

Inventis 50:50 Doughnut Premix

Description	Doughnut premix in powder form
Use Rate (% of flour weight)	50%
Packaging	Heat sealed polyethylene sack
Unit weight	12.5 kg or 25 kg
Application	Doughnuts and other fermented doughs

Ingredients	% Breakdown	Ingredient source
Wheat Flour (with Calcium, Iron, Niacin, Thiamin)	54 - 62	UK, (UK, USA, India, China)
Palm oil	10 - 14	Papua New Guinea, Malaysia, Indonesia, Columbia, Honduras,
Dextrose	7 - 11	France, Belgium, Germany, Belgium, UK, Italy
Sugar	7 - 11	France, Germany, UK, Zambia, Mozambique, Belgium, France
Milk protein	1 - 5	UK, Ireland
Gram flour	1 - 3	Canada, Australia
Sodium Acid Pyrophosphate E450i	1 - 3	Germany, USA, Germany Belgium, Thailand, China
Emulsifier E471 (Mono and diglycerides of fatty acids)	1 - 3	Malaysia, Indonesia, Germany, Belgium, China, Austria, Czech Republic, Hungary, Romania, Slovakia, Poland, France, Croatia, Denmark
Potassium Bicarbonate E500ii	1 - 3	China
Emulsifier E481 (Sodium Stearoyl Lactate)	< 1	Denmark
Sodium Carboxymethylcellulose E466	< 1	France
Emulsifier E472e (Diacyl tartaric acid of mono and diglycerides)	< 1	Netherlands
Salt	< 1	UK, Netherlands
Enzyme	< 1	Netherlands
Ascorbic Acid E300	< 1	China

Typical analysis

Chemical	g/100g	Analytical method
Protein	7.7	Calculation
Fat (total)	14.5	Calculation
Carbohydrate (total)	67.9	Calculation
Energy (Kcals)	418	Calculation
Moisture %	<10	Calculation

Batch Coding and storage

Each bag is coded as follows: AABCCD Where :

AA= Number of batch made ; BB= Day of production ; CC= Month of production ; D= Last numeral of year of production.

Shelf life (from manufacturing date)	12 months
Transport and storage conditions	Cool, dry 25°C Maximum

Date of issue	Feb-20
Issue No:	3
Specifications Contact:	R.Biernacki
Formula ref.:	61217

Allergen information:

Gluten: contains Wheat flour.

Made in a factory that also processes soya, eggs, milk and sulphites.

Inventis 50:50 Doughnut Premix

Nutritional Information - By Calculation

Please note:

This is for information only.

By calculation; does not constitute a specification or guarantee of composition.

			Methodology
Energy	418	Kcals	Calculation
Moisture (loss on drying)	<10	g/100g	Calculation
Protein	7.7	g/100g	Calculation
Total carbohydrate	67.9	g/100g	Calculation
Of which sugars	17.2	g/100g	Calculation
Total fat	14.5	g/100g	Calculation
Of which saturates	7.4	g/100g	Calculation
Dietary fibre	2.3	g/100g	Calculation
Sodium	511	mg/100g	Calculation

Product label



inventis

- ✓ Ease of use
- ✓ Consistency of finished product
- ✓ Only add flour, yeast and water
- ✓ Excellent Shelf Life

Premix for the production of yeast raised doughnuts

50:50 DOUGHNUT MIX MB DOUGHNUT CONCENTRATE

LEVEL OF USE		
100 % on flour weight dosage.		
RECIPE		
White Flour	1 kg	50 %
50:50 Doughnut Mix	1 kg	50 %
Yeast	50g	2.5 %
Water	900ml	45 %

Processing:

Spiral Mixer	2 min slow, 5-6 min fast, FDT 26°C
Rest	Bulk dough for 15 minutes
Scale	65g mould into balls/sheets and cut
Proof	40-50 minutes at 80RH/37°C
Fry	170°C for approx 2 minutes per side

Add directly to flour before mixing.
 Product for professional purposes only.
 Not for retail sale. For food use only.
 Bakery and pastry products containing this ingredient must be cooked before being consumed.

SHELF LIFE
 12 months from the production date.
 Store in a cool and dry place (25°C max).
 Batch N°/Best before: see on the package.

Made in a production site that also processes gluten, soya, milk and egg.

Made in UK
 Lesaffre UK & Ireland Ltd.
 E3-Blackpole East-Worcester WR3 8SG
 Phone: +44 01905 755811 Fax: +44 01905 754145
 www.lesaffre.uk

Net weight **12.5 kg**

	ALLERGEN CERTIFICATE		
	Product: Inventis 50:50 Doughnut Premix		
ALLERGENS Directive 2007/68/EEC	Voluntary presence		
	Component of an ingredient	Present on the production line	Present in the production area
Cereal with gluten and products thereof	✓	✓	✓
Lupin and products thereof	x	x	x
Shellfish and products thereof	x	x	x
Molluscs and products thereof	x	x	x
Eggs and products thereof	x	✓ Note	✓ Note
Fish and products thereof	x	x	x
Peanuts and products thereof	x	x	x
Soya and products thereof	x	✓ Note	✓ Note
Milk and products thereof	✓	✓	✓
Nuts and products thereof	x	x	x
Sesame seed and products thereof	x	x	x
Mustard and products thereof	x	x	x
Celery and products thereof	x	x	x
Sulphites and products thereof	x	✓ Note	✓ Note

General:

Except the ingredients whom the voluntary presence in the product or its use in the process area is indicated here, we guarantee that none of the raw materials listed in the appendice 3bis of the directive 2000/13 (modified by the Directive 2003/89/CE, then modified by the Directive 2005/26 CE and modified by the Directive 2006/142/CE, and finally modified by the Directive 2007/68 CE of 27th November 2007), is used in our process area or warehouse.

Note :

- Documented cleaning procedures
 To minimize the risk of cross contamination as much as possible , we created qualified methods regarding this risk (documented cleaning procedures and GMP are in place) , followed up by our HACCP studies according to the norms settled in Codex Alimentarius.
- Raw material assessment
 Raw material suppliers are assessed to ensure all reasonable precautions are taken in processing and transportation to ensure minimal risk of contamination.