leaflet.

Baking technique

- ▶ Spiral kneader: 2 + 6 minutes
- ▶ Dough temperature: 20-22°C
- ▶ Resting time: approx. 15 minutes
- ▶ Resting time approx. 10 min. at room temperature before frying
- ▶ Frying pan temperature: approx. 175°C
- ▶ Frying time: approx. 2 minutes each side

Article	Description		Packing	Unit	Art.-No.
Berliner CLASSIC	Powdered fine baking ingredient for the production of donuts, berliner and all kinds of deep-fried pastries.	  	bag	25 kg	1534725
BerlinerQuick K20	Powdered fine baking concentrate (20%) for the production of donuts, berliner and all kinds of deep-fried pastries.	  	bag	25 kg	1536725
Berliner Wolken Yeast Berliner / Donut Mix	Powdered fine baking ingredient for the production of donuts in the all-in method as well as kinds of Danish pastries and yeast dough.	  	bag	25 kg	1537025
Bienex RSPO SG	Powdered bee-sting and florentine mix. In our sample recipe it is used for decoration.	   	ct	10 kg 12 kg	1440110 1440112
Hefemürb	Powdered fine baking ingredient for the production of donuts and all kinds of pastries on shortcrust base.	   	bag	25 kg	1499625
Hefemürb Konzentrat 10 %	Powdered baking concentrate (10%) for the production of donuts and all kinds of pastries.	   	bag	25 kg	1498925
Hefesoft	Powdered baking concentrate (3%) for the production of donuts and all kinds of pastries.	  	ct	10 kg	1498310
LebQuick, gingerbread mix	Powdered concentrate (33%) for the production of gingerbread and honey cake Printen or moulded cakes, etc. In our sample recipe it gives donuts a taste of gingerbread.		bag	15 kg	1450515
Ovasil, meringue mix	Pasteurized, powdered egg-albumen made from crystallized egg-white. Especially for the production of meringues. In our sample recipe it is used for decoration.	   	ct	3 kg	1486003
Yeastquick	Powdered yeast dough concentrate (16%) for the production of yeast doughs like donuts, Danish pastry, sheet cakes and braided yeast buns.	   	bag	25 kg	1495025
Muffin Soft RSPO MB	Baking aid for fine bakery wares. Can be used for oven baked donuts.	  	bag	25 kg	1465925

	Oven Donut
..... 1,500 kg	Muffin Soft
..... 1,000 kg	whole eggs
..... 0,750 kg	cream, liquid
..... 0,100 kg	icing sugar
..... 0,100 kg	vegetable oil
..... 0,025 kg	Combani

Production

- ▶ Pour 80 g of mass into the silicone moulds with a piping bag.
- ▶ Baking.
- ▶ When cooled down fill with a water based or fat based filling as mentioned on page four. Cover and decorate with coatings as mentioned on page six and decorations on the back side of the leaflet., or just dust with Dusting Snow.

Baking technique

- ▶ Stir all ingredients with a whisk at low speed for approx. 3 min.
- ▶ Baking temperature: approx. 180 °C
- ▶ Baking time: approx. 25 minutes

Legend

-  vegetarian
-  vegan
-  natural flavouring
-  Halal certified
-  without palm
-  clean label
-  RSPO MB or SG certified
-  without flavouring

pb: plastic bucket *ct*: carton

Fillings



Schokobella filling cream

- ▶ Whip Schokobella with 30% butter to create the perfect donut filling.



Water based

Article	Description		Packing	Unit	Art.-No.
Bon Caramel RSPO SG	Ready to use caramel filling cream. For donuts and all kinds of pastries; bake-proof and freeze-stable.	  	pb	4 kg	1400604
Bon Caramel Salé RSPO SG	Ready to use filling cream with caramel taste and a pinch of sea salt. For donuts and all kinds of pastries; bake-proof and freeze-stable.	 	pb	3 kg 12 kg	3700022 3700187
Bon Chocolate	Ready to use Chocolate filling cream containing 16% chocolate couverture. For donuts and all kinds of pastries ; bake-proof and freeze-stable.	  	pb	4 kg	1400804
Bon Vanille	Ready to use filling cream with vanilla taste. For donuts and all kinds of pastries; bake-proof and freeze-stable.	  	pb	4 kg	1400704

