

Doing Donuts Right Since 1932

MEL  **CREAM**
DONUTS INTERNATIONAL

SAFEWAY  [®]

Product Handling Guide

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Doing Donuts Right Since 1932

MEL-O-CREAM

DONUTS INTERNATIONAL



When people from Springfield, Illinois hear the name Mel-O-Cream, what immediately comes to their minds is the Delicious Donuts that they grew up on! Mel-O-Cream has been a local institution for the past 89 years.

Mel-O-Cream was founded in 1932 by Kelly Grant Sr. as a retail donut shop. If you know this year from history, this was at the height of the great Depression. He ran the retail shops until the mid-1950's when he reached an agreement with his son Kelly Grant Jr. to purchase and take over the direction of the company.

Kelly Grant Jr. brought a new focus and energy to the business. Kelly Grant Jr. focused on expanding production to serve the emerging growth segment of in-store bakeries in supermarkets. This direction turned out to be exactly what the company needed, and we have not looked back since.

A new facility was designed built and opened in September of 1997. The new 27-acre location gave us room to continue to grow. Currently we offer Frozen Dough, Pre-Fried, Thaw & Sell and Retail Ready products.

In 2012 we looked to the future and expanded our offering to the Food Service and Convenience Store Markets. The new line of Retail Ready products has allowed us to offer a full line of donuts to meet our customers demand. As we have an exclusive licensing agreement with Springfield area shops to use our Mel-O-Cream brand, we were proud to announce our new brand that we feel pays respect to the Kelly's that have been so instrumental in getting us to this stage of the game.

In 2019 our company was bought by the Larson Family. Eric Larson started working for us in March of 2004. He brought his background of owning his own bakery and many years of sales and baking experience with him. His sons Chad and Chris Larson join him to round out our company's experience in lean manufacturing, preventative maintenance, and ingenuity of reconstructing our company for the future of Mel-O-Cream and their family. We are so happy to have them at the helm of our future and to help diversify our business for a very successful future with amazing partners we like to call our friends.



Mel-O-Cream® Donuts

Frozen Dough Donuts Handling & Finishing

- **KEEP PRODUCTS FROZEN!**

Store products at 0 degrees or colder and covered until ready to use. Do not let product thaw or sit out. Reclose boxes with unused product.

- **BREAKOUT**

Place the product to be fried on pans with a liner, cover the rack and place in retarder to thaw over night.



- **NEXT MORNING**

Before production begins transfer thawed donuts on to screens (3 X 4).

- **PROOFING**

Proof for approximately 20 - 40 minutes at 95 to 110 degrees and 75% to 85% humidity. Properly proofed donuts should be approximately double in size.

- **TIP**

Verify product on screens is dry before frying.



- **FRYING** Fry at 375

Fry product for 60 seconds per side.

When second side is golden brown, quickly turn all donuts again and remove from fryer immediately. Let set for one minute to let excess oil drain.

- **FINISHING**

Glaze donuts within 1-1/2 minutes of frying.

Granulated/Cinn & Sugar -sugar while warm.

Powdered sugar - After donuts are cooled

Filling - Fill donuts after they have cooled.

Ice- after donuts have cool.





Mel-O-Cream #	DESCRIPTION	Pack size	SAFeway CODE
01034	APPLE FRITTER DOUGH	108/3 OZ	94984546
01611	YEAST RING DOUGH	144/2.5 OZ	94985985
01612	BISMARK SHELL DOUGH	144/2.5 OZ	94984564
01703	LONG JOHN DOUGH	144/2.5 OZ	94985031
01704	CINNAMON PERSHING DOUGH	132/2.75 OZ	94984567

Donuts

Apple Fritters Glazed

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x26" frying screens
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Allow Apple Fritter to cool for 60sec, transfer to the Donut Glazer and glaze immediately.



Donuts

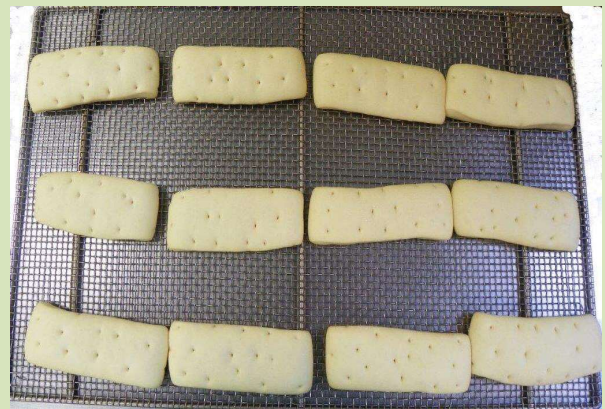
Donut Bar Chocolate Iced

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x26" frying screens.
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until donuts are dry to touch.
- Fry fully proofed donuts 60 seconds at 375°.
- When cooled, dip the donut bar into the icing, coating the entire top of the donut bar.
- Remove the excess icing from the donut by scraping the iced surface of the donut bar over the side of the icing bowl.
- This will give the donut bar a smooth appearance.



