



Pillsbury™ Donut Mix Elite Raised 50 lb

Pillsbury™ donut mixes are formulated to tolerate a variety of shop conditions, while delivering good shelf life, tender texture, and flavorful taste. You'll consistently produce great-tasting raised donuts with excellent volume, symmetry, and crust color with donut skin that is ideal for glazes, icings, or sugar. Great for muffins and donuts. Available in a cost-effective, 50 lb bulk format for larger operations.



Product Information:

PRODUCT CODE:	130548000
UPC:	018000305483
GTIN:	10018000305480
UNIT SIZE:	50 LB
CASE COUNT:	1
ATTRIBUTES:	

Nutrition Information:

Serving Size:	(100g)
Amount Per Serving:	As Packaged
Calories	387
	% Daily Value*
Total Fat	9g
Saturated Fat	4g
Trans Fat	0g
Cholesterol	0mg
Sodium	904mg
Total Carbohydrate	66g
Dietary Fiber	2g
Total Sugars	7g
	Includes 6g Added Sugars
Protein	11g
Vitamin D	
Calcium	
Iron	
Potassium	
Moisture	
Ash	

* Percent Daily Value (DV) are based on a 2,000 calorie diet

* - Not a significant nutrient source

* Nutritional information is subject to change. See product label to verify ingredients and allergens.

*Do not eat raw dough or batter.

Ingredients:

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEXTROSE, PALM OIL, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA), SALT, DEFATTED SOY FLOUR, MONO AND DIGLYCERIDES, MODIFIED WHEY, SODIUMSTEAROYL LACTYLATE, NONFAT MILK, L-CYSTEINE HYDROCHLORIDE, COLOR ADDED, EGG.

ALLERGENS:CONTAINS WHEAT, SOY, MILK AND EGG INGREDIENTS

Preparation Instructions:

Mix 1 min on low, then 10 mins on med. Dough temp: 80° F. Fermentation: 45-60 min. Make-up: block and let rest for 15 min, then make into desired product. Proof: give full proof with just enough moisture to prevent crusting. Fry at 375° F.

Package Information:

NET WEIGHT	NET WT. 50 LB (22.68 kg)
VOLUME:	1.061 CF
HEIGHT:	4.4 IN
LENGTH:	25 IN
WIDTH:	16.66 IN
CASE SIZE:	1.061 CF