

# *Donut Solutions*





A continuing  
success story

## *Everyone has his own favorite donut*

The donut is a continuing success story in the pastry business. Present all over the world, in an incredible variety of styles and markets, there is always room for a good donut in the heart of each consumer.

Because of its popularity and various market trends, the donut allows limitless creativity. From the simple sugared piece to the most complex design that makes the worlds of donut and fine pastry collide.

Bakbel provides all the tools and ingredients needed to design appealing donuts: from the dough mix to the glazing and several kinds of fillings.






# Donut Mix

## Apito soft donut mix

A great donut starts with a great dough. Apito soft donut mix contains everything needed to get a perfectly shaped base and just require the addition of BAKELS instant active dried yeast and cold water. After it's properly mixed and shaped, the dough is fried at around 180°C for a few minutes.

### *Ingredients mix to prepare the base*

Designed for convenient-in-use production of high quality donuts.

-  Ready-to-use
-  American type texture
-  High quality result



# Donut Glazing

## Donut Glaze

Ready-to-use product that gives a thin layer of very shiny glaze.

Due to its perfect viscosity, the Bakbel donut glaze allows the user to create a very thin and shiny layer. The result is very different from the usual sugar based coatings which has a dull aspect while our donut glaze will bring an appealing aspect. We therefore offer a very innovative way of highlighting donuts. This is the best way to make two worlds collide: everyday pastry and high end pastry design.

### *RTU glaze to make it shine*

Ready to use (no need to add water) on both fresh and frozen dough. The glaze must be heated to 75°C/167°F while stirring all along. The donut can then be dipped straight in the hot glaze (for industrial conditions, it can also be poured on the donuts). The setting is achieved in less than one minute which avoids fingerprints and allows to pack the donuts quickly.



Ready-to-use



Can easily be colored



Very shiny



Very quick setting (<1')



# Donut Filling

## Donut Filling

Bakbel provides a large variety of fillings that can be used to design great and tasty donuts.

These products are designed to meet many applications requirements and desired end results. Jams, injection fruit fillings and non-dairy creams: all these solutions enable donut high-end design and enhance user's creativity.

### *Filling to make it more appealing*

How to use the products depends on the application and the kind of filling used. All Bakbel donut fillings are designed to be easy to use, injectable and stable.



#### **Bakery Jam Classic**

Injectable premium fruit jam (high brix) for long shelf-life application



#### **Fruit Fillings Deluxe**

Injectable 70% fruit filling based on pectin (short texture)



#### **Cremfilling**

High brix filling with creamy texture



#### **Fruit Filling Classic**

50% fruit filling, starch-based, with fruit pieces



## *Industrial & semi-industrial scale*

A major part of the donut market is held by industrial actors. Bakbel is very aware of their specific requirements and demands. This is why our industrial customers trust us to provide the best fit products for their business and process.

Our expertise in the fields of R&D, equipments, current trends (such as RSPO and clean-label) and custom-designed solutions, is provided to help industrial customers to produce the best and most profitable products.

If you're looking for a larger scale production solution, the Bakbel team and our experts worldwide are available to help you, anytime !



## DONUT MIX

Ready and easy to use  
All in one mix (water and yeast to be added)  
High quality dough  
American soft texture

## DONUT GLAZE

Ready-to-use  
Creates a thin layer  
Gives an outstanding shine  
Protects the product from drying out  
Quick setting (<1')  
Not sticky when set

## DONUT FILLINGS

Available as:  
Jams  
Non-dairy creams  
Donut fillings (fruits)

Can be designed to fit the customer's application (viscosity, Aw, pH, brix)

Enhance creativity



\*Only for fillings and glazings



One  
Brand, many  
possibilities



**« From the dough mix to the decoration and the filling, Bakbel provides everything you need to create the perfect donut ».**



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