Donuts

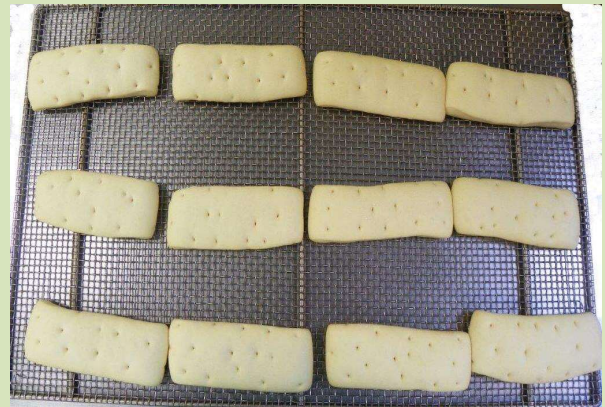
Donut Bar Maple Iced

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x26" frying screens.
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°.
- When cooled, dip the donut bar into the icing, coating the entire top of the donut bar.
- Remove the excess icing from the donut by scraping the iced surface of the donut bar over the side of the icing bowl.
- This will give the donut bar a smooth appearance.



Donuts

Bizmark Chocolate Iced Custard Filled

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x26" frying screens. **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until donuts are dry to the touch.
- Fry fully proofed donuts 60 seconds at 375°
- Allow donuts to cool before icing.
- Fill with 1.5oz of filling, if no automatic filler is available, use a donut stick to poke a hole in the Bizmark and fill using a pastry bag.
- Dip filled Bizmark into icing and scrape excess icing from surface of the donut using the side of bowl.



Donuts

Bizmark Lemon Filled Sugar Coated

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x26" frying screens. **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Allow donuts to cool before sugaring.
- Fill with 1.5oz of filling, if no automatic filler is available, use a donut stick to poke a hole in the Bizmark and fill using a pastry bag.
- Enrobe the filled Bizmark in sugar.



Donuts

Bizmark Raspberry Filled Glazed

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x26" frying screens.
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°.
- Glaze Bizmark when still warm with an even coating of donut glaze.
- Fill glazed Bizmark with 1.5oz of filling, if no automatic filler is available, use a donut stick to poke a hole and fill using a pastry bag.



Donuts

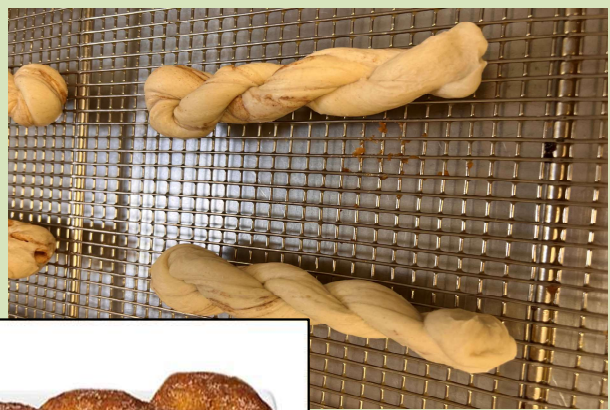
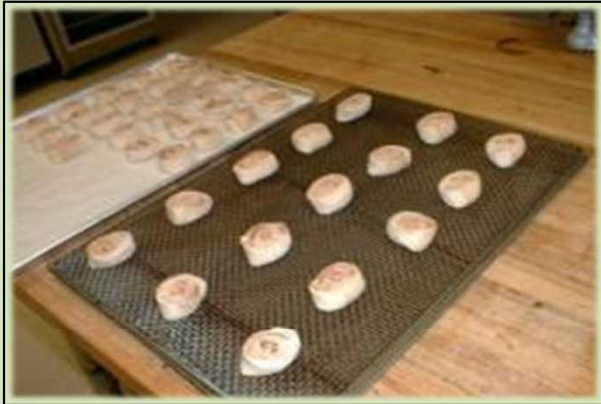
Donut Cinnamon Twist Sugar Coated

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Prior to transferring pershings to screens, roll out to 8" in length and twist.
- Transfer thawed donuts from sheet pans to 18"x26" frying screens.
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove proofer, leave at room temperature until donuts are dry to touch.
- Fry fully proofed donuts 60 seconds at 375°.
- Allow the Cinnamon Twist to cool for 60 sec and glaze then enrobe Cinnamon Twist in Cinnamon Sugar.