Fat based

Article	Description		Packing	Unit	Art.-No.
Bellanossa	Ready to use nougat cream. Ideal for coating and filling donuts and all kinds of pastries.	  	pb	6 kg	1380906
Nugotin, hazelnut cream	Ready to use nut-nougat cream base. For filling and decorating. For decorating donuts and all kinds of cakes and biscuits.	  	pb	10 kg	1390010
Nut-Nougat-Cream	Ready to use nut-nougat cream with 27% roasted hazelnuts. For filling donuts and all kinds of cakes. Also suitable for decoration.	 	pb	6 kg, 12 kg	1394006 1394012
Kranfil's Pistachio	Ready to use crunchy filling with 20 % biscuits in flake and roasted pistachios. To fill donuts, all kinds of cakes and desserts.	   	pb	3 kg	3100266
Kranfil's Red Fruits	Ready to use crunchy filling with 30 % white chocolate, dried raspberries, strawberries, blueberries and 20% biscuit pieces, without palm oil. To fill donuts, all kinds of cakes and desserts.	  	pb	3 kg	1341303
Schokobella	Any Schokobella from our assortment.				

Fruit based

Article	Description		Packing	Unit	Art.-No.
Fruchti-Top Apple	Ready to use apple filling with a fruit content of 90%. For donuts and all kinds of pastries, bake-proof, freeze- and cut-stable.	 	pb	11 kg 5.5 kg	3700006 3700007
Fruchti-Top Cherry	Ready to use fruit filling with a fruit content of 70%. For donuts and all kinds of pastries, bake-proof, freeze- and cut-stable.	 	pb	6 kg 12 kg	1395406 1395412
Fruchti-Top Orange	Ready to use fruit filling with a fruit content of 70% and natural orange flavour. For donuts and all kinds of pastries, bake-proof, freeze- and cut-stable.	   	pb	6 kg 12 kg	1390806 1390812
Fruchti-Top Strawberry	Ready to use fruit filling with a fruit content of 70% and delicious strawberry taste. For donuts and all kinds of pastries, bake-proof, freeze- and cut-stable.	 	pb	6 kg	3700053
Fruchti-Top Raspberry	Ready to use fruit filling with a fruit content of 70%. For donuts and all kinds of pastries, bake-proof, freeze- and cut-stable.	    	pb	6 kg	3700391
Fruchti-Top Blueberry	Ready to use fruit filling with a fruit content of 65%. For donuts and all kinds of pastries, bake-proof, freeze- and cut-stable.	    	pb	6 kg	3700390

Find out more about our versatile Kranfil's range with many more crunchy flavours.

For further information please contact our sales representative or check out our All about Kranfil's leaflet.

Coatings



Miruar white + DP Cherry

..... 1,000 kg **Miruar white**
 0,050 kg **Dessert Paste Cherry**

▶ Heat up **Miruar white** up to 40°C
 Marble **Miruar** glazing with DP Cherry



Schokobella white + Spalmella Pistachio

..... 1,000 kg **Schokobella white**
 0,050 kg **Spalmella Pistachio**

▶ Heat up **Schokobella white** up to 40°C
 Marble **Schokobella white** with
Spalmella Pistachio



Miruar white + AE Buttermilk-Wildberry

..... 1,000 kg **Miruar white**
 0,100 kg water
 0,150 kg **Alaska-express Bottermelk-Wildberry**

▶ Heat up **Miruar white** up to 40°C
 Mix water and **AE Bottermelk-Wildberry**
 and stir
 Then mix it with **Miruar white**



Schokobella white + Kranfil's Pistachio

..... 1,000 kg **Schokobella white**
 0,300 kg **Kranfil's Pistachio**

▶ Heat up **Schokobella white** up to 40°C
 Mix **Schokobella white** and **Kranfil's**
Pistachio

Water based

Article	Description		Packing	Unit	Art.-No.
Miruar Chocolate	Shiny icing with chocolate taste for glazing. Dosage: ready to use.	  	pb	3 kg	3306231
Miruar Neutral	Shiny transparent icing for glazing. Very shiny appearance. Dosage: ready to use.	     	pb	3 kg	3306230
Miruar White	White glossy icing for glazing. Very shiny appearance. Dosage: ready to use.		pb	3 kg	3306024

