Product Code: 10625

ALLEN® TRIUMPH YEAST RAISED DONUT MIX

Easy to use yeast raised donut mix. Packaged in 50 lb bag.





CASE GTIN

00750903106254

SPECIFICATIONS & STORAGE

GTIN:	00750903106254
Kosher Certification:	STAR K
Kosher Status:	DAIRY
Case Count:	1
Master Pack:	CASE
Net Case Weight:	50 LB
Gross Case Weight:	50.8 LB
Case Cube:	1.074
Pallet Pattern:	5 Ti x 10 Hi (50 Cases/Pallet)
Serving Size:	30 GRAMS MIX
Shelf Life from Manufacture:	210 DAYS
Storage Method:	Store Below 80 Degree F
Shelf Life Refrigerated, Prepared:	210 DAYS
Shelf Life Ambient, Prepared:	210 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	50 LB
Case Dimensions:	29.0 IN L x 16.0 IN W x 4.0 IN H

PRODUCT INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, NONFAT DRY MILK, POWDERED WHEY (A MILK DERIVATIVE), LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), DEXTROSE, DEFATTED SOY FLOUR, DISTILLED MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, ENZYMES, ARTIFICIAL COLOR (YELLOW 5 LAKE), POWDERED EGG YOLKS, WHEAT STARCH.

ALLERGENS

CONTAINS: EGGS, MILK, SOY, WHEAT
MAY CONTAIN TREE NUTS AND SESAME

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

HANDLING INSTRUCTIONS: THESE INSTRUCTIONS ARE ONLY A GUIDE. CHANGES MAY BE NECESSARY TO MEET LOCAL SHOP CONDITIONS. LARGE BATCH. 50 LB. MIX, 24.5 LB. WATER (48-50%) AND 13 OZ. INSTANT DRY YEAST OR 2 – 2.5 LB. COMPRESSED YEAST. SMALL BATCH: 17 LB. MIX, 8 LB. 5 OZ. WATER (48-50%) AND 5 OZ. INSTANT DRY YEAST OR 12 – 14 OZ. COMPRESSED YEAST. ADD WATER AND DRY INGREDIENTS INTO THE BOWL. MIX FOR 1 MINUTE ON LOW. ADD INSTANT DRY YEAST AND MIX UNTIL DOUGH IS FORMED. CONTINUE MIXING ON MEDIUM SPEED UNTIL DOUGH REACHES FULL CLEANUP ON THE BOTTOM OF THE BOWL. MIX 1 TO 2 MINUTES PAST FULL CLEANUP. ALSO NOTE: WATER CAN BE VARIABLE DUE TO SHOP CONDITIONS. FOR 3 SPEED MACHINES, USE 1 & 2 SPEEDS. FOR 4 SPEED MACHINES, USE 2 & 3 SPEEDS. DOUGH TEMPERATURE: 80°F – 82°F FERMENTATION: TO FULL RISE - APPROXIMATELY 1 HOUR BENCH TIME: DOUGH IS THEN STRIPPED, MOLDED LIGHTLY AND GIVEN 20 - 30 MINUTES RELAXATION TIME. MAKE UP: INTO DESIRED PRODUCTS. PROOF: GIVE 3/4 PROOF WITH JUST ENOUGH MOISTURE TO PREVENT CRUSTING. APPROXIMATELY 25 TO 30 MINTUES. FRY TEMPERATURE: 375°F. STORE IN A DRY PLACE

Nutrition Facts

756 Servings Per Container
Serving Size 30 GRAMS MIX

Amount Per Serving
Calories **120**

	% Daily Value*
Total Fat 3g	**4%**
Saturated Fat 0.5g	**3%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 290mg	**13%**
Total Carbohydrate 20g	**7%**
Dietary Fiber 1g	**2%**
Total Sugars 2g	
Includes 1g Added Sugars	**3%**
Protein 3g	**6%**
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.7mg	10%
Potassium 50mg	2%

* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100g Nutrition Facts

Calories	**389.346**
Protein	**10.101 G**
Carbohydrates	**66.112 G**
Sugars	**7.585 G**
Added Sugars	**5.04 G**
Sugar Alcohol	**0 G**
Water	**10.695 G**
Fat	**9.434 G**
Saturates	**2.039 G**
Trans Fat	**0.05 G**
Cholesterol	**1.004 MG**
Fiber	**2.152 G**
Minerals	
Ash	**3.656 G**
Calcium	**51.833 MG**
Iron	**5.589 MG**
Sodium	**965.871 MG**
Thiamin	**0.76 MG**
Riboflavin	**0.485 MG**
Niacin	**6.29 MG**
Potassium	**168.835 MG**
Vitamin D	**0.001 MCG**
Folic Acid	**0.174 MCG**

© 2026 RICH PRODUCTS CORP. ALL RIGHTS RESERVED • 1-800-356-7094