Donuts

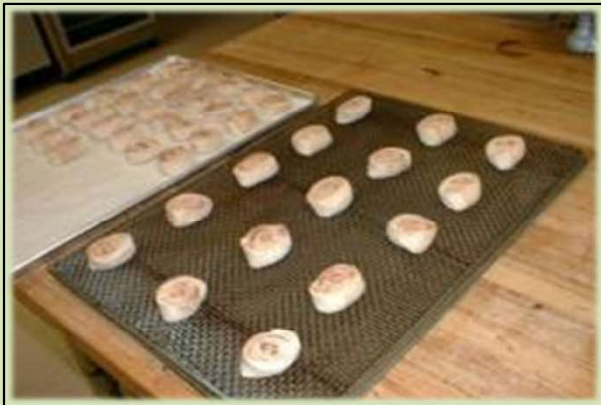
Donut Cinnamon Twist

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Prior to transferring pershings to screens, roll out to 8" in length and twist.
- Transfer thawed donuts from sheet pans to 18"x26" frying screens.
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°.
- Allow the Cinnamon Twist to cool for 60 sec and glaze with an even coating of donut glaze.



Donuts

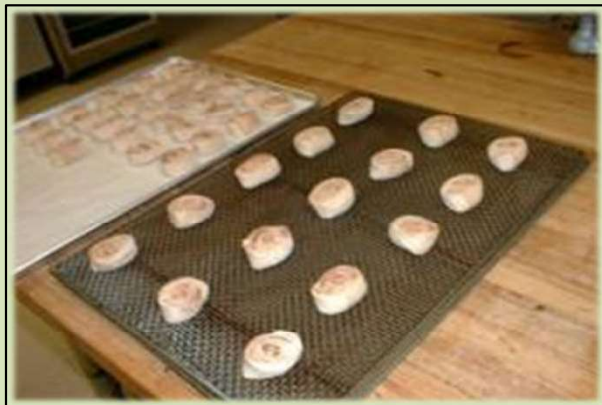
Donut Pershing Chocolate Iced

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Prior to transferring pershings to screens, roll out to 8" in length and twist.
- Transfer thawed donuts from sheet pans to 18"x 26" frying screens.
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°.
- Dip Pershing into icing and scrape excess icing from surface of the donut using the side of bowl.



Donuts

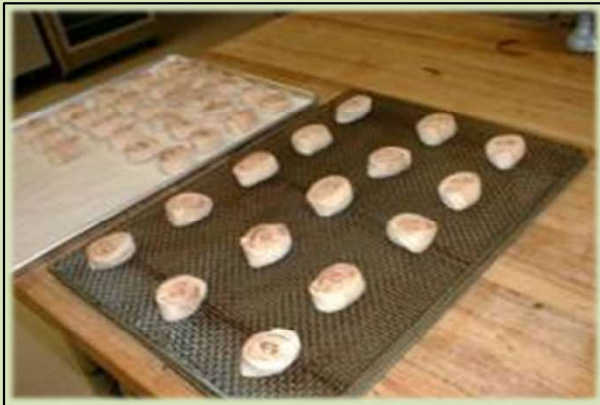
Donut Pershing Glazed

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Prior to transferring pershings to screens, roll out to 8" in length and twist.
- Transfer thawed donuts from sheet pans to 18"x 26" frying screens.
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°.
- Allow the Pershing to cool for 60 sec and place on the glazing station and glaze evenly with donut glaze.