Fat based

Article	Description		Packing	Unit	Art.-No.
Cakegloss Whole Milk	Fat coating in slabs with cocoa and fine cream flavour. For coating donuts and all kinds of cakes.	 	ct	10 kg	1773010
CakeGloss Chips Dark o.Lac	Fat coating in slabs with cocoa and without lactose. For coating donuts and all kinds of cakes.	  	ct	20 kg	1636020
Cakegloss Nut	Hazelnut fat coating in slabs made with hazelnut pulp. For coating donuts and all kinds of cakes.		ct	10 kg	1771010
Cakegloss Vanilla	Fat coating in slabs with cocoa with fine vanilla cream flavour. For coating donuts and all kinds of cakes.	  	ct	10 kg	1772010
White Silk	Vegetable fat coating. Easy to handle. Quick drying.	 	pb	12 kg	1660112
Schokobella	Any Schokobella from our assortment.				



1366006	Schokobella	  
1366012	Schokobella	  
1366306	Schokobella bittersweet	 
1349006	Schokobella Milk Chocolate	 
1342006	Schokobella White	 
1341206	Schokobella Yoghurt	  

1338506	Schokobella Blueberry	 
1338606	Schokobella Lime	 
1338706	Schokobella Mango	 
1378906	Schokobella Peanut & Caramel	 
1378406	Schokobella Ruby	  



1338803	Schokobella Coffee	  
1339203	Schokobella Pistachio	  
1338903	Schokobella Strawberry	  
1339103	Schokobella Yuzu	  

1339306	Schokobella without palm	  
1339706	Schokobella Bittersweet without palm	  
1340306	Schokobella Milk Chocolate without palm	 
1339406	Schokobella White without palm	 
1339806	Schokobella Yoghurt without palm	 
1339606	Schokobella Ruby without palm	 

Ready to use fillings also suitable for coatings and as decoration cream.

1366012 Schokobella is available in a 12 kg plastic bucket. All the other Schokobella products are available in 3 or 6 kg plastic buckets.

Decorations



Bienex Peanut Decoration

- ▶ Spread peanuts on a baking tray. Cover it with a layer of Bienex approx. 0,5 cm. Bake at 180°C until it caramelizes.
- ▶ Let it cool down and use fragments for decoration.

Donut-Topping meringue mix

- 0,600 kg
- 0,100 kg
- 0,500 kg

water, cold

Ovasil, meringue mix

sugar

- ▶ Whip up water with Ovasil. Add sugar step by step. Produce meringue, decorate as preferred and flame.

Article	Description		Packing	Unit	Art.-No.
Candy Crunch	Croquant - like decoration with hazelnut kernels. For strewing and decoration of donuts and all kinds of baked goods.	   	ct	5 kg	1700005
				25 kg	1700025
Chocolate Shavings RA MB cocoa	For spreading and decoration. For donuts, as well as all kinds of cakes and desserts.	    	ct	2 kg	1704002
Flower Grates, white RA MB cocoa	Grates made of white chocolate.	 	ct	2 kg	1704102
Hazelnut Candy Crunch	Decoration, made of sugar and 20% hazelnuts. For decorations of donuts, as well as all kinds of cakes and desserts.	   	ct	5 kg	3800002
KrokChoc assorted	Puffed rice, roasted, coated with different kinds of chocolate.	 	pb	2 kg	3800008
Chocolate Paillottes RA MB cocoa	Choco Vermicelli with 32 % cocoa.	   	ct	2 kg	1702005
Sugar Cocoa Vermicelli RSPO SG/RA MB	Cocoa-containing sugar vermicelli. For spreading and decoration of donuts and all kinds of sweet pastries.	    	ct	5 kg	1710005
Sugar Pearls RSPO SG	Coloured sugar decoration.	 	ct	5 kg	1703005
Dusting Snow	Sugar decoration.	 	ct	10 kg	1705410

For further recipe ideas and more information about other products suitable for production of donuts from our extensive assortment please contact our sales representative.

