

Yeast Raised Donut Frying Guide

MEL-O-CREAM® DONUTS INTERNATIONAL, INC.



Frying Instructions

1. Thaw Donuts
 - a.) Thaw donuts on frying screen at room temperature for approximately 60 minutes. Be sure donuts are completely thawed before proofing.
 - Or
 - b.) Thaw covered overnight in a cooler. Allow 15-20 minutes to warm to room temperature before proofing.
2. Proof for about 35-40 minutes at 95-110° and 75-80% humidity. Proofed donuts should be approximately twice frozen size.
3. If donut is moist on the surface when proofed, let sit on rack at room temperature for 5-10 minutes to dry.
4. Fry at 375° for 50-60 seconds per side, depending on desired finished exterior color.
5. When second side is golden brown, quickly turn all donuts again and remove from fryer immediately. Drain.
6. Glaze donuts within 1 to 1 1/2 minutes of frying. Sugar while warm or ice when cool.

Troubleshooting Guide

Problem	Suggested Remedy
1. Large Blister or Air Pocket <ol style="list-style-type: none"> A. Under-proofed B. Proofer has too much moisture C. Insufficient drying D. Frying temperature too high 	<ol style="list-style-type: none"> A. Increase proofing time B. Reduce humidity C. Allow longer drying time D. Reduce fryer temperature
2. Excessive Shortening Absorption <ol style="list-style-type: none"> A. Frying Temperature too low B. Shortening breakdown or dirty C. Over-proofing D. Proofer has too much moisture 	<ol style="list-style-type: none"> A. Calibrate and adjust B. Filter or replace shortening C. Decrease proofing time D. Reduce humidity
3. Crust Color Too Dark <ol style="list-style-type: none"> A. Frying temperature too high B. Shortening breakdown C. Frying time too long 	<ol style="list-style-type: none"> A. Calibrate and adjust B. Filter or replace shortening C. Check Frying time (do not fry by color)
4. Crust Color Too Light <ol style="list-style-type: none"> A. Frying temperature too low B. Frying time too short 	<ol style="list-style-type: none"> A. Calibrate and adjust B. Check Frying time (do not fry by color)
5. Raw Donut <ol style="list-style-type: none"> A. Frying temperature too low B. Frying time too short 	<ol style="list-style-type: none"> A. Calibrate and adjust B. Check Frying time (do not fry by color)
6. Donuts Balling <ol style="list-style-type: none"> A. Dry-proof B. Under-proof 	<ol style="list-style-type: none"> A. Increase humidity B. Increase proofing time
7. Excessive Spreading <ol style="list-style-type: none"> A. Proofer has too much moisture B. Frying temperature too low C. Shortening broken down D. Low shortening level E. Over-proofed 	<ol style="list-style-type: none"> A. Reduce humidity B. Increase shortening temperature C. Filter or replace shortening D. Add shortening E. Decrease proofing time