Donuts

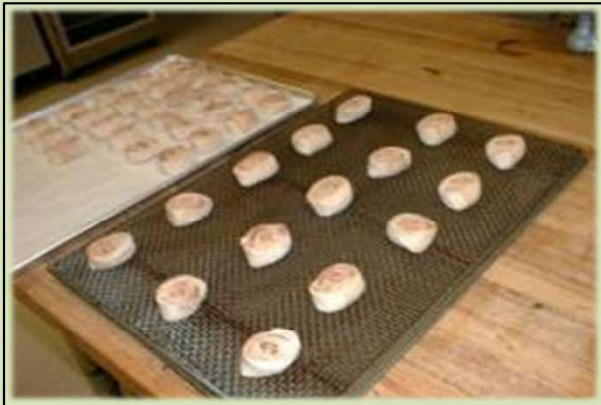
Donut Pershing Maple Iced

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Prior to transferring pershings to screens, roll out to 8" in length and twist.
- Transfer thawed donuts from sheet pans to 18"x 26" frying screens.
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°.
- Dip Pershing into icing and scrape excess icing from surface of the donut using the side of bowl.



Donuts

Ring Donuts Iced

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x 26" frying screens. **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Allow donuts to cool before icing, dip the donuts into the icing to completely coat the donut. Scrape excess icing using the side of the bowl, this will give the donut a smooth appearance.



Donuts

Ring Donuts Choc Iced with Sprinkles

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x 26" frying screens. **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until donuts are dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Allow donuts to cool before icing, dip the donuts into the icing to completely coat the donut. Scrape excess icing using the side of the icing bowl, this will give the donut a smooth appearance. Dip in Sprinkles.



Donuts

Ring Donuts Chocolate Iced

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x 26" frying screens. **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until donuts are dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Allow donuts to cool before icing, dip the donuts into the icing to completely coat the donut. Scrape excess icing using the side of the icing bowl, this will give the donut a smooth appearance.



Donuts

Ring Donuts Iced

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x 26" frying screens. **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until donuts are dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Allow donuts to cool before icing, dip the donuts into the icing to completely coat the donut. Scrape excess icing using the side of the icing bowl, this will give the donut a smooth appearance.



Donuts

Ring Donuts Maple Iced

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x 26" frying screens. **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until donuts are dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Allow donuts to cool before icing, dip the donuts into the icing to completely coat the donut. Scrape excess icing using the side of the icing bowl, this will give the donut a smooth appearance.



Donuts

Ring Donuts Pink Iced w_ Choc Swirl

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x 26" frying screens. **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until donuts are dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Allow donuts to cool before icing, dip the donuts into the icing to completely coating the donut. Scrape excess icing using the side of the icing bowl, this will give the donut a smooth appearance. Drizzle with Choc.



Donuts

Ring Donuts Sugar

Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x 26" frying screens. **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until donuts are dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Sugar Donuts while hot. Place on sugar and enrobe donut completely in sugar and shake off excess.



Donuts

Ring Donuts Glazed

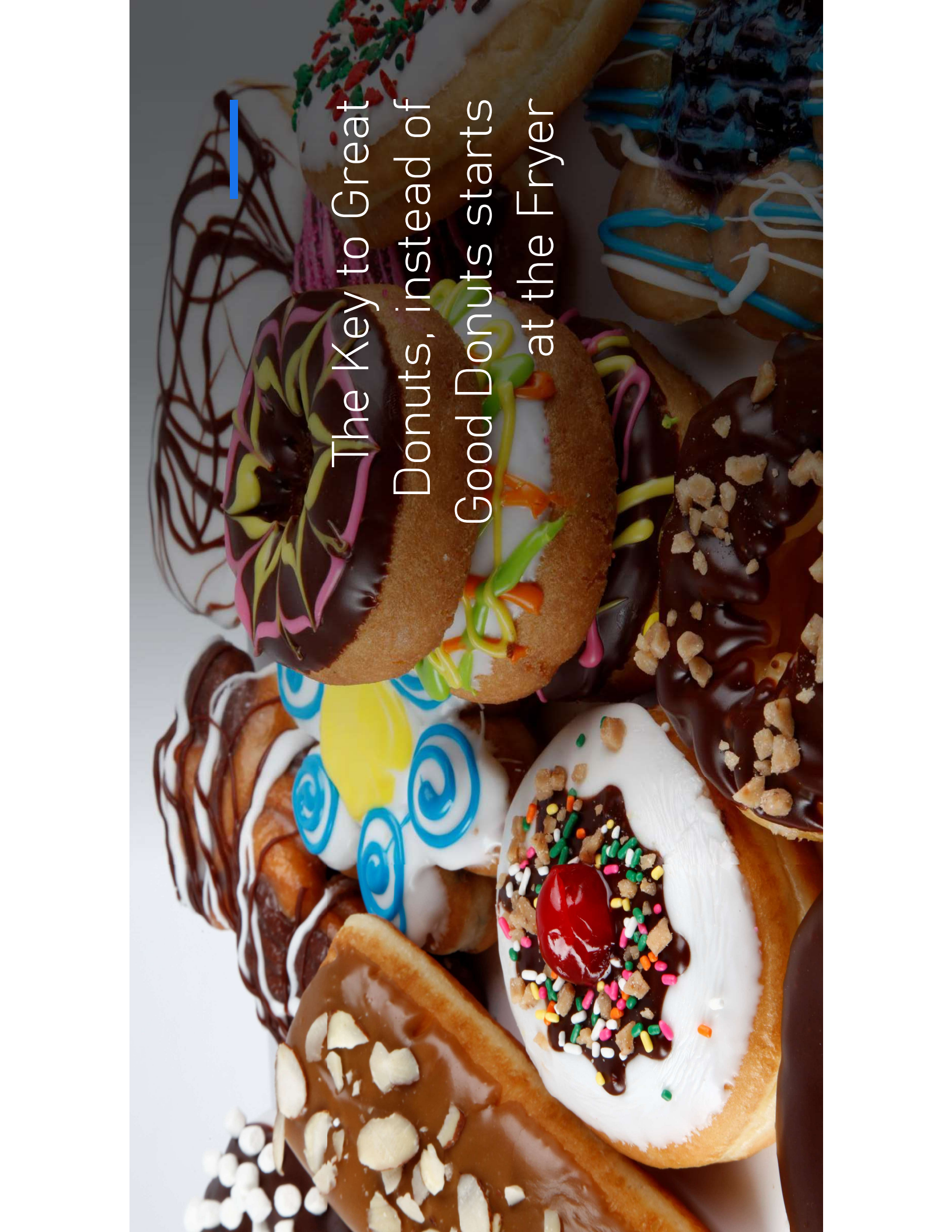
Set Up:

