Pillsbury

059490 - Pillsbury Raised Donut Mix Bulk Sack Elite Yeast 1/50...

Pillsbury(TM) Elite Raised is a raised donut mix that delivers good shelf life, tender texture and flavorful taste. This mix will 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 op...



MARKETING

A raised donut mix that delivers good shelf life, tender texture and flavorful taste.. Available in a cost-effective, 50 lb bulk format for larger operations.. This mix will 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.. Formulated to tolerate a variety of shop conditions.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
130548000	059490	10018000305480	1/50 LB

Brand	Brand Owner	GPC Description
Pillsbury	GENERAL MILLS SALES INC.	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
51.500 LBR	50.000 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
25.000 INH	16.660 INH	5.000 INH	1.20500 FTQ	5x10	186 Days	32 FAH / 95 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	N/A	N/A

Nutrition Facts

226 Servings per container

Serving Size **100 g**

Amount Per Serving

Calories **381.927**

% Daily Value*

Total Fat 8.535	%
Saturated Fat 3.964 g	%
Trans Fat 0.024 g	
Cholesterol 0.053 mg	%
Sodium 905.991 mg	%
Total Carbohydrates 65.515 g	%
Dietary Fiber 2.168 g	%
Total Sugars 7.182 g	
Includes 6.407 g Added Sugars	%
Protein 10.763 g	
Vitamin D 0 mcg	%
Calcium 20.092 mg	%
Iron 5.215 mg	%
Potassium 123.091 mg	%

* The % Daily Values (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.

HANDLING SUGGESTIONS

Keep in a cool dry place

ALLERGENS

C *= 'Contains' ;* ***MC*** *= 'May Contain' ;* ***N*** *= 'Free From' ;* ***UN*** *= 'Undeclared' ;* ***INII*** *= 'Intentionally nor Inherently Included';* ***50*** *= 'Derived from Ingredients' ;* ***60*** *= 'Not Derived From Ingredients' ;* ***NI*** *= 'No Info'*

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - INII
- Pine Nuts - INII
- Cashews - INII
- Macadamia Nuts - INII
- Coconuts - INII
- Brazil Nuts - INII
- Walnuts - INII
- Peanuts - INII
- Tree - INII
- Fish - INII
- Shellfish - NI
- Crustaceans - INII
- Almonds - INII
- Hazelnuts - INII
- Chestnuts - INII
- Pecan Nuts - INII
- Pistachios - INII
- Molluscs - INII

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, SODIUM STEAROYL LACTYLATE, NONFAT MILK, COLOR ADDED, L-CYSTEINE HYDROCHLORIDE, EGG.

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PREPARATION & COOKING SUGGESTIONS

Using Compressed Yeast Large Batch (50 lb. Raised Donut Mix) Water: 24 lb. (48% - variable); Yeast: 2 lb. (4% - variable) Mix: Low speed for 1 min; medium speed to full development (dry, smooth, pliable dough); Medium speed is 2nd on 3-speed, 3rd on 4-speed machine. Dough Temp: 80° F; Fermentation: 45 minutes Make-Up: Divide/strip dough; 15 min floor time, then make-up. Proof: 3/4 proof, enough moisture to prevent crusting. Fry Temp: 375° F Small Batch (17 lb. Raised Donut Mix) Water: 8 lb. 4 oz. (48% - variable); Yeast: 11 oz. (4% - variable) Mix: Low speed for 1 min; medium speed to full development (dry, smooth, pliable dough); Medium speed is 2nd on 3-speed, 3rd on 4-speed machine. Dough Temp: 80° F; Fermentation: 45 minutes Make-Up: Divide/strip dough; 15 min floor time, then make-up. Proof: 3/4 proof, enough moisture to prevent crusting. Fry Temp: 375° F Using I...

SERVING SUGGESTIONS

This mix will 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.

MORE INFORMATION

E-mail : gmi.gdsn@genmills.com

NUTRITIONAL ANALYSIS

Calories	381.927
Protein	10.763 g
Total Carbohydrates	65.515 g
Sugars	7.182 g
Dietary Fiber	2.168 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	8.535
Trans Fat	0.024 g
Saturated Fat	3.964 g
Added Sugars	6.407 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0.053 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	905.991 mg
Calcium	20.092 mg
Iron	5.215 mg
Potassium	123.091 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

PARTIALLY_HYDROGENATED_VEGETABLE_OIL	FREE_FROM	**HIGH_FRUCTOSE_CORN_SYRUP**	FREE_FROM	**ARTIFICIAL_SWEETENERS**	FREE_FROM
KOSHER	YES	**VEGETARIAN**	YES		

MORE IMAGES





