

NEW

LESS FAT
MORE
DOUGH





Optimize your yeast-raised donut production with
NEW Indulge Premium Recipe Fry Shortening Reduction Technology (FSR)

- Up to 30% reduction in fry shortening uptake
- Maintains quality, texture, volume, shelf life, and glaze adherence
 - Superior softness throughout donut life
 - Less palm shortening for significant savings
- Helps achieve environmental sustainability goals
- Available in mixes, bases, and concentrates

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7243 Indulge YRD Concentrate FSR

Product Overview

Indulge YRD Concentrate FSR is a yeast-raised donut concentrate intended to be mixed with the addition of bread flour, water, and yeast. Indulge YRD Concentrate FSR contains an extended shelf-life system to provide a soft and moist yeast raised donut over the shelf life and a fry shortening reduction (FSR) technology that allows for up to 30% reduced fat uptake.

- *Maintains quality, texture, volume, shelf life, and glaze adherence*
- *Provides superior softness throughout donut life*
- *Less palm shortening for significant savings*
- *Shelf life of 5 months when stored in cool, dry conditions.*
- *Certified Kosher*
- *50 lb. (22.6 kg) poly-lined bag*

Application & Usage

Indulge YRD Concentrate FSR is recommended for use as a concentrate where bread flour, water and yeast are added.

- *Mix time: 1 minute slow and 10-15 minutes fast or until dough is fully developed*
- *Dough temperature: 78°-82°F*
- *Ferment for: 15-30 minutes*
- *Sheet and cut dough*
- *Proof for: 30-45 minutes or until fully proofed.*

Ingredients

Dextrose, whey (milk), enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), soy flour, salt, soybean oil, sodium acid pyrophosphate, sodium bicarbonate, natural and artificial flavors (milk), sodium stearoyl lactylate, contains 2% or less of: beta carotene, enzymes, ascorbic acid, powdered whole egg. Contains bioengineered food ingredients.