- Remove needed donuts from case and place on parchment lined sheet pans.
- Cover rack and allow product to thaw overnight in cooler

Make-up:

- Transfer thawed donuts from sheet pans to 18"x 26" frying screens
- **"DO NOT LEAVE ON SCREENS OVERNIGHT"**
- Place in proof box for 20-40 minutes, at 95°-110° or double in size.
- Remove from proofer, leave at room temperature until dry to touch.
- Fry fully proofed donuts 60 seconds at 375°
- Glaze while donut is hot



A close-up photograph of several donuts with various decorations. One donut in the foreground has white frosting, a chocolate swirl, and a red cherry. Another has white frosting with blue and yellow swirls. A third has chocolate frosting with colorful sprinkles. A fourth has chocolate frosting with nuts. A fifth has white frosting with blue and yellow swirls. A sixth has chocolate frosting with nuts. A seventh has white frosting with blue and yellow swirls. A eighth has chocolate frosting with nuts. A ninth has white frosting with blue and yellow swirls. A tenth has chocolate frosting with nuts. A eleventh has white frosting with blue and yellow swirls. A twelfth has chocolate frosting with nuts. A thirteenth has white frosting with blue and yellow swirls. A fourteenth has chocolate frosting with nuts. A fifteenth has white frosting with blue and yellow swirls. A sixteenth has chocolate frosting with nuts. A seventeenth has white frosting with blue and yellow swirls. A eighteenth has chocolate frosting with nuts. A nineteenth has white frosting with blue and yellow swirls. A twentieth has chocolate frosting with nuts.

The Key to Great
Donuts, instead of
Good Donuts starts
at the Fryer

Donut Fryer Simple Rules

Clean, filter and replacing donut oil.

Filter daily!

Fryer wiped & cleaned daily!

Donut glazer, wiped and cleaned daily!

Cardboard on the floor, safety hazard!



Safety first "Be Careful"

All surfaces will be hot!

Use safety gloves during filtering and cleaning operation.

Switch the donut fryer to the "off" position.



Make sure drain tank is in place.

Use safety gloves during filtering and cleaning operation.

Switch the donut fryer heater to the "off" position.



Open the drain by turning the drain knob on the side of the fryer.

