

Donut Solutions



BAKELS

BAKERY INGREDIENTS SINCE 1904



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.

Bakels 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 Bakels 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.

The Donut glaze is available in several colors and packaging.

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

Bakels 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 Bakels donut fillings are designed to be easy to use, injectable and stable.



Frutojam

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



Donut fillings

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



Water-based fillings

high brix filling with creamy texture



Les fruits

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



Industrial & semi-industrial scale

A major part of the donut market is held by industrial actors. Bakels 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 Bakels 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



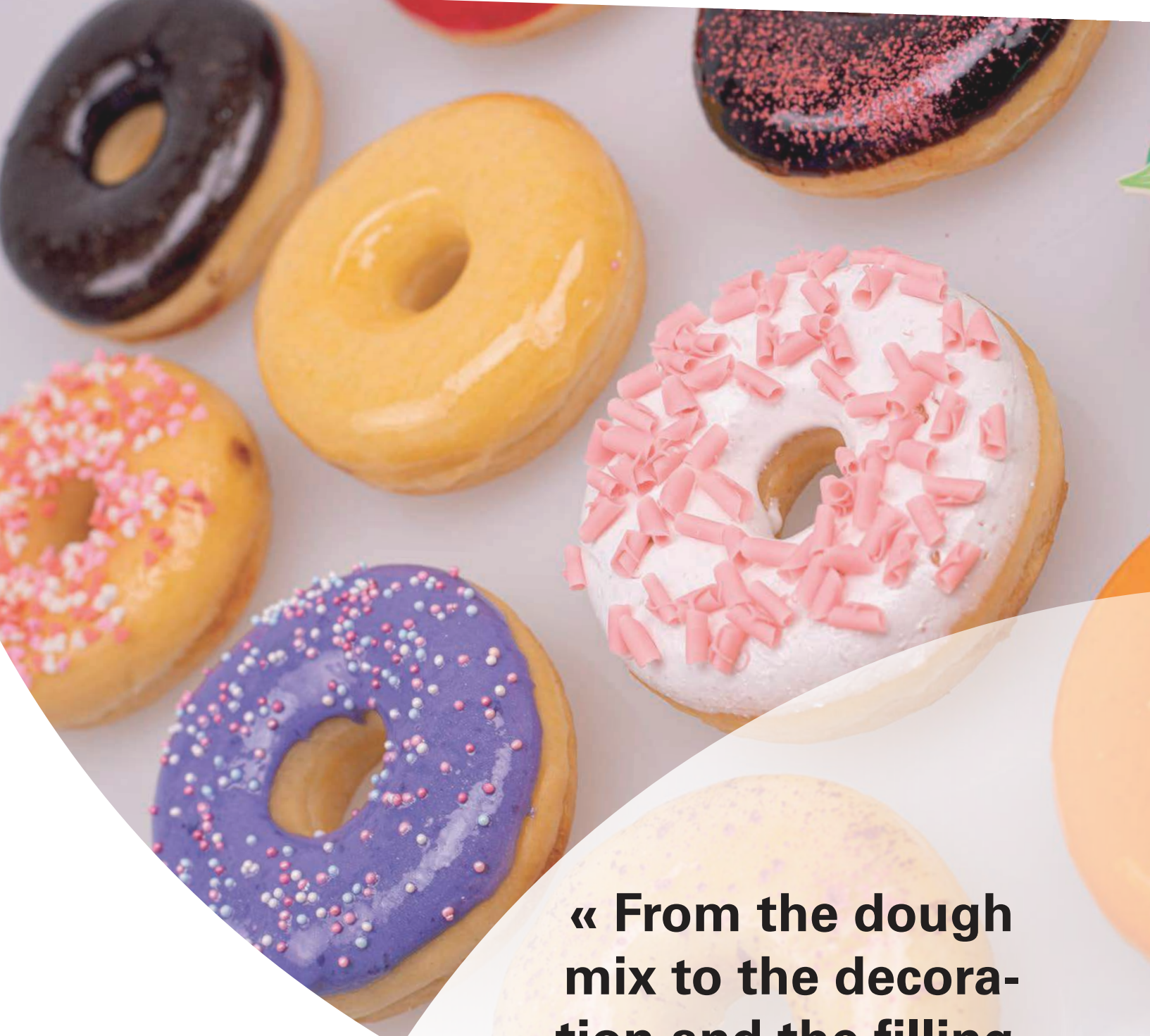
*Only for fillings and glazings

One
Brand, many
possibilities









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

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