



Product Info

Pack size
25kg - Code F0723

Palletisation
25kg x 40

Storage
Store in cool, dry conditions, free from odours and high humidity.

Make Up Instructions

16kg Meister Berliner Mix
1.12kg Yeast
2.72kg Liquid Egg
4.48kg Water

Spiral mix ingredients for 2 minutes on slow speed, then mix for 6 to 8 minutes on medium speed. After mixing scale into heads and rest for 5 minutes. Divide and mould. Prove at 30-35°C, relative humidity 75-80% for 45 to 50 minutes. Leave to dry for 5 to 10 minutes in ambient temperature. For 50g Berliners, fry for 5 to 6 minutes to ensure the centre of the doughnut is fully fried.

Meister Berliner

Take doughnut production to another level in quality. Meister Berliner Mix is premium quality traditional German mix producing authentic Berliner style doughnuts in a complete mix requiring only the addition of water, egg and yeast.

Meister Berliner produces beautifully light and fluffy indulgent doughnuts, full in volume and tastes sensational. Meister Berliner Doughnut really is the master of doughnuts.

Delicious filled with Finlay produced jams, creams or custards. Please ask your Finlay Food's sales representative for more details on our many tasty fillings and toppings.

Advantages

- Exceptional processing tolerance
- High fermentation stability
- Minimum fat absorption
- Superior volume/boldness
- Light, soft eating
- No artificial colours or flavours
- Premium quality
- Clean Label