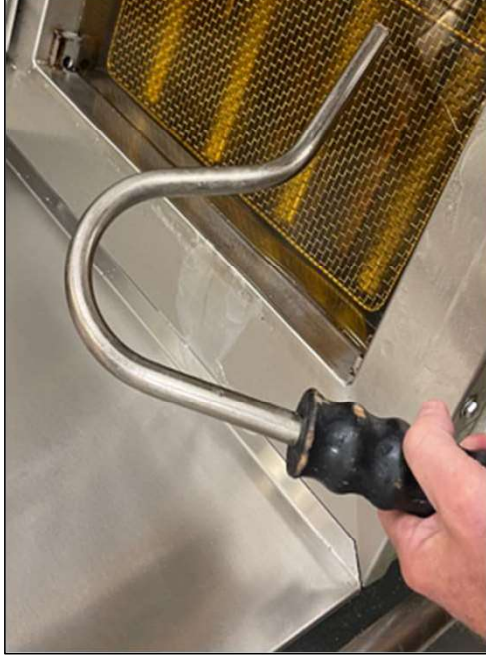
Allow all the oil to drain into the receiving tank.





Once empty, place the refill hose in the donut fryer.

Turn on the pump, hold the insulated handle of the hose.



Press the foot pedal and rinse the kettle with oil from the tank.



Once refilled, empty the donut filter in the trash.

Try not to wash as water will breakdown the filter.

Add needed donut shortening directly into the kettle using a metallic scoop.



Donut Glazer Simple Rules

Empty, clean, wipe clean of icings and oils.

Refill every morning!
Filter out after each use!
Clean bottom of oil drippings!
No cardboard!



Clean drip screens

Clean applicator

Additional filter screen will
make the clean up process
easier



Clean catch bin

Excess oils wiped daily

No cardboard to catch
drippings, health and safety
hazard!

Clean icing drain!



Dirty glazers attract all kinds of insects.

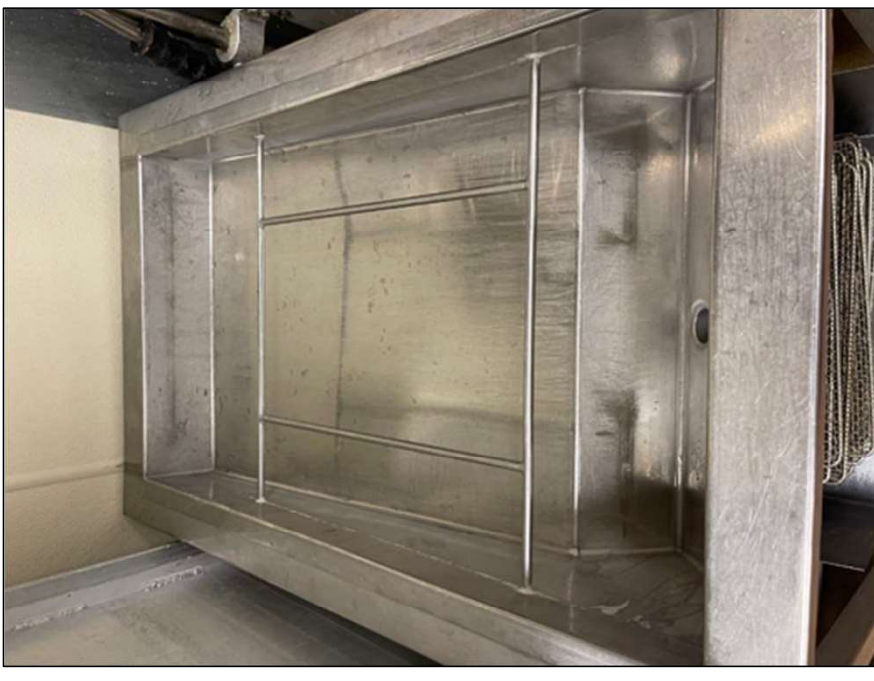
Icing bins can easily fit in the pan washer.

Wiping down excess oil, easily done in 2 min.

Miss once and you will know.



The Key to
Great Donuts
instead of Good Donuts
ends at the Donut Glazer.



Donut/Icing Troubleshooting Guide

Here are some common issues involved with glazing and icing of donuts:

Issue #1: Icing pulling and thick



Cause: Icing too cool and needs to be warmed more.

Issue #2: Icing running over the side of the donut



Cause: Icing too hot. Add more icing to cool. If scorched, throw away and get fresh icing.

Issue #3: Icing has a dull or flat Finish



Cause: Icing too hot. Add more icing to cool. If scorched, throw away and get fresh icing.

Proper icing example.



Clean line / on crown of donut. Sprinkles applied evenly on wet icing.

Issue #4: Glaze is cloudy



Cause: Glaze is too thick. (Tip) scrape off excess glaze.

Issue #5: Glaze is beading.



Cause: Product cooled before glazing. Be sure to glaze while still hot.

