


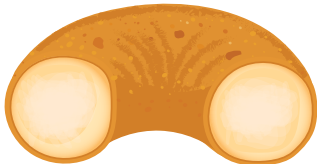



# Cake Donut Troubleshooting Guide

Key Factors for Successful Cake Donuts

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Key Factors for successful cake donuts: Close attention to shop procedures and equipment are part of the equation in producing successful cake donut products. Carefully following directions on the bag normally prevents many mishaps. Routine practice of checking the following points will help ensure success!

PROBLEM	PROBABLE CAUSE	RECOMMENDATION
<b>Toughness</b>  	Overmixed batter	Mix batter properly, Follow bag instructions
	Batter too slack or loose	Scale properly, Check water temperature, Check that it's not old batter
	New shortening	Season with some of the old fryer oil
	Frying temperature too high	Turn temperature down to 375° F, Calibrate fryer
<b>Excessive Fat Absorption</b>  	Batter temperature too hot (or too cold)	Correct water temperature, Check DDT chart on bag
	Frying temperature too low	Turn temperature up to 375° F, Calibrate fryer
	Batter too slack or too stiff	Scale properly, Check water temperature, Check that it's not old batter
	Fry time	Use timer 1 minute recommended per side
	Under mixed batter	Set timer, use paddle attachment on mixer
	Old fryer shortening	Identify it (with dark color, smoking too much, bits in it) & replace it (add some with new fryer shortening), filter shortening regularly (1x per week)
<b>Lack of Volume</b>  	Batter temperature too hot (or too cold)	Correct water temperature, Check DDT chart on bag
	Batter too slack or too stiff	Scale properly, Check water temperature, Check that it's not old batter
	Not enough mixing time (or too much)	Set timer, Use paddle attachment on mixer
	Turning too soon	Use timer 1 minute recommended per side
	Fryer temperature	Turn temperature to 375° F, Calibrate fryer
	Floor time	Set timer after mixing for 10 minutes
	Shortening depth	The fat needs to be 2 - 2.5 inches deep, and the bottom of the hopper needs to be 1 - 1.5 inches over the surface of the fat
<b>Excessive Spread</b>  	Undermixed batter	Set timer, Use paddle attachment on mixer
	Batter too slack or loose	Scaling properly, Water temperature, Old batter
	Batter temperature	Correct water temperature, Check DDT chart on bag
	Fryer temperature	Turn temperature to 375° F, Calibrate fryer
	Shortening depth	The fat needs to be 2 - 2.5 inches deep, and the bottom of the hopper needs to be 1 - 1.5 inches over the surface of the fat

PROBLEM	PROBABLE CAUSE	RECOMMENDATION
<b>"Balling Up" of Donuts</b>  	Overmixed batter	Mix batter properly, Follow bag instructions
	Batter too stiff	Mix batter properly, Check water temperature, Scale properly
	Batter temperature	Correct water temperature, Check DDT chart on bag
	Fryer temperature	Turn temperature to 375° F, Calibrate fryer
	Old fryer shortening	Identify it (with dark color, smoking too much, bits in it) & replace it (add some with new fryer shortening), filter shortening regularly (1x per week)
	Dropping too fast	When dropping donuts use a smooth motion with a brief pause in between
	Scaling too heavy	Cutter size too small, Adjust drop weight
<b>Misshaped</b>  	Lack of Star shape	Replace cutter, Adjust hopper height and shortening depth
	Hopper height	The hopper needs to be 1- 1.5 inches over the surface of the fat
	Batter temperature	Correct water temperature, Check DDT chart on bag
	Shortening temperature & depth	The fat needs to be 2 - 2.5 inches deep, and the bottom of the hopper needs to be 1 - 1.5 inches over the surface of the fat
	Old Batter	Can't fix it, Needs to be thrown out
	Faulty Cutter	Maintain & replace when needed
	Floor time	Set a timer, 10 minutes recommended floor time
<b>Cracking / Rough Crust</b>  	Dropping too fast	When dropping donuts use a smooth motion with a brief pause in between
	Shortening depth	Fat is too deep and the donut flips on its own before you flip it. The fat needs to be 2 - 2.5 inches deep, and the bottom of the hopper needs to be 1 - 1.5 inches over the surface of the fat.
	Old fryer shortening	Identify it (with dark color, smoking too much, bits in it) & replace it (add some with new fryer shortening), filter shortening regularly (1x per week)
	Batter too stiff	Mix batter properly, Check water temperature, Scale properly
	Fryer temperature	Turn temperature to 375° F, Calibrate fryer
	Faulty Cutter	Maintain & replace when needed
	Over mixing or under mixing	Set timer, Use paddle attachment on mixer, Follow bag directions
<b>Raw Centers</b>  	Dropping too fast	When dropping donuts use a smooth motion with a brief pause in between
	Batter too cold	Correct water temperature, Check DDT chart on bag
	Fryer temperature	Turn temperature to 375° F, Calibrate fryer
	Fryer time	Use timer 1 minute recommended per side
	Scaling too heavy	Cutter size too small, Adjust drop weight



# The Dawn Difference: Technical Support

At Dawn, our promise is to help our customers grow their bakery business. Part of this means being an indispensable business partner for the bakers we serve – providing the innovation and inspiration to build their businesses. When you partner with Dawn you get added value support from a team of bakery experts – our Technical Sales Team. Our TSR Team has a commitment to understand your needs and partner with you to develop solutions to meet them.

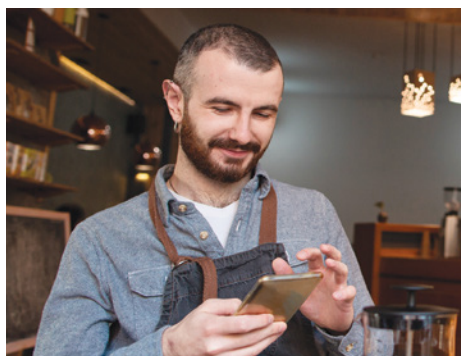


## Bakery Experience

The Dawn TSR Team has years of experience in the baking industry. With their in-depth Dawn Product knowledge they help bakeries with product and production expertise in all channels. Many TSRs have had personal experience on the retail side of the business, several having owned their own bakeries. The Dawn TSR Team understands your needs.

## Troubleshooting

Our TSRs work with you to troubleshoot and perfect your products. No matter what the product concern, they have the expertise to advise you. The Dawn TSR Team will partner with you on technique, oven and product temperatures, using the best equipment or even passing along industry tips & tricks. No problem is too big or too small.



## Market Knowledge

All members of the Dawn TSR Team are trained and certified with continuous product knowledge. They use current market insights, real world experience and ongoing training to ensure they are sharing products and solutions that your customers want today.

## Maximizing Profitability

There are many different ways to increase bakery profitability. From ensuring your equipment is operating efficiently and identifying labor saving strategies to effectively merchandising product or training your team, our knowledgeable TSR Team is ready to help.

## Personalized Solutions

Our TSRs make it a point to understand your unique needs and provide assistance right at your bakery. If you want to develop strategies for higher productivity, create new, signature products or drive growth through smarter operations or innovation, the Dawn TSR Team is ready to support.



Dawn Foods helps customers grow their business by providing industry-leading products, innovation, profitable solutions, and expertise you can depend on. From corner bakeries and leading manufacturers to foodservice operators and in-store bakeries, **Dawn is your partner for bakery success.**

1.800.292.1362 [DawnFoods.com](https://DawnFoods.com)

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