



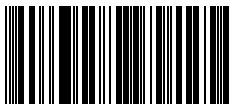
Product Code: 10705

ALLEN® YRM-175 YEAST RAISED DONUT MIX

Donut mix designed for YRM-175 yeast. Packaged in 50 lb bag.



CASE GTIN



00750903107053

SPECIFICATIONS & STORAGE

GTIN:	00750903107053
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:	30G MIX
Shelf Life from Manufacture:	210 DAYS
Storage Method:	Store Below 80 Degree F
Shelf Life Refrigerated, Prepared:	0 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, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEXTROSE, SOYBEAN OIL, POWDERED WHEY (A MILK DERIVATIVE), CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), DEFATTED SOY FLOUR, DISTILLED MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, NONFAT DRY MILK, 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 for Bag Store in a cool, dry place. Use instructions as a guide. Adjustments may be needed for your bakery. For 3 speed machines use 1 & 2 speeds, For 4 speed machines use 2 & 3 speeds. Large batch 50 lb. mix, 25 lb. water, 11 oz. instant dry yeast or 1.5-2 lbs. compressed yeast Small batch 16 lb. 10 oz. mix, 8 lbs. 5 oz. water, 4 oz. instant dry yeast or 10-12 oz. compressed yeast Mix- Add water and dry ingredients into bowl. Mix 1 minute on low. Add dry yeast & mix 1 minute on low. Continue mixing on medium speed until dough reaches full cleanup at the bottom of the bowl. Mix 1 to 2 minutes past full cleanup. *When using compressed yeast, add with dry mix at the start of mixing. Dough Temperature 80F – 82F. Allow dough to ferment for 10-20 minutes. Make up: Dough is then stripped, moulded lightly and given 20-30 minutes relax time. Proof - Give ¾ proof with just enough moisture to prevent crusting. Fry Temperature 375 F

Nutrition Facts

756 Servings Per Container

Serving Size 30G MIX

Amount Per Serving

Calories

110

	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 300mg	13%
Total Carbohydrate 21g	7%
Dietary Fiber 1g	2%
Total Sugars 2g	
Includes 1g Added Sugars	3%
Protein 3g	6%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 50mg	2%
Thiamin	20%
Riboflavin	10%
Niacin	15%
Folate	0%

* 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	376.103
Protein	9.642 G
Carbohydrates	68.537 G
Sugars	7.524 G
Added Sugars	5.096 G
Sugar Alcohol	0 G
Water	11.075 G
Fat	7.134 G
Saturates	2.069 G
Trans Fat	0.039 G
Cholesterol	0.764 MG
Fiber	2.297 G
Minerals	
Ash	3.613 G
Calcium	40.732 MG
Iron	5.946 MG
Sodium	984.021 MG
Thiamin	0.786 MG
Riboflavin	0.487 MG
Niacin	6.521 MG
Potassium	165.928 MG
Vitamin D	0.001 MCG
Folic Acid	0.24 MCG