Properly Glazed example



Issue #6: Sprinkles are light



Cause: Sprinkles added after icing hardened. Make sure sprinkles added while icing wet.

Yeast Raised Donut Frying Guide

MEL-O-CREAM® DONUTS
INTERNATIONAL, INC.



Frying Instructions

1. Thaw Donuts
 - a.) Thaw donuts on frying screen at room temperature for approximately 60 minutes. Be sure donuts are completely thawed before proofing.
 - b.) Thaw covered overnight in a cooler. Allow 15-20 minutes to warm to room temperature before proofing.
2. Proof for about 35-40 minutes at 95-110° and 75-80% humidity.
3. Proofed donuts should be approximately twice frozen size. If donut is moist on the surface when proofed, let sit on rack at room temperature for 5-10 minutes to dry.
4. Fry at 375° for 50-60 seconds per side, depending on desired finished exterior color.
5. When second side is golden brown, quickly turn all donuts a gain and remove from fryer immediately. Drain.
6. Glaze donuts within 1 to 1 1/2 minutes of frying. Sugar while warm or ice when cool.

Troubleshooting Guide

Problem

1. Large Blister or Air Pocket

- A. Under-proofed
 - B. Proofer has too much moisture
 - C. Insufficient drying
 - D. Frying temperature too high
- 2. Excessive Shortening Absorption**
- A. Frying Temperature too low
 - B. Shortening breakdown or dirty
 - C. Over-proofing
 - D. Proofer has too much moisture

3. Crust Color Too Dark

- A. Frying temperature too high
- B. Shortening breakdown
- C. Frying time too long

4. Crust Color Too Light

- A. Frying temperature too low
- B. Frying time too short

5. Raw Donut

- A. Frying temperature too low
- B. Frying time too short

6. Donuts Balling

- A. Dry-proof
- B. Under-proof

7. Excessive Spreading

- A. Proofer has too much moisture
- B. Frying temperature too low
- C. Shortening broken down
- D. Low shortening level
- E. Over-proofed

Suggested Remedy

- A. Increase proofing time
- B. Reduce humidity
- C. Allow longer drying time
- D. Reduce fryer temperature

- A. Calibrate and adjust
- B. Filter or replace shortening
- C. Decrease proofing time
- D. Reduce humidity

- A. Calibrate and adjust
- B. Filter or replace shortening
- C. Check Frying time (do not fry by color)

- A. Calibrate and adjust
- B. Check Frying time (do not fry by color)

- A. Calibrate and adjust
- B. Check Frying time (do not fry by color)

- A. Increase humidity
- B. Increase proofing time

- A. Reduce humidity
- B. Increase shortening temperature
- C. Filter or replace shortening
- D. Add shortening
- E. Decrease proofing time



GLAZED DONUTS



to view a donut
glazing tutorial video

Directions:

METHOD: FRIED DONUTS WITH A GLAZER
FOLLOW THE BELOW STEPS IF A GLAZER IS AVAILABLE



1. OPEN THE PAIL OF GLAZE AND STIR WITH A SPATULA. POUR INTO GLAZER WELL.



2. ONCE THE DONUTS ARE REMOVED FROM THE FRYER, GLAZE IMMEDIATELY WHILE THE DONUTS ARE STILL HOT.



3. USING GLOVES, PLACE THE SCREEN OF FRIED DONUTS ON THE GLAZER, COVER WITH ONE PASS OF GLAZE.



4. LET THE EXCESS GLAZE DRIP OFF THE DONUTS BEFORE TRANSFERRING THE SCREEN TO A LINED SHEET PAN.



5. LET THE DONUTS SET AT ROOM TEMPERATURE FOR 20-30 MINUTES BEFORE MOVING TO DISPLAY TRAYS.



6. DRAIN EXCESS GLAZE BACK INTO THE PAIL, IT CAN BE USED THE NEXT DAY SIMPLY MIX WITH FRESH GLAZE DAILY.

COLD



HOT



PERFECT



Iced Donuts

Icing Instructions

- Fill a clean microwaveable container with enough of each icing to complete daily production
- Dip the donut - smooth side down - into the heated icing
- Twist, shake and place the donut on lined pan



HANDLING AND CARE FOR ICING WARMING TABLE



- Clean warming tables daily
- If you have burned the icing, discard the burnt icing (**DO NOT** mix it in with fresh icing)
- Scrape down the sides of each bowl daily and add fresh icing to each bowl
- With clean wet rag (No soap, just water) wipe down the sides of the bowls and icing table surface
- Do spot checks on your warming tables to ensure your tables are not running too **HOT**
- If table is running too hot or too cold, you need to adjust the temperature
- Do not heat icing over 110 degrees
- Following this BEST PRACTICE will control the quality of your donut icing
- Always turn your tables off after using .

