

# Mel-O-Cream® Donuts

## Frozen Dough Donuts Handling & Finishing

### • KEEP PRODUCTS FROZEN!

Store products at 0 degrees or colder and covered until ready to use. Do not let product thaw or sit out on the back dock. Re-close boxes with unused product. **Do not break out and keep product in a retarder, this will result in dry product.**

### • PRODUCT PREPARATION

Place the pieces to be finished on pans with a liner.  
Before production begins transfer on to screens.



### • THAWING

Option 1- Thaw donuts on frying screen at room temperature for approximately 60 minutes. Be sure donuts are completely thawed before proofing.

Option 2 - Thaw donuts(covered) overnight in a cooler. Allow 15- 30 minutes at room temperature before proofing.

### • PROOFING

Proof for 20- 40 minutes at 95 to 110 degrees and 75% to 85% humidity. Proof donuts should be approximately double in size. Make sure you give 5-10 minutes for proper drying time before frying.



### • FRYING

Fry at 375 for 50-60 seconds per side, depending on desired finish color. When second side is golden brown, quickly turn all donuts again and remove from fryer immediately. Let sit for 1 minute to let drain.

### • FINISHING

**Glaze** donuts within 1-1/2 minutes of frying.

**Sugar** while warm.

**Ice** when cool.

Glazing Notes: Be sure to follow the glaze manufacturer's instructions for proper glaze handling.

- Cooling glazed product too quickly will cause checking/cracking or poor product appearance.
- Do not cool product under vents or in front of fans, this can cause glaze to crack and fall off.
- Hot, humid weather can cause glaze to set more slowly.
- Hot, humid weather can cause weeping of glaze when over wrapped or boxed.



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### • SUGARING

**Sugaring** donuts with granulated sugar or cinnamon sugar finishes should be done while the product is warm so that the sugar finish will adhere nicely to the product. Place a generous portion of the particular sugar in a bowl or large container and place a few product pieces in with the sugar and toss product with sugar to make sure product is completely covered in sugar and place back on tray.



### • ICING

**Icing** should be done when product has had time to cool.

Most commercial icings require heating before they are applied. They should be heated to approximately 110°F.

Icings can be heated in the microwave or in a commercial warming table. With any method of heating, icings should all be stirred frequently and care should be taken to **not overheat** or heat too quickly.



Donuts should be inverted and gently dunked into the icing. Then raise the donut up to allow icing to drain momentarily. Pull up at an angle and turn the donut like you're turning a door knob to twist off icing. Apply toppings such as nuts, coconut, crunch or decoettes while the icing is still pliable or warm. Adding string icing or **colored** icing to a small portion of your finished products will bring attention to your case and promote impulse purchases.

#### Icing Notes:

- Be sure to follow the icing manufacturer's instructions for proper icing handling.
- If icing looks dull and loses it's shine, then it has been overheated and should be thrown away.
- Make sure to keep the icing up on the crown of the donut and avoid drips.



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