Donut Icing Handling



WHITE 'N GLOSSY

- Heat icing in 1 1/2-minute increments stirring in between
- Heat icing until it reaches 105°F
- **Do not overheat!**

BRILL ICING WHITE N GLOSSY

94980069



CHOCOLATE DIP EM

- Heat icing in 2-minute increments stirring in between
- Heat icing until it reaches 110°F
- **Do not overheat!**

BRILL TS DIP'EM CHOCOLATE ICING

94981444



SMOKEY MOUNTAIN MAPLE

- Heat icing in 1 1/2-minute increments stirring in between
- Heat icing until it reaches 110°F
- **Do not overheat!**

BRILL ICING SMKY MOUNTAIN MAPLE

94980066

FRESH DONUTS



Chocolate Iced Donut



White Iced Ring with Sprinkles



Pink Iced Ring



Lemon Filled Bismark



Glazed Pershing



Old Fashioned Glazed Cake



Choc Iced Ring with Sprinkles



Raspberry Filled Bismark



Chocolate Bismark



Maple Pershing



Plain Cake



Sugar Ring Donut



Maple Bar



Apple Fritter



Chocolate Cake Chocolate Iced



Cinnamon Twist



Glazed Ring Donut



Cookie Monster Donut



Chocolate Iced Bar



Chocolate Pershing



Vanilla Cake Chocolate Iced



Glazed Twist

110-1401.01 PRODUCT FEEDBACK FORM

Date:

Broker/Sales Rep: Food Dynamics LLC. Attn: Connie Cenicerros Connie@fooddynamics.com

Store Name/Number:

Bakery Managers Name:

Bakery Managers Contact:

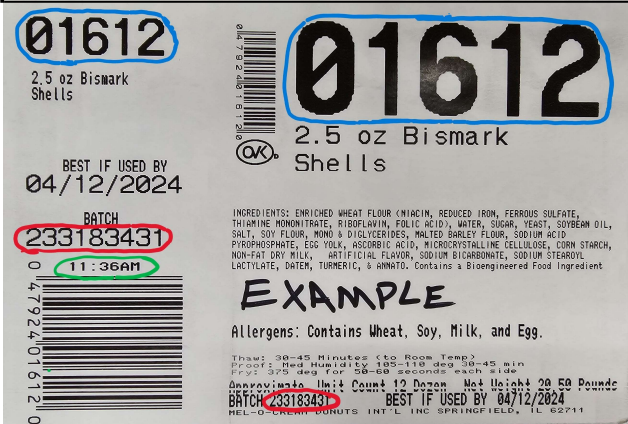
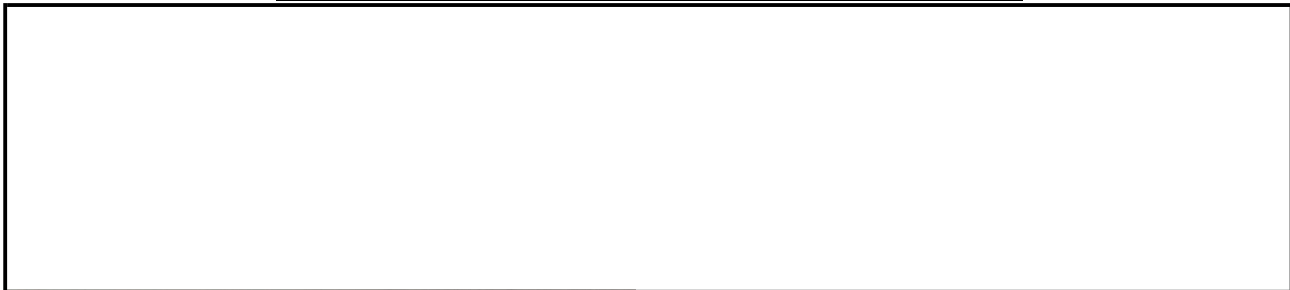
Product SKU:

Number of Cases Involved:

Batch Codes (please list all):

Time Stamp:

Pictures of product issue and box label required: *must have a batch code in photo to research* Please list all details about the product issue in the space provided below:



Product SKU

Batch Code

Time

Scan this QR Code for an online PDF version.

